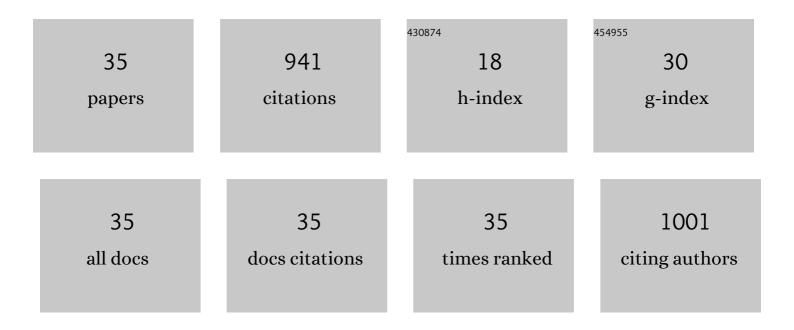
Yan Yang

List of Publications by Year in descending order

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YAN YANG

#	Article	IF	CITATIONS
1	Effects of drying methods on the tasty compounds of Pleurotus eryngii. Food Chemistry, 2015, 166, 358-364.	8.2	88
2	Comparative study of physicochemical properties and bioactivity of Hericium erinaceus polysaccharides at different solvent extractions. Carbohydrate Polymers, 2018, 193, 373-382.	10.2	76
3	Fabrication and stabilization of biocompatible selenium nanoparticles by carboxylic curdlans with various molecular properties. Carbohydrate Polymers, 2018, 179, 19-27.	10.2	68
4	Structure elucidation of a bioactive polysaccharide from fruiting bodies of Hericium erinaceus in different maturation stages. Carbohydrate Polymers, 2016, 144, 196-204.	10.2	67
5	Production, physicochemical characteristics, and in vitro biological activities of polysaccharides obtained from fresh bitter gourd (Momordica charantia L.) via room temperature extraction techniques. Food Chemistry, 2021, 337, 127798.	8.2	64
6	Hericium erinaceus polysaccharide-protein HEG-5 inhibits SGC-7901 cell growth via cell cycle arrest and apoptosis. International Journal of Biological Macromolecules, 2015, 76, 242-253.	7.5	44
7	Genome-Wide Analysis, Expression Profile, and Characterization of the Acid Invertase Gene Family in Pepper. International Journal of Molecular Sciences, 2019, 20, 15.	4.1	42
8	Ultrasonic treatment at different pH values affects the macromolecular, structural, and rheological characteristics of citrus pectin. Food Chemistry, 2021, 341, 128216.	8.2	42
9	Three-phase partitioning for the direct extraction and separation of bioactive exopolysaccharides from the cultured broth of Phellinus baumii. International Journal of Biological Macromolecules, 2019, 123, 201-209.	7.5	40
10	Analysis of volatile compounds of Lentinula edodes grown in different culture substrate formulations. Food Research International, 2019, 125, 108517.	6.2	36
11	Structural elucidation and immunomodulatory activity of a β-D-glucan prepared by freeze-thawing from Hericium erinaceus. Carbohydrate Polymers, 2019, 222, 114996.	10.2	36
12	Characterization of Lentinus edodes β-glucan influencing the in vitro starch digestibility of wheat starch gel. Food Chemistry, 2017, 224, 294-301.	8.2	35
13	Pre-protective effect of polysaccharides purified from Hericium erinaceus against ethanol-induced gastric mucosal injury in rats. International Journal of Biological Macromolecules, 2020, 159, 948-956.	7.5	25
14	Genome-Wide Identification, Expression, and Functional Analysis of the Alkaline/Neutral Invertase Gene Family in Pepper. International Journal of Molecular Sciences, 2018, 19, 224.	4.1	24
15	The anabolism of sulphur aroma volatiles responds to enzymatic and non-enzymatic reactions during the drying process of shiitake mushrooms. Food Chemistry, 2022, 371, 131123.	8.2	21
16	Chemical Compositions and Macrophage Activation of Polysaccharides from Leon's Mane Culinary-Medicinal Mushroom Hericium erinaceus (Higher Basidiomycetes) in Different Maturation Stages. International Journal of Medicinal Mushrooms, 2015, 17, 443-452.	1.5	20
17	Physicochemical characteristics and biological activities of polysaccharide fractions from Phellinus baumii cultured with different methods. International Journal of Biological Macromolecules, 2015, 81, 1082-1088.	7.5	20
18	The integration of metabolome and proteome reveals bioactive polyphenols and hispidin in ARTP mutagenized Phellinus baumii. Scientific Reports, 2019, 9, 16172.	3.3	20

