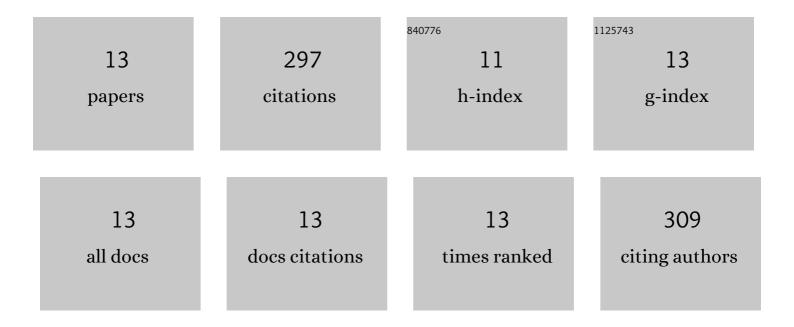
Lu Huang

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7188798/publications.pdf Version: 2024-02-01



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