

Xiuting Li

List of Publications by Year in descending order

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73
papers

2,229
citations

201674

27
h-index

254184

43
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75
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75
docs citations

75
times ranked

1907
citing authors

#	ARTICLE	IF	CITATIONS
1	Biodegradation of phthalate esters by <i>Pantoea dispersa</i> BJQ0007 isolated from Baijiu. <i>Journal of Food Composition and Analysis</i> , 2022, 105, 104201.	3.9	23
2	An updated review on food-derived bioactive peptides: Focus on the regulatory requirements, safety, and bioavailability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1732-1776.	11.7	24
3	Comparative evaluation of pseudocereal peptides: A review of their nutritional contribution. <i>Trends in Food Science and Technology</i> , 2022, 122, 287-313.	15.1	11
4	Biochemical characterization of a novel feruloyl esterase from <i>Burkholderia pyrrocinia</i> B1213 and its application for hydrolyzing wheat bran. <i>3 Biotech</i> , 2022, 12, 24.	2.2	6
5	Exploring bioactive peptides as potential therapeutic and biotechnology treasures: A contemporary perspective. <i>Life Sciences</i> , 2022, 301, 120637.	4.3	3
6	Mechanism of low-salt surimi gelation induced by microwave heating combined with L-arginine and transglutaminase: On the basis of molecular docking between L-arginine and myosin heavy chain. <i>Food Chemistry</i> , 2022, 391, 133184.	8.2	26
7	Biological functions of nutraceutical xylan oligosaccharides as a natural solution for modulation of obesity, diabetes, and related diseases. , 2022, 29, 236-247.		2
8	Nutritive sweetener of short-chain xylooligosaccharides improved the foam properties of hen egg white protein via glycosylation. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1341-1348.	3.2	11
9	Peptide fraction from sturgeon muscle by pepsin hydrolysis exerts anti-inflammatory effects in LPS-stimulated RAW264.7 macrophages via MAPK and NF- κ B pathways. <i>Food Science and Human Wellness</i> , 2021, 10, 103-111.	4.9	35
10	Potential applications of hydrophobically modified inulin as an active ingredient in functional foods and drugs - A review. <i>Carbohydrate Polymers</i> , 2021, 252, 117176.	10.2	22
11	Discovery and development of a novel short-chain fatty acid ester synthetic biocatalyst under aqueous phase from <i>Monascus purpureus</i> isolated from Baijiu. <i>Food Chemistry</i> , 2021, 338, 128025.	8.2	73
12	Use of L-arginine-assisted ultrasonic treatment to change the molecular and interfacial characteristics of fish myosin and enhance the physical stability of the emulsion. <i>Food Chemistry</i> , 2021, 342, 128314.	8.2	31
13	Xylo-oligosaccharides ameliorate high cholesterol diet induced hypercholesterolemia and modulate sterol excretion and gut microbiota in hamsters. <i>Journal of Functional Foods</i> , 2021, 77, 104334.	3.4	8
14	Ameliorative effects of L-arginine? On heat-induced phase separation of <i>Aristichthys nobilis</i> myosin are associated with the absence of ordered secondary structures of myosin. <i>Food Research International</i> , 2021, 141, 110154.	6.2	6
15	Highly Oriented Thermoplastic Poly (vinyl alcohol) Films by Uniaxial Drawing: Effect of Stretching Temperature and Draw Ratio. <i>Journal of Polymers and the Environment</i> , 2021, 29, 3263-3270.	5.0	2
16	Isolation and Identification of a High-Yield Ethyl Caproate-Producing Yeast From Daqu and Optimization of Its Fermentation. <i>Frontiers in Microbiology</i> , 2021, 12, 663744.	3.5	24
17	Improvement of gel properties of low salt surimi using low-dose L-arginine combined with oxidized caffeic acid. <i>LWT - Food Science and Technology</i> , 2021, 145, 111303.	5.2	33
18	Enhanced physical properties of reduced-salt surimi gels from Amur sturgeon (<i>Acipenser tigris</i>) by overlock. <i>Food Preservation</i> , 2021, 45, e15887.	2.0	7

