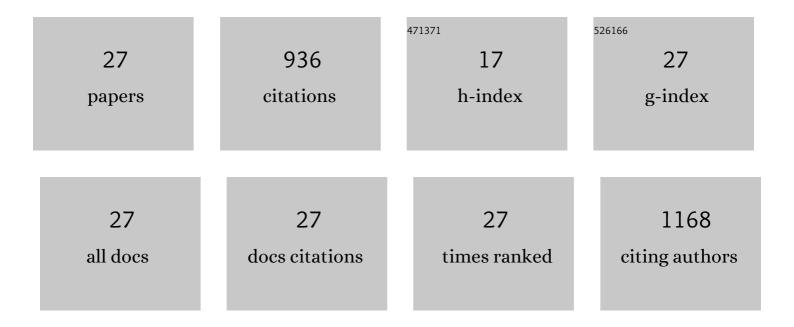
Hong Yang

List of Publications by Year in descending order

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HONG YANG

#	Article	IF	CITATIONS
1	Isolation and characterization of microcrystalline cellulose from pomelo peel. International Journal of Biological Macromolecules, 2018, 111, 717-721.	3.6	128
2	Purification, characterization and antioxidant activity of polysaccharides from Flammulina velutipes residue. Carbohydrate Polymers, 2016, 145, 71-77.	5.1	122
3	Effects of salts on the gelatinization and retrogradation properties of maize starch and waxy maize starch. Food Chemistry, 2017, 214, 319-327.	4.2	92
4	Identification and antioxidant properties of polyphenols in lotus seed epicarp at different ripening stages. Food Chemistry, 2015, 185, 159-164.	4.2	62
5	Structure, molecular conformation, and immunomodulatory activity of four polysaccharide fractions from Lignosus rhinocerotis sclerotia. International Journal of Biological Macromolecules, 2017, 94, 423-430.	3.6	59
6	Effects of charge-carrying amino acids on the gelatinization and retrogradation properties of potato starch. Food Chemistry, 2015, 167, 180-184.	4.2	54
7	Effects of salts on physicochemical, microstructural and thermal properties of potato starch. Food Chemistry, 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. Food Chemistry, 2018, 244, 284-291.	4.2	43
9	Effects of amino acids on the physiochemical properties of potato starch. Food Chemistry, 2014, 151, 162-167.	4.2	39
10	Effects of CaCl2 on chemical interactions and gel properties of surimi gels from two species of carps. European Food Research and Technology, 2011, 233, 569-576.	1.6	38
11	A hyperbranched β-d-glucan with compact coil conformation from Lignosus rhinocerotis sclerotia. Food Chemistry, 2017, 225, 267-275.	4.2	29
12	Mass balance for isoelectric solubilization/precipitation of carp, chicken, menhaden, and krill. LWT - Food Science and Technology, 2017, 81, 26-34.	2.5	25
13	Effects of ethanol treatment on inhibiting fresh-cut sugarcane enzymatic browning and microbial growth. LWT - Food Science and Technology, 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. Fermentation, 2020, 6, 25.	1.4	23
15	A novel cysteine desulfurase influencing organosulfur compounds in Lentinula edodes. Scientific Reports, 2015, 5, 10047.	1.6	21
16	Effects of salts on the freeze–thaw stability, gel strength and rheological properties of potato starch. Journal of Food Science and Technology, 2016, 53, 3624-3631.	1.4	21
17	Textural and rheological properties of potato starch as affected by amino acids. International Journal of Food Properties, 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. International Journal of Food Properties, 2016, 19, 1863-1873.	1.3	14

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19	Oxidative Stability of Papaya Seed Oil From Hainan/Eksotika Obtained by Subcritical and Supercritical Carbon Dioxide Extraction. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 687-697.	0.8	11
20	Effects of rice residue on physicochemical properties of silver carp surimi gels. International Journal of Food Properties, 2018, 21, 1743-1754.	1.3	11
21	Characterization of Key Aroma Compounds in Xiaoqu Liquor and Their Contributions to the Sensory Flavor. Beverages, 2020, 6, 42.	1.3	10
22	A novel, effective, and feasible method for deacidifying kiwifruit wine by weakly basic ion exchange resins. Journal of Food Process Engineering, 2019, 42, e12969.	1.5	9
23	Comparative analysis of chemical constituents and bioactivities of the extracts from leaves, seed coats and embryoids of Ginkgo biloba L Natural Product Research, 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. Food Science and Technology Research, 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. Journal of Aquatic Food Product Technology, 2017, 26, 103-114.	0.6	6
26	Chemical properties of vacuum-fried <i>Pleurotus eryngii</i> during storage and characterization of brown pigment. International Journal of Food Properties, 2017, 20, S2349-S2358.	1.3	5
27	Characteristics of hemoglobin and its proâ€oxidative activity in washed silver carp () Tj ETQq1 1 0.784314 rgBT / 2021, 45, e15463.	Overlock 1 0.9	10 Tf 50 427 2