Jianyong Yi

List of Publications by Year in descending order

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47 papers	1,958 citations	236912 25 h-index	254170 43 g-index
47 all docs	47 docs citations	47 times ranked	1987 citing authors

#	Article	IF	Citations
1	Understanding of osmotic dehydration on mass transfer and physical properties of freezeâ€dried apple slices: A comparative study of five saccharides osmotic agents. Journal of Food Processing and Preservation, 2022, 46, e16328.	2.0	7
2	Cell wall polysaccharides and mono-/disaccharides as chemical determinants for the texture and hygroscopicity of freeze-dried fruit and vegetable cubes. Food Chemistry, 2022, 395, 133574.	8.2	14
3	Characterization of tissueâ€specific differences in cell wall pectic polysaccharides of carrot root. Journal of Food Processing and Preservation, 2021, 45, e15331.	2.0	0
4	Pectin and homogalacturonan with small molecular mass modulate microbial community and generate high SCFAs via in vitro gut fermentation. Carbohydrate Polymers, 2021, 269, 118326.	10.2	45
5	Effect of ultrasound on mass transfer kinetics and phenolic compounds of apple cubes during osmotic dehydration. LWT - Food Science and Technology, 2021, 151, 112186.	5.2	15
6	Systematic Review of Phenolic Compounds in Apple Fruits: Compositions, Distribution, Absorption, Metabolism, and Processing Stability. Journal of Agricultural and Food Chemistry, 2021, 69, 7-27.	5.2	70
7	Impacts of thermal and non-thermal processing on structure and functionality of pectin in fruit- and vegetable- based products: A review. Carbohydrate Polymers, 2020, 250, 116890.	10.2	75
8	Evaluation of processing methods and oral mastication on the carotenoid bioaccessibility of restructured carrot chips. Journal of the Science of Food and Agriculture, 2020, 100, 4858-4869.	3.5	4
9	Apple juice concentrate impregnation enhances nutritional and textural attributes of the instant controlled pressure drop (DIC)â€dried carrot chips. Journal of the Science of Food and Agriculture, 2019, 99, 6248-6257.	3.5	10
10	Characteristics of cell wall pectic polysaccharides affect textural properties of instant controlled pressure drop dried carrot chips derived from different tissue zone. Food Chemistry, 2019, 293, 358-367.	8.2	34
11	Evaluation of sensory, textural, and nutritional attributes of shiitake mushrooms (<i>Lentinula) Tj ETQq1 1 0.784314 rgBT /Overlock 10 e13029.	2.9	14
12	Osmotic pretreatment for instant controlled pressure drop dried apple chips: Impact of the type of saccharides and treatment conditions. Drying Technology, 2019, 37, 896-905.	3.1	12
13	Comparison of dynamic water distribution and microstructure formation of shiitake mushrooms during hot air and far infrared radiation drying by lowâ€field nuclear magnetic resonance and scanning electron microscopy. Journal of the Science of Food and Agriculture, 2019, 99, 2826-2834.	3.5	35
14	Effects of high pressure homogenization on pectin structural characteristics and carotenoid bioaccessibility of carrot juice. Carbohydrate Polymers, 2019, 203, 176-184.	10.2	59
15	Effect of different moisture equilibration process on the quality of apple chips dried by instant controlled pressure drop (dic)-assisted hot air drying. Journal of Food Processing and Preservation, 2018, 42, e13316.	2.0	13
16	Freezing as pretreatment in instant controlled pressure drop (DIC) texturing of dried carrot chips: Impact of freezing temperature. LWT - Food Science and Technology, 2018, 89, 365-373.	5.2	48
17	Effects of Instant Controlled Pressure Drop (DIC) Drying on the Texture and Tissue Morphology of Fruits and Vegetables. International Journal of Food Engineering, 2018, 14, .	1.5	3
18	Modification of Cell Wall Polysaccharides during Drying Process Affects Texture Properties of Apple Chips. Journal of Food Quality, 2018, 2018, 1-11.	2.6	23

