

# Fang Yang

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/2004829/fang-yang-publications-by-citations.pdf>  
**Version:** 2024-04-09

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.  
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

40 papers	710 citations	15 h-index	26 g-index
43 ext. papers	1,023 ext. citations	4.9 avg, IF	4.36 L-index

#	Paper	IF	Citations
40	The effects of edible chitosan-based coatings on flavor quality of raw grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets during refrigerated storage. <i>Food Chemistry</i> , <b>2018</b> , 242, 412-420	8.5	113
39	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. <i>Food Research International</i> , <b>2018</b> , 111, 565-573	7	65
38	Effect of fermentation temperature on the microbial and physicochemical properties of silver carp sausages inoculated with <i>Pediococcus pentosaceus</i> . <i>Food Chemistry</i> , <b>2010</b> , 118, 512-518	8.5	58
37	Effect of autochthonous starter cultures on microbiological and physico-chemical characteristics of Suan yu, a traditional Chinese low salt fermented fish. <i>Food Control</i> , <b>2013</b> , 33, 344-351	6.2	56
36	Chemical and microbial properties of Chinese traditional low-salt fermented whole fish product Suan yu. <i>Food Control</i> , <b>2013</b> , 30, 590-595	6.2	50
35	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets stored at 4 °C. <i>Food Chemistry</i> , <b>2018</b> , 262, 1-6	8.5	38
34	Recent advances in quality retention of non-frozen fish and fishery products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1747-1759	11.5	32
33	Differential roles of ice crystal, endogenous proteolytic activities and oxidation in softening of obscure pufferfish ( <i>Takifugu obscurus</i> ) fillets during frozen storage. <i>Food Chemistry</i> , <b>2019</b> , 278, 452-459	8.5	31
32	Endogenous proteolytic enzymes--a study of their impact on cod ( <i>Gadus morhua</i> ) muscle proteins and textural properties in a fermented product. <i>Food Chemistry</i> , <b>2015</b> , 172, 551-8	8.5	28
31	Changes of biogenic amines in Chinese low-salt fermented fish pieces (Suan yu) inoculated with mixed starter cultures. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 685-692	3.8	27
30	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp ( <i>Ctenopharyngodon idella</i> ) fillet. <i>Food Chemistry</i> , <b>2019</b> , 301, 125278	8.5	24
29	Correlations between microbiota succession and flavor formation during fermentation of Chinese low-salt fermented common carp ( <i>Cyprinus carpio</i> L.) inoculated with mixed starter cultures. <i>Food Microbiology</i> , <b>2020</b> , 90, 103487	6	22
28	A comparison of endogenous and microbial proteolytic activities during fast fermentation of silver carp inoculated with <i>Lactobacillus plantarum</i> . <i>Food Chemistry</i> , <b>2016</b> , 207, 86-92	8.5	20
27	Phospholipid molecular species composition of Chinese traditional low-salt fermented fish inoculated with different starter cultures. <i>Food Research International</i> , <b>2018</b> , 111, 87-96	7	17
26	A strategy of ultrasound-assisted processing to improve the performance of bio-based coating preservation for refrigerated carp fillets ( <i>Ctenopharyngodon idellus</i> ). <i>Food Chemistry</i> , <b>2021</b> , 345, 128862	8.5	15
25	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of low-salt fermented fish. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 723-733	3.8	12
24	Freshness assessment of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets during storage at 4 °C by physicochemical, microbiological and sensorial evaluations. <i>Journal of Food Safety</i> , <b>2017</b> , 37, e12305	2	11

