

Yonghong Meng

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

688
citations

759233

12
h-index

752698

20
g-index

20
all docs

20
docs citations

20
times ranked

1099
citing authors

#	ARTICLE	IF	CITATIONS
1	Manipulation of the Regulatory Genes <i>ppsR</i> and <i>prrA</i> in <i>Rhodobacter sphaeroides</i> Enhances Lycopene Production. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4134-4143.	5.2	9
2	Effect of cold plasma treatment on sterilizing rate and quality of kiwi turbid juice. <i>Journal of Food Process Engineering</i> , 2021, 44, e13711.	2.9	20
3	Phenolic composition of apple products and by-products based on cold pressing technology. <i>Journal of Food Science and Technology</i> , 2019, 56, 1389-1397.	2.8	35
4	Enhanced stability of red-fleshed apple anthocyanins by copigmentation and encapsulation. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3381-3390.	3.5	29
5	Development of a GC-MS/SIM method for the determination of phytosterol esters. <i>Food Chemistry</i> , 2019, 281, 236-241.	8.2	14
6	Metabolic Redesign of <i>Rhodobacter sphaeroides</i> for Lycopene Production. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5879-5885.	5.2	54
7	Antioxidant activities of young apple polyphenols and its preservative effects on lipids and proteins in grass carp (<i>Ctenopharyngodon idellus</i>) fillets. <i>CYTA - Journal of Food</i> , 2017, 15, 291-300.	1.9	8
8	Characterization, antioxidant activities and hepatoprotective effects of polysaccharides from pre-pressing separation Fuji apple peel. <i>CYTA - Journal of Food</i> , 2017, 15, 307-319.	1.9	3
9	Purification, Characterization, Antioxidant and Antitumour Activities of Polysaccharides from Apple Peel Pomace Obtained by Pre-pressing Separation. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	8
10	Interactions between polyphenols in thinned young apples and porcine pancreatic α -amylase: Inhibition, detailed kinetics and fluorescence quenching. <i>Food Chemistry</i> , 2016, 208, 51-60.	8.2	143
11	Exploring fatty alcohol-producing capability of <i>Yarrowia lipolytica</i> . <i>Biotechnology for Biofuels</i> , 2016, 9, 107.	6.2	66
12	Draft Genome Sequence of <i>Bacillus subtilis</i> subsp. <i>natto</i> Strain CGMCC 2108, a High Producer of Poly- γ -Glutamic Acid. <i>Genome Announcements</i> , 2016, 4, .	0.8	5
13	Evaluation of Total Flavonoids, Myricetin, and Quercetin from <i>Hovenia dulcis</i> Thunb. As Inhibitors of α -Amylase and α -Glucosidase. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 444-449.	3.2	116
14	Calcium regulates glutamate dehydrogenase and poly- γ -glutamic acid synthesis in <i>Bacillus natto</i> . <i>Biotechnology Letters</i> , 2016, 38, 673-679.	2.2	11
15	Metabolic and phylogenetic analyses based on nitrogen in a new poly- γ -glutamic acid-producing strain of <i>Bacillus subtilis</i> . <i>Biotechnology Letters</i> , 2015, 37, 1221-1226.	2.2	11
16	Effect of Different Drying Processes on the Physicochemical and Antioxidant Properties of Thinned Young Apple. <i>International Journal of Food Engineering</i> , 2015, 11, 207-219.	1.5	13
17	Purification, characterization and antioxidant activities of polysaccharides from thinned-young apple. <i>International Journal of Biological Macromolecules</i> , 2015, 72, 31-40.	7.5	84
18	A novel formulation of thiamine dilaurylsulphate and its preservative effect on apple juice and sterilised milk. <i>Food Chemistry</i> , 2014, 152, 415-422.	8.2	19

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19	Effects of CaCl ₂ on viscosity of culture broth, and on activities of enzymes around the 2-oxoglutarate branch, in <i>Bacillus subtilis</i> CGMCC 2108 producing poly-(γ -glutamic acid). <i>Bioresource Technology</i> , 2011, 102, 3595-3598.	9.6	35