

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

30 papers	564 citations	13 h-index	23 g-index
33 ext. papers	787 ext. citations	5.6 avg, IF	3.89 L-index

#	Paper	IF	Citations
30	Purification, characterization and antioxidant activity of polysaccharides from Flammulina velutipes residue. <i>Carbohydrate Polymers</i> , <b>2016</b> , 145, 71-7	10.3	92
29	Isolation and characterization of microcrystalline cellulose from pomelo peel. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 111, 717-721	7.9	77
28	Characterization of Auricularia auricula polysaccharides and its antioxidant properties in fresh and pickled product. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 81, 387-95	7.9	54
27	Identification and antioxidant properties of polyphenols in lotus seed epicarp at different ripening stages. <i>Food Chemistry</i> , <b>2015</b> , 185, 159-64	8.5	44
26	In vitro evaluation of tectoridin, tectorigenin and tectorigenin sodium sulfonate on antioxidant properties. <i>Food and Chemical Toxicology</i> , <b>2012</b> , 50, 409-14	4.7	37
25	Effects of preservation methods on amino acids and 5Ynucleotides of Agaricus bisporus mushrooms. <i>Food Chemistry</i> , <b>2014</b> , 149, 221-5	8.5	34
24	HEPATOPROTECTIVE EFFECTS OF CORN PEPTIDES AGAINST CARBON TETRACHLORIDE-INDUCED LIVER INJURY IN MICE. <i>Journal of Food Biochemistry</i> , <b>2012</b> , 36, 458-464	3.3	32
23	Effects of drying methods on non-volatile taste components of Stropharia rugoso-annulata mushrooms. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 127, 109428	5.4	19
22	Purification and characterisation of two enzymes related to endogenous formaldehyde in Lentinula edodes. <i>Food Chemistry</i> , <b>2013</b> , 138, 2174-9	8.5	18
21	Effects of freeze drying and hot-air drying on the physicochemical properties and bioactivities of polysaccharides from Lentinula edodes. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 145, 476-483	7.9	17
20	Remediation and Mechanisms of Cadmium Biosorption by a Cadmium-Binding Protein from. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 11373-11379	5.7	15
19	Characterization of Lactobacillus pentosus as a starter culture for the fermentation of edible oyster mushrooms (Pleurotus spp.). <i>LWT - Food Science and Technology</i> , <b>2016</b> , 68, 21-26	5.4	15
18	A novel cysteine desulfurase influencing organosulfur compounds in Lentinula edodes. <i>Scientific Reports</i> , <b>2015</b> , 5, 10047	4.9	14
17	Selection of Reference Genes for qRT-PCR Analysis in after Hot-Air Drying. <i>Molecules</i> , <b>2018</b> , 24,	4.8	12
16	Isolation, characterization and antioxidant of polysaccharides from Stropharia rugosoannulata. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 155, 883-889	7.9	12
15	The effects of alcohol fermentation on the extraction of antioxidant compounds and flavonoids of pomelo peel. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 89, 763-769	5.4	11
14	Bioconversion of rice straw agro-residues by Lentinula edodes and evaluation of non-volatile taste compounds in mushrooms. <i>Scientific Reports</i> , <b>2020</b> , 10, 1814	4.9	9

13	Effective removal of cadmium ions from a simulated gastrointestinal fluid by <i>Lentinus edodes</i> . <i>International Journal of Environmental Research and Public Health</i> , <b>2014</b> , 11, 12486-98	4.6	7
12	Effects of low-dose Irradiation on the water state of fresh <i>Lentinula edodes</i> . <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108764	5.4	7
11	Separation, Identification, and Antioxidant Activity of Polyphenols from Lotus Seed Epicarp. <i>Molecules</i> , <b>2019</b> , 24,	4.8	6
10	Purification and Characterization of a Cadmium-Binding Protein from <i>Lentinula edodes</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1261-1268	5.7	6
9	Microbial transformation of tectoridin from <i>Pueraria flos</i> by <i>Lactobacillus</i> and <i>bifidobacteria</i> . <i>Food Chemistry</i> , <b>2012</b> , 131, 149-154	8.5	5
8	Increasing Antiradical Activity of Polyphenols from Lotus Seed Epicarp by Probiotic Bacteria Bioconversion. <i>Molecules</i> , <b>2018</b> , 23,	4.8	5
7	Identification of a Heat-Inducible Element of Cysteine Desulfurase Gene Promoter in. <i>Molecules</i> , <b>2019</b> , 24,	4.8	4
6	Effects of Drying Process on the Volatile and Non-Volatile Flavor Compounds of. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
5	Effect of Ultrasound and Cellulase Pre-treatment on the Water Distribution, Physical Properties, and Nutritional Components of <i>Lentinula edodes</i> Chips. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 625-636	5.1	3
4	Effects of GGT and C-S Lyase on the Generation of Endogenous Formaldehyde in at Different Growth Stages. <i>Molecules</i> , <b>2019</b> , 24,	4.8	3
3	Chemical properties of vacuum-fried <i>Pleurotus eryngii</i> during storage and characterization of brown pigment. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S2349-S2358	3	2
2	Effects of drying on the structural characteristics and antioxidant activities of polysaccharides from. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 3622-3631	3.3	0
1	Structure characterization and in vitro immunomodulatory activities of carboxymethyl pachymaran. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 178, 94-103	7.9	0