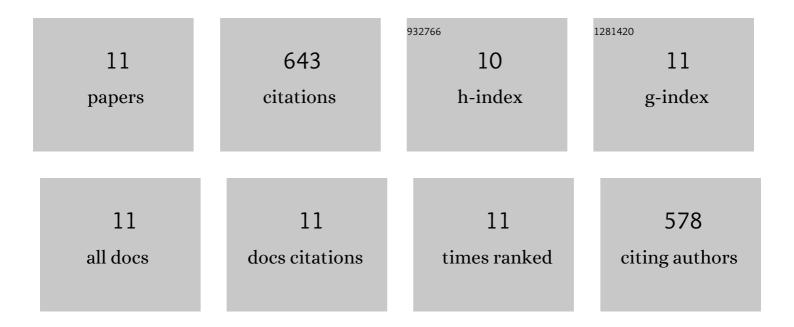


List of Publications by Year in descending order

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ILAN LIN

#	Article	IF	CITATIONS
1	Buckwheat proteins: functionality, safety, bioactivity, and prospects as alternative plant-based proteins in the food industry. Critical Reviews in Food Science and Nutrition, 2022, 62, 1752-1764.	5.4	39
2	Differential Influence of Microwave and Conventional Thermal Treatments on Digestibility and Molecular Structure of Buckwheat Protein Isolates. Food Biophysics, 2022, 17, 198-208.	1.4	8
3	Effects of sonication on the in vitro digestibility and structural properties of buckwheat protein isolates. Ultrasonics Sonochemistry, 2021, 70, 105348.	3.8	73
4	Effects of high power ultrasound on the enzymolysis and structures of sweet potato starch. Journal of the Science of Food and Agriculture, 2020, 100, 3498-3506.	1.7	17
5	Effects and mechanism of dual-frequency power ultrasound on the molecular weight distribution of corn gluten meal hydrolysates. Ultrasonics Sonochemistry, 2016, 30, 44-51.	3.8	88
6	Mechanism study of dual-frequency ultrasound assisted enzymolysis on rapeseed protein by immobilized Alcalase. Ultrasonics Sonochemistry, 2016, 32, 307-313.	3.8	90
7	Effects and mechanism of ultrasound pretreatment on rapeseed protein enzymolysis. Journal of the Science of Food and Agriculture, 2016, 96, 1159-1166.	1.7	39
8	Effect of degree of hydrolysis on the bioavailability of corn gluten meal hydrolysates. Journal of the Science of Food and Agriculture, 2015, 95, 2501-2509.	1.7	31
9	Effects of multi-frequency power ultrasound on the enzymolysis and structural characteristics of corn gluten meal. Ultrasonics Sonochemistry, 2015, 24, 55-64.	3.8	170
10	Effects of multi-frequency power ultrasound on the enzymolysis of corn gluten meal: Kinetics and thermodynamics study. Ultrasonics Sonochemistry, 2015, 27, 46-53.	3.8	65
11	Properties and catalytic activity of magnetic and acidic ionic liquids: Experimental and molecular simulation. Carbohydrate Polymers, 2014, 105, 300-307.	5.1	23