Yufei Hua

List of Publications by Year in Descending Order

101 papers	2,409 citations	28 h-index	44 g-index
103 ext. papers	2,920 ext. citations	5.9 avg, IF	5.2 L-index

#	Paper	IF	Citations
101	Raw walnut kernel: A natural source for dietary proteases and bioactive proteins. *Food Chemistry*, **2022**, 369, 130961	8.5	4
100	Effect of pea milk preparation on the quality of non-dairy yoghurts. *Food Bioscience*, **2021**, 44, 101416	4.9	2
99	Improvement of soybean product flavor and quality as affected by extraction of soybean oil bodies based on a soymilk model system. *International Journal of Food Properties*, **2021**, 24, 895-905	3	0
98	Oxidation reactions in model systems simulating the processing of soybeans into soymilk: role of lipase and lipoxygenase in volatile flavors formation. *International Journal of Food Properties*, **2021**, 24, 192-202	3	0
97	Contributions of ethanol fractionation on the properties of vegetable protein hydrolysates and differences in the characteristics of metal (Ca, Zn, Fe)-chelating peptides. *LWT - Food Science and Technology*, **2021**, 146, 111482	5.4	2
96	Complexation of pea albumins with anionic polysaccharides and purification of PA1a. *Food Hydrocolloids*, **2021**, 117, 106670	10.6	2
95	Quality improvement of soymilk as influenced by anaerobic grinding method and calcium addition. *Food Bioscience*, **2021**, 42, 101210	4.9	5
94	Isolation and characterization of an activator-dependent protease from Aspergillus ochraceus screened from low denatured defatted soybean meal and the proteolysis of soy proteins. *LWT - Food Science and Technology*, **2021**, 150, 112026	5.4	0
93	Formation Mechanism of Hexanal and ()-2-Hexenal during Soybean [(L.) Merr] Processing Based on the Subcellular and Molecular Levels.. *Journal of Agricultural and Food Chemistry*, **2021**,	5.7	1
92	()-2-Heptenal in Soymilk: A Nonenzymatic Formation Route and the Impact on the Flavor Profile. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 14961-14969	5.7	3
91	Insights into the antibacterial activity of cottonseed protein-derived peptide against. *Food and Function*, **2020**, 11, 10047-10057	6.1	3
90	Key volatile off-flavor compounds in peas (Pisum sativum L.) and their relations with the endogenous precursors and enzymes using soybean (Glycine max) as a reference. *Food Chemistry*, **2020**, 333, 127469	8.5	22
89	Effect of soaking conditions on the formation of lipid derived free radicals in soymilk. *Food Chemistry*, **2020**, 315, 126237	8.5	8
88	Identification of antibacterial peptides generated from enzymatic hydrolysis of cottonseed proteins. *LWT - Food Science and Technology*, **2020**, 125, 109199	5.4	6
87	Selective Complex Coacervation of Pea Whey Proteins with Chitosan To Purify Main 2S Albumins. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1698-1706	5.7	8
86	Antioxidant and antibacterial activity and in vitro digestion stability of cottonseed protein hydrolysates. *LWT - Food Science and Technology*, **2020**, 118, 108724	5.4	29
85	Effects of water absorption of soybean seed on the quality of soymilk and the release of flavor compounds.. *RSC Advances*, **2019**, 9, 2906-2918	3.7	15

