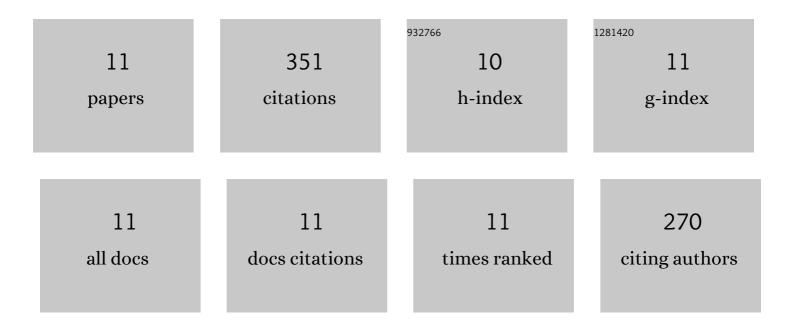
Yueqi An

List of Publications by Year in descending order

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Υμέοι ΔΝ

#	Article	IF	CITATIONS
1	Differences in flavor characteristics of frozen surimi products reheated by microwave, water boiling, steaming, and frying. Food Chemistry, 2022, 372, 131260.	4.2	57
2	In vivo and in vitro aroma release in surimi gel with different cross-linking degrees by proton transfer reaction-mass spectrometry. Food Chemistry, 2022, 373, 131502.	4.2	10
3	Insight into the evolution of aroma compounds during thermal processing of surimi gel from silver carp (Hypophthalmichthys molitrix). Food Chemistry, 2022, 374, 131762.	4.2	19
4	The effect of crossâ€linking degree on physicochemical properties of surimi gel as affected by <scp>MTGase</scp> . Journal of the Science of Food and Agriculture, 2021, 101, 6228-6238.	1.7	26
5	Characterization of Aroma-Active Compounds in Northern Highbush Blueberries "Bluecrop― (<i>Vaccinium corymbosum</i> "Bluecropâ€) and "Elliott―(<i>Vaccinium corymbosum</i> "Elliottâ€) Gas Chromatography–Olfactometry Dilution Analysis and Odor Activity Value. Journal of Agricultural and Food Chemistry. 2021, 69, 5691-5701.	by 2:4	14
6	Comparative Characterization of Aroma Compounds in Silver Carp (<i>Hypophthalmichthys) Tj ETQq0 0 0 rgBT /O Recombination Studies. Journal of Agricultural and Food Chemistry, 2020, 68, 10403-10413.</i>	overlock 1 2.4	0 Tf 50 552 1 60
7	Aroma Comparison of Tibetan "Qingke―Liquor with Other Chinese Baijiu. ACS Symposium Series, 2019, , 225-252.	0.5	4
8	Characterization of Qingke Liquor Aroma from Tibet. Journal of Agricultural and Food Chemistry, 2019, 67, 13870-13881.	2.4	65
9	Short-term frozen storage enhances cross-linking that was induced by transglutaminase in surimi gels from silver carp (Hypophthalmichthys molitrix). Food Chemistry, 2018, 257, 216-222.	4.2	52
10	Aggregation and conformational changes of silver carp myosin as affected by the ultrasound–calcium combination system. Journal of the Science of Food and Agriculture, 2018, 98, 5335-5343.	1.7	12
11	Fabrication of a novel bio-inspired collagen–polydopamine hydrogel and insights into the formation mechanism for biomedical applications. RSC Advances, 2016, 6, 66180-66190.	1.7	32