## Hongli Zhou

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5058147/publications.pdf

Version: 2024-02-01

567144 552653 26 732 15 26 h-index citations g-index papers 26 26 26 836 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	One-step fabrication of chitosan-Fe(OH)3 beads for efficient adsorption of anionic dyes. International Journal of Biological Macromolecules, 2018, 117, 30-41.	3.6	89
2	Antidiabetic effect of polysaccharides from Pleurotus ostreatus in streptozotocin-induced diabetic rats. International Journal of Biological Macromolecules, 2016, 83, 126-132.	3.6	83
3	Microwave-assisted extraction releases the antioxidant polysaccharides from seabuckthorn (Hippophae rhamnoides L.) berries. International Journal of Biological Macromolecules, 2019, 123, 280-290.	3.6	83
4	Extraction, characterization and in vitro antioxidant activity of polysaccharides from Carex meyeriana Kunth using different methods. International Journal of Biological Macromolecules, 2018, 120, 2155-2164.	3.6	54
5	Regulating dyslipidemia effect of polysaccharides from Pleurotus ostreatus on fat-emulsion-induced hyperlipidemia rats. International Journal of Biological Macromolecules, 2017, 101, 107-116.	3.6	53
6	Optimized purification process of polysaccharides from Carex meyeriana Kunth by macroporous resin, its characterization and immunomodulatory activity. International Journal of Biological Macromolecules, 2019, 132, 76-86.	3.6	51
7	Extraction optimization, characterization and antioxidant activity of polysaccharide from Gentiana scabra bge. International Journal of Biological Macromolecules, 2016, 93, 369-380.	3.6	39
8	Characterization of a polysaccharide with antioxidant and anti-cervical cancer potentials from the corn silk cultivated in Jilin province. International Journal of Biological Macromolecules, 2020, 155, 1105-1113.	3.6	37
9	Two-steps extraction of essential oil, polysaccharides and biphenyl cyclooctene lignans from Schisandra chinensis Baill fruits. Journal of Pharmaceutical and Biomedical Analysis, 2014, 96, 162-169.	1.4	35
10	Flavonoids from Morus alba L. Leaves: Optimization of Extraction by Response Surface Methodology and Comprehensive Evaluation of Their Antioxidant, Antimicrobial, and Inhibition of α-Amylase Activities through Analytical Hierarchy Process. Molecules, 2019, 24, 2398.	1.7	34
11	Microwave-assisted extraction, characterization and immunomodulatory activity on RAW264.7 cells of polysaccharides from Trichosanthes kirilowii Maxim seeds. International Journal of Biological Macromolecules, 2020, 164, 2861-2872.	3.6	34
12	Purification of flavonoids from Carex meyeriana Kunth based on AHP and RSM: Composition analysis, antioxidant, and antimicrobial activity. Industrial Crops and Products, 2020, 157, 112900.	2.5	20
13	Smashing Tissue Extraction of Five Lignans From the Fruit of <i>Schisandra chinensis </i> . Journal of Chromatographic Science, 2016, 54, bmv116.	0.7	18
14	Characterization and Evaluation of the Pro-Coagulant and Immunomodulatory Activities of Polysaccharides from <i>Bletilla striata</i> . ACS Omega, 2021, 6, 656-665.	1.6	18
15	Chemical composition and antimicrobial activity of the essential oil from the aerial part of Dictamnus dasycarpus Turcz Industrial Crops and Products, 2019, 140, 111713.	2.5	16
16	Acute Toxicity, Antioxidant, and Antifatigue Activities of Protein-Rich Extract from <i>Oviductus ranae</i> . Oxidative Medicine and Cellular Longevity, 2018, 2018, 1-14.	1.9	13
17	Effect of ethanolic extract from Morus alba L. leaves on the quality and sensory aspects of chilled pork under retail conditions. Meat Science, 2021, 172, 108368.	2.7	12
18	Traditional Uses, Bioactive Constituents, Biological Functions, and Safety Properties of <i>Oviductus ranae</i> as Functional Foods in China. Oxidative Medicine and Cellular Longevity, 2019, 2019, 1-24.	1.9	11

#	Article	IF	CITATIONS
19	A comparative analysis of the essential oils from two species of garlic seedlings cultivated in China: chemical profile and anticoagulant potential. Food and Function, 2020, 11, 6020-6027.	2.1	10
20	Static decolorization of polysaccharides from the leaves of Rhododendron dauricum: Process optimization, characterization and antioxidant activities. Process Biochemistry, 2022, 121, 113-125.	1.8	8
21	Feasibility of nonâ€destructive evaluation for apple crispness based on portable acoustic signal. International Journal of Food Science and Technology, 2021, 56, 2375-2383.	1.3	4
22	Infrared spectral analysis and antioxidant activity of Dictamnus dasycarpus Turcz with different growth years. Journal of Molecular Structure, 2021, 1229, 129780.	1.8	4
23	Essential Oils from <i>Citrus reticulata</i> cv. Shatangju Peel: Optimization of Hydrodistillation Extraction by Response Surface Methodology and Evaluation of Their Specific Adhesive Effect to Polystyrene. ACS Omega, 2021, 6, 13695-13703.	1.6	2
24	Multiple stoichiometric methods combined with FT-IR spectroscopy for screening new medicinal parts from Dictamnus dasycarpus Turcz with pronounced antioxidant potential. Journal of Molecular Structure, 2022, 1252, 132187.	1.8	2
25	Antioxidant potential of proteinâ€rich serum from farmed swan goose ( <i>Anser cygnoides</i> ): <i>inÂvitro</i> and <i>inÂvivo</i> evaluation of antioxidant effects. International Journal of Food Science and Technology, 2018, 53, 1149-1156.	1.3	1
26	Herbal drink formulation optimization of Trollius chinensis Bunge by sensory fuzzy comprehensive evaluation. Acta Scientiarum Polonorum, Technologia Alimentaria, 2020, 19, 185-194.	0.2	1