

Yi Zhang

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

34
papers

520
citations

13
h-index

22
g-index

39
ext. papers

725
ext. citations

6.4
avg, IF

4.49
L-index

#	Paper	IF	Citations
34	Isolation and prebiotic activity of water-soluble polysaccharides fractions from the bamboo shoots (<i>Phyllostachys praecox</i>). <i>Carbohydrate Polymers</i> , 2016 , 151, 295-304	10.3	62
33	Effect of beeswax and carnauba wax addition on properties of gelatin films: A comparative study. <i>Food Bioscience</i> , 2018 , 26, 88-95	4.9	53
32	Enzymes in food bioprocessing [Novel food enzymes, applications, and related techniques. <i>Current Opinion in Food Science</i> , 2018 , 19, 30-35	9.8	51
31	Preparation of mixed rare earths modified chitosan for fluoride adsorption. <i>Journal of Rare Earths</i> , 2013 , 31, 817-822	3.7	49
30	Fish oil ameliorates trimethylamine N-oxide-exacerbated glucose intolerance in high-fat diet-fed mice. <i>Food and Function</i> , 2015 , 6, 1117-25	6.1	36
29	Hydrophobicity and physicochemical properties of agarose film as affected by chitosan addition. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 1307-1313	7.9	32
28	Generation of antioxidative peptides from Atlantic sea cucumber using alcalase versus trypsin: In vitro activity, de novo sequencing, and in silico docking for in vivo function prediction. <i>Food Chemistry</i> , 2020 , 306, 125581	8.5	30
27	Physicochemical and antioxidant properties of hard white winter wheat (<i>Triticum aestivum</i> L.) bran superfine powder produced by eccentric vibratory milling. <i>Powder Technology</i> , 2018 , 325, 126-133	5.2	26
26	La(III)-loaded bentonite/chitosan beads for defluoridation from aqueous solution. <i>Journal of Rare Earths</i> , 2014 , 32, 458-466	3.7	22
25	A cold active transglutaminase from Antarctic krill (<i>Euphausia superba</i>): Purification, characterization and application in the modification of cold-set gelatin gel. <i>Food Chemistry</i> , 2017 , 232, 155-162	8.5	21
24	Adsorption of Fluoride from Aqueous Solution Using Low-Cost Bentonite/Chitosan Beads. <i>American Journal of Analytical Chemistry</i> , 2013 , 04, 48-53	0.7	21
23	Genetically modified food enzymes: a review. <i>Current Opinion in Food Science</i> , 2019 , 25, 14-18	9.8	15
22	Alcalase-assisted production of fish skin gelatin rich in high molecular weight (HMW) polypeptide chains and their characterization for film forming capacity. <i>LWT - Food Science and Technology</i> , 2019 , 110, 117-125	5.4	13
21	Antioxidative Peptides from Proteolytic Hydrolysates of False Abalone (<i>Haliotis</i>): Characterization, Identification, and Molecular Docking. <i>Marine Drugs</i> , 2019 , 17,	6	12
20	Food Enzymes Immobilization: Novel Carriers, Techniques and Applications. <i>Current Opinion in Food Science</i> , 2021 , 43, 27-27	9.8	10
19	Trends in nanozymes development versus traditional enzymes in food science. <i>Current Opinion in Food Science</i> , 2021 , 37, 10-16	9.8	9
18	Alcalase assisted production of novel high alpha-chain gelatin and the functional stability of its hydrogel as influenced by thermal treatment. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 2278-2286	7.9	8

17	Food-related transglutaminase obtained from fish/shellfish. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3214-3232	11.5	8
16	Current role of in silico approaches for food enzymes. <i>Current Opinion in Food Science</i> , 2020 , 31, 63-70	9.8	8
15	Advances in epitope mapping technologies for food protein allergens: A review. <i>Trends in Food Science and Technology</i> , 2021 , 107, 226-239	15.3	7
14	Effects of Low-pH Treatment on the Allergenicity Reduction of Black Turtle Bean (L.) Lectin and Its Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1379-1390	5.7	5
13	Contribution of Special Structural Features to High Thermal Stability of a Cold-Active Transglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7935-7945	5.7	4
12	Preparation of Quercetin Loaded Microparticles and their Antitumor Activity against Human Lung Cancer Cells (A549) in vitro. <i>Current Pharmaceutical Biotechnology</i> , 2019 , 20, 945-954	2.6	4
11	A chitinase with antifungal activity from naked oat (<i>Avena chinensis</i>) seeds. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12713	3.3	4
10	Comparison of physicochemical properties of recombinant buckwheat trypsin inhibitor (rBTI) and soybean trypsin inhibitor (SBTI). <i>Protein Expression and Purification</i> , 2020 , 171, 105614	2	3
9	Interactions of <i>C. frondosa</i> -derived inhibitory peptides against angiotensin I-converting enzyme (ACE), α -amylase and lipase. <i>Food Chemistry</i> , 2022 , 367, 130695	8.5	2
8	Effect of three kinds of natural preservative cocktails on vacuum-packed chilled pork. <i>Food Science and Nutrition</i> , 2020 , 8, 3110-3118	3.2	1
7	Ultrasonic enhancement of lipase-catalyzed transesterification for biodiesel production from used cooking oil. <i>Biomass Conversion and Biorefinery</i> , 1	2.3	1
6	Comparison of crude prolamins from seven kidney beans (<i>Phaseolus vulgaris</i> L.) based on composition, structure and functionality. <i>Food Chemistry</i> , 2021 , 357, 129748	8.5	1
5	Cold setting of gelatin-antioxidant peptides composite hydrogels using a new psychrophilic recombinant transglutaminase (rTGase). <i>Food Hydrocolloids</i> , 2022 , 122, 107116	10.6	1
4	Enzymological characteristics of pepsinogens and pepsins purified from lizardfish (<i>Saurida micropectoralis</i>) stomach. <i>Food Chemistry</i> , 2022 , 366, 130532	8.5	1
3	Seal meat enzymatic hydrolysates and its digests: A comparison on protein and minerals profiles. <i>LWT - Food Science and Technology</i> , 2022 , 157, 113072	5.4	0
2	Development of a novel trypsin affinity material using a recombinant buckwheat trypsin inhibitor mutant with enhanced activity. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111382	5.4	0
1	Homogenate Extraction of Polysaccharides from Pine Nut Meal: Optimization and Comparison with Other Extraction Methods by Characterizing Their Extracts. <i>Journal of Food Quality</i> , 2020 , 2020, 1-9	2.7	