Kai Yang

List of Publications by Year
in descending order

31 papers	610 citations	759233 12 h-index	610901 24 g-index
31 all docs	31 docs citations	31 times ranked	801 citing authors

#	Article	IF	Citations
1	Characterization of Chemical Composition of Bee Pollen in China. Journal of Agricultural and Food Chemistry, 2013, 61, 708-718.	5.2	182
2	The Future is Garbage: Repurposing of Food Waste to an Integrated Biorefinery. ACS Sustainable Chemistry and Engineering, 2020, 8, 8124-8136.	6.7	42
3	Paddy field â€“ A natural sequential anaerobicâ€“aerobic bioreactor for polychlorinated biphenyls transformation. Environmental Pollution, 2014, 190, 43-50.	7.5	41
4	Effects of ultrasonic pre-treatment on physicochemical properties of proteins extracted from cold-pressed sesame cake. Food Research International, 2021, 139, 109907.	6.2	39
5	Ferulic acid improves intestinal barrier function through altering gut microbiota composition in high-fat diet-induced mice. European Journal of Nutrition, 2022, 61, 3767-3783.	3.9	31
6	Kinetic study of d-limonene release from finger citron essential oil loaded nanoemulsions during simulated digestion in vitro. Journal of Functional Foods, 2019, 58, 67-73.	3.4	30
7	Characteristics and antifatigue activity of graded polysaccharides from Ganoderma lucidum separated by cascade membrane technology. Carbohydrate Polymers, 2021, 269, 118329.	10.2	26
8	In vitro prebiotic activities of oligosaccharides from the by-products in Ganoderma lucidum spore polysaccharide extraction. RSC Advances, 2020, 10, 14794-14802.	3.6	25
9	Isolation of crude oligosaccharides from Hericium erinaceus by integrated membrane technology and its proliferative activity. Food Hydrocolloids, 2019, 95, 426-431.	10.7	21
10	Digestive Characteristics of Hericium erinaceus Polysaccharides and Their Positive Effects on Fecal Microbiota of Male and Female Volunteers During in vitro Fermentation. Frontiers in Nutrition, 2022, 9, 858585.	3.7	16
11	Gastroprotective Effects of Ganoderma lucidum Polysaccharides with Different Molecular Weights on Ethanol-Induced Acute Gastric Injury in Rats. Nutrients, 2022, 14, 1476.	4.1	16
12	Synthesis of plant sterol esters catalyzed by heteropolyacid in a solvent-free system. European Journal of Lipid Science and Technology, 2006, 108, 13-18.	1.5	14
13	Physicochemical properties improvement and structural changes of bamboo shoots (Phyllostachys) Tj ETQq1 1 0.784314 rgBT /Overlock a comparative study. Journal of Food Science and Technology, 2020, 57, 3659-3666.	2.8	14
14	<scp>iTRAQ</scp> proteome analysis of the antifungal mechanism of citral on mycelial growth and <scp>OTA</scp> production in Aspergillus ochraceus. Journal of the Science of Food and Agriculture, 2021, 101, 4969-4979.	3.5	14
15	Anti-Inflammatory Properties In Vitro and Hypoglycaemic Effects of Phenolics from Cultivated Fruit Body of Phellinus baumii in Type 2 Diabetic Mice. Molecules, 2021, 26, 2285.	3.8	13
16	Cultivated Fruit Body of Phellinus baumii: A Potentially Sustainable Antidiabetic Resource. ACS Omega, 2020, 5, 8596-8604.	3.5	12
17	Establishing a method of HPLC involving precolumn derivatization by 2,2â€²â€dithiobis (5â€nitropyridine) to determine the sulfites in shrimps in comparison with ion chromatography. Food Science and Nutrition, 2019, 7, 2151-2158.	3.4	11
18	Separation, characterization and hypoglycemic activity in vitro evaluation of a low molecular weight heteropolysaccharide from the fruiting body of Phellinus pini. Food and Function, 2021, 12, 3493-3503.	4.6	10

#	Article	IF	Citations
19	Antioxidant activity and absorption of cyanidin-3-O-glucoside liposomes in GES-1 cells in vitro. Bioscience, Biotechnology and Biochemistry, 2020, 84, 1239-1249.	1.3	7
20	Identification of Anthocyanins and Their Fouling Mechanisms during Non-Thermal Nanofiltration of Blueberry Aqueous Extracts. Membranes, 2021, 11, 200.	3.0	7
21	Rapid and Sensitive Detection of Pentachloronitrobenzene by Surface-Enhanced Raman Spectroscopy Combined with Molecularly Imprinted Polymers. Biosensors, 2022, 12, 52.	4.7	7
22	Insoluble Dietary Fibers From By-Products of Edible Fungi Industry: Basic Structure, Physicochemical Properties, and Their Effects on Energy Intake. Frontiers in Nutrition, 2022, 9, 851228.	3.7	6
23	Chemical Characterization and In Vitro Antioxidant Activity Evaluation of Polysaccharides from the Fruiting Bodies of the Red Heart Mushroom Phellinus pini (Higher Basidiomycetes). International Journal of Medicinal Mushrooms, 2015, 17, 297-307.	1.5	5
24	Antiâ€inflammatory activity of cyanidinâ€3â€Oâ€glucoside and cyanidinâ€3â€Oâ€glucoside liposomes in THPâ€1 macrophages. Food Science and Nutrition, 2021, 9, 6480-6491.	3.4	5
25	Polychlorinated Biphenyls Attenuation in Soil from Eâ€Waste Recycling Area under Flooded and Dryland Conditions. Clean - Soil, Air, Water, 2015, 43, 584-591.	1.1	4
26	Evaluation of the anti-osteoporotic effect of a low-phenylalanine whey protein hydrolysate in an ovariectomized mice model. Food and Function, 2022, 13, 3957-3967.	4.6	3
27	Solidâ€stateâ€cultured mycelium of Antrodia camphorata exerts potential neuroprotective activities against 6â€hydroxydopamineâ€induced toxicity in <scp>PC12</scp> cells. Journal of Food Biochemistry, 2022, , e14208.	2.9	3
28	Ameliorating effects ofInonotus obliquuson high fat diet-induced obese rats: Figure 1.. Acta Biochimica Et Biophysica Sinica, 2015, 47, 755-757.	2.0	2
29	Effects of Different Smoking Materials and Methods on the Quality of Chinese Traditional Bacon (Larou). Journal of Food Protection, 2021, 84, 359-367.	1.7	2
30	Detoxification of mycotoxins in agricultural products by non-thermal physical technologies: a review of the past five years. Critical Reviews in Food Science and Nutrition, 2023, 63, 11668-11678.	10.3	2
31	6-Ethyl-5-fluoro-2-methoxypyrimidin-4(3H)-one. Acta Crystallographica Section E: Structure Reports Online, 2009, 65, o2582-o2582.	0.2	0