

# Yu Zhang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6940894/publications.pdf>

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9  
papers

130  
citations

1307594  
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1474206  
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9  
docs citations

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times ranked

56  
citing authors

#	ARTICLE	IF	CITATIONS
1	The regulating effect of Tibet <i>Opuntia ficus-indica</i> (Linn.) Mill. polysaccharides on the intestinal flora of cyclophosphamide-induced immunocompromised mice. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 570-579.	7.5	17
2	Homogalacturonan from squash: Characterization and tau-binding pattern of a sulfated derivative. <i>Carbohydrate Polymers</i> , 2022, 285, 119250.	10.2	11
3	Study on the in vitro digestion process of green wheat protein: Structure characterization and product analysis. <i>Food Science and Nutrition</i> , 2022, 10, 3462-3474.	3.4	3
4	Retrogradation of green wheat cake prepared from green wheat flour and peeled mung bean flour. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 923-932.	3.2	7
5	The effects of cellulose nanocrystal and cellulose nanofiber on the properties of pumpkin starch-based composite films. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 444-451.	7.5	30
6	Effects of washing, blanching, freezing storage, and cooking on cadmium, arsenic, and lead bioaccessibilities in green wheat. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1973-1981.	3.2	4
7	Physicochemical Properties and Antioxidant Activity of Pumpkin Polysaccharide ( <i>Cucurbita moschata</i> ) Tj ETQq1 1 0,784314 rgBT /Overl 4.3 25	4.3	25
8	Study of the protein, antioxidant activity, and starch during <i>in vitro</i> simulated digestion of green wheat and wheat cooked flours. <i>International Journal of Food Properties</i> , 2020, 23, 722-735.	3.0	9
9	Starch content and physicochemical properties of green wheat starch. <i>International Journal of Food Properties</i> , 2019, 22, 1463-1474.	3.0	24