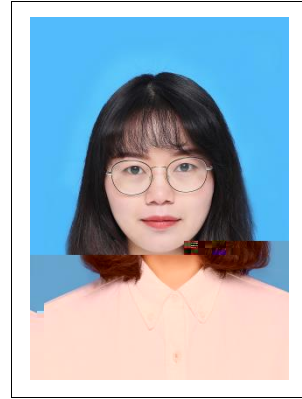


# 教师简介



[yangyl@ahstu.edu.cn](mailto:yangyl@ahstu.edu.cn)

2013-2015

2015-2018

2019-2022

2023

200415-                    SPYJ202305

- (1) **YANG Y-L**, GUAN E-Q, ZHANG T-J, LI M-M, BIAN K\*. Behavior of wheat flour dough at different pretreated temperatures through rheological characteristics and molecular interactions of proteins [J]. Food Chemistry, 2022(134188).                    IF 9.231                    1
- (2) **YANG Y-L**, GUAN E-Q, ZHANG L-L, LI M-M, BIAN K\*. Mechanical action on the development of dough and its influence on rheological properties and protein network structure [J]. Food Research International, 2022, 158(111495).  
IF 7.425                    1
- (3) **YANG Y-L**, GUAN E-Q, LI M-M, LI N-Q, BIAN K\*, et al. Effect of transglutaminase on the quality and protein characteristics of aleurone-riched fine

dried noodles [J]. LWT - Food Science and Technology, 2022, 154(112584).

IF 6.056 1

- (4) **YANG Y-L**, GUAN E-Q, ZHANG T-J, LI M-M, BIAN K\*. Influence of water addition methods on water mobility characterization and rheological properties of wheat flour dough [J]. Journal of Cereal Science, 2019, 89(102791).

IF 4.075 2

- (5) **YANG Y-L**, GUAN E-Q, ZHANG L-L, LI M-M, BIAN K\*. Effects of vacuum degree, mixing speed, and water amount on the moisture distribution and rheological properties of wheat flour dough [J]. Journal of Food Science, 2021, 86(6): 2421-2433.

IF 3.693 3

- (6) **YANG Y-L**, GUAN E-Q, ZHANG T-J, LI M-M, BIAN K\*. Comparison of rheological behavior, microstructure of wheat flour doughs, and cooking performance of noodles prepared by different mixers [J]. Journal of Food Science, 2020, 85 956-963.

IF 3.693 3

- (7) GUAN E-Q, **YANG Y-L**, PANG J-Y, ZHANG T-J, LI M-M, BIAN K\*. Ultrafine grinding of wheat flour: Effect of flour/starch granule profiles and particle size distribution on falling number and pasting properties [J]. Food Science & Nutrition, 2020, 8(6): 2581-2587.

IF 3.553 3

- (8) , , , \*

[J]. ( ), 2023,44(01):1-8.

- (9) , , , \*

[J].

( ), 2019, 40(05): 18-24+52.

- (10) , , \*. [J]. ,2018,31(01):1-3.

(1) 2019

(2) 2020

(3) 2021

(4) 2022

(5) 2022 10-11