

Kun Yang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8743020/publications.pdf>

Version: 2024-02-01

8
papers

282
citations

1307366
7
h-index

1588896
8
g-index

8
all docs

8
docs citations

8
times ranked

127
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of low-frequency magnetic field on the gel properties of pork myofibrillar proteins. Food Chemistry, 2019, 274, 775-781.	4.2	85
2	Low frequency magnetic field plus high pH promote the quality of pork myofibrillar protein gel: A novel study combined with low field NMR and Raman spectroscopy. Food Chemistry, 2020, 326, 126896.	4.2	63
3	Gel properties of myofibrillar proteins heated at different heating rates under a low-frequency magnetic field. Food Chemistry, 2020, 321, 126728.	4.2	46
4	Structural changes induced by direct current magnetic field improve water holding capacity of pork myofibrillar protein gels. Food Chemistry, 2021, 345, 128849.	4.2	34
5	Effects of radio frequency heating on water distribution and structural properties of grass carp myofibrillar protein gel. Food Chemistry, 2021, 343, 128557.	4.2	25
6	Effects of direct current magnetic field treatment time on the properties of pork myofibrillar protein. International Journal of Food Science and Technology, 2021, 56, 733-741.	1.3	15
7	Effect of sarcoplasmic proteins oxidation on the gel properties of myofibrillar proteins from pork muscles. Journal of Food Science, 2021, 86, 1835-1844.	1.5	9
8	Gel properties and thermal gelling mechanism in myofibrillar protein of grass carp (<i>Ctenopharyngodon idellus</i>) under the synergistic effects of radio frequency combined with magnetic field. Journal of Food Science, 2022, 87, 1662-1671.	1.5	5