

Kun Yang

List of Publications by Year in descending order

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8
papers

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1307366
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docs citations

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127
citing authors

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