## Yu Zhang

## List of Publications by Year in descending order

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Version: 2024-02-01

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#	Article	IF	CITATIONS
1	The effects of cellulose nanocrystal and cellulose nanofiber on the properties of pumpkin starch-based composite films. International Journal of Biological Macromolecules, 2021, 192, 444-451.	7.5	30
2	Physicochemical Properties and Antioxidant Activity of Pumpkin Polysaccharide (Cucurbita moschata) Tj ETQq0 (	0 0 <sub>4</sub> .gBT /0	Overlock 10 Ti
3	Starch content and physicochemical properties of green wheat starch. International Journal of Food Properties, 2019, 22, 1463-1474.	3.0	24
4	The regulating effect of Tibet Opuntia ficus-indica (Linn.) Mill. polysaccharides on the intestinal flora of cyclophosphamide-induced immunocompromised mice. International Journal of Biological Macromolecules, 2022, 207, 570-579.	7.5	17
5	Homogalacturonan from squash: Characterization and tau-binding pattern of a sulfated derivative. Carbohydrate Polymers, 2022, 285, 119250.	10.2	11
6	Study of the protein, antioxidant activity, and starch during (i) in vitro (i) simulated digestion of green wheat and wheat cooked flours. International Journal of Food Properties, 2020, 23, 722-735.	3.0	9
7	Retrogradation of green wheat cake prepared from green wheat flour and peeled mung bean flour. Journal of Food Measurement and Characterization, 2021, 15, 923-932.	3.2	7
8	Effects of washing, blanching, freezing storage, and cooking on cadmium, arsenic, and lead bioaccessibilities in green wheat. Journal of Food Measurement and Characterization, 2021, 15, 1973-1981.	3.2	4
9	Study on the in vitro digestion process of green wheat protein: Structure characterization and product analysis. Food Science and Nutrition, 2022, 10, 3462-3474.	3.4	3