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19	Correlation between microbial communities and flavor compounds during the fifth and sixth rounds of sauce-flavor baijiu fermentation. <i>Food Research International</i> , 2021, 150, 110741.	6.2	25
20	Purification, identification and properties of a new blue pigment produced from <i>Streptomyces</i> sp. A1013Y. <i>Food Chemistry</i> , 2020, 308, 125600.	8.2	18
21	Effective enrichment and detection of plant growth regulators in fruits and vegetables using a novel magnetic covalent organic framework material as the adsorbents. <i>Food Chemistry</i> , 2020, 306, 125455.	8.2	50
22	Xylan-oligosaccharides ameliorate high fat diet induced obesity and glucose intolerance and modulate plasma lipid profile and gut microbiota in mice. <i>Journal of Functional Foods</i> , 2020, 64, 103622.	3.4	22
23	Characterisation of physicochemical properties, flavour components and microbial community in Chinese Guojing roasted sesame-like flavour <i>Daqu</i>. <i>Journal of the Institute of Brewing</i> , 2020, 126, 105-115.	2.3	28
24	Suppression mechanism of l-arginine in the heat-induced aggregation of bighead carp (<i>Aristichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Hydrocolloids, 2020, 102, 105596.	10.7	39
25	Effects of fortification of Daqu with various yeasts on microbial community structure and flavor metabolism. <i>Food Research International</i> , 2020, 129, 108837.	6.2	75
26	Soluble expression of a novel feruloyl esterase from <i>Burkholderia pyrrocinia</i> B1213 in <i>Escherichia coli</i> and optimization of production conditions. <i>Biotechnology and Biotechnological Equipment</i> , 2020, 34, 732-746.	1.3	7
27	Impact of the disulfide bond on hydrolytic characteristics of a xylanase from <i>Talaromyces thermophiles</i> F1208. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1748-1757.	7.5	10
28	Optimized soluble expression of a novel endoglucanase from <i>Burkholderia pyrrocinia</i> in <i>Escherichia coli</i> . <i>3 Biotech</i> , 2020, 10, 387.	2.2	3
29	The occurrence, enzymatic production, and application of ethyl butanoate, an important flavor constituent. <i>Flavour and Fragrance Journal</i> , 2020, 35, 601-615.	2.6	14
30	Screening of yeasts isolated from Baijiu environments for 2-phenylethanol production and optimization of production conditions. <i>3 Biotech</i> , 2020, 10, 275.	2.2	11
31	Dynamic balancing of intestinal short-chain fatty acids: The crucial role of bacterial metabolism. <i>Trends in Food Science and Technology</i> , 2020, 100, 118-130.	15.1	102
32	Optimization of fermentation conditions for the production of recombinant feruloyl esterase from <i>Burkholderia pyrrocinia</i> B1213. <i>3 Biotech</i> , 2020, 10, 216.	2.2	14
33	Biodegradation of phthalate esters by <i>Paracoccus kondratievae</i> BJQ0001 isolated from Jiuqu (Baijiu) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 Pollution, 2020, 263, 114506.	7.5	41
34	Effects of aging on the quality of roasted sesame-like flavor Daqu. <i>BMC Microbiology</i> , 2020, 20, 67.	3.3	16
35	Comprehensive analysis of different grades of roasted-sesame-like flavored <i>Daqu</i>. <i>International Journal of Food Properties</i> , 2019, 22, 1205-1222.	3.0	24
36	Mutagenesis of N-terminal residues confer thermostability on a <i>Penicillium janthinellum</i> MA21601 xylanase. <i>BMC Biotechnology</i> , 2019, 19, 51.	3.3	17

