

Yong Yang

List of Publications by Year in descending order

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

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