84	Protein recovery and anti-nutritional factor removal from soybean wastewater by complexing with a high concentration of polysaccharides in a novel quick-shearing system. *Journal of Food Engineering*, **2019**, 241, 1-9	6	10
83	The absence of lipoxygenase and 7S globulin of soybeans and heating temperatures on the properties of soymilks and soy yogurts. *LWT - Food Science and Technology*, **2019**, 115, 108431	5.4	9
82	The relationship between breaking force and hydrophobic interactions or disulfide bonds involved in heat-induced soy protein gels as affected by heating time and temperature. *International Journal of Food Science and Technology*, **2019**, 54, 231-239	3.8	14
81	Distribution of odour compounds, antinutritional factors and selected storage stability parameters in soymilk as affected by differences in roasting temperatures and times. *Journal of Food Measurement and Characterization*, **2018**, 12, 1695-1706	2.8	5
80	Protein Separation Coacervation with Carboxymethyl Cellulose of Different Substitution Degree: Noninteracting Behavior of Bowman-Birk Chymotrypsin Inhibitor. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4439-4448	5.7	6
79	A two-chain aspartic protease present in seeds with high affinity for peanut oil bodies. *Food Chemistry*, **2018**, 241, 443-451	8.5	17
78	Selective Extraction and Antioxidant Properties of Thiol-Containing Peptides in Soy Glycinine Hydrolysates. *Molecules*, **2018**, 23,	4.8	3
77	Effects of removal of non-network protein on the rheological properties of heat-induced soy protein gels. *LWT - Food Science and Technology*, **2018**, 95, 193-199	5.4	17
76	Emulsifying behaviors and interfacial properties of different protein/gum arabic complexes: Effect of pH. *Food Hydrocolloids*, **2018**, 74, 289-295	10.6	13
75	Effect of soybean roasting on soymilk sensory properties. *British Food Journal*, **2018**, 120, 2832-2842	2.8	10
74	Effects of Disulfide Bond Reduction on the Conformation and Trypsin/Chymotrypsin Inhibitor Activity of Soybean Bowman-Birk Inhibitor. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2461-2467	5.7	10
73	An advance for removing antinutritional protease inhibitors: Soybean whey purification of Bowman-Birk chymotrypsin inhibitor by combination of two oppositely charged polysaccharides. *Carbohydrate Polymers*, **2017**, 164, 349-357	10.3	2
72	Microstructure and model solute transport properties of transglutaminase-induced soya protein gels: effect of enzyme dosage, protein composition and solute size. *International Journal of Food Science and Technology*, **2017**, 52, 1527-1533	3.8	3
71	Effect of temperature, ionic strength and 11S ratio on the rheological properties of heat-induced soy protein gels in relation to network proteins content and aggregates size. *Food Hydrocolloids*, **2017**, 66, 389-395	10.6	58
70	Heat-induced inactivation mechanism of soybean Bowman-Birk inhibitors. *Food Chemistry*, **2017**, 232, 712-720	8.5	11
69	Optimization of soybean roasting parameters in developing nutritious and lipoxygenase free soymilk. *Journal of Food Measurement and Characterization*, **2017**, 11, 1899-1908	2.8	9
68	Characteristics of soy protein isolate/gum arabic-stabilized oil-in-water emulsions: influence of different preparation routes and pH. *RSC Advances*, **2017**, 7, 31875-31885	3.7	15
67	Two-step complex behavior between Bowman□Birk protease inhibitor and □-carrageenan: Effect of protein concentration, ionic strength and temperature. *Food Hydrocolloids*, **2017**, 62, 1-9	10.6	14

66	Effect of Roasting Temperatures and Times on Test Parameters Used in Determination of Adequacy of Soybean Processing. *Advance Journal of Food Science and Technology*, **2017**, 13, 22-28	0.1	5
65	Effects of heat treatment on the emulsifying properties of pea proteins. *Food Hydrocolloids*, **2016**, 52, 301-310	10.6	146
64	Protein Selectivity Controlled by Polymer Charge Density and Protein Yield: Carboxylated Polysaccharides versus Sulfated Polysaccharides. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 9054-9062	5.7	10
63	The selective complex behavior between soybean whey proteins and κ-carrageenan and isolation of the major proteins of the soybean whey. *Food Hydrocolloids*, **2016**, 56, 207-217	10.6	19
62	Effects of pH on protein components of extracted oil bodies from diverse plant seeds and endogenous protease-induced oleosin hydrolysis. *Food Chemistry*, **2016**, 200, 125-33	8.5	31
61	Functional assessment of encapsulated citral for controlling necrotic enteritis in broiler chickens. *Poultry Science*, **2016**, 95, 780-9	3.9	20
60	Behaviors of particle size and bound proteins of oil bodies in soymilk processing. *Food Chemistry*, **2016**, 194, 881-90	8.5	17
59	Physicochemical and rheological properties and oxidative stability of oil bodies recovered from soybean aqueous extract at different pHs. *Food Hydrocolloids*, **2016**, 61, 685-694	10.6	28
58	Comparative effects of ohmic, induction cooker, and electric stove heating on soymilk trypsin inhibitor inactivation. *Journal of Food Science*, **2015**, 80, C495-503	3.4	11
57	Solubilization of proteins in extracted oil bodies by SDS: a simple and efficient protein sample preparation method for Tricine-SDS-PAGE. *Food Chemistry*, **2015**, 181, 179-85	8.5	24
56	Heavy metal complexation of thiol-containing peptides from soy glycinin hydrolysates. *International Journal of Molecular Sciences*, **2015**, 16, 8040-58	6.3	17
55	Release behavior of non-network proteins and its relationship to the structure of heat-induced soy protein gels. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 4211-9	5.7	26
54	A soy protein-polysaccharides Maillard reaction product enhanced the physical stability of oil-in-water emulsions containing citral. *Food Hydrocolloids*, **2015**, 48, 155-164	10.6	106
53	Analysis using fluorescence labeling and mass spectrometry of disulfide-mediated interactions of soy protein when heated. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3524-33	5.7	10
52	Effects of synthetic and natural extraction chemicals on yield, composition and protein quality of soy protein isolates extracted from full-fat and defatted flours. *Journal of Food Science and Technology*, **2015**, 52, 1016-23	3.3	5
51	Continuous synthesis of hexanal by immobilized hydroperoxide lyase in packed-bed reactor. *Bioprocess and Biosystems Engineering*, **2015**, 38, 2439-49	3.7	3
50	Microencapsulation of flaxseed oil by soya proteins–gum arabic complex coacervation. *International Journal of Food Science and Technology*, **2015**, 50, 1785-1791	3.8	15
49	Recovering proteins from potato juice by complexation with natural polyelectrolytes. *International Journal of Food Science and Technology*, **2015**, 50, 2160-2167	3.8	5