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37	Biochemical characteristics of the mutant xylanase T-XynC(122)C(166) and production of xylooligosaccharides from corncobs. <i>Industrial Crops and Products</i> , 2019, 142, 111848.	5.2	26
38	Insight into the Modification of Phosphatidylcholine with n-3 Polyunsaturated Fatty Acids-Rich Ethyl Esters by Immobilized MAS1 Lipase. <i>Molecules</i> , 2019, 24, 3528.	3.8	4
39	Effect of Plasticizer on the Morphology and Foaming Properties of Poly(vinyl alcohol) Foams by Supercritical CO ₂ Foaming Agents. <i>Journal of Polymers and the Environment</i> , 2019, 27, 2878-2885.	5.0	22
40	Effects of different molecular weight water-extractable arabinoxylans on the physicochemical properties and structure of wheat gluten. <i>Journal of Food Science and Technology</i> , 2019, 56, 340-349.	2.8	20
41	Improving the thermostability and catalytic efficiency of GH11 xylanase PjxA by adding disulfide bridges. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 354-362.	7.5	33
42	Lignans from the Twigs of <i>Litsea cubeba</i> and Their Bioactivities. <i>Molecules</i> , 2019, 24, 306.	3.8	12
43	Bioassay-Guided Isolation of Triterpenoids as α -Glucosidase Inhibitors from <i>Cirsium setosum</i> . <i>Molecules</i> , 2019, 24, 1844.	3.8	7
44	Sesquiterpenoids and Their Anti-Inflammatory Activity: Evaluation of <i>Ainsliaea yunnanensis</i> . <i>Molecules</i> , 2019, 24, 1701.	3.8	4
45	Enhanced production of ethyl acetate using co-culture of <i>Wickerhamomyces anomalus</i> and <i>Saccharomyces cerevisiae</i> . <i>Journal of Bioscience and Bioengineering</i> , 2019, 128, 564-570.	2.2	52
46	Effects of L-arginine and L-histidine on heat-induced aggregation of fish myosin: Bighead carp (<i>Aristichthys nobilis</i>). <i>Food Chemistry</i> , 2019, 295, 320-326.	8.2	48
47	Xylose rich heteroglycan from flaxseed gum mediates the immunostimulatory effects on macrophages via TLR2 activation. <i>Carbohydrate Polymers</i> , 2019, 213, 59-69.	10.2	8
48	Biodegradability and biodegradation pathway of di-(2-ethylhexyl) phthalate by <i>Burkholderia pyrrocinia</i> B1213. <i>Chemosphere</i> , 2019, 225, 443-450.	8.2	53
49	Novel nanoparticles from insoluble soybean polysaccharides of Okara as unique Pickering stabilizers for oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2019, 94, 255-267.	10.7	101
50	A Thermostable Monoacylglycerol Lipase from Marine <i>Geobacillus</i> sp. 12AMOR1: Biochemical Characterization and Mutagenesis Study. <i>International Journal of Molecular Sciences</i> , 2019, 20, 780.	4.1	27
51	HPLC Profile of Longan (cv. Shixia) Pericarp-Sourced Phenolics and Their Antioxidant and Cytotoxic Effects. <i>Molecules</i> , 2019, 24, 619.	3.8	27
52	Curdlan (<i>Alcaligenes faecalis</i>) (1 \rightarrow 3)- β -D-Glucan Oligosaccharides Drive M1 Phenotype Polarization in Murine Bone Marrow-Derived Macrophages via Activation of MAPKs and NF- κ B Pathways. <i>Molecules</i> , 2019, 24, 4251.	3.8	17
53	Roles of aging in the production of light-flavored Daqu. <i>Journal of Bioscience and Bioengineering</i> , 2019, 127, 309-317.	2.2	40
54	Improving Ethyl Acetate Production in <i>Baijiu</i> Manufacture by <i>Wickerhamomyces anomalus</i> and <i>Saccharomyces cerevisiae</i> Mixed Culture Fermentations. <i>BioMed Research International</i> , 2019, 2019, 1-11.	1.9	22

