

Erdong Yuan

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/5589745/erdong-yuan-publications-by-year.pdf>
Version: 2024-04-10

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Effect of oral and intraperitoneal administration of walnut-derived pentapeptide PW5 on cognitive impairments in APP/PS1 mice.. <i>Free Radical Biology and Medicine</i> , 2022 , 180, 191-191	7.8	0
21	Roles of Adinandra nitida (Theaceae) and camellianin A in HCl/ethanol-induced acute gastric ulcer in mice. <i>Food Science and Human Wellness</i> , 2022 , 11, 1053-1063	8.3	0
20	Study on the interaction of mycelium polysaccharides and its degradation products with food additive silica nanoparticles.. <i>Food Chemistry: X</i> , 2021 , 12, 100172	4.7	3
19	Structural characterization of two Hericium erinaceus polysaccharides and their protective effects on the alcohol-induced gastric mucosal injury.. <i>Food Chemistry</i> , 2021 , 375, 131896	8.5	2
18	Effect of peptide on the characteristics of resveratrol. <i>Food and Function</i> , 2021 , 12, 11449-11459	6.1	1
17	Analysis the alteration of systemic inflammation in old and young APP/PS1 mouse. <i>Experimental Gerontology</i> , 2021 , 147, 111274	4.5	0
16	Effects of complex extracts of traditional Chinese herbs on gastric mucosal injury in rats and potential underlying mechanism. <i>Food Frontiers</i> , 2021 , 2, 305-315	4.2	3
15	Hepatoprotective peptides purified from Corbicula fluminea and its effect against ethanol-induced LO2 cells injury. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 352-361	3.8	2
14	A Slc25a46 Mouse Model Simulating Age-Associated Motor Deficit, Redox Imbalance, and Mitochondria Dysfunction. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , 2021 , 76, 440-447	6.4	2
13	Preventative and Therapeutic Potential of Flavonoids in Peptic Ulcers. <i>Molecules</i> , 2020 , 25,	4.8	3
12	Bioactivity-Oriented Purification of Polyphenols from Cinnamomum cassia Presl. with Anti-Proliferation Effects on Colorectal Cancer Cells. <i>Plant Foods for Human Nutrition</i> , 2020 , 75, 561-568	3.9	2
11	A polysaccharide isolated and purified from Platycladus orientalis (L.) Franco leaves, characterization, bioactivity and its regulation on macrophage polarization. <i>Carbohydrate Polymers</i> , 2019 , 213, 276-285	10.3	25
10	Purification, Characterization, and Bioactivities of Polyphenols from Platycladus orientalis (L.) Franco. <i>Journal of Food Science</i> , 2019 , 84, 667-677	3.4	16
9	Aged Oolong Tea Reduces High-Fat Diet-Induced Fat Accumulation and Dyslipidemia by Regulating the AMPK/ACC Signaling Pathway. <i>Nutrients</i> , 2018 , 10,	6.7	33
8	Anti-hyperuricemic peptides derived from bonito hydrolysates based on in vivo hyperuricemic model and in vitro xanthine oxidase inhibitory activity. <i>Peptides</i> , 2018 , 107, 45-53	3.8	24
7	Increased solubility and taste masking of a ternary system of neodiosmin with Eyclodextrin and lysine. <i>Starch/Staerke</i> , 2017 , 69, 1600322	2.3	3
6	Interaction between four flavonoids and trypsin: effect on the characteristics of trypsin and antioxidant activity of flavonoids. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1063-1069	2.8	32

5	Structure Activity Relationships of Flavonoids as Potent α -Amylase Inhibitors. <i>Natural Product Communications</i> , 2014 , 9, 1934578X1400900	0.9	3
4	Interaction of Dihydromyricetin and α -Amylase. <i>Natural Product Communications</i> , 2013 , 8, 1934578X1300800	0.9	1
3	Antioxidant and angiotensin converting enzyme (ACE) inhibitory activities of ethanol extract and pure flavonoids from Adinandra nitida leaves. <i>Pharmaceutical Biology</i> , 2010 , 48, 1432-8	3.8	15
2	Preparation and physicochemical properties of the complex of naringenin with hydroxypropyl-beta-cyclodextrin. <i>Molecules</i> , 2010 , 15, 4401-7	4.8	43
1	PREPARATION AND ANTIOXIDANT ACTIVITY OF CAMELLIANIN A FROM ADINANDRA NITIDA LEAVES. <i>Journal of Food Processing and Preservation</i> , 2008 , 32, 785-797	2.1	9