

Hong Yang

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

27
papers

604
citations

13
h-index

24
g-index

27
ext. papers

764
ext. citations

5
avg, IF

4.13
L-index

#	Paper	IF	Citations
27	Purification, characterization and antioxidant activity of polysaccharides from <i>Flammulina velutipes</i> residue. <i>Carbohydrate Polymers</i> , 2016 , 145, 71-7	10.3	92
26	Isolation and characterization of microcrystalline cellulose from pomelo peel. <i>International Journal of Biological Macromolecules</i> , 2018 , 111, 717-721	7.9	77
25	Effects of salts on the gelatinization and retrogradation properties of maize starch and waxy maize starch. <i>Food Chemistry</i> , 2017 , 214, 319-327	8.5	63
24	Identification and antioxidant properties of polyphenols in lotus seed epicarp at different ripening stages. <i>Food Chemistry</i> , 2015 , 185, 159-64	8.5	44
23	Effects of charge-carrying amino acids on the gelatinization and retrogradation properties of potato starch. <i>Food Chemistry</i> , 2015 , 167, 180-4	8.5	39
22	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	7.9	36
21	Effects of salts on physicochemical, microstructural and thermal properties of potato starch. <i>Food Chemistry</i> , 2014 , 156, 137-43	8.5	34
20	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	3.4	28
19	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	8.5	27
18	A hyperbranched βD-glucan with compact coil conformation from <i>Lignosus rhinocerotis sclerotia</i> . <i>Food Chemistry</i> , 2017 , 225, 267-275	8.5	23
17	Effects of amino acids on the physicochemical properties of potato starch. <i>Food Chemistry</i> , 2014 , 151, 162-7	8.5	22
16	Mass balance for isoelectric solubilization/precipitation of carp, chicken, menhaden, and krill. <i>LWT - Food Science and Technology</i> , 2017 , 81, 26-34	5.4	19
15	A novel cysteine desulfurase influencing organosulfur compounds in <i>Lentinula edodes</i> . <i>Scientific Reports</i> , 2015 , 5, 10047	4.9	14
14	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	5.4	13
13	Textural and rheological properties of potato starch as affected by amino acids. <i>International Journal of Food Properties</i> , 2017 , 20, S3123-S3134	3	11
12	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	4.7	10
11	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	3	9

10	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	3.3	9
9	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	2.4	7
8	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	1.8	6
7	Effects of rice residue on physicochemical properties of silver carp surimi gels. <i>International Journal of Food Properties</i> , 2018 , 21, 1743-1754	3	6
6	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	1.6	4
5	Characterizing Relationship of Microbial Community in Xiaoqu and Volatiles of Light-aroma-type Xiaoqu Baijiu. <i>Food Science and Technology Research</i> , 2020 , 26, 749-758	0.8	3
4	Characterization of Key Aroma Compounds in Xiaoqu Liquor and Their Contributions to the Sensory Flavor. <i>Beverages</i> , 2020 , 6, 42	3.4	3
3	Comparative analysis of chemical constituents and bioactivities of the extracts from leaves, seed coats and embryoids of <i>L. Natural Product Research</i> , 2021 , 35, 5498-5501	2.3	2
2	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	3	2
1	Characteristics of hemoglobin and its pro-oxidative activity in washed silver carp (<i>Hypophthalmichthys molitrix</i>) mince as affected by pH. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15463	2.1	1