

# Wenjian Yang

## List of Publications by Year in descending order

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65  
papers

2,718  
citations

159585

30  
h-index

189892

50  
g-index

65  
all docs

65  
docs citations

65  
times ranked

3170  
citing authors

#	ARTICLE	IF	CITATIONS
1	Health benefits of edible mushroom polysaccharides and associated gut microbiota regulation. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6646-6663.	10.3	35
2	Effect of the starch structure fermented by <i>Lactobacillus plantarum</i> LB-1 and yeast on rheological and thermomechanical characteristics of dough. <i>Food Chemistry</i> , 2022, 369, 130877.	8.2	11
3	Characterization of polysaccharide from <i>Pleurotus eryngii</i> during simulated gastrointestinal digestion and fermentation. <i>Food Chemistry</i> , 2022, 370, 131303.	8.2	46
4	Residues of Culinary-Medicinal Winter Mushroom, <i>Flammulina velutipes</i> (Agaricomycetes), Cultivation as a Potential Source of Functional Skin Substitute with Multiple Bioactivities. <i>International Journal of Medicinal Mushrooms</i> , 2022, 24, 75-84.	1.5	3
5	Nanocomposite packaging delays lignification of <i>Flammulina velutipes</i> by regulating phenylpropanoid pathway and mitochondrial reactive oxygen species metabolisms. <i>Postharvest Biology and Technology</i> , 2021, 171, 111360.	6.0	17
6	Inhibitory effects of Î²-type glycosidic polysaccharide from <i>Pleurotus eryngii</i> on dextran sodium sulfate-induced colitis in mice. <i>Food and Function</i> , 2021, 12, 3831-3841.	4.6	10
7	Internal structure and textural properties of a milk protein composite gel construct produced by three-dimensional printing. <i>Journal of Food Science</i> , 2021, 86, 1917-1927.	3.1	6
8	Isolation, purification and identification of immunologically active peptides from <i>Hericium erinaceus</i> . <i>Food and Chemical Toxicology</i> , 2021, 151, 112111.	3.6	17
9	Isolation, characterization and HepG-2 inhibition of a novel proteoglycan from <i>Flammulina velutipes</i> . <i>International Journal of Biological Macromolecules</i> , 2021, 189, 11-17.	7.5	7
10	The biological fate and bioefficacy of citrus flavonoids: bioavailability, biotransformation, and delivery systems. <i>Food and Function</i> , 2021, 12, 3307-3323.	4.6	51
11	A novel lactic acid bacterium for improving the quality and shelf life of whole wheat bread. <i>Food Control</i> , 2020, 109, 106914.	5.5	49
12	Nanocomposite packaging regulates extracellular ATP and programmed cell death in edible mushroom ( <i>Flammulina velutipes</i> ). <i>Food Chemistry</i> , 2020, 309, 125702.	8.2	14
13	Effect of bound water on the quality of dried <i>Lentinus edodes</i> during storage. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1971-1979.	3.5	3
14	Label-free proteomic quantification of packaged <i>Flammulina filiformis</i> during commercial storage. <i>Postharvest Biology and Technology</i> , 2020, 169, 111312.	6.0	8
15	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
16	Behavioral Changes in Glutenin Macropolymer Fermented by <i>Lactobacillus plantarum</i> LB-1 to Promote the Rheological and Gas Production Properties of Dough. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3585-3593.	5.2	20
17	Detection and identification of fungal growth on freeze-dried <i>Agaricus bisporus</i> using spectra and olfactory sensors. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3136-3146.	3.5	11
18	Concentrations of heavy metals in muscle and edible offal of pork in Nanjing city of China and related health risks. <i>Journal of Food Science</i> , 2020, 85, 493-499.	3.1	11

