Yurong Guo

List of Publications by Year in descending order

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1478505 1474206 9 437 9 6 citations h-index g-index papers 9 9 9 599 citing authors docs citations times ranked all docs

#	Article	IF	Citations
1	Interactions between polyphenols in thinned young apples and porcine pancreatic α-amylase: Inhibition, detailed kinetics and fluorescence quenching. Food Chemistry, 2016, 208, 51-60.	8.2	143
2	Simultaneous separation and purification of total polyphenols, chlorogenic acid and phlorizin from thinned young apples. Food Chemistry, 2013, 136, 1022-1029.	8.2	108
3	Purification, characterization and antioxidant activities of polysaccharides from thinned-young apple. International Journal of Biological Macromolecules, 2015, 72, 31-40.	7. 5	84
4	Young apple polyphenols postpone starch digestion in vitro and in vivo. Journal of Functional Foods, 2019, 56, 127-135.	3.4	50
5	Changes in the physicochemical properties, aromas and polyphenols of not from concentrate (NFC) apple juice during production. CYTA - Journal of Food, 2018, 16, 755-764.	1.9	30
6	Structural characterization and emulsifying properties of thinned-young apples polysaccharides. Biochemical and Biophysical Research Communications, 2019, 516, 1175-1182.	2.1	14
7	Using a redâ€fleshed and six varieties of thinned young apple to make juice and their phytochemicals characterization. Journal of Food Processing and Preservation, 2021, 45, e15361.	2.0	4
8	Mitigation effects of phlorizin immersion on acrylamide formation in fried potato strips. Journal of the Science of Food and Agriculture, 2021, 101, 937-946.	3.5	2
9	Enhanced bioavailability and antiâ€hyperglycemic activity of young apple polyphenols by complexation with whey protein isolates. Journal of Food Science, 2022, 87, 1257-1267.	3.1	2