

Jianyong Yi

List of Publications by Year in descending order

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47
papers

1,958
citations

270111

25
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286692

43
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docs citations

47
times ranked

2145
citing authors

#	ARTICLE	IF	CITATIONS
1	Understanding of osmotic dehydration on mass transfer and physical properties of freeze-dried apple slices: A comparative study of five saccharides osmotic agents. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16328.	0.9	7
2	Cell wall polysaccharides and mono-/disaccharides as chemical determinants for the texture and hygroscopicity of freeze-dried fruit and vegetable cubes. <i>Food Chemistry</i> , 2022, 395, 133574.	4.2	14
3	Characterization of tissue-specific differences in cell wall pectic polysaccharides of carrot root. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15331.	0.9	0
4	Pectin and homogalacturonan with small molecular mass modulate microbial community and generate high SCFAs via in vitro gut fermentation. <i>Carbohydrate Polymers</i> , 2021, 269, 118326.	5.1	45
5	Effect of ultrasound on mass transfer kinetics and phenolic compounds of apple cubes during osmotic dehydration. <i>LWT - Food Science and Technology</i> , 2021, 151, 112186.	2.5	15
6	Systematic Review of Phenolic Compounds in Apple Fruits: Compositions, Distribution, Absorption, Metabolism, and Processing Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7-27.	2.4	70
7	Impacts of thermal and non-thermal processing on structure and functionality of pectin in fruit- and vegetable- based products: A review. <i>Carbohydrate Polymers</i> , 2020, 250, 116890.	5.1	75
8	Evaluation of processing methods and oral mastication on the carotenoid bioaccessibility of restructured carrot chips. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4858-4869.	1.7	4
9	Apple juice concentrate impregnation enhances nutritional and textural attributes of the instant controlled pressure drop (DIC)-dried carrot chips. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6248-6257.	1.7	10
10	Characteristics of cell wall pectic polysaccharides affect textural properties of instant controlled pressure drop dried carrot chips derived from different tissue zone. <i>Food Chemistry</i> , 2019, 293, 358-367.	4.2	34
11	Evaluation of sensory, textural, and nutritional attributes of shiitake mushrooms (<i>Lentinula</i> Tj ETQq1 1 0.784314 rgBT /Overlock 10 e13029.	1.5	14
12	Osmotic pretreatment for instant controlled pressure drop dried apple chips: Impact of the type of saccharides and treatment conditions. <i>Drying Technology</i> , 2019, 37, 896-905.	1.7	12
13	Comparison of dynamic water distribution and microstructure formation of shiitake mushrooms during hot air and far infrared radiation drying by low-field nuclear magnetic resonance and scanning electron microscopy. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2826-2834.	1.7	35
14	Effects of high pressure homogenization on pectin structural characteristics and carotenoid bioaccessibility of carrot juice. <i>Carbohydrate Polymers</i> , 2019, 203, 176-184.	5.1	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. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13316.	0.9	13
16	Freezing as pretreatment in instant controlled pressure drop (DIC) texturing of dried carrot chips: Impact of freezing temperature. <i>LWT - Food Science and Technology</i> , 2018, 89, 365-373.	2.5	48
17	Effects of Instant Controlled Pressure Drop (DIC) Drying on the Texture and Tissue Morphology of Fruits and Vegetables. <i>International Journal of Food Engineering</i> , 2018, 14, .	0.7	3
18	Modification of Cell Wall Polysaccharides during Drying Process Affects Texture Properties of Apple Chips. <i>Journal of Food Quality</i> , 2018, 2018, 1-11.	1.4	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. <i>Journal of Food Quality</i> , 2018, 2018, 1-13.	1.4	10
20	Engineering Texture Properties of Instant Controlled Pressure Drop (DIC) Dried Carrot Chips via Modulating Osmotic Conditions. <i>Food and Bioprocess Technology</i> , 2018, 11, 1674-1685.	2.6	26
21	Drying of Garlic Slices (<i>Allium Sativum</i> L.) and its Effect on Thiosulfinates, Total Phenolic Compounds and Antioxidant Activity During Infrared Drying. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12734.	0.9	39
22	Impacts of Explosion Puffing Drying Combined with Hot-Air and Freeze Drying on the Quality of Papaya Chips. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	25