48	The characterization of soybean oil body integral oleosin isoforms and the effects of alkaline pH on them. *Food Chemistry*, **2015**, 177, 288-94	8.5	44
47	Stability of citral in oil-in-water emulsions protected by a soy protein–polysaccharide Maillard reaction product. *Food Research International*, **2015**, 69, 357-363	7	39
46	High-level production of poly(γ-glutamic acid) by a newly isolated glutamate-independent strain, Bacillus methylotrophicus. *Process Biochemistry*, **2015**, 50, 329-335	4.8	28
45	Oxidation and Structural Modification of Full-Fat and Defatted Flour Based Soy Protein Isolates Induced by Natural and Synthetic Extraction Chemicals. *Food Biophysics*, **2014**, 9, 193-202	3.2	10
44	Effects of rutin incorporation on the physical and oxidative stability of soy protein-stabilized emulsions. *Food Hydrocolloids*, **2014**, 41, 1-9	10.6	46
43	Effects of phytase-assisted processing method on physicochemical and functional properties of soy protein isolate. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 10989-97	5.7	15
42	Macronutrients and micronutrients of soybean oil bodies extracted at different pH. *Journal of Food Science*, **2014**, 79, C1285-91	3.4	23
41	Soybean whey protein/chitosan complex behavior and selective recovery of kunitz trypsin inhibitor. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 7279-86	5.7	23
40	Emulsifying properties and oil/water (O/W) interface adsorption behavior of heated soy proteins: effects of heating concentration, homogenizer rotating speed, and salt addition level. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 1634-42	5.7	61
39	The properties and the related protein behaviors of oil bodies in soymilk preparation. *European Food Research and Technology*, **2014**, 239, 463-471	3.4	18
38	Heat-induced inactivation mechanisms of Kunitz trypsin inhibitor and Bowman-Birk inhibitor in soymilk processing. *Food Chemistry*, **2014**, 154, 108-16	8.5	53
37	Oleosins (24 and 18 kDa) are hydrolyzed not only in extracted soybean oil bodies but also in soybean germination. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 956-65	5.7	29
36	Heat-induced aggregation and sulphydryl/disulphide reaction products of soy protein with different sulphydryl contents. *Food Chemistry*, **2014**, 156, 14-22	8.5	32
35	Gelation Behavior and Rheological Properties of Salt- or Acid-Induced Soy Proteins Soft Tofu-Type Gels. *Journal of Texture Studies*, **2014**, 45, 62-73	3.6	34
34	Effects of oxidative modification on thermal aggregation and gel properties of soy protein by malondialdehyde. *Journal of Food Science and Technology*, **2014**, 51, 485-93	3.3	15
33	Charge Compensation, Phase Diagram, and Protein Aggregation in Soy Protein–Gum Arabic Complex Formation. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 3934-3940	5.7	25
32	The integral and extrinsic bioactive proteins in the aqueous extracted soybean oil bodies. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 9727-33	5.7	32
31	Adsorption of soy isoflavones by activated carbon: Kinetics, thermodynamics and influence of soy oligosaccharides. *Chemical Engineering Journal*, **2013**, 215-216, 113-121	14.7	35

