

# Miao Yu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8847905/publications.pdf>

Version: 2024-02-01

14  
papers

239  
citations

1478505

6  
h-index

1199594

12  
g-index

15  
all docs

15  
docs citations

15  
times ranked

268  
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation of resveratrol-enriched and poor allergic protein peanut sprout from ultrasound treated peanut seeds. <i>Ultrasonics Sonochemistry</i> , 2016, 28, 334-340.	8.2	61
2	Use of <i>Hermetia illucens</i> larvae as a dietary protein source: Effects on growth performance, carcass traits, and meat quality in finishing pigs. <i>Meat Science</i> , 2019, 158, 107837.	5.5	55
3	Microbiome-Metabolomics Analysis Investigating the Impacts of Dietary Starch Types on the Composition and Metabolism of Colonic Microbiota in Finishing Pigs. <i>Frontiers in Microbiology</i> , 2019, 10, 1143.	3.5	37
4	Optimisation for resveratrol accumulation during peanut germination with phenylalanine feeding & ultrasound treatment using response surface methodology. <i>International Journal of Food Science and Technology</i> , 2016, 51, 938-945.	2.7	23
5	<i>Hermetia illucens</i> larvae as a Fishmeal replacement alters intestinal specific bacterial populations and immune homeostasis in weanling piglets. <i>Journal of Animal Science</i> , 2020, 98, .	0.5	20
6	Effect of ultrasonic pre-treatment on Ara h 1 in peanut sprouts. <i>Ultrasonics Sonochemistry</i> , 2021, 75, 105607.	8.2	8
7	Integrated metagenomics-metabolomics analysis reveals the cecal microbial composition, function, and metabolites of pigs fed diets with different starch sources. <i>Food Research International</i> , 2022, 154, 110951.	6.2	7
8	Peanut sprout yogurt: Increased antioxidant activity and nutritional content and sensory evaluation by fuzzy mathematics. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	7
9	Maternal inheritance of <i>Nanog</i> ortholog in blunt snout bream. <i>Journal of Experimental Zoology Part B: Molecular and Developmental Evolution</i> , 2017, 328, 749-759.	1.3	6
10	Effects of pulsed light on germination and gamma-aminobutyric acid synthesis in brown rice. <i>Journal of Food Science</i> , 2022, 87, 1601-1609.	3.1	6
11	Comparison of nutritional quality and sensory acceptability of biscuits obtained from wheat, native, or extruded sorghum flour. <i>Cereal Chemistry</i> , 2020, 97, 1244-1253.	2.2	3
12	Preservation treatment with methyl jasmonate alleviates chilling injury disorder in pear fruit by regulating antioxidant system and energy status. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	3
13	276 Effects of <i>Hermetia illucens</i> larvae meal on growth performance, carcass traits, and meat quality in finishing pigs. <i>Journal of Animal Science</i> , 2019, 97, 105-106.	0.5	1
14	Transcriptome and proteome analysis of ultrasound pretreated peanut sprouts. <i>Food Chemistry Molecular Sciences</i> , 2022, 4, 100102.	2.1	1