## Yikai Ren

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9642403/publications.pdf

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1937685 2272923 4 118 4 4 citations h-index g-index papers 4 4 4 91 docs citations citing authors all docs times ranked

#	Article	IF	CITATIONS
1	Effects of pulse crop types and extrusion parameters on the physicochemical properties, in vitro and in vivo starch digestibility of pet foods. Cereal Chemistry, 2022, 99, 625-639.	2.2	6
2	Improvement of the nutritional quality of lentil flours by infrared heating of seeds varying in size. Food Chemistry, 2022, 396, 133649.	8.2	6
3	Functionality and starch digestibility of wrinkled and round pea flours of two different particle sizes. Food Chemistry, 2021, 336, 127711.	8.2	40
4	A current review of structure, functional properties, and industrial applications of pulse starches for valueâ€added utilization. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3061-3092.	11.7	66