

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	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
2	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
3	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
4	In vitro digestion and cellular antioxidant activity of β -carotene-loaded emulsion stabilized by soy protein isolate-Pleurotus eryngii polysaccharide conjugates. <i>Food Hydrocolloids</i> , 2021, 112, 106340.	10.7	66
5	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
6	Effects of pre-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
7	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
8	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. <i>LWT - Food Science and Technology</i> , 2021, 146, 111402.	5.2	48
9	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
10	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
11	Antifatigue effect of functional cookies fortified with mushroom powder (<i>Tricholoma</i>) Tj ETQq1 1 0.784314 rgBTJ /Overlock 10 Tf 50 3.1 7	3.1	7
12	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
13	<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
14	Comparison of bioactive constituents and effects on gut microbiota by in vitro fermentation between <i>Ophiocordyceps sinensis</i> and <i>Cordyceps militaris</i> . <i>Journal of Functional Foods</i> , 2020, 68, 103901.	3.4	16
15	Effects of a β -type glycosidic polysaccharide from <i>Flammulina velutipes</i> on anti-inflammation and gut microbiota modulation in colitis mice. <i>Food and Function</i> , 2020, 11, 4259-4274.	4.6	45
16	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
17	Characterization and functional evaluation of oat protein isolate-Pleurotus ostreatus β -glucan conjugates formed via Maillard reaction. <i>Food Hydrocolloids</i> , 2019, 87, 459-469.	10.7	134
18	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

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19	Effects of ultrasound-assisted extraction on antioxidant activity and bidirectional immunomodulatory activity of <i>Flammulina velutipes</i> polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 505-514.	7.5	49
20	Tuber <i>indicum</i> polysaccharide relieves fatigue by regulating gut microbiota in mice. <i>Journal of Functional Foods</i> , 2019, 63, 103580.	3.4	39
21	Gastrointestinal fate and antioxidation of β -carotene emulsion prepared by oat protein isolate- <i>Pleurotus ostreatus</i> β -glucan conjugate. <i>Carbohydrate Polymers</i> , 2019, 221, 10-20.	10.2	57
22	Consumption of polysaccharides from <i>Auricularia auricular</i> modulates the intestinal microbiota in mice. <i>Food Research International</i> , 2019, 123, 383-392.	6.2	63
23	Characteristic of polysaccharides from <i>Flammulina velutipes</i> in vitro 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
24	Effects of <i>Flammulina velutipes</i> polysaccharide on immune response and intestinal microbiota in mice. <i>Journal of Functional Foods</i> , 2019, 56, 255-264.	3.4	79
25	<i>Flammulina velutipes</i> polysaccharides improve scopolamine-induced learning and memory impairment in mice by modulating gut microbiota composition. <i>Food and Function</i> , 2018, 9, 1424-1432.	4.6	50
26	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
27	In vitro fermentation of six kinds of edible mushrooms and its effects on fecal microbiota composition. <i>LWT - Food Science and Technology</i> , 2018, 96, 627-635.	5.2	37
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	Isolation of a novel bioactive protein from an edible mushroom <i>Pleurotus eryngii</i> and its anti-inflammatory potential. <i>Food and Function</i> , 2017, 8, 2175-2183.	4.6	50
30	In vivo fermentation of a <i>Pleurotus eryngii</i> polysaccharide and its effects on fecal microbiota composition and immune response. <i>Food and Function</i> , 2017, 8, 1810-1821.	4.6	99
31	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
32	In vitro and in vivo 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
33	Evaluation of anti-fatigue property of the extruded product of cereal grains mixed with <i>Cordyceps militaris</i> on mice. <i>Journal of the International Society of Sports Nutrition</i> , 2017, 14, 15.	3.9	51
34	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
35	Effect of the two drying approaches on the volatile profiles of button mushroom (<i>Agaricus bisporus</i>) by headspace GC-MS and electronic nose. <i>LWT - Food Science and Technology</i> , 2016, 72, 343-350.	5.2	100
36	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

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37	Development, physiochemical characterization and forming mechanism of Flammulina velutipes polysaccharide-based edible films. <i>Carbohydrate Polymers</i> , 2016, 152, 214-221.	10.2	44
38	Polysaccharides from Flammulina velutipes improve scopolamine-induced impairment of learning and memory of rats. <i>Journal of Functional Foods</i> , 2015, 18, 411-422.	3.4	35
39	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. <i>Food Chemistry</i> , 2014, 165, 547-554.	8.2	128
40	Purification, characterization and anti-proliferation activity of polysaccharides from Flammulina velutipes. <i>Carbohydrate Polymers</i> , 2012, 88, 474-480.	10.2	128