30	Rheological properties of acid-induced soy protein-stabilized emulsion gels in the absence and presence of N-ethylmaleimide. *Food Hydrocolloids*, **2013**, 30, 641-646	10.6	2
29	Covalent immobilization of hydroperoxide lyase on chitosan hybrid hydrogels and production of C6 aldehydes by immobilized enzyme. *Journal of Molecular Catalysis B: Enzymatic*, **2013**, 95, 89-98		23
28	Immobilisation of a hydroperoxide lyase and comparative enzymological studies of the immobilised enzyme with membrane-bound enzyme. *Journal of the Science of Food and Agriculture*, **2013**, 93, 1953-9	4.3	12
27	Comparative studies on sulfhydryl determination of soy protein using two aromatic disulfide reagents and two fluorescent reagents. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 2661-8	5.7	19
26	Study on Mechanism of Soy Protein Oxidation Induced by Lipid Peroxidation Products. *Advance Journal of Food Science and Technology*, **2013**, 5, 46-53	0.1	12
25	Effects of Synthetic and Natural Extraction Chemicals on Functional Properties, Polyphenol Content and Antioxidant Activity of Soy Protein Isolates Extracted from Full-Fat and Defatted Flours. *Advance Journal of Food Science and Technology*, **2013**, 5, 1443-1449	0.1	2
24	Production of (2E)-hexenal by a hydroperoxide lyase from Amaranthus tricolor and salt-adding steam distillation for the separation. *European Food Research and Technology*, **2012**, 235, 783-792	3.4	5
23	The heat-induced protein aggregate correlated with trypsin inhibitor inactivation in soymilk processing. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 8012-9	5.7	22
22	Gelation behaviour and rheological properties of acid-induced soy protein-stabilized emulsion gels. *Food Hydrocolloids*, **2012**, 29, 347-355	10.6	29
21	Effect of heat treatment on the properties of soy protein-stabilised emulsions. *International Journal of Food Science and Technology*, **2011**, 46, 1554-1560	3.8	25
20	Effects of oxidative modification on thermal aggregation and gel properties of soy protein by peroxyl radicals. *International Journal of Food Science and Technology*, **2011**, 46, 1891-1897	3.8	39
19	Rheological properties and permeability of soy protein-stabilised emulsion gels made by acidification with glucono-Δlactone. *Journal of the Science of Food and Agriculture*, **2011**, 91, 2186-91	4.3	4
18	Continuous hydrolysis of modified wheat gluten in an enzymatic membrane reactor. *Journal of the Science of Food and Agriculture*, **2011**, 91, 2799-805	4.3	24
17	Structural modification of soy protein by the lipid peroxidation product acrolein. *LWT - Food Science and Technology*, **2010**, 43, 133-140	5.4	81
16	Purification and characterization of hydroperoxide lyase from amaranth tricolor (Amaranthus mangostanus L.) leaves. *European Food Research and Technology*, **2010**, 231, 865-871	3.4	7
15	Stability of hydroperoxide lyase activity from Amaranthus tricolor (Amaranthus mangostanus L.) leaves: influence of selected additives. *Journal of the Science of Food and Agriculture*, **2010**, 90, 729-34	4.3	10
14	Effect of ionic strength on the heat-induced soy protein aggregation and the phase separation of soy protein aggregate/dextran mixtures. *Food Hydrocolloids*, **2009**, 23, 1015-1023	10.6	38
13	Structural modification of soy protein by the lipid peroxidation product malondialdehyde. *Journal of the Science of Food and Agriculture*, **2009**, 89, 1416-1423	4.3	66

12	Structural modification of soy protein by 13-hydroperoxyoctadecadienoic acid. *European Food Research and Technology*, **2009**, 229, 771-778	3.4	19
11	Oxidative modification of soy protein by peroxyl radicals. *Food Chemistry*, **2009**, 116, 295-301	8.5	102
10	Phase behavior and microstructure of preheated soy proteins and κ-carrageenan mixtures. *Food Hydrocolloids*, **2008**, 22, 845-853	10.6	20
9	Enzymatic preparation of immunomodulating hydrolysates from soy proteins. *Bioresource Technology*, **2008**, 99, 8873-9	11	113
8	Effect of molecular weight of dextran on the phase behavior and microstructure of preheated soy protein/dextran mixtures. *Carbohydrate Polymers*, **2008**, 72, 160-168	10.3	15
7	Effect of lipoxygenase activity in defatted soybean flour on the gelling properties of soybean protein isolate. *Food Chemistry*, **2008**, 106, 1093-1099	8.5	25
6	Urea-Modified Soy Globulin Proteins (7S and 11S): Effect of Wettability and Secondary Structure on Adhesion. *JAOCS, Journal of the American Oil Chemistst Society*, **2007**, 84, 853-857	1.8	45
5	Detection of free radical transfer in lipoxygenase I-B-catalyzed linoleic acid-soybean protein interaction by electron spin resonance spectroscopy (ESR). *Journal of Agricultural and Food Chemistry*, **2006**, 54, 9216-20	5.7	19
4	Soybean protein aggregation induced by lipoxygenase catalyzed linoleic acid oxidation. *Food Research International*, **2006**, 39, 240-249	7	96
3	Properties of soy protein isolate prepared from aqueous alcohol washed soy flakes. *Food Research International*, **2005**, 38, 273-279	7	39
2	Heat induced gelling properties of soy protein isolates prepared from different defatted soybean flours. *Food Research International*, **2005**, 38, 377-385	7	99
1	Novel strategy for the demulsification of isolated sesame oil bodies by endogenous proteases. *JAOCS, Journal of the American Oil Chemistst Society*,	1.8	1