

# Hong Yang

## List of Publications by Year in Descending Order

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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	Comparative analysis of chemical constituents and bioactivities of the extracts from leaves, seed coats and embryoids of <i>L. Natural Product Research</i> , <b>2021</b> , 35, 5498-5501	2.3	2
26	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> , <b>2021</b> , 45, e15463	2.1	1
25	Isolation and Selection of Non-Saccharomyces Yeasts Being Capable of Degrading Citric acid and Evaluation Its Effect on Kiwifruit Wine Fermentation. <i>Fermentation</i> , <b>2020</b> , 6, 25	4.7	10
24	Characterizing Relationship of Microbial Community in Xiaoqu and Volatiles of Light-aroma-type Xiaoqu Baijiu. <i>Food Science and Technology Research</i> , <b>2020</b> , 26, 749-758	0.8	3
23	Characterization of Key Aroma Compounds in Xiaoqu Liquor and Their Contributions to the Sensory Flavor. <i>Beverages</i> , <b>2020</b> , 6, 42	3.4	3
22	A novel, effective, and feasible method for deacidifying kiwifruit wine by weakly basic ion exchange resins. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e12969	2.4	7
21	Isolation and characterization of microcrystalline cellulose from pomelo peel. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 111, 717-721	7.9	77
20	Micro-emulsification/encapsulation of krill oil by complex coacervation with krill protein isolated using isoelectric solubilization/precipitation. <i>Food Chemistry</i> , <b>2018</b> , 244, 284-291	8.5	27
19	Oxidative Stability of Papaya Seed Oil From Hainan/Eksotika Obtained by Subcritical and Supercritical Carbon Dioxide Extraction. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2018</b> , 95, 687-697	1.8	6
18	Effects of rice residue on physicochemical properties of silver carp surimi gels. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 1743-1754	3	6
17	A hyperbranched $\beta$ -D-glucan with compact coil conformation from <i>Lignosus rhinocerotis sclerotia</i> . <i>Food Chemistry</i> , <b>2017</b> , 225, 267-275	8.5	23
16	Mass balance for isoelectric solubilization/precipitation of carp, chicken, menhaden, and krill. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 81, 26-34	5.4	19
15	Chemical properties of vacuum-fried <i>Pleurotus eryngii</i> during storage and characterization of brown pigment. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S2349-S2358	3	2
14	Effects of ethanol treatment on inhibiting fresh-cut sugarcane enzymatic browning and microbial growth. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 77, 8-14	5.4	13
13	Structure, molecular conformation, and immunomodulatory activity of four polysaccharide fractions from <i>Lignosus rhinocerotis sclerotia</i> . <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 94, 423-430	7.9	36
12	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> , <b>2017</b> , 26, 103-114	1.6	4
11	Effects of salts on the gelatinization and retrogradation properties of maize starch and waxy maize starch. <i>Food Chemistry</i> , <b>2017</b> , 214, 319-327	8.5	63

10	Textural and rheological properties of potato starch as affected by amino acids. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S3123-S3134	3	11
9	Effects of the Acid- and Alkali-Aided Processes on Bighead Carp ( <i>Aristichthys nobilis</i> ) Muscle Proteins. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 1863-1873	3	9
8	Purification, characterization and antioxidant activity of polysaccharides from <i>Flammulina velutipes</i> residue. <i>Carbohydrate Polymers</i> , <b>2016</b> , 145, 71-7	10.3	92
7	Effects of salts on the freeze-thaw stability, gel strength and rheological properties of potato starch. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 3624-3631	3.3	9
6	Identification and antioxidant properties of polyphenols in lotus seed epicarp at different ripening stages. <i>Food Chemistry</i> , <b>2015</b> , 185, 159-64	8.5	44
5	Effects of charge-carrying amino acids on the gelatinization and retrogradation properties of potato starch. <i>Food Chemistry</i> , <b>2015</b> , 167, 180-4	8.5	39
4	A novel cysteine desulfurase influencing organosulfur compounds in <i>Lentinula edodes</i> . <i>Scientific Reports</i> , <b>2015</b> , 5, 10047	4.9	14
3	Effects of salts on physicochemical, microstructural and thermal properties of potato starch. <i>Food Chemistry</i> , <b>2014</b> , 156, 137-43	8.5	34
2	Effects of amino acids on the physicochemical properties of potato starch. <i>Food Chemistry</i> , <b>2014</b> , 151, 162-7	8.5	22
1	Effects of CaCl <sub>2</sub> on chemical interactions and gel properties of surimi gels from two species of carps. <i>European Food Research and Technology</i> , <b>2011</b> , 233, 569-576	3.4	28