## Yutang He

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9181219/publications.pdf

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7 papers	80 citations	1937685 4 h-index	1872680 6 g-index
7	7	7	93
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Effect of Fructooligosaccharides on Retrogradation of Instant Rice. Starch/Staerke, 2022, 74, .	2.1	2
2	Covering soy polysaccharides gel on the surface of β-cyclodextrin-based metal–organic frameworks. Journal of Materials Science, 2021, 56, 3049-3061.	3.7	18
3	The emulsifying stability of soy hull polysaccharides with different molecular weight obtained from membrane-separation technology. International Journal of Food Engineering, 2021, 17, 693-701.	1.5	3
4	Soy glycinin-soyasaponin mixtures at oil–water interface: Interfacial behavior and O/W emulsion stability. Food Chemistry, 2020, 327, 127062.	8.2	40
5	Contribution of soybean polysaccharides in digestion of oil-in-water emulsion-based delivery system in an inÂvitro gastric environment. Food Science and Technology International, 2020, 26, 444-452.	2.2	8
6	Evaluation of in vitro antioxidant activities of soyasaponins from soy hypocotyls in human HepG2 cell line. Chemical Papers, 2017, 71, 653-660.	2.2	7
7	Effect of catalase on lipid oxidation and flavor substances of $\hat{l}_{\pm}$ - instant rice during storage. Food Science and Technology, 0, 42, .	1.7	2