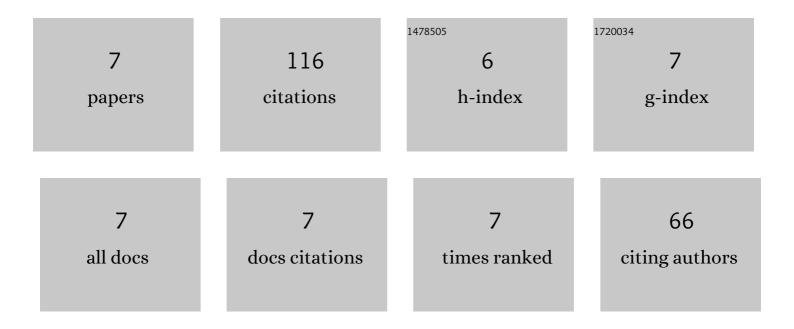
## Kai Yang

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7259945/publications.pdf Version: 2024-02-01



KAI VANO

#	Article	IF	CITATIONS
1	Detoxification of mycotoxins in agricultural products by non-thermal physical technologies: a review of the past five years. Critical Reviews in Food Science and Nutrition, 2023, 63, 11668-11678.	10.3	2
2	Effect of electron beam irradiation on phytochemical composition, lipase activity and fatty acid of quinoa. Journal of Cereal Science, 2021, 98, 103161.	3.7	12
3	Influence of sodium alginate on the gelatinization, rheological, and retrogradation properties of rice starch. International Journal of Biological Macromolecules, 2021, 185, 708-715.	7.5	33
4	Effects of Pectin on the Physicochemical Properties and Freeze-Thaw Stability of Waxy Rice Starch. Foods, 2021, 10, 2419.	4.3	9
5	Influence of Electron Beam Irradiation on the Moisture and Properties of Freshly Harvested and Sun-Dried Rice. Foods, 2020, 9, 1139.	4.3	13
6	Effect of Ozone and Electron Beam Irradiation on Degradation of Zearalenone and Ochratoxin A. Toxins, 2020, 12, 138.	3.4	33
7	Influences of Electron Beam Irradiation on the Physical and Chemical Properties of Zearalenone- and Ochratoxin A-Contaminated Corn and In Vivo Toxicity Assessment. Foods, 2020, 9, 376.	4.3	14