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19	Characterization of the Immunomodulatory Mechanism of a <i>Pleurotus eryngii</i> Protein by Isobaric Tags for Relative and Absolute Quantitation Proteomics. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13189-13199.	5.2	7
20	Ultrahigh-Pressure Liquid Chromatography-Quadrupole-Time-of-Flight Mass Spectrometry-Based Metabolomics Reveal the Mechanism of Methyl Jasmonate in Delaying the Deterioration of <i>Agaricus bisporus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8773-8782.	5.2	6
21	Exogenous bacterial composition changes dominate flavor deterioration of dried carrots during storage. <i>Food and Chemical Toxicology</i> , 2019, 134, 110833.	3.6	10
22	Characterization of the physical properties and biological activity of chitosan films grafted with gallic acid and caffeic acid: A comparison study. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100401.	7.5	60
23	The antioxidant and antimicrobial activities of different phenolic acids grafted onto chitosan. <i>Carbohydrate Polymers</i> , 2019, 225, 115238.	10.2	120
24	Dietary Intake of <i>Pleurotus eryngii</i> Ameliorated Dextranâ€Sulfateâ€Induced Colitis in Mice. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801265.	3.3	54
25	Visual and User-Defined Smart Contract Designing System Based on Automatic Coding. <i>IEEE Access</i> , 2019, 7, 73131-73143.	4.2	35
26	The multi-scale structure, thermal and digestion properties of mung bean starch. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 871-878.	7.5	42
27	Mass transfer characteristics during ultrasound-assisted osmotic dehydration of button mushroom ( <i>Agaricus bisporus</i> ). <i>Journal of Food Science and Technology</i> , 2019, 56, 2213-2223.	2.8	7
28	Identification of Bacterial Composition in Freeze-Dried <i>Agaricus bisporus</i> During Storage and the Resultant Odor Deterioration. <i>Frontiers in Microbiology</i> , 2019, 10, 349.	3.5	9
29	Preharvest treatment of <i>Agaricus bisporus</i> with methyl jasmonate inhibits postharvest deterioration. <i>LWT - Food Science and Technology</i> , 2019, 106, 158-163.	5.2	14
30	Novel Automatic Food Trading System Using Consortium Blockchain. <i>Arabian Journal for Science and Engineering</i> , 2019, 44, 3439-3455.	3.0	54
31	Protective effects of p-coumaric acid against oxidant and hyperlipidemia-an in vitro and in vivo evaluation. <i>Biomedicine and Pharmacotherapy</i> , 2019, 111, 579-587.	5.6	129
32	Effect of nanocomposite-based packaging on microstructure and energy metabolism of <i>Agaricus bisporus</i> . <i>Food Chemistry</i> , 2019, 276, 790-796.	8.2	40
33	Polyphenols-rich extract from <i>Pleurotus eryngii</i> with growth inhibitory of HCT116 colon cancer cells and anti-inflammatory function in RAW264.7 cells. <i>Food and Function</i> , 2018, 9, 1601-1611.	4.6	43
34	<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
35	Impacts of Dietary <i>Pleurotus eryngii</i> Polysaccharide on Nutrient Digestion, Metabolism, and Immune Response of the Small Intestine and Colonâ€Based Proteomic Analysis. <i>Proteomics</i> , 2018, 18, e1700443.	2.2	15
36	Effect of nano packaging on preservation quality of Nanjing 9108 rice variety at high temperature and humidity. <i>Food Chemistry</i> , 2018, 239, 23-31.	8.2	23

