Yungang Cao

List of Publications by Year in Descending Order

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