Fang Yang

List of Publications by Year in Descending Order

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 apoptosis of grass carp (Ctenopharyngodon idella) muscle during postmortem condition regulated by the cytokines via TOR and NF-□B signaling pathways. *Food Chemistry*, **2022**, 369, 130911	8.5	1
39	Profound changes of mitochondria during postmortem condition used as freshness indicator in grass carp (Ctenopharyngodon idella) muscle. *Food Bioscience*, **2022**, 48, 101749	4.9	0
38	The role of endogenous proteases in degrading grass carp (Ctenopharyngodon idella) myofibrillar structural proteins during ice storage. *LWT - Food Science and Technology*, **2021**, 112743	5.4	1
37	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	0
36	A strategy of ultrasound-assisted processing to improve the performance of bio-based coating preservation for refrigerated carp fillets (Ctenopharyngodon idellus). *Food Chemistry*, **2021**, 345, 128862	8.5	15
35	The factors influencing the flavor characteristics of frozen obscure pufferfish (Takifugu Obscurus) during storage: Ice crystals, endogenous proteolysis and oxidation. *International Journal of Refrigeration*, **2021**, 122, 147-155	3.8	10
34	The impact of crucial protein degradation in intramuscular connective tissue on softening of ice-stored grass carp (Ctenopharyngodon idella) fillets. *International Journal of Food Science and Technology*, **2021**, 56, 3527-3535	3.8	1
33	Comparison of methodological proposal in sensory evaluation for Chinese mitten crab (Eriocheir sinensis) by data mining and sensory panel. *Food Chemistry*, **2021**, 356, 129698	8.5	5
32	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	3.8	0
31	Effects of three carp species on texture, color, and aroma properties of Suan yu, a Chinese traditional fermented fish. *Journal of Food Processing and Preservation*, **2020**, 44, e14403	2.1	4
30	Effects of blanching on extraction and stability of anthocyanins from blueberry peel. *Journal of Food Measurement and Characterization*, **2020**, 14, 2854-2861	2.8	4
29	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. *International Journal of Food Properties*, **2020**, 23, 213-226	3	8
28	Correlations between microbiota succession and flavor formation during fermentation of Chinese low-salt fermented common carp (Cyprinus carpio L.) inoculated with mixed starter cultures. *Food Microbiology*, **2020**, 90, 103487	6	22
27	Fatty acid and amino acid profiles and digestible indispensable amino acid score of grass carp (Ctenopharyngodon idella) protein concentrate supplemented noodles. *Journal of Food Measurement and Characterization*, **2020**, 14, 2370-2379	2.8	3
26	Effect of immersion freezing with edible solution on freezing efficiency and physical properties of obscure pufferfish (Takifugu Obscurus) fillets. *LWT - Food Science and Technology*, **2020**, 118, 108762	5.4	9
25	Effect of freezing methods on quality changes of grass carp during frozen storage. *Journal of Food Process Engineering*, **2020**, 43, e13539	2.4	3
24	Fish Protein and Its Derivatives: The Novel Applications, Bioactivities, and Their Functional Significance in Food Products. *Food Reviews International*, **2020**, 1-28	5.5	6

23	Recent advances in quality retention of non-frozen fish and fishery products: A review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1747-1759	11.5	32
22	Preparation of High-Quality Fermented Fish Product. *Journal of Visualized Experiments*, **2019**,	1.6	1
21	Quality Evaluation of Grass Carp (Ctenopharyngodon idella) Protein Concentrate Supplemented Noodles. *Journal of Aquatic Food Product Technology*, **2019**, 28, 910-921	1.6	2
20	Comparative study on quality characteristics of pickled and fermented sturgeon (Acipenser sinensis) meat in retort cooking. *International Journal of Food Science and Technology*, **2019**, 54, 2553-2562	3.8	10
19	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp (Ctenopharyngodon idella) fillet. *Food Chemistry*, **2019**, 301, 125278	8.5	24
18	Differential roles of ice crystal, endogenous proteolytic activities and oxidation in softening of obscure pufferfish (Takifugu obscurus) fillets during frozen storage. *Food Chemistry*, **2019**, 278, 452-459	8.5	31
17	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of low-salt fermented fish. *International Journal of Food Science and Technology*, **2019**, 54, 723-733	3.8	12
16	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp (Ctenopharyngodon idellus) fillets stored at 4 °C. *Food Chemistry*, **2018**, 262, 1-6	8.5	38
15	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (Ctenopharyngodon idellus) fillets during refrigerated storage. *Food Chemistry*, **2018**, 242, 412-420	8.5	113
14	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. *Food Research International*, **2018**, 111, 565-573	7	65
13	Phospholipid molecular species composition of Chinese traditional low-salt fermented fish inoculated with different starter cultures. *Food Research International*, **2018**, 111, 87-96	7	17
12	Improvement of Antioxidant Activity of Grass Carp (Ctenopharyngodon idella) Protein Hydrolysate by Washing and Membrane Removal Pretreatments and Ultrasonic Treatment. *Journal of Aquatic Food Product Technology*, **2018**, 27, 580-591	1.6	2
11	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
10	Production of Biscuit from Chinese Sturgeon Fish Fillet Powder (Acipeneser sinensis): A Snack Food for Children. *Journal of Aquatic Food Product Technology*, **2018**, 27, 1048-1062	1.6	10
9	Freshness assessment of grass carp (Ctenopharyngodon idellus) fillets during stroage at 4°C by physicochemical, microbiological and sensorial evaluations. *Journal of Food Safety*, **2017**, 37, e12305	2	11
8	A comparison of endogenous and microbial proteolytic activities during fast fermentation of silver carp inoculated with Lactobacillus plantarum. *Food Chemistry*, **2016**, 207, 86-92	8.5	20
7	Effect of Pretreatments on Hydrolysis Efficiency and Antioxidative Activity of Hydrolysates Produced from Bighead Carp (Aristichthys nobilis). *Journal of Aquatic Food Product Technology*, **2016**, 25, 916-927	1.6	6
6	Changes in myofibrillar structure of silver carp (Hypophthalmichthys molitrix) as affected by endogenous proteolysis under acidic condition. *International Journal of Food Science and Technology*, **2016**, 51, 2171-2177	3.8	3

5	Endogenous proteolytic enzymes--a study of their impact on cod (Gadus morhua) muscle proteins and textural properties in a fermented product. *Food Chemistry*, **2015**, 172, 551-8	8.5	28
4	Effect of autochthonous starter cultures on microbiological and physico-chemical characteristics of Suan yu, a traditional Chinese low salt fermented fish. *Food Control*, **2013**, 33, 344-351	6.2	56
3	Chemical and microbial properties of Chinese traditional low-salt fermented whole fish product Suan yu. *Food Control*, **2013**, 30, 590-595	6.2	50
2	Changes of biogenic amines in Chinese low-salt fermented fish pieces (Suan yu) inoculated with mixed starter cultures. *International Journal of Food Science and Technology*, **2013**, 48, 685-692	3.8	27
1	Effect of fermentation temperature on the microbial and physicochemical properties of silver carp sausages inoculated with Pediococcus pentosaceus. *Food Chemistry*, **2010**, 118, 512-518	8.5	58