

Lu Huang

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

297
citations

840776

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1125743

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13
times ranked

309
citing authors

#	ARTICLE	IF	CITATIONS
1	Soy protein isolate (-)-epigallocatechin gallate conjugate: Covalent binding sites identification and IgE binding ability evaluation. <i>Food Chemistry</i> , 2020, 333, 127400.	8.2	46
2	Effect of Co-Fermentation with Lactic Acid Bacteria and <i>K. marxianus</i> on Physicochemical and Sensory Properties of Goat Milk. <i>Foods</i> , 2020, 9, 299.	4.3	34
3	Composition, antioxidant activity, and neuroprotective effects of anthocyanin-rich extract from purple highland barley bran and its promotion on autophagy. <i>Food Chemistry</i> , 2021, 339, 127849.	8.2	33
4	On-line screening and identification of free radical scavenging compounds in <i>Angelica dahurica</i> fermented with <i>Eurotium cristatum</i> using an HPLC-PDA-Triple-TOF-MS/MS-ABTS system. <i>Food Chemistry</i> , 2019, 272, 670-678.	8.2	27
5	Degradation of anti-nutritional factors and reduction of immunoreactivity of tempeh by co-fermentation with <i>Rhizopus oligosporus</i> and <i>Actinomyces</i> . <i>International Journal of Food Science and Technology</i> , 2019, 54, 1836-1848.	2.7	27
6	Comparative study of the effects of fermented and non-fermented chickpea flour addition on quality and antioxidant properties of wheat bread. <i>CYTA - Journal of Food</i> , 2016, 14, 621-631.	1.9	25
7	Multistarter fermentation of glutinous rice with Fu brick tea: Effects on microbial, chemical, and volatile compositions. <i>Food Chemistry</i> , 2020, 309, 125790.	8.2	24
8	Impact of tempeh flour on the rheology of wheat flour dough and bread staling. <i>LWT - Food Science and Technology</i> , 2019, 111, 694-702.	5.2	23
9	Composition, antioxidant, and anti-biofilm activity of anthocyanin-rich aqueous extract from purple highland barley bran. <i>LWT - Food Science and Technology</i> , 2020, 125, 109181.	5.2	22
10	NMR Relaxometry and Imaging to Study Water Dynamics during Soaking and Blanching of Soybean. <i>International Journal of Food Engineering</i> , 2016, 12, 181-188.	1.5	15
11	Use of fermented glutinous rice as a natural enzyme cocktail for improving dough quality and bread staling. <i>RSC Advances</i> , 2017, 7, 11394-11402.	3.6	14
12	Nutritional, phytochemical and antioxidant properties of 24 mung bean (<i>Vigna radiate</i> L.) genotypes. <i>Food Production Processing and Nutrition</i> , 2021, 3, .	3.5	5
13	Volatile Flavor Profile and Sensory Properties of Vegetable Soybean. <i>Molecules</i> , 2022, 27, 939.	3.8	2