

Mingtao Fan

List of Publications by Year in descending order

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42
papers

972
citations

471509

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h-index

477307

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g-index

42
all docs

42
docs citations

42
times ranked

1170
citing authors

#	ARTICLE	IF	CITATIONS
1	Variation in phenolic compounds and antioxidant activity in apple seeds of seven cultivars. Saudi Journal of Biological Sciences, 2016, 23, 379-388.	3.8	80
2	Transcriptomic and metabolomic analyses reveal antibacterial mechanism of astringent persimmon tannin against Methicillin-resistant Staphylococcus aureus isolated from pork. Food Chemistry, 2020, 309, 125692.	8.2	77
3	Label-free mapping of single bacterial cells using surface-enhanced Raman spectroscopy. Analyst, The, 2016, 141, 1356-1362.	3.5	70
4	Screening for antioxidant and antibacterial activities of phenolics from Golden Delicious apple pomace. Chemistry Central Journal, 2016, 10, 47.	2.6	68
5	Antibacterial activity of selenium-enriched lactic acid bacteria against common food-borne pathogens in vitro. Journal of Dairy Science, 2018, 101, 1930-1942.	3.4	47
6	Assessment of phenolic contributors to antioxidant activity of new kiwifruit cultivars using cyclic voltammetry combined with HPLC. Food Chemistry, 2018, 268, 77-85.	8.2	45
7	UPLC-QqQ-MS/MS-based phenolic quantification and antioxidant activity assessment for thinned young kiwifruits. Food Chemistry, 2019, 281, 97-105.	8.2	43
8	Rapid concentration detection and differentiation of bacteria in skimmed milk using surface enhanced Raman scattering mapping on 4-mercaptophenylboronic acid functionalized silver dendrites. Analytical and Bioanalytical Chemistry, 2017, 409, 2229-2238.	3.7	41
9	Young astringent persimmon tannin inhibits methicillin-resistant Staphylococcus aureus isolated from pork. LWT - Food Science and Technology, 2019, 100, 48-55.	5.2	36
10	Characterization of Lactococcus lactis response to ampicillin and ciprofloxacin using surface-enhanced Raman spectroscopy. Analytical and Bioanalytical Chemistry, 2016, 408, 933-941.	3.7	34
11	Effect of reduced glutathione on the quality characteristics of apple wine during alcoholic fermentation. Food Chemistry, 2019, 300, 125130.	8.2	28
12	Multivariate analysis reveals effect of glutathione-enriched inactive dry yeast on amino acids and volatile components of kiwi wine. Food Chemistry, 2020, 329, 127086.	8.2	27
13	Selenium-enriched Lactobacillus plantarum improves the antioxidant activity and flavor properties of fermented Pleurotus eryngii. Food Chemistry, 2021, 345, 128770.	8.2	26
14	Response surface design for accumulation of selenium by different lactic acid bacteria. 3 Biotech, 2017, 7, 52.	2.2	24
15	New insights into thermo-acidophilic properties of Alicyclobacillus acidoterrestris after acid adaptation. Food Microbiology, 2021, 94, 103657.	4.2	24
16	A Biotin-Streptavidin Amplified Enzyme-Linked Immunosorbent Assay with Improved Sensitivity for Rapid Detection of Ractopamine in muscular tissue. Food Analytical Methods, 2012, 5, 1214-1220.	2.6	20
17	Free and bound volatile compounds in 'Hayward'™ and 'Hort16A'™ kiwifruit and their wines. European Food Research and Technology, 2020, 246, 875-890.	3.3	20
18	Purification and characterization of a novel phloretin-2-O-glycosyltransferase favoring phloridzin biosynthesis. Scientific Reports, 2016, 6, 35274.	3.3	19

