

# Yong Yang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7270038/publications.pdf>

Version: 2024-02-01

7  
papers

330  
citations

1307366

7  
h-index

1719901

7  
g-index

7  
all docs

7  
docs citations

7  
times ranked

496  
citing authors

#	ARTICLE	IF	CITATIONS
1	Rosemary extract can be used as a synthetic antioxidant to improve vegetable oil oxidative stability. <i>Industrial Crops and Products</i> , 2016, 80, 141-147.	2.5	126
2	Effect of ultrasound treatment on the wet heating Maillard reaction between mung bean [ <i>Vigna radiate</i> (L.)] protein isolates and glucose and on structural and physicochemical properties of conjugates. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1532-1540.	1.7	66
3	Secondary Structure and Subunit Composition of Soy Protein <i>In Vitro</i> Digested by Pepsin and Its Relation with Digestibility. <i>BioMed Research International</i> , 2016, 2016, 1-11.	0.9	37
4	Functional properties of the enzyme-modified protein from oat bran. <i>Food Bioscience</i> , 2018, 24, 46-49.	2.0	36
5	In vivo study of medical and biological properties of functional bakery products with the addition of pumpkin flour. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017, 12, 20-24.	1.5	34
6	Structural Changes in Rice Bran Protein upon Different Extrusion Temperatures: A Raman Spectroscopy Study. <i>Journal of Chemistry</i> , 2016, 2016, 1-8.	0.9	16
7	Effects of Lecithin Addition on the Properties of Extruded Maize Starch. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 20-28.	0.9	15