

Yungang Cao

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

15 papers	647 citations	9 h-index	17 g-index
17 ext. papers	924 ext. citations	6.7 avg, IF	4.63 L-index

#	Paper	IF	Citations
15	Chlorogenic acid-mediated gel formation of oxidatively stressed myofibrillar protein. <i>Food Chemistry</i> , 2015 , 180, 235-243	8.5	234
14	Effects of sonication on the physicochemical and functional properties of walnut protein isolate. <i>Food Research International</i> , 2018 , 106, 853-861	7	101
13	Comparison of natural and synthetic surfactants at forming and stabilizing nanoemulsions: Tea saponin, Quillaja saponin, and Tween 80. <i>Journal of Colloid and Interface Science</i> , 2019 , 536, 80-87	9.3	93
12	Dual Role (Anti- and Pro-oxidant) of Gallic Acid in Mediating Myofibrillar Protein Gelation and Gel in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3054-61	5.7	87
11	Effects of (-)-epigallocatechin-3-gallate incorporation on the physicochemical and oxidative stability of myofibrillar protein-soybean oil emulsions. <i>Food Chemistry</i> , 2018 , 245, 439-445	8.5	46
10	Effects of sodium pyrophosphate coupled with catechin on the oxidative stability and gelling properties of myofibrillar protein. <i>Food Hydrocolloids</i> , 2020 , 104, 105722	10.6	35
9	Tug-of-War-Inspired Bio-Based Air Filters with Advanced Filtration Performance. <i>ACS Applied Materials & Interfaces</i> , 2021 , 13, 8736-8744	9.5	12
8	Influence of sodium pyrophosphate on the physicochemical and gelling properties of myofibrillar proteins under hydroxyl radical-induced oxidative stress. <i>Food and Function</i> , 2020 , 11, 1996-2004	6.1	9
7	Ultrasound improving the physical stability of oil-in-water emulsions stabilized by almond proteins. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4323-4330	4.3	9
6	Coomassie Brilliant Blue-binding: a simple and effective method for the determination of water-insoluble protein surface hydrophobicity. <i>Analytical Methods</i> , 2016 , 8, 790-795	3.2	9
5	Synergistic recovery and enhancement of gelling properties of oxidatively damaged myofibrillar protein by -lysine and transglutaminase. <i>Food Chemistry</i> , 2021 , 358, 129860	8.5	9
4	Comparison of water- and alkali-extracted polysaccharides from Fuzhuan brick tea and their immunomodulatory effects and .. <i>Food and Function</i> , 2022 ,	6.1	1
3	Mitigation of oxidation-induced loss of myofibrillar protein gelling potential by the combination of pyrophosphate and l-lysine. <i>LWT - Food Science and Technology</i> , 2022 , 157, 113068	5.4	1
2	Microbiome-metabolome responses of Fuzhuan Brick tea crude polysaccharides with immune-protective benefit in cyclophosphamide-induced immunosuppressive mice. <i>Food Research International</i> , 2022 , 111370	7	1
1	Modification of myofibrillar protein gelation under oxidative stress using combined inulin and glutathione.. <i>Food Chemistry: X</i> , 2022 , 14, 100318	4.7	0