

Hang Li

List of Publications by Year in descending order

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16
papers

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460
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Citrus Flavonoids as Promising Phytochemicals Targeting Diabetes and Related Complications: A Systematic Review of In Vitro and In Vivo Studies. <i>Nutrients</i> , 2020, 12, 2907. | 1.7 | 139 |
| 2 | State-of-the-art review of dark tea: From chemistry to health benefits. <i>Trends in Food Science and Technology</i> , 2021, 109, 126-138. | 7.8 | 121 |
| 3 | Recent Advances in Bioactive Compounds, Health Functions, and Safety Concerns of Onion (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 | 1.6 | 75 |
| 4 | Nutritional values, beneficial effects, and food applications of broccoli (<i>Brassica oleracea</i> var. <i>italica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 | 7.8 | 55 |
| 5 | Modification of quinoa flour functionality using ultrasound. <i>Ultrasonics Sonochemistry</i> , 2019, 52, 305-310. | 3.8 | 53 |
| 6 | Screening and process optimization of ultrasound-assisted extraction of main antioxidants from sweet tea (<i>Lithocarpus litseifolius</i> [Hance] Chun). <i>Food Bioscience</i> , 2021, 43, 101277. | 2.0 | 30 |
| 7 | Structural Characteristics of Crude Polysaccharides from 12 Selected Chinese Teas, and Their Antioxidant and Anti-Diabetic Activities. <i>Antioxidants</i> , 2021, 10, 1562. | 2.2 | 29 |
| 8 | Elderberry (<i>Sambucus nigra</i> L.): Bioactive Compounds, Health Functions, and Applications. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4202-4220. | 2.4 | 25 |
| 9 | Current extraction, purification, and identification techniques of tea polyphenols: An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3912-3930. | 5.4 | 24 |
| 10 | Effect of high hydrostatic pressure on physicochemical properties of quinoa flour. <i>LWT - Food Science and Technology</i> , 2019, 114, 108367. | 2.5 | 21 |
| 11 | The Chemical, Structural, and Biological Properties of Crude Polysaccharides from Sweet Tea (<i>Lithocarpus litseifolius</i> (Hance) Chun) Based on Different Extraction Technologies. <i>Foods</i> , 2021, 10, 1779. | 1.9 | 21 |
| 12 | Recent development in zebrafish model for bioactivity and safety evaluation of natural products. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8646-8674. | 5.4 | 20 |
| 13 | L-Theanine: A Unique Functional Amino Acid in Tea (<i>Camellia sinensis</i> L.) With Multiple Health Benefits and Food Applications. <i>Frontiers in Nutrition</i> , 2022, 9, 853846. | 1.6 | 19 |
| 14 | Prevention of Ulcerative Colitis in Mice by Sweet Tea (<i>Lithocarpus litseifolius</i>) via the Regulation of Gut Microbiota and Butyric-Acid-Mediated Anti-Inflammatory Signaling. <i>Nutrients</i> , 2022, 14, 2208. | 1.7 | 15 |
| 15 | Adzuki bean (<i>Vigna angularis</i>): Chemical compositions, physicochemical properties, health benefits, and food applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2335-2362. | 5.9 | 14 |
| 16 | Phenolic Content, Main Flavonoids, and Antioxidant Capacity of Instant Sweet Tea (<i>Lithocarpus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1930. | 1.9 | 11 |