Qiong-Qiong Yang

List of Publications by Year
in descending order

17	570	759233 12	888059 17
papers	citations	h-index	g-index

17	17	17	722
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Polyphenols in Common Beans (Phaseolus vulgaris L.): Chemistry, Analysis, and Factors Affecting Composition. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1518-1539.	11.7	101
2	Antimicrobial and anticancer applications and related mechanisms of curcumin-mediated photodynamic treatments. Trends in Food Science and Technology, 2020, 97, 341-354.	15.1	73
3	The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. Critical Reviews in Food Science and Nutrition, 2022, 62, 832-859.	10.3	68
4	Inhibition of multidrug-resistant foodborne Staphylococcus aureus biofilms by a natural terpenoid (+)-nootkatone and related molecular mechanism. Food Control, 2020, 112, 107154.	5.5	46
5	Nanochemoprevention with therapeutic benefits: An updated review focused on epigallocatechin gallate delivery. Critical Reviews in Food Science and Nutrition, 2020, 60, 1243-1264.	10.3	38
6	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili (Rosa roxburghii). Industrial Crops and Products, 2020, 143, 111928.	5.2	37
7	Phenolic profiles, antioxidant, and antiproliferative activities of turmeric (Curcuma longa). Industrial Crops and Products, 2020, 152, 112561.	5.2	37
8	Optimization of kidney bean antioxidants using RSM & ANN and characterization of antioxidant profile by UPLC-QTOF-MS. LWT - Food Science and Technology, 2019, 114, 108321.	5.2	30
9	Soybean lecithin-stabilized oil-in-water (O/W) emulsions increase the stability and in vitro bioaccessibility of bioactive nutrients. Food Chemistry, 2021, 338, 128071.	8.2	27
10	Ultrasonic Treatment Increases Extraction Rate of Common Bean (Phaseolus vulgaris L.) Antioxidants. Antioxidants, 2019, 8, 83.	5.1	25
11	Comparison of the Phenolic Profiles of Soaked and Germinated Peanut Cultivars via UPLC-QTOF-MS. Antioxidants, 2019, 8, 47.	5.1	21
12	Discovery of Antibacterial Dietary Spices That Target Antibiotic-Resistant Bacteria. Microorganisms, 2019, 7, 157.	3.6	19
13	Starch properties of high and low amylose proso millet (Panicum miliaceum L.) genotypes are differentially affected by varying salt and pH. Food Chemistry, 2021, 337, 127784.	8.2	14
14	Thermal oxidation reaction process and oxidation kinetics of abietic acid. RSC Advances, 2015, 5, 17123-17130.	3.6	13
15	Phenolic profile, antioxidant and antiproliferative activities of diverse peanut cultivars. Journal of Food Measurement and Characterization, 2020, 14, 2361-2369.	3.2	9
16	Phenolic content and in vitro antioxidant activity in common beans (Phaseolus vulgaris L.) are not directly related to anti-proliferative activity. Food Bioscience, 2020, 36, 100662.	4.4	8
17	Global volatile signature and polyphenols patterns in Vespolina wines according to vintage. International Journal of Food Science and Technology, 2021, 56, 1551-1561.	2.7	4