Erdong Yuan

List of Publications by Citations

22 papers	222 citations	8 h-index	14 g-index
26 ext. papers	326 ext. citations	4.6 avg, IF	3.04 L-index

#	Paper	IF	Citations
22	Preparation and physicochemical properties of the complex of naringenin with hydroxypropyl-beta-cyclodextrin. *Molecules*, **2010**, 15, 4401-7	4.8	43
21	Aged Oolong Tea Reduces High-Fat Diet-Induced Fat Accumulation and Dyslipidemia by Regulating the AMPK/ACC Signaling Pathway. *Nutrients*, **2018**, 10,	6.7	33
20	Interaction between four flavonoids and trypsin: effect on the characteristics of trypsin and antioxidant activity of flavonoids. *International Journal of Food Science and Technology*, **2014**, 49, 1063-1069	3.8	32
19	A polysaccharide isolated and purified from Platycladus orientalis (L.) Franco leaves, characterization, bioactivity and its regulation on macrophage polarization. *Carbohydrate Polymers*, **2019**, 213, 276-285	10.3	25
18	Anti-hyperuricemic peptides derived from bonito hydrolysates based on in vivo hyperuricemic model and in vitro xanthine oxidase inhibitory activity. *Peptides*, **2018**, 107, 45-53	3.8	24
17	Purification, Characterization, and Bioactivities of Polyphenols from Platycladus orientalis (L.) Franco. *Journal of Food Science*, **2019**, 84, 667-677	3.4	16
16	Antioxidant and angiotensin converting enzyme (ACE) inhibitory activities of ethanol extract and pure flavonoids from Adinandra nitida leaves. *Pharmaceutical Biology*, **2010**, 48, 1432-8	3.8	15
15	PREPARATION AND ANTIOXIDANT ACTIVITY OF CAMELLIANIN A FROM ADINANDRA NITIDA LEAVES. *Journal of Food Processing and Preservation*, **2008**, 32, 785-797	2.1	9
14	Increased solubility and taste masking of a ternary system of neodiosmin with □cyclodextrin and lysine. *Starch/Staerke*, **2017**, 69, 1600322	2.3	3
13	Structure Activity Relationships of Flavonoids as Potent □Amylase Inhibitors. *Natural Product Communications*, **2014**, 9, 1934578X1400900	0.9	3
12	Study on the interaction of mycelium polysaccharides and its degradation products with food additive silica nanoparticles.. *Food Chemistry: X*, **2021**, 12, 100172	4.7	3
11	Preventative and Therapeutic Potential of Flavonoids in Peptic Ulcers. *Molecules*, **2020**, 25,	4.8	3
10	Effects of complex extracts of traditional Chinese herbs on gastric mucosal injury in rats and potential underlying mechanism. *Food Frontiers*, **2021**, 2, 305-315	4.2	3
9	Structural characterization of two Hericium erinaceus polysaccharides and their protective effects on the alcohol-induced gastric mucosal injury.. *Food Chemistry*, **2021**, 375, 131896	8.5	2
8	Bioactivity-Oriented Purification of Polyphenols from Cinnamomum cassia Presl. with Anti-Proliferation Effects on Colorectal Cancer Cells. *Plant Foods for Human Nutrition*, **2020**, 75, 561-568	3.9	2
7	Hepatoprotective peptides purified from Corbicula fluminea and its effect against ethanol-induced LO2 cells injury. *International Journal of Food Science and Technology*, **2021**, 56, 352-361	3.8	2
6	A Slc25a46 Mouse Model Simulating Age-Associated Motor Deficit, Redox Imbalance, and Mitochondria Dysfunction. *Journals of Gerontology - Series A Biological Sciences and Medical Sciences* , **2021**, 76, 440-447	6.4	2

List of Publications

5	Interaction of Dihydromyricetin and Amylase. *Natural Product Communications*, **2013**, 8, 1934578X1300800	0.9	1
4	Effect of peptide on the characteristics of resveratrol. *Food and Function*, **2021**, 12, 11449-11459	6.1	1
3	Effect of oral and intraperitoneal administration of walnut-derived pentapeptide PW5 on cognitive impairments in APP/PS1 mice.. *Free Radical Biology and Medicine*, **2022**, 180, 191-191	7.8	0
2	Analysis the alteration of systemic inflammation in old and young APP/PS1 mouse. *Experimental Gerontology*, **2021**, 147, 111274	4.5	0
1	Roles of Adinandra nitida (Theaceae) and camellianin A in HCl/ethanol-induced acute gastric ulcer in mice. *Food Science and Human Wellness*, **2022**, 11, 1053-1063	8.3	0