23	Effect of hybrid drying methods on physicochemical, nutritional and antioxidant properties of dried black mulberry. <i>LWT - Food Science and Technology</i> , 2017, 80, 178-184.	2.5	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. <i>Drying Technology</i> , 2017, 35, 1887-1896.	1.7	45
25	Change of the rheological properties of mango juice by high pressure homogenization. <i>LWT - Food Science and Technology</i> , 2017, 82, 121-130.	2.5	90
26	Research on the nonenzymatic browning reactions in model systems based on apple slices dried by instant controlled pressure drop drying. <i>Drying Technology</i> , 2017, 35, 1302-1311.	1.7	11
27	Evaluation of browning ratio in an image analysis of apple slices at different stages of instant controlled pressure drop-assisted hot-air drying (AD-DIC). <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2533-2540.	1.7	21
28	Degradation kinetics of total phenolic compounds, capsaicinoids and antioxidant activity in red pepper during hot air and infrared drying process. <i>International Journal of Food Science and Technology</i> , 2016, 51, 842-853.	1.3	56
29	Infrared Radiation and Microwave Vacuum Combined Drying Kinetics and Quality of Raspberry. <i>Journal of Food Process Engineering</i> , 2016, 39, 377-390.	1.5	26
30	Comparison of different drying methods on the physical properties, bioactive compounds and antioxidant activity of raspberry powders. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2055-2062.	1.7	72
31	High hydrostatic pressure induced physiological changes and physical damages in asparagus spears. <i>Postharvest Biology and Technology</i> , 2016, 118, 1-10.	2.9	20
32	Detailed analysis of seed coat and cotyledon reveals molecular understanding of the hard-to-cook defect of common beans (<i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2016, 210, 481-490.	4.2	45
33	Change of microbial and quality attributes of mango juice treated by high pressure homogenization combined with moderate inlet temperatures during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 320-329.	2.7	59
34	Impacts of Pre-Drying Methods on Physicochemical Characteristics, Color, Texture, Volume Ratio, Microstructure and Rehydration of Explosion Puffing Dried Pear Chips. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 863-873.	0.9	30
35	Influence of pre-drying treatments on physicochemical and organoleptic properties of explosion puff dried jackfruit chips. <i>Journal of Food Science and Technology</i> , 2016, 53, 1120-1129.	1.4	36
36	Developing Novel Combination Drying Method for Jackfruit Bulb Chips: Instant Controlled Pressure Drop (DIC)-Assisted Freeze Drying. <i>Food and Bioprocess Technology</i> , 2016, 9, 452-462.	2.6	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. <i>LWT - Food Science and Technology</i> , 2016, 70, 271-279.	2.5	52
38	Drying kinetics and quality attributes of jujube (<i>Zizyphus jujuba</i> Miller) slices dried by hot-air and short- and medium-wave infrared radiation. <i>LWT - Food Science and Technology</i> , 2015, 64, 759-766.	2.5	114
39	Effect of high-hydrostatic-pressure on molecular microstructure of mushroom (<i>Agaricus bisporus</i>) polyphenoloxidase. <i>LWT - Food Science and Technology</i> , 2015, 60, 890-898.	2.5	25
40	Electron beam irradiation of sun-dried apricots for quality maintenance. <i>Radiation Physics and Chemistry</i> , 2014, 97, 126-133.	1.4	25
41	Influence of Pressurization Rate and Mode on Inactivation of Natural Microorganisms in Purple Sweet Potato Nectar by High Hydrostatic Pressure. <i>Food and Bioprocess Technology</i> , 2013, 6, 1570-1579.	2.6	27
42	Inactivation of <i>Bacillus subtilis</i> spores by combining high-pressure thermal sterilization and ethanol. <i>International Journal of Food Microbiology</i> , 2012, 160, 99-104.	2.1	19
43	Effect of Ultrahigh Hydrostatic Pressure on the Activity and Structure of Mushroom (<i>Agaricus</i>) Tj ETQq1 1 0.784314 rgBT /Overloc 55	2.4	55
44	Identification of the flavonoids in mungbean (<i>Phaseolus radiatus</i> L.) soup and their antioxidant activities. <i>Food Chemistry</i> , 2012, 135, 2942-2946.	4.2	53
45	Effects of high hydrostatic pressure on enzymes, phenolic compounds, anthocyanins, polymeric color and color of strawberry pulps. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 877-885.	1.7	211
46	Antioxidant Properties of the Mung Bean Flavonoids on Alleviating Heat Stress. <i>PLoS ONE</i> , 2011, 6, e21071.	1.1	107
47	Reduced chilling injury in mango fruit by 2,4-dichlorophenoxyacetic acid and the antioxidant response. <i>Postharvest Biology and Technology</i> , 2008, 48, 172-181.	2.9	65