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#	Article	IF	CITATIONS
19	Preparative isolation of cordycepin, N 6 -(2-hydroxyethyl)-adenosine and adenosine from Cordyceps militaris by macroporous resin and purification by recycling high-speed counter-current chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1033-1034, 218-225.	2.3	19
20	Effects of different carbon sources and C/N values on nonvolatile taste components of <i>Pleurotus eryngii</i> . International Journal of Food Science and Technology, 2015, 50, 2360-2366.	2.7	17
21	Effects of culture substrates on taste component content and taste quality of <i>Lentinula edodes</i> . International Journal of Food Science and Technology, 2017, 52, 981-991.	2.7	16
22	Three-phase partitioning system with dimethyl carbonate as organic phase for partitioning of exopolysaccharides from Phellinus baumii. International Journal of Biological Macromolecules, 2019, 131, 941-948.	7.5	16
23	Effects of Atmospheric and Room Temperature Plasma (ARTP) Mutagenesis on Physicochemical Characteristics and Immune Activity In Vitro of Hericium erinaceus Polysaccharides. Molecules, 2019, 24, 262.	3.8	16
24	Characterization of Compounds with Tumor–Cell Proliferation Inhibition Activity from Mushroom (Phellinus baumii) Mycelia Produced by Solid-State Fermentation. Molecules, 2017, 22, 698.	3.8	13
25	Screening candidate genes related to volatile synthesis in shiitake mushrooms and construction of regulatory networks to effectively improve mushroom aroma. Journal of the Science of Food and Agriculture, 2021, 101, 5618-5626.	3.5	12
26	Regioselective sulfation of β-glucan from Ganoderma lucidum and structure-anticoagulant activity relationship of sulfated derivatives. International Journal of Biological Macromolecules, 2020, 155, 470-478.	7.5	12
27	Characterization of Polysaccharides from the Fruiting Bodies of Two Species of Genus Ganoderma (Agaricomycetes) and Determination of Water-Soluble β-D-Glucan Using High-Performance Liquid Chromatography. International Journal of Medicinal Mushrooms, 2017, 19, 75-85.	1.5	10
28	Key metabolism pathways and regulatory mechanisms of high polysaccharide yielding in Hericium erinaceus. BMC Genomics, 2021, 22, 160.	2.8	9
29	Employment of ARTP to Generate Phellinus baumii (Agaricomycetes) Strain with High Flavonoids Production and Validation by Liquid Fermentation. International Journal of Medicinal Mushrooms, 2019, 21, 1207-1221.	1.5	8
30	Antioxidant and Cytotoxic Activities of Ethanolic Extracts and Isolated Fractions of Species of the Genus Phellinus QuéI. (Aphyllophoromycetideae). International Journal of Medicinal Mushrooms, 2011, 13, 145-152.	1.5	7
31	Hypoglycemic Effect of Ethanol and Ethyl Acetate Extract ofPhellinus baumiiFruiting Body in Streptozotocin-Induced Diabetic Mice. Evidence-based Complementary and Alternative Medicine, 2015, 2015, 1-7.	1.2	5
32	Antioxidant and Neuroprotector Influence of Endo-Polyphenol Extract from Magnesium Acetate Multi-Stage Addition in the Oak Bracket Medicinal Mushroom, Phellinus baumii (Agaricomycetes). International Journal of Medicinal Mushrooms, 2020, 22, 183-195.	1.5	5
33	Structural Properties and Macrophage Activation of Cell Wall Polysaccharides from the Fruiting Bodies of Hericium erinaceus. Polymers, 2018, 10, 850.	4.5	4
34	Characterization and Heterologous Expression of UDP-Glucose 4-Epimerase From a Hericium erinaceus Mutant with High Polysaccharide Production. Frontiers in Bioengineering and Biotechnology, 2021, 9, 796278.	4.1	4
35	Genetic Diversity Analysis of Pepper Inbred Lines. , 2015, , .		0