

Hong Yang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2244265/publications.pdf>

Version: 2024-02-01

27
papers

936
citations

471371

17
h-index

526166

27
g-index

27
all docs

27
docs citations

27
times ranked

1168
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation and characterization of microcrystalline cellulose from pomelo peel. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 717-721.	3.6	128
2	Purification, characterization and antioxidant activity of polysaccharides from <i>Flammulina velutipes</i> residue. <i>Carbohydrate Polymers</i> , 2016, 145, 71-77.	5.1	122
3	Effects of salts on the gelatinization and retrogradation properties of maize starch and waxy maize starch. <i>Food Chemistry</i> , 2017, 214, 319-327.	4.2	92
4	Identification and antioxidant properties of polyphenols in lotus seed epicarp at different ripening stages. <i>Food Chemistry</i> , 2015, 185, 159-164.	4.2	62
5	Structure, molecular conformation, and immunomodulatory activity of four polysaccharide fractions from <i>Lignosus rhinocerotis sclerotia</i> . <i>International Journal of Biological Macromolecules</i> , 2017, 94, 423-430.	3.6	59
6	Effects of charge-carrying amino acids on the gelatinization and retrogradation properties of potato starch. <i>Food Chemistry</i> , 2015, 167, 180-184.	4.2	54
7	Effects of salts on physicochemical, microstructural and thermal properties of potato starch. <i>Food Chemistry</i> , 2014, 156, 137-143.	4.2	53
8	Micro-emulsification/encapsulation of krill oil by complex coacervation with krill protein isolated using isoelectric solubilization/precipitation. <i>Food Chemistry</i> , 2018, 244, 284-291.	4.2	43
9	Effects of amino acids on the physicochemical properties of potato starch. <i>Food Chemistry</i> , 2014, 151, 162-167.	4.2	39
10	Effects of CaCl ₂ on chemical interactions and gel properties of surimi gels from two species of carps. <i>European Food Research and Technology</i> , 2011, 233, 569-576.	1.6	38
11	A hyperbranched β -D-glucan with compact coil conformation from <i>Lignosus rhinocerotis sclerotia</i> . <i>Food Chemistry</i> , 2017, 225, 267-275.	4.2	29
12	Mass balance for isoelectric solubilization/precipitation of carp, chicken, menhaden, and krill. <i>LWT - Food Science and Technology</i> , 2017, 81, 26-34.	2.5	25
13	Effects of ethanol treatment on inhibiting fresh-cut sugarcane enzymatic browning and microbial growth. <i>LWT - Food Science and Technology</i> , 2017, 77, 8-14.	2.5	25
14	Isolation and Selection of Non-Saccharomyces Yeasts Being Capable of Degrading Citric acid and Evaluation Its Effect on Kiwifruit Wine Fermentation. <i>Fermentation</i> , 2020, 6, 25.	1.4	23
15	A novel cysteine desulfurase influencing organosulfur compounds in <i>Lentinula edodes</i> . <i>Scientific Reports</i> , 2015, 5, 10047.	1.6	21
16	Effects of salts on the freeze-thaw stability, gel strength and rheological properties of potato starch. <i>Journal of Food Science and Technology</i> , 2016, 53, 3624-3631.	1.4	21
17	Textural and rheological properties of potato starch as affected by amino acids. <i>International Journal of Food Properties</i> , 2017, 20, S3123-S3134.	1.3	19
18	Effects of the Acid- and Alkali-Aided Processes on Bighead Carp (<i>Aristichthys nobilis</i>) Muscle Proteins. <i>International Journal of Food Properties</i> , 2016, 19, 1863-1873.	1.3	14

#	ARTICLE	IF	CITATIONS
19	Oxidative Stability of Papaya Seed Oil From Hainan/Eksotika Obtained by Subcritical and Supercritical Carbon Dioxide Extraction. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 687-697.	0.8	11
20	Effects of rice residue on physicochemical properties of silver carp surimi gels. <i>International Journal of Food Properties</i> , 2018, 21, 1743-1754.	1.3	11
21	Characterization of Key Aroma Compounds in Xiaoqu Liquor and Their Contributions to the Sensory Flavor. <i>Beverages</i> , 2020, 6, 42.	1.3	10
22	A novel, effective, and feasible method for deacidifying kiwifruit wine by weakly basic ion exchange resins. <i>Journal of Food Process Engineering</i> , 2019, 42, e12969.	1.5	9
23	Comparative analysis of chemical constituents and bioactivities of the extracts from leaves, seed coats and embryoids of <i>Ginkgo biloba</i> L.. <i>Natural Product Research</i> , 2020, 35, 1-4.	1.0	8
24	Characterizing Relationship of Microbial Community in <i>Xiaoqu</i> and Volatiles of Light-aroma-type <i>Xiaoqu</i> Baijiu. <i>Food Science and Technology Research</i> , 2020, 26, 749-758.	0.3	7
25	Comparison of Conventional Washing Processing and pH Shift Processing on Gelation Characteristics of Bighead Carp (<i>Aristichthys nobilis</i>) Muscle Proteins. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 103-114.	0.6	6
26	Chemical properties of vacuum-fried <i>Pleurotus eryngii</i> during storage and characterization of brown pigment. <i>International Journal of Food Properties</i> , 2017, 20, S2349-S2358.	1.3	5
27	Characteristics of hemoglobin and its pro-oxidative activity in washed silver carp (<i>Cyprinus carpio</i>) muscle. <i>Journal of Food Science</i> , 2021, 45, e15463.	0.9	2