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55	Systematic Characterization of the Metabolism of Acetoin and Its Derivative Ligustrazine in <i>Bacillus subtilis</i> under Micro-Oxygen Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3179-3187.	5.2	36
56	Biodegradation of seven phthalate esters by <i>Bacillus mojavensis</i> B1811. <i>International Biodeterioration and Biodegradation</i> , 2018, 132, 200-207.	3.9	75
57	Effective Enrichment and Detection of Trace Polycyclic Aromatic Hydrocarbons in Food Samples based on Magnetic Covalent Organic Framework Hybrid Microspheres. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3572-3580.	5.2	124
58	Effect of l-histidine on the heat-induced aggregation of bighead carp (<i>Aristichthys nobilis</i>) myosin in low/high ionic strength solution. <i>Food Hydrocolloids</i> , 2018, 75, 174-181.	10.7	61
59	A combinational optimization method for efficient synthesis of tetramethylpyrazine by the recombinant <i>Escherichia coli</i> . <i>Biochemical Engineering Journal</i> , 2018, 129, 33-43.	3.6	17
60	Ultrasensitive colorimetric sensing strategy based on ascorbic acid triggered remarkable photoactive-nanoperoxidase for signal amplification and its application to L-ascorbic acid activity detection. <i>Talanta</i> , 2018, 190, 103-109.	5.5	29
61	Effect of disulfide bridge on hydrolytic characteristics of xylanase from <i>Penicillium janthinellum</i> . <i>International Journal of Biological Macromolecules</i> , 2018, 120, 405-413.	7.5	12
62	Screening, purification and characterization of lipase from <i>Burkholderia pyrrocinia</i> B1213. <i>3 Biotech</i> , 2018, 8, 387.	2.2	14
63	Improving special hydrolysis characterization into <i>Talaromyces thermophilus</i> F1208 xylanase by engineering of N-terminal extension and site-directed mutagenesis in C-terminal. <i>International Journal of Biological Macromolecules</i> , 2017, 96, 451-458.	7.5	22
64	Effects of Water-Extractable Arabinoxylan on the Physicochemical Properties and Structure of Wheat Gluten by Thermal Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4728-4735.	5.2	61
65	The brewing process and microbial diversity of strong flavour Chinese spirits: a review. <i>Journal of the Institute of Brewing</i> , 2017, 123, 5-12.	2.3	113
66	Engineering a xylanase from <i>Streptomyces rochei</i> L10904 by mutation to improve its catalytic characteristics. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 366-372.	7.5	26
67	Cloning, overexpression and characterization of a xylanase gene from a novel <i>Streptomyces rameus</i> L2001 in <i>Pichia pastoris</i> . <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016, 131, 85-93.	1.8	12
68	Rapid and sensitive screening of some acidic micronutrients in infant foods by HPLC with fluorescent detector. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2867-2873.	3.5	4
69	Characterization of a highly thermostable glycoside hydrolase family 10 xylanase from <i>Malbranchea cinnamomea</i> . <i>International Journal of Biological Macromolecules</i> , 2014, 70, 482-489.	7.5	39
70	High-level expression of a xylanase gene from the thermophilic fungus <i>Paecilomyces thermophila</i> in <i>Pichia pastoris</i> . <i>Biotechnology Letters</i> , 2012, 34, 2043-2048.	2.2	38
71	Purification and characterization of a cellulase-free, thermostable xylanase from <i>Streptomyces rameus</i> L2001 and its biobleaching effect on wheat straw pulp. <i>Biochemical Engineering Journal</i> , 2010, 52, 71-78.	3.6	70
72	Production of xylooligosaccharides from the steam explosion liquor of corncobs coupled with enzymatic hydrolysis using a thermostable xylanase. <i>Bioresource Technology</i> , 2010, 101, 7679-7682.	9.6	89

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73	Improvement of Storage Stability of Zein-Based Pickering Emulsions by the Combination of Konjac Glucomannan and L-Lysine. <i>Frontiers in Nutrition</i> , 0, 9, .	3.7	1