

# Hong Yang

## List of Publications by Citations

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54  
papers

1,093  
citations

18  
h-index

31  
g-index

63  
ext. papers

1,360  
ext. citations

4.8  
avg, IF

4.59  
L-index

#	Paper	IF	Citations
54	A plant tendril mimic soft actuator with phototunable bending and chiral twisting motion modes. <i>Nature Communications</i> , <b>2016</b> , 7, 13981	17.4	148
53	Spatial distribution and transport characteristics of heavy metals around an antimony mine area in central China. <i>Chemosphere</i> , <b>2017</b> , 170, 17-24	8.4	84
52	Near-infrared-responsive gold nanorod/liquid crystalline elastomer composites prepared by sequential thiol-click chemistry. <i>Chemical Communications</i> , <b>2015</b> , 51, 12126-9	5.8	68
51	Effects of salts on the gelatinization and retrogradation properties of maize starch and waxy maize starch. <i>Food Chemistry</i> , <b>2017</b> , 214, 319-327	8.5	63
50	The bioenergetics mechanisms and applications of sulfate-reducing bacteria in remediation of pollutants in drainage: A review. <i>Ecotoxicology and Environmental Safety</i> , <b>2018</b> , 158, 162-170	7	50
49	A calamitic mesogenic near-infrared absorbing croconaine dye/liquid crystalline elastomer composite. <i>Chemical Science</i> , <b>2016</b> , 7, 4400-4406	9.4	50
48	Effects of charge-carrying amino acids on the gelatinization and retrogradation properties of potato starch. <i>Food Chemistry</i> , <b>2015</b> , 167, 180-4	8.5	39
47	Effects of salts on physicochemical, microstructural and thermal properties of potato starch. <i>Food Chemistry</i> , <b>2014</b> , 156, 137-43	8.5	34
46	Thermo-sensitive electrospun fibers prepared by a sequential thiol-ene click chemistry approach. <i>Journal of Polymer Science Part A</i> , <b>2012</b> , 50, 4182-4190	2.5	34
45	A room-temperature two-stage thiol-ene photoaddition approach towards monodomain liquid crystalline elastomers. <i>Polymer Chemistry</i> , <b>2017</b> , 8, 1364-1370	4.9	29
44	Homeotropically-aligned main-chain and side-on liquid crystalline elastomer films with high anisotropic thermal conductivities. <i>Chemical Communications</i> , <b>2016</b> , 52, 4313-6	5.8	29
43	<i>Deinococcus reticulitermitis</i> sp. nov., isolated from a termite gut. <i>International Journal of Systematic and Evolutionary Microbiology</i> , <b>2012</b> , 62, 78-83	2.2	29
42	Micro-emulsification/encapsulation of krill oil by complex coacervation with krill protein isolated using isoelectric solubilization/precipitation. <i>Food Chemistry</i> , <b>2018</b> , 244, 284-291	8.5	27
41	Cell membrane injury induced by silica nanoparticles in mouse macrophage. <i>Journal of Biomedical Nanotechnology</i> , <b>2009</b> , 5, 528-35	4	26
40	Photo-responsive polysiloxane-based azobenzene liquid crystalline polymers prepared by thiol-ene click chemistry. <i>Liquid Crystals</i> , <b>2016</b> , 43, 1626-1635	2.3	25
39	Single-layer dual-phase nematic elastomer films with bending, accordion-folding, curling and buckling motions. <i>Chemical Communications</i> , <b>2017</b> , 53, 1844-1847	5.8	24
38	Exfoliation and Sensitization of 2D Carbon Nitride for Photoelectrochemical Biosensing under Red Light. <i>Chemistry - A European Journal</i> , <b>2019</b> , 25, 15680-15686	4.8	24

37	Effects of amino acids on the physiochemical properties of potato starch. <i>Food Chemistry</i> , <b>2014</b> , 151, 162-7	8.5	22
36	Hydrogen-bonding induced melamine-core supramolecular discotic liquid crystals. <i>Journal of Materials Chemistry C</i> , <b>2017</b> , 5, 9165-9173	7.1	17
35	Side chain liquid crystalline polymers with an optically active polynorbornene backbone and achiral mesogenic side groups. <i>Polymer Chemistry</i> , <b>2015</b> , 6, 5281-5287	4.9	16
34	Pulmonary Toxicity in Rats Caused by Exposure to Intratracheal Instillation of SiO <sub>2</sub> Nanoparticles. <i>Biomedical and Environmental Sciences</i> , <b>2017</b> , 30, 264-279	1.1	16
33	Regulatory role of miR-18a to CCN2 by TGF- $\beta$ signaling pathway in pulmonary injury induced by nano-SiO. <i>Environmental Science and Pollution Research</i> , <b>2018</b> , 25, 867-876	5.1	14
32	In vitro study of silica nanoparticle-induced cytotoxicity based on real-time cell electronic sensing system. <i>Journal of Nanoscience and Nanotechnology</i> , <b>2010</b> , 10, 561-8	1.3	13
31	Water Molecule-Triggered Anisotropic Deformation of Carbon Nitride Nanoribbons Enabling Contactless Respiratory Inspection. <i>CCS Chemistry</i> , <b>2021</b> , 3, 1615-1625	7.2	13
30	Altered microRNA expression profiles in lung damage induced by nanosized SiO. <i>Bioengineered</i> , <b>2017</b> , 8, 45-54	5.7	12
29	Generation of liquid crystallinity from a Td-symmetry central unit. <i>Soft Matter</i> , <b>2016</b> , 12, 6148-56	3.6	11
28	Clinical Features, Morbidity, and Risk Factors of Intestinal Pseudo-obstruction in Systemic Lupus Erythematosus: A Retrospective Case-control Study. <i>Journal of Rheumatology</i> , <b>2016</b> , 43, 559-64	4.1	11
27	Textural and rheological properties of potato starch as affected by amino acids. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S3123-S3134	3	11
26	Effects of the Acid- and Alkali-Aided Processes on Bighead Carp ( <i>Aristichthys nobilis</i> ) Muscle Proteins. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 1863-1873	3	9
25	An android malware dynamic detection method based on service call co-occurrence matrices. <i>Annales Des Telecommunications/Annals of Telecommunications</i> , <b>2017</b> , 72, 607-615	2	9
24	Seismic behavior of reinforced concrete squat walls with high strength reinforcements: An experimental study. <i>Structural Concrete</i> , <b>2019</b> , 20, 911-931	2.6	9
23	Effects of Soybean Oil, Moisture and Setting on the Textural and Color Properties of Surimi Gels. <i>Journal of Food Quality</i> , <b>2015</b> , 38, 53-59	2.7	9
22	Polysiloxane side-chain liquid crystalline polymers prepared by alkyne hydrosilylation. <i>Chinese Journal of Polymer Science (English Edition)</i> , <b>2015</b> , 33, 1431-1441	3.5	9
21	A room-temperature heptazine core discotic liquid crystal. <i>Liquid Crystals</i> , <b>2017</b> , 44, 2175-2183	2.3	9
20	Effects of Acid and Alkali Treatment on the Properties of Proteins Recovered from Whole Guttred Grass Carp ( <i>Ctenopharyngodon idellus</i> ) Using Isoelectric Solubilization/Precipitation. <i>Journal of Food Quality</i> , <b>2016</b> , 39, 707-713	2.7	9

