

# Hailong Yang

## List of Publications by Year in descending order

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15  
papers

208  
citations

933447

10  
h-index

1058476

14  
g-index

16  
all docs

16  
docs citations

16  
times ranked

138  
citing authors

#	ARTICLE	IF	CITATIONS
1	Variation in total anthocyanin, phenolic contents, antioxidant enzyme and antioxidant capacity among different mulberry ( <i>Morus</i> sp.) cultivars in China. <i>Scientia Horticulturae</i> , 2016, 213, 186-192.	3.6	25
2	Improved Polysaccharide Production in Submerged Culture of <i>Ganoderma lucidum</i> by the Addition of Coixenolide. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 1497-1505.	2.9	19
3	Assessment of drying methods on the physicochemical property and antioxidant activity of <i>Cordyceps militaris</i> . <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 513-520.	3.2	19
4	Comparative study on phenolic compounds, triterpenoids, and antioxidant activity of <i>Ganoderma lucidum</i> affected by different drying methods. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3198-3205.	3.2	18
5	Flavor and antioxidant activity improvement of carrot juice by fermentation with <i>Lactobacillus plantarum</i> WZ-01. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3366-3375.	3.2	18
6	Ameliorating effects of water bamboo shoot ( <i>Zizania latifolia</i> ) on acute alcoholism in a mice model and its chemical composition. <i>Food Chemistry</i> , 2022, 378, 132122.	8.2	16
7	Effects of fermentation with <i>Lactiplantibacillus plantarum</i> GDM1.191 on the umami compounds in shiitake mushrooms ( <i>Lentinus edodes</i> ). <i>Food Chemistry</i> , 2021, 364, 130398.	8.2	15
8	Evaluation of physicochemical properties, equivalent umami concentration and antioxidant activity of <i>Coprinus comatus</i> prepared by different drying methods. <i>LWT - Food Science and Technology</i> , 2022, 162, 113479.	5.2	15
9	Drying kinetics, physicochemical properties, antioxidant activity and antidiabetic potential of <i>Sargassum fusiforme</i> processed under four drying techniques. <i>LWT - Food Science and Technology</i> , 2022, 163, 113578.	5.2	14
10	Enzyme-Assisted Extraction and Pb <sup>2+</sup> Biosorption of Polysaccharide from <i>Cordyceps militaris</i> . <i>Journal of Polymers and the Environment</i> , 2017, 25, 1033-1043.	5.0	10
11	Physicochemical characterization, adsorption function and prebiotic effect of chitin-glucan complex from mushroom <i>Coprinus comatus</i> . <i>International Journal of Biological Macromolecules</i> , 2022, 206, 255-263.	7.5	10
12	High Oxygen Treatments Enhance the Contents of Phenolic Compound and Ganoderic Acid, and the Antioxidant and DNA Damage Protective Activities of <i>Ganoderma lingzhi</i> Fruiting Body. <i>Frontiers in Microbiology</i> , 2019, 10, 2363.	3.5	8
13	Changes in quality, ultrastructure, reactive oxygen species and cell wall metabolisms of postharvest <i>Coprinus comatus</i> stored at different temperatures. <i>Scientia Horticulturae</i> , 2022, 298, 110989.	3.6	8
14	Production and Preliminary Characterization of Antioxidant Polysaccharide by Submerged Culture of Culinary and Medicinal Fungi <i>Cordyceps militaris</i> CICC14013. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	6
15	TMT-based quantitative proteomic analysis of postharvest <i>Coprinus comatus</i> fruiting body during storage. <i>Postharvest Biology and Technology</i> , 2022, 185, 111786.	6.0	6