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19	First Insight into the Probiotic Properties of Ten <i>Streptococcus thermophilus</i> Strains Based on In Vitro Conditions. <i>Current Microbiology</i> , 2020, 77, 343-352.	2.2	18
20	Homology analysis of 35 β -glucosidases in <i>Oenococcus oeni</i> and biochemical characterization of a novel β -glucosidase BGL0224. <i>Food Chemistry</i> , 2021, 334, 127593.	8.2	18
21	Surface characteristics and proteomic analysis insights on the response of <i>Oenococcus oeni</i> SD-2a to freeze-drying stress. <i>Food Chemistry</i> , 2018, 264, 377-385.	8.2	17
22	Deciphering the antibacterial activity and mechanism of p-coumaric acid against <i>Alicyclobacillus acidoterrestris</i> and its application in apple juice. <i>International Journal of Food Microbiology</i> , 2022, 378, 109822.	4.7	16
23	Assessment of Antibiotic Susceptibility within Lactic Acid Bacteria and Coagulase-Negative Staphylococci Isolated from Hunan Smoked Pork, a Naturally Fermented Meat Product in China. <i>Journal of Food Science</i> , 2018, 83, 1707-1715.	3.1	14
24	Fermentation temperature and the phenolic and aroma profile of persimmon wine. <i>Journal of the Institute of Brewing</i> , 2018, 124, 269-275.	2.3	14
25	Altered Metabolic Strategies: Elaborate Mechanisms Adopted by <i>Oenococcus oeni</i> in Response to Acid Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2906-2918.	5.2	14
26	Rapid identification and quantification of the antibiotic susceptibility of lactic acid bacteria using surface enhanced Raman spectroscopy. <i>Analytical Methods</i> , 2020, 12, 376-382.	2.7	13
27	Performance of a novel β -glucosidase BGL0224 for aroma enhancement of Cabernet Sauvignon wines. <i>LWT - Food Science and Technology</i> , 2021, 144, 111244.	5.2	13
28	Integrated transcriptomic and proteomic analysis reveals the response mechanisms of <i>Alicyclobacillus acidoterrestris</i> to heat stress. <i>Food Research International</i> , 2022, 151, 110859.	6.2	12
29	Response mechanisms to acid stress of acid-resistant bacteria and biotechnological applications in the food industry. <i>Critical Reviews in Biotechnology</i> , 2023, 43, 258-274.	9.0	12
30	Purification and characterization of β -glucosidase from <i>Oenococcus oeni</i> 31MBR. <i>European Food Research and Technology</i> , 2014, 239, 995-1001.	3.3	11
31	Physicochemical characteristics and antioxidant activity of persimmon wine by technology of pectinase addition and different pre-macerations. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13452.	2.0	10
32	Antibiotic Resistance of Coagulase-Negative Staphylococci and Lactic Acid Bacteria Isolated from Naturally Fermented Chinese Cured Beef. <i>Journal of Food Protection</i> , 2018, 81, 2054-2063.	1.7	10
33	Acid adaptive response of <i>Alicyclobacillus acidoterrestris</i> : A strategy to survive lethal heat and acid stresses. <i>Food Research International</i> , 2022, 157, 111364.	6.2	8
34	Analysis of proteomic responses of freeze-dried <i>Oenococcus oeni</i> to access the molecular mechanism of acid acclimation on cell freeze-drying resistance. <i>Food Chemistry</i> , 2019, 285, 441-449.	8.2	7
35	Effect of glutathione-enriched inactive dry yeast on color, phenolic compounds, and antioxidant activity of kiwi wine. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14347.	2.0	7
36	Influences of acid and ethanol stresses on <i>Oenococcus oeni</i> SD-2a and its proteomic and transcriptional responses. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2892-2900.	3.5	7

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37	Optimization of ultrasonic-assisted extraction of antioxidant tannin from young astringent persimmon (<i>Diospyros kaki</i> L.) using response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13657.	2.0	6
38	Exploring the catalytic mechanism of a novel β -glucosidase BGL0224 from <i>Oenococcus oeni</i> SD-2a: Kinetics, spectroscopic and molecular simulation. <i>Enzyme and Microbial Technology</i> , 2021, 148, 109814.	3.2	5
39	Identification and Characterization of the Small Heat Shock Protein Hsp20 from <i>Oenococcus oeni</i> SD-2a. <i>Current Microbiology</i> , 2020, 77, 3595-3602.	2.2	3
40	Transcriptome-Based Selection and Validation of Reference Genes for Gene Expression Analysis of <i>Alicyclobacillus acidoterrestris</i> Under Acid Stress. <i>Frontiers in Microbiology</i> , 2021, 12, 731205.	3.5	3
41	Rational design of lycopene emulsion-based nanofood for <i>Lactobacillus plantarum</i> to enhance the growth and flavor production. <i>Food Hydrocolloids</i> , 2022, 127, 107518.	10.7	3
42	Induction, purification and characterization of malolactic enzyme from <i>Oenococcus oeni</i> SD-2a. <i>European Food Research and Technology</i> , 2014, 239, 827-835.	3.3	2