FULL LIST OF PUBLICATIONS

A Peer-reviewed scientific articles (* indicates responsible author)

1. Wang Q, Laaksonen O, Pujol EX, Heinonen M**, Yang B**, Kelanne N (2024) Impact of yeast selection on composition of vinegar fermented from peels of Finnish apple cultivars. *Food Biosci*. Accepted.

2. Saini S, Laaksonen O, Liu S, **Yang B,** Kelanne N (2024) Chemical and sensory characteristics of lingonberry (Vaccinium vitis-idaea) wines produced using Saccharomyces cerevisiae, Torulaspora delbrueckii and Metschnikowia pulcherrima yeasts. *Food Bioscience*. Accepted.

3. Al Sazzad MdA, Lönnfors M, **Yang B*** (2024) Effect of phosphatidylcholine regioisomers on lateral segregation of milk-sphingomyelin in bilayer membranes. *Chemistry and Physics of Lipids*, https://doi.org/10.1016/j.chemphyslip.2024.105445.

4. Zhilin Wang, Xia Tang, Miao Wang, Yongxin She, **Baoru Yang**, A. M. Abd El-Aty, Qinghai Sheng（2024） β-Lactoglobulin Separation from Cow's Milk: A Comprehensive Review of Isolation and Removal Techniques and Future Perspectives. *J. Dairy Sci.* https://doi.org/10.3168/jds.2024-25321.

5. Benjamin Fuchs, Annelie Damerau, **Baoru Yang**, Anne Muola. (2024) Reduced seed viability in exchange for transgenerational plant protection: Does the defensive mutualism concept pass the fitness test. *Annal. Botany*, https://doi.org/10.1093/aob/mcae133

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8. Xin M, Nie Y, Yang S, Yang Y, Jiang H, **Yang B**, Xu A, Sun Y, Tian J, Li B (2024) Anthocyanins as natural actives with potential to combat hypertension and atherosclerosis: health benefits and recent advances based on the gut-liver axis. *Phytomedicine*, 132, 155889.

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10. Tang S, Si X, Zang Z, Gui H, Xie X, Wang L, He Y, **Yang B**, Li B (2024) Mildly preheating induced conformational changes of soy protein isolates contributed to the binding interaction with blueberry anthocyanins for stabilization. Food Hydrocolloids 155 (2024) 110209

11. Puganen A, Damerau A, Pöysä M, Lampi A-M, Piironen V, **Yang B,** Linderborg, K (2024). Lipid and volatile profiles of Finnish oat batches of pure cultivars: Effect of storage on the volatile formation. *Food Chem*. 139448.

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13. Sazzad AM, Fabritius M, Boström P, **Yang B*** (2024). Advanced Tandem Mass Spectrometric Analysis of Complex Mixtures of Triacylglycerol Regioisomers: A Case Study of Bovine Milk Fat. *J. Agric. Food Chem.* DOI: 10.1021/acs.jafc.3c08536

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