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19	Novel Combined Freeze-Drying and Instant Controlled Pressure Drop Drying for Restructured Carrot-Potato Chips: Optimized by Response Surface Method. Journal of Food Quality, 2018, 2018, 1-13.	2.6	10
20	Engineering Texture Properties of Instant Controlled Pressure Drop (DIC) Dried Carrot Chips via Modulating Osmotic Conditions. Food and Bioprocess Technology, 2018, 11, 1674-1685.	4.7	26
21	Drying of Garlic Slices (Allium SativumL.) and its Effect on Thiosulfinates, Total Phenolic Compounds and Antioxidant Activity During Infrared Drying. Journal of Food Processing and Preservation, 2017, 41, e12734.	2.0	39
22	Impacts of Explosion Puffing Drying Combined with Hot-Air and Freeze Drying on the Quality of Papaya Chips. International Journal of Food Engineering, 2017, 13, .	1.5	25
23	Effect of hybrid drying methods on physicochemical, nutritional and antioxidant properties of dried black mulberry. LWT - Food Science and Technology, 2017, 80, 178-184.	5.2	81
24	Effect of sucrose concentration of osmotic dehydration pretreatment on drying characteristics and texture of peach chips dried by infrared drying coupled with explosion puffing drying. Drying Technology, 2017, 35, 1887-1896.	3.1	45
25	Change of the rheological properties of mango juice by high pressure homogenization. LWT - Food Science and Technology, 2017, 82, 121-130.	5.2	90
26	Research on the nonenzymatic browning reactions in model systems based on apple slices dried by instant controlled pressure drop drying. Drying Technology, 2017, 35, 1302-1311.	3.1	11
27	Evaluation of browning ratio in an image analysis of apple slices at different stages of instant controlled pressure dropâ€assisted hotâ€air drying (<scp>ADâ€DIC</scp>). Journal of the Science of Food and Agriculture, 2017, 97, 2533-2540.	3.5	21
28	Degradation kinetics of total phenolic compounds, capsaicinoids and antioxidant activity in red pepper during hot air and infrared drying process. International Journal of Food Science and Technology, 2016, 51, 842-853.	2.7	56
29	Infrared Radiation and Microwave Vacuum Combined Drying Kinetics and Quality of Raspberry. Journal of Food Process Engineering, 2016, 39, 377-390.	2.9	26
30	Comparison of different drying methods on the physical properties, bioactive compounds and antioxidant activity of raspberry powders. Journal of the Science of Food and Agriculture, 2016, 96, 2055-2062.	3.5	72
31	High hydrostatic pressure induced physiological changes and physical damages in asparagus spears. Postharvest Biology and Technology, 2016, 118, 1-10.	6.0	20
32	Detailed analysis of seed coat and cotyledon reveals molecular understanding of the hard-to-cook defect of common beans (Phaseolus vulgaris L.). Food Chemistry, 2016, 210, 481-490.	8.2	45
33	Change of microbial and quality attributes of mango juice treated by high pressure homogenization combined with moderate inlet temperatures during storage. Innovative Food Science and Emerging Technologies, 2016, 36, 320-329.	5.6	59
34	Impacts of Pre-Drying Methods on Physicochemical Characteristics, Color, Texture, Volume Ratio, Microstructure and Rehydration of Explosion Puffing Dried Pear Chips. Journal of Food Processing and Preservation, 2016, 40, 863-873.	2.0	30
35	Influence of pre-drying treatments on physicochemical and organoleptic properties of explosion puff dried jackfruit chips. Journal of Food Science and Technology, 2016, 53, 1120-1129.	2.8	36
36	Developing Novel Combination Drying Method for Jackfruit Bulb Chips: Instant Controlled Pressure Drop (DIC)-Assisted Freeze Drying. Food and Bioprocess Technology, 2016, 9, 452-462.	4.7	32

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37	Influences of microwave pre-drying and explosion puffing drying induced cell wall polysaccharide modification on physicochemical properties, texture, microstructure and rehydration of pitaya fruit chips. LWT - Food Science and Technology, 2016, 70, 271-279.	5.2	52
38	Drying kinetics and quality attributes of jujube (Zizyphus jujuba Miller) slices dried by hot-air and short- and medium-wave infrared radiation. LWT - Food Science and Technology, 2015, 64, 759-766.	5.2	114
39	Effect of high-hydrostatic-pressure on molecular microstructure of mushroom (Agaricusbisporus) polyphenoloxidase. LWT - Food Science and Technology, 2015, 60, 890-898.	5.2	25
40	Electron beam irradiation of sun-dried apricots for quality maintenance. Radiation Physics and Chemistry, 2014, 97, 126-133.	2.8	25
41	Influence of Pressurization Rate and Mode on Inactivation of Natural Microorganisms in Purple Sweet Potato Nectar by High Hydrostatic Pressure. Food and Bioprocess Technology, 2013, 6, 1570-1579.	4.7	27
42	Inactivation of Bacillus subtilis spores by combining high-pressure thermal sterilization and ethanol. International Journal of Food Microbiology, 2012, 160, 99-104.	4.7	19
43	Effect of Ultrahigh Hydrostatic Pressure on the Activity and Structure of Mushroom (<i>Agaricus) Tj ETQq1 1 0.784314 rgBT /Overloc	5.2	55
44	Identification of the flavonoids in mungbean (Phaseolus radiatus L.) soup and their antioxidant activities. Food Chemistry, 2012, 135, 2942-2946.	8.2	53
45	Effects of high hydrostatic pressure on enzymes, phenolic compounds, anthocyanins, polymeric color and color of strawberry pulps. Journal of the Science of Food and Agriculture, 2011, 91, 877-885.	3.5	211
46	Antioxidant Properties of the Mung Bean Flavonoids on Alleviating Heat Stress. PLoS ONE, 2011, 6, e21071.	2.5	107
47	Reduced chilling injury in mango fruit by 2,4-dichlorophenoxyacetic acid and the antioxidant response. Postharvest Biology and Technology, 2008, 48, 172-181.	6.0	65