Mingtao Fan

List of Publications by Year
in descending order

42 papers	972 citations	471509 17 h-index	477307 29 g-index
42 all docs	42 docs citations	42 times ranked	1170 citing authors

#	Article	IF	Citations
1	Response mechanisms to acid stress of acid-resistant bacteria and biotechnological applications in the food industry. Critical Reviews in Biotechnology, 2023, 43, 258-274.	9.0	12
2	Integrated transcriptomic and proteomic analysis reveals the response mechanisms of Alicyclobacillus acidoterrestris to heat stress. Food Research International, 2022, 151, 110859.	6.2	12
3	Rational design of lycopene emulsion-based nanofood for Lactobacillus plantarum to enhance the growth and flavor production. Food Hydrocolloids, 2022, 127, 107518.	10.7	3
4	Acid adaptive response of Alicyclobacillus acidoterrestris: A strategy to survive lethal heat and acid stresses. Food Research International, 2022, 157, 111364.	6.2	8
5	Deciphering the antibacterial activity and mechanism of p-coumaric acid against Alicyclobacillus acidoterrestris and its application in apple juice. International Journal of Food Microbiology, 2022, 378, 109822.	4.7	16
6	Homology analysis of 35 Î²-glucosidases in Oenococcus oeni and biochemical characterization of a novel Î²-glucosidase BGL0224. Food Chemistry, 2021, 334, 127593.	8.2	18
7	New insights into thermo-acidophilic properties of Alicyclobacillus acidoterrestris after acid adaptation. Food Microbiology, 2021, 94, 103657.	4.2	24
8	Selenium-enriched Lactobacillus plantarum improves the antioxidant activity and flavor properties of fermented Pleurotus eryngii. Food Chemistry, 2021, 345, 128770.	8.2	26
9	Altered Metabolic Strategies: Elaborate Mechanisms Adopted by Oenococcus oeni in Response to Acid Stress. Journal of Agricultural and Food Chemistry, 2021, 69, 2906-2918.	5.2	14
10	Performance of a novel Î²-glucosidase BGL0224 for aroma enhancement of Cabernet Sauvignon wines. LWT - Food Science and Technology, 2021, 144, 111244.	5.2	13
11	Exploring the catalytic mechanism of a novel Î²-glucosidase BGL0224 from Oenococcus oeni SD-2a: Kinetics, spectroscopic and molecular simulation. Enzyme and Microbial Technology, 2021, 148, 109814.	3.2	5
12	Transcriptome-Based Selection and Validation of Reference Genes for Gene Expression Analysis of Alicyclobacillus acidoterrestris Under Acid Stress. Frontiers in Microbiology, 2021, 12, 731205.	3.5	3
13	Influences of acid and ethanol stresses on Oenococcus oeni<scp>SD</scp>â€²a and its proteomic and transcriptional responses. Journal of the Science of Food and Agriculture, 2021, 101, 2892-2900.	3.5	7
14	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
15	Rapid identification and quantification of the antibiotic susceptibility of lactic acid bacteria using surface enhanced Raman spectroscopy. Analytical Methods, 2020, 12, 376-382.	2.7	13
16	First Insight into the Probiotic Properties of Ten Streptococcus thermophilus Strains Based on In Vitro Conditions. Current Microbiology, 2020, 77, 343-352.	2.2	18
17	Identification and Characterization of the Small Heat Shock Protein Hsp20 from Oenococcus oeni SD-2a. Current Microbiology, 2020, 77, 3595-3602.	2.2	3
18	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

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19	Free and bound volatile compounds in â€˜Haywardâ€™ and â€˜Hort16Aâ€™ kiwifruit and their wines. European Food Research and Technology, 2020, 246, 875-890.	3.3	20
20	Effect of glutathioneâ€enriched inactive dry yeast on color, phenolic compounds, and antioxidant activity of kiwi wine. Journal of Food Processing and Preservation, 2020, 44, e14347.	2.0	7
21	Effect of reduced glutathione on the quality characteristics of apple wine during alcoholic fermentation. Food Chemistry, 2019, 300, 125130.	8.2	28
22	Analysis of proteomic responses of freeze-dried Oenococcus oeni to access the molecular mechanism of acid acclimation on cell freeze-drying resistance. Food Chemistry, 2019, 285, 441-449.	8.2	7
23	UPLC-QqQ-MS/MS-based phenolic quantification and antioxidant activity assessment for thinned young kiwifruits. Food Chemistry, 2019, 281, 97-105.	8.2	43
24	Young astringent persimmon tannin inhibits methicillin-resistant Staphylococcus aureus isolated from pork. LWT - Food Science and Technology, 2019, 100, 48-55.	5.2	36
25	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
26	Physicochemical characteristics and antioxidant activity of persimmon wine by technology of pectinase addition and different preâ€macerations. Journal of Food Processing and Preservation, 2018, 42, e13452.	2.0	10
27	Antibiotic Resistance of Coagulase-Negative Staphylococci and Lactic Acid Bacteria Isolated from Naturally Fermented Chinese Cured Beef. Journal of Food Protection, 2018, 81, 2054-2063.	1.7	10
28	Assessment of Antibiotic Susceptibility within Lactic Acid Bacteria and Coagulaseâ€Negative Staphylococci Isolated from Hunan Smoked Pork, a Naturally Fermented Meat Product in China. Journal of Food Science, 2018, 83, 1707-1715.	3.1	14
29	Optimization of ultrasonic-assisted extraction of antioxidant tannin from young astringent persimmon (Diospyros kaki L.) using response surface methodology. Journal of Food Processing and Preservation, 2018, 42, e13657.	2.0	6
30	Fermentation temperature and the phenolic and aroma profile of persimmon wine. Journal of the Institute of Brewing, 2018, 124, 269-275.	2.3	14
31	Surface characteristics and proteomic analysis insights on the response of Oenococcus oeni SD-2a to freeze-drying stress. Food Chemistry, 2018, 264, 377-385.	8.2	17
32	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
33	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
34	Response surface design for accumulation of selenium by different lactic acid bacteria. 3 Biotech, 2017, 7, 52.	2.2	24
35	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
36	Screening for antioxidant and antibacterial activities of phenolics from Golden Delicious apple pomace. Chemistry Central Journal, 2016, 10, 47.	2.6	68

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37	Purification and characterization of a novel phloretin-2â€²-O-glycosyltransferase favoring phloridzin biosynthesis. Scientific Reports, 2016, 6, 35274.	3.3	19
38	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
39	Label-free mapping of single bacterial cells using surface-enhanced Raman spectroscopy. Analyst, The, 2016, 141, 1356-1362.	3.5	70
40	Induction, purification and characterization of malolactic enzyme from Oenococcus oeni SD-2a. European Food Research and Technology, 2014, 239, 827-835.	3.3	2
41	Purification and characterization of Î²-glucosidase from Oenococcus oeni 31MBR. European Food Research and Technology, 2014, 239, 995-1001.	3.3	11
42	A Biotinâ€“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