

Liyan Zhao

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,653
citations

257450

24
h-index

289244

40
g-index

40
all docs

40
docs citations

40
times ranked

1666
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization and functional evaluation of oat protein isolate-Pleurotus ostreatus β -glucan conjugates formed via Maillard reaction. Food Hydrocolloids, 2019, 87, 459-469.	10.7	134
2	Purification, characterization and anti-proliferation activity of polysaccharides from Flammulina velutipes. Carbohydrate Polymers, 2012, 88, 474-480.	10.2	128
3	Changes in non-volatile taste components of button mushroom (<i>Agaricus bisporus</i>) during different stages of freeze drying and freeze drying combined with microwave vacuum drying. Food Chemistry, 2014, 165, 547-554.	8.2	128
4	Effect of the two drying approaches on the volatile profiles of button mushroom (<i>Agaricus bisporus</i>) by headspace GC-MS and electronic nose. LWT - Food Science and Technology, 2016, 72, 343-350.	5.2	100
5	In vivo fermentation of a <i>Pleurotus eryngii</i> polysaccharide and its effects on fecal microbiota composition and immune response. Food and Function, 2017, 8, 1810-1821.	4.6	99
6	Effects of <i>Flammulina velutipes</i> polysaccharide on immune response and intestinal microbiota in mice. Journal of Functional Foods, 2019, 56, 255-264.	3.4	79
7	In vitro digestion and cellular antioxidant activity of β -carotene-loaded emulsion stabilized by soy protein isolate- <i>Pleurotus eryngii</i> polysaccharide conjugates. Food Hydrocolloids, 2021, 112, 106340.	10.7	66
8	Consumption of polysaccharides from <i>Auricularia auricular</i> modulates the intestinal microbiota in mice. Food Research International, 2019, 123, 383-392.	6.2	63
9	Gastrointestinal fate and antioxidation of β -carotene emulsion prepared by oat protein isolate- <i>Pleurotus ostreatus</i> β -glucan conjugate. Carbohydrate Polymers, 2019, 221, 10-20.	10.2	57
10	Evaluation of anti-fatigue property of the extruded product of cereal grains mixed with <i>Cordyceps militaris</i> on mice. Journal of the International Society of Sports Nutrition, 2017, 14, 15.	3.9	51
11	Isolation of a novel bioactive protein from an edible mushroom <i>Pleurotus eryngii</i> and its anti-inflammatory potential. Food and Function, 2017, 8, 2175-2183.	4.6	50
12	<i>Flammulina velutipes</i> polysaccharides improve scopolamine-induced learning and memory impairment in mice by modulating gut microbiota composition. Food and Function, 2018, 9, 1424-1432.	4.6	50
13	Effects of ultrasound-assisted extraction on antioxidant activity and bidirectional immunomodulatory activity of <i>Flammulina velutipes</i> polysaccharide. International Journal of Biological Macromolecules, 2019, 140, 505-514.	7.5	49
14	Characterization of flavor frame in shiitake mushrooms (<i>Lentinula edodes</i>) detected by HS-GC-IMS coupled with electronic tongue and sensory analysis: Influence of drying techniques. LWT - Food Science and Technology, 2021, 146, 111402.	5.2	48
15	Effects of a β -type glycosidic polysaccharide from <i>Flammulina velutipes</i> on anti-inflammation and gut microbiota modulation in colitis mice. Food and Function, 2020, 11, 4259-4274.	4.6	45
16	Development, physiochemical characterization and forming mechanism of <i>Flammulina velutipes</i> polysaccharide-based edible films. Carbohydrate Polymers, 2016, 152, 214-221.	10.2	44
17	Tuber indicum polysaccharide relieves fatigue by regulating gut microbiota in mice. Journal of Functional Foods, 2019, 63, 103580.	3.4	39
18	In vitro fermentation of six kinds of edible mushrooms and its effects on fecal microbiota composition. LWT - Food Science and Technology, 2018, 96, 627-635.	5.2	37

