

Yueqi An

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9573756/publications.pdf>

Version: 2024-02-01

11
papers

351
citations

932766

10
h-index

1281420

11
g-index

11
all docs

11
docs citations

11
times ranked

270
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of Qingke Liquor Aroma from Tibet. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13870-13881.	2.4	65
2	Comparative Characterization of Aroma Compounds in Silver Carp (<i>Hypophthalmichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 712 T Recombination Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10403-10413.	2.4	60
3	Differences in flavor characteristics of frozen surimi products reheated by microwave, water boiling, steaming, and frying. <i>Food Chemistry</i> , 2022, 372, 131260.	4.2	57
4	Short-term frozen storage enhances cross-linking that was induced by transglutaminase in surimi gels from silver carp (<i>Hypophthalmichthys molitrix</i>). <i>Food Chemistry</i> , 2018, 257, 216-222.	4.2	52
5	Fabrication of a novel bio-inspired collagen-polydopamine hydrogel and insights into the formation mechanism for biomedical applications. <i>RSC Advances</i> , 2016, 6, 66180-66190.	1.7	32
6	The effect of cross-linking degree on physicochemical properties of surimi gel as affected by <i>MTGase</i> . <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6228-6238.	1.7	26
7	Insight into the evolution of aroma compounds during thermal processing of surimi gel from silver carp (<i>Hypophthalmichthys molitrix</i>). <i>Food Chemistry</i> , 2022, 374, 131762.	4.2	19
8	Characterization of Aroma-Active Compounds in Northern Highbush Blueberries (<i>Vaccinium corymbosum</i>) and (<i>Vaccinium corymbosum</i>) by Gas Chromatography-Olfactometry Dilution Analysis and Odor Activity Value. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5691-5701.	2.4	14
9	Aggregation and conformational changes of silver carp myosin as affected by the ultrasound-calcium combination system. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5335-5343.	1.7	12
10	In vivo and in vitro aroma release in surimi gel with different cross-linking degrees by proton transfer reaction-mass spectrometry. <i>Food Chemistry</i> , 2022, 373, 131502.	4.2	10
11	Aroma Comparison of Tibetan Qingke-Liquor with Other Chinese Baijiu. <i>ACS Symposium Series</i> , 2019, , 225-252.	0.5	4