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37	Effect of nanocomposite packaging on postharvest senescence of <i>Flammulina velutipes</i> . <i>Food Chemistry</i> , 2018, 246, 414-421.	8.2	55
38	Innovative Blockchain-Based Approach for Sustainable and Credible Environment in Food Trade: A Case Study in Shandong Province, China. <i>Sustainability</i> , 2018, 10, 3149.	3.2	85
39	Credit Evaluation System Based on Blockchain for Multiple Stakeholders in the Food Supply Chain. <i>International Journal of Environmental Research and Public Health</i> , 2018, 15, 1627.	2.6	173
40	Bike-Sharing Dynamic Scheduling Model Based on Spatio-Temporal Graph. , 2018, , .		1
41	Purification, identification and functional characterization of an immunomodulatory protein from <i>Pleurotus eryngii</i> . <i>Food and Function</i> , 2018, 9, 3764-3775.	4.6	28
42	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
43	Antioxidant potential of edible mushroom ( <i>Agaricus bisporus</i> ) protein hydrolysates and their ultrafiltration fractions. <i>Food Chemistry</i> , 2017, 230, 58-67.	8.2	91
44	Enrichment of Bread with Nutraceutical-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
45	Proteomic Investigation of Metabolic Changes of Mushroom ( <i>Flammulina velutipes</i> ) Packaged with Nanocomposite Material during Cold Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10368-10381.	5.2	34
46	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
47	Hot air drying process promotes lignification of <i>Lentinus edodes</i> . <i>LWT - Food Science and Technology</i> , 2017, 84, 726-732.	5.2	25
48	Effect of stable antimicrobial nano-silver packaging on inhibiting mildew and in storage of rice. <i>Food Chemistry</i> , 2017, 215, 477-482.	8.2	89
49	Protection mechanism of Se-containing protein hydrolysates from Se-enriched rice on Pb <sup>2+</sup> -induced apoptosis in PC12 and RAW264.7 cells. <i>Food Chemistry</i> , 2017, 219, 391-398.	8.2	46
50	Screening of potential probiotic lactic acid bacteria based on gastrointestinal properties and perfluorooctanoate toxicity. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 6755-6766.	3.6	11
51	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
52	Development, physiochemical characterization and forming mechanism of <i>Flammulina velutipes</i> polysaccharide-based edible films. <i>Carbohydrate Polymers</i> , 2016, 152, 214-221.	10.2	44
53	Protective effects of Se-containing protein hydrolysates from Se-enriched rice against Pb <sup>2+</sup> -induced cytotoxicity in PC12 and RAW264.7 cells. <i>Food Chemistry</i> , 2016, 202, 396-403.	8.2	40
54	Identification of flavonoids from <i>Flammulina velutipes</i> and its neuroprotective effect on pheochromocytoma-12 cells. <i>Food Chemistry</i> , 2016, 204, 274-282.	8.2	32

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55	Effect of hot air drying on volatile compounds of <i>Flammulina velutipes</i> detected by HS-SPME-GC-MS and electronic nose. <i>Food Chemistry</i> , 2016, 196, 860-866.	8.2	163
56	Linear Active Disturbance Rejection Control of Dissolved Oxygen Concentration Based on Benchmark Simulation Model Number 1. <i>Mathematical Problems in Engineering</i> , 2015, 2015, 1-9.	1.1	5
57	Ultrasonic-Assisted Extraction and Chromatography Separation of Polysaccharides from the Base of <i>Flammulina velutipes</i> Stipe. <i>Separation Science and Technology</i> , 2015, 50, 824-832.	2.5	11
58	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
59	Cytotoxicity and apoptotic effects of tea polyphenol-loaded chitosan nanoparticles on human hepatoma HepG2 cells. <i>Materials Science and Engineering C</i> , 2014, 36, 7-13.	7.3	30
60	Purification, characterization and antitumor activity of polysaccharides from <i>Pleurotus eryngii</i> residue. <i>Carbohydrate Polymers</i> , 2014, 114, 297-305.	10.2	126
61	Immunoregulatory role of <i>Pleurotus eryngii</i> superfine powder through intercellular communication of cytokines. <i>Food and Agricultural Immunology</i> , 2014, 25, 586-599.	1.4	12
62	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
63	Purification, characterization and anti-proliferation activity of polysaccharides from <i>Flammulina velutipes</i> . <i>Carbohydrate Polymers</i> , 2012, 88, 474-480.	10.2	128
64	Optimization of ultrasonic extraction of <i>Flammulina velutipes</i> polysaccharides and evaluation of its acetylcholinesterase inhibitory activity. <i>Food Research International</i> , 2011, 44, 1269-1275.	6.2	65
65	Effects of A w Storage Condition on Quality Deterioration of Dried Cabbages. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	0