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19	Polysaccharides from <i>Flammulina velutipes</i> improve scopolamine-induced impairment of learning and memory of rats. <i>Journal of Functional Foods</i> , 2015, 18, 411-422.	3.4	35
20	Antioxidant and cytotoxicities of <i>Pleurotus eryngii</i> residue polysaccharides obtained by ultrafiltration. <i>LWT - Food Science and Technology</i> , 2016, 73, 108-116.	5.2	31
21	Non-volatile flavour components in <i>Lentinus edodes</i> after hot water blanching and microwave blanching. <i>International Journal of Food Properties</i> , 2017, 20, S2532-S2542.	3.0	31
22	Enrichment of Bread with Nutritional-Rich Mushrooms: Impact of <i>Auricularia auricula</i> (Mushroom) Flour Upon Quality Attributes of Wheat Dough and Bread. <i>Journal of Food Science</i> , 2017, 82, 2041-2050.	3.1	30
23	Effects of ultrasound on the degradation kinetics, physicochemical properties and prebiotic activity of <i>Flammulina velutipes</i> polysaccharide. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105901.	8.2	29
24	Characteristic of polysaccharides from <i>Flammulina velutipes</i> in <i>in vitro</i> digestion under salivary, simulated gastric and small intestinal conditions and fermentation by human gut microbiota. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2277-2287.	2.7	26
25	Multiple fingerprint and fingerprint-activity relationship for quality assessment of polysaccharides from <i>Flammulina velutipes</i> . <i>Food and Chemical Toxicology</i> , 2020, 135, 110944.	3.6	24
26	Polysaccharide from <i>Flammulina velutipes</i> attenuates markers of metabolic syndrome by modulating the gut microbiota and lipid metabolism in high fat diet-fed mice. <i>Food and Function</i> , 2021, 12, 6964-6980.	4.6	23
27	Impact of mushroom (<i>Pleurotus eryngii</i>) flour upon quality attributes of wheat dough and functional cookies-baked products. <i>Food Science and Nutrition</i> , 2020, 8, 361-370.	3.4	17
28	Analysis of volatile compounds in <i>L. Edodes</i> blanched by hot water and microwave. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1680-1689.	2.7	16
29	<i>In vitro</i> and <i>in vivo</i> inhibitory effects of a <i>Pleurotus eryngii</i> protein on colon cancer cells. <i>Food and Function</i> , 2017, 8, 3553-3562.	4.6	16
30	Comparison of bioactive constituents and effects on gut microbiota by <i>in vitro</i> fermentation between <i>Ophicordyceps sinensis</i> and <i>Cordyceps militaris</i> . <i>Journal of Functional Foods</i> , 2020, 68, 103901.	3.4	16
31	Impacts of Dietary <i>Pleurotus eryngii</i> Polysaccharide on Nutrient Digestion, Metabolism, and Immune Response of the Small Intestine and Colon—An iTRAQ-Based Proteomic Analysis. <i>Proteomics</i> , 2018, 18, e1700443.	2.2	15
32	Preparation of newly identified polysaccharide from <i>Pleurotus eryngii</i> and its anti-inflammation activities potential. <i>Journal of Food Science</i> , 2020, 85, 2822-2831.	3.1	13
33	Identification and characterization of volatile compounds in <i>Lentinula edodes</i> during vacuum freeze-drying. <i>Journal of Food Biochemistry</i> , 2022, 46, e13814.	2.9	13
34	Effect of boiling time on the contents of flavor and taste in <i>Lentinus edodes</i> . <i>Flavour and Fragrance Journal</i> , 2019, 34, 506-513.	2.6	11
35	The structure-activity mechanism of the changes in the physicochemical properties of <i>Flammulina velutipes</i> polysaccharides during ultrasonic extraction. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2916-2927.	3.5	10
36	<i>In vitro</i> and <i>in vivo</i> functional characterization of an immune activation <i>Flammulina velutipes</i> polysaccharide based on gut microbiota regulation. <i>Food and Agricultural Immunology</i> , 2020, 31, 667-686.	1.4	8

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37	Antifatigue effect of functional cookies fortified with mushroom powder (<i>Tricholoma) Tj ETQq1 1 0.784314 rgBTJ /Overlock 10 Tf 50	3.1	7
38	Comparison of effects on colitis-associated tumorigenesis and gut microbiota in mice between <i>Ophiocordyceps sinensis</i> and <i>Cordyceps militaris</i> . <i>Phytomedicine</i> , 2021, 90, 153653.	5.3	6
39	Production of an innovative mixed Qu (fermentation starter) for waxy maize brewing and comparison of the quality of different waxy maize wines. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2328-2336.	3.5	5
40	Effects of preâ€cutting treatments and combination drying with different orders on drying characteristics and physicochemical properties of <i>Lentinula edodes</i>. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2063-2071.	3.5	4