## Bing Yang

## List of Publications by Year in descending order

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#	Article	IF	Citations
1	Characterization of a new member of Iridoviridae, Shrimp hemocyte iridescent virus (SHIV), found in white leg shrimp (Litopenaeus vannamei). Scientific Reports, 2017, 7, 11834.	1.6	92
2	High-pressure ultrasonic-assisted extraction of polysaccharides from Hovenia dulcis: Extraction, structure, antioxidant activity and hypoglycemic. International Journal of Biological Macromolecules, 2019, 137, 676-687.	3.6	58
3	Detection and quantification of shrimp hemocyte iridescent virus by TaqMan probe based real-time PCR. Journal of Invertebrate Pathology, 2018, 154, 95-101.	1.5	57
4	Complete genome sequence of shrimp hemocyte iridescent virus (SHIV) isolated from white leg shrimp, Litopenaeus vannamei. Archives of Virology, 2018, 163, 781-785.	0.9	48
5	Prevalence and distribution of covert mortality nodavirus (CMNV) in cultured crustacean. Virus Research, 2017, 233, 113-119.	1.1	38
6	Differential expression of microRNAs of Litopenaeus vannamei in response to different virulence WSSV infection. Fish and Shellfish Immunology, 2016, 58, 18-23.	1.6	32
7	Japanese grape (Hovenia dulcis) polysaccharides: New insight into extraction, characterization, rheological properties, and bioactivities. International Journal of Biological Macromolecules, 2019, 134, 631-644.	3.6	32
8	Evidence of existence of infectious hypodermal and hematopoietic necrosis virus in penaeid shrimp cultured in China. Veterinary Microbiology, 2007, 120, 63-70.	0.8	31
9	Hovenia dulcis polysaccharides: Influence of multi-frequency ultrasonic extraction on structure, functional properties, and biological activities. International Journal of Biological Macromolecules, 2020, 148, 1010-1020.	3.6	31
10	Isolation, purification, structural characterization, and hypoglycemic activity assessment of polysaccharides from Hovenia dulcis (Guai Zao). International Journal of Biological Macromolecules, 2022, 208, 1106-1115.	3.6	30
11	Potential of Volatile Organic Compounds Emitted by <i>Pseudomonas fluorescens</i> ZX as Biological Fumigants to Control Citrus Green Mold Decay at Postharvest. Journal of Agricultural and Food Chemistry, 2021, 69, 2087-2098.	2.4	29
12	Physicochemical properties and bioactive function of Japanese grape ( <i>Hovenia dulcis</i> ) pomace insoluble dietary fibre modified by ball milling and complex enzyme treatment. International Journal of Food Science and Technology, 2019, 54, 2363-2373.	1.3	20
13	Regulation of quality and biogenic amine production during sufu fermentation by pure Mucor strains. LWT - Food Science and Technology, 2020, 117, 108637.	2.5	20
14	Insights into the stability of carotenoids and capsaicinoids in water-based or oil-based chili systems at different processing treatments. Food Chemistry, 2021, 342, 128308.	4.2	20
15	Quorum sensing system and influence on food spoilage in Pseudomonas fluorescens from turbot. Journal of Food Science and Technology, 2018, 55, 3016-3025.	1.4	19
16	<i>Zanthoxylum</i> alkylamides ameliorate protein metabolism in type 2 diabetes mellitus rats by regulating multiple signaling pathways. Food and Function, 2021, 12, 3740-3753.	2.1	14
17	<i>Zanthoxylum</i> alkylamides improve amino acid metabolism in type 2 diabetes mellitus rats. Journal of Food Biochemistry, 2020, 44, e13441.	1.2	13
18	Polysaccharide from Hovenia dulcis (Guaizao) improves pancreatic injury and regulates liver glycometabolism to alleviate STZ-induced type 1 diabetes mellitus in rats. International Journal of Biological Macromolecules, 2022, 214, 655-663.	3.6	10

#	Article	IF	CITATIONS
19	Structural characterization and immunomodulatory effects of extracellular polysaccharide from <i>Lactobacillus paracasei / i&gt; VL8 obtained by gradient ethanol precipitation. Journal of Food Science, 2022, 87, 2034-2047.</i>	1.5	5
20	Effects of ethephon on ethephon residue and quality properties of chili pepper during pre-harvest ripening. Journal of Food Science and Technology, 2021, 58, 2098-2108.	1.4	4
21	Hypoglycemic effect of lowâ€sugar juice derived from <scp><i>Hovenia dulcis</i></scp> on <scp>type 1 diabetes mellitus</scp> rats. Journal of the Science of Food and Agriculture, 2021, 101, 4818-4828.	1.7	2
22	Kinetic study on soybean hydration during soaking and resulting softening kinetic during cooking. Journal of Food Science, 2022, 87, 266-279.	1.5	1