23	Comparative study on quality characteristics of pickled and fermented sturgeon ( <i>Acipenser sinensis</i> ) meat in retort cooking. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2553-2562	3.8	10
22	The factors influencing the flavor characteristics of frozen obscure pufferfish ( <i>Takifugu Obscurus</i> ) during storage: Ice crystals, endogenous proteolysis and oxidation. <i>International Journal of Refrigeration</i> , <b>2021</b> , 122, 147-155	3.8	10
21	Production of Biscuit from Chinese Sturgeon Fish Fillet Powder ( <i>Acipenser sinensis</i> ): A Snack Food for Children. <i>Journal of Aquatic Food Product Technology</i> , <b>2018</b> , 27, 1048-1062	1.6	10
20	Effect of immersion freezing with edible solution on freezing efficiency and physical properties of obscure pufferfish ( <i>Takifugu Obscurus</i> ) fillets. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108762	5.4	9
19	Aroma profiles of commercial Chinese traditional fermented fish (Suan yu) in Western Hunan: GC-MS, odor activity value and sensory evaluation by partial least squares regression. <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 213-226	3	8
18	Fish Protein and Its Derivatives: The Novel Applications, Bioactivities, and Their Functional Significance in Food Products. <i>Food Reviews International</i> , <b>2020</b> , 1-28	5.5	6
17	Effect of Pretreatments on Hydrolysis Efficiency and Antioxidative Activity of Hydrolysates Produced from Bighead Carp ( <i>Aristichthys nobilis</i> ). <i>Journal of Aquatic Food Product Technology</i> , <b>2016</b> , 25, 916-927	1.6	6
16	Comparison of methodological proposal in sensory evaluation for Chinese mitten crab ( <i>Eriocheir sinensis</i> ) by data mining and sensory panel. <i>Food Chemistry</i> , <b>2021</b> , 356, 129698	8.5	5
15	Effects of three carp species on texture, color, and aroma properties of Suan yu, a Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14403	2.1	4
14	Effects of blanching on extraction and stability of anthocyanins from blueberry peel. <i>Journal of Food Measurement and Characterization</i> , <b>2020</b> , 14, 2854-2861	2.8	4
13	Fatty acid and amino acid profiles and digestible indispensable amino acid score of grass carp ( <i>Ctenopharyngodon idella</i> ) protein concentrate supplemented noodles. <i>Journal of Food Measurement and Characterization</i> , <b>2020</b> , 14, 2370-2379	2.8	3
12	Effect of freezing methods on quality changes of grass carp during frozen storage. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13539	2.4	3
11	Changes in myofibrillar structure of silver carp ( <i>Hypophthalmichthys molitrix</i> ) as affected by endogenous proteolysis under acidic condition. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2171-2177	3.8	3
10	Quality Evaluation of Grass Carp ( <i>Ctenopharyngodon idella</i> ) Protein Concentrate Supplemented Noodles. <i>Journal of Aquatic Food Product Technology</i> , <b>2019</b> , 28, 910-921	1.6	2
9	Improvement of Antioxidant Activity of Grass Carp ( <i>Ctenopharyngodon idella</i> ) Protein Hydrolysate by Washing and Membrane Removal Pretreatments and Ultrasonic Treatment. <i>Journal of Aquatic Food Product Technology</i> , <b>2018</b> , 27, 580-591	1.6	2
8	Preparation of High-Quality Fermented Fish Product. <i>Journal of Visualized Experiments</i> , <b>2019</b> ,	1.6	1
7	The role of endogenous proteases in degrading grass carp ( <i>Ctenopharyngodon idella</i> ) myofibrillar structural proteins during ice storage. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 112743	5.4	1
6	The impact of crucial protein degradation in intramuscular connective tissue on softening of ice-stored grass carp ( <i>Ctenopharyngodon idella</i> ) fillets. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 3527-3535	3.8	1

- 5 Effect of High Pressure Processing on the Quality and Endogenous Enzyme Activities of Grass Carp (*Ctenopharyngodon idellus*) Fillets Stored at 4°C. *Journal of Aquatic Food Product Technology*, **2018**, 27, 1093-1105 1.6 1
- 4 The apoptosis of grass carp (*Ctenopharyngodon idella*) muscle during postmortem condition regulated by the cytokines via TOR and NF-κB signaling pathways. *Food Chemistry*, **2022**, 369, 130911 8.5 1
- 3 Effect of fermentation on immunological properties of allergens from black carp (*Mylopharyngodon piceus*) sausages. *International Journal of Food Science and Technology*, **2020**, 55, 3162-3172<sup>o</sup> 3.8
- 2 Endogenous proteases in giant freshwater prawn (*Macrobrachium rosenbergii*): changes and its impacts on texture deterioration during frozen storage. *International Journal of Food Science and Technology*, **2021**, 56, 5824 3.8 o
- 1 Profound changes of mitochondria during postmortem condition used as freshness indicator in grass carp (*Ctenopharyngodon idella*) muscle. *Food Bioscience*, **2022**, 48, 101749 4.9 o