19	Effects of salts on the freeze-thaw stability, gel strength and rheological properties of potato starch. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 3624-3631	3.3	9
18	Analysis of an Ancient Architectural Painting from the Jiangxue Palace in the Imperial Museum, Beijing, China. <i>Analytical Letters</i> , <b>2021</b> , 54, 684-697	2.2	8
17	A novel, effective, and feasible method for deacidifying kiwifruit wine by weakly basic ion exchange resins. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e12969	2.4	7
16	Identification of Polycentric Cities in China Based on NPP-VIIRS Nighttime Light Data. <i>Remote Sensing</i> , <b>2020</b> , 12, 3248	5	7
15	An entropy-driven ring-opening metathesis polymerization approach towards main-chain liquid crystalline polymers. <i>Polymer Chemistry</i> , <b>2016</b> , 7, 5265-5272	4.9	7
14	Improved Nonlinear Cyclic Stress-Strain Model for Reinforcing Bars Including Buckling Effect and Experimental Verification. <i>International Journal of Structural Stability and Dynamics</i> , <b>2016</b> , 16, 1640005	1.9	7
13	Poly(vinyl benzoate)-backbone mesogen-jacketed liquid crystalline polymers. <i>Polymer Chemistry</i> , <b>2015</b> , 6, 6709-6719	4.9	6
12	Effects of rice residue on physicochemical properties of silver carp surimi gels. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 1743-1754	3	6
11	Effect of salts on textural, color, and rheological properties of potato starch gels. <i>Starch/Staerke</i> , <b>2014</b> , 66, 149-156	2.3	6
10	Novel crosslinked lyotropic liquid crystal materials based on acrylate-type gemini ammonium surfactant. <i>Liquid Crystals</i> , <b>2015</b> , 42, 520-529	2.3	4
9	Amphiphilic Diblock Co-polymers Bearing a Cysteine Junction Group: Synthesis, Encapsulation of Inorganic Nanoparticles, and Near-Infrared Photoresponsive Properties. <i>Chemistry - A European Journal</i> , <b>2016</b> , 22, 18197-18207	4.8	4
8	Comparison of Conventional Washing Processing and pH Shift Processing on Gelation Characteristics of Bighead Carp ( <i>Aristichthys nobilis</i> ) Muscle Proteins. <i>Journal of Aquatic Food Product Technology</i> , <b>2017</b> , 26, 103-114	1.6	4
7	Cascaded Nanozyme System with High Reaction Selectivity by Substrate Screening and Channeling in a Microfluidic Device*. <i>Angewandte Chemie - International Edition</i> , <b>2021</b> , 61, e202112453	16.4	3
6	Association between the HOTAIR Polymorphism and Susceptibility to Lead Poisoning in a Chinese Population. <i>Biomedical and Environmental Sciences</i> , <b>2018</b> , 31, 473-478	1.1	2
5	An Android Malicious Code Detection Method Based on Improved DCA Algorithm. <i>Entropy</i> , <b>2017</b> , 19, 65	2.8	1
4	Potential hazardous effects of printing room PM2.5 exposure include promotion of lung inflammation and subsequent injury. <i>Molecular Medicine Reports</i> , <b>2020</b> , 22, 3213-3224	2.9	1
3	Activated Platelet-Homing Nanoplatfom for Targeting Magnetic Resonance Imaging of Aneurysm-Related Thrombus in Rabbits. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2021</b> , 13, 50705-50715	9.5	0
2	Modulating hypoxia inducible factor-1 by nanomaterials for effective cancer therapy. <i>Wiley Interdisciplinary Reviews: Nanomedicine and Nanobiotechnology</i> , <b>2021</b> , e1766	9.2	0

- 1 P-Doped CdS integrated with multiphasic MoSe<sub>2</sub> nanosheets accomplish prominent photocatalytic activity for hydrogen evolution. *Catalysis Science and Technology*, **2021**, 11, 5849-5858 5.5 ○