Fusheng Chen

List of Publications by Year
in descending order

63 papers	3,092 citations	236833 25 h-index	161767 54 g-index
67 all docs	67 docs citations	67 times ranked	2585 citing authors

#	Article	IF	Citations
1	Comparative genomics reveals high biological diversity and specific adaptations in the industrially and medically important fungal genus Aspergillus. Genome Biology, 2017, 18, 28.	3.8	417
2	Monascus pigments. Applied Microbiology and Biotechnology, 2012, 96, 1421-1440.	1.7	320
3	Orange, red, yellow: biosynthesis of azaphilone pigments in Monascus fungi. Chemical Science, 2017, 8, 4917-4925.	3.7	239
4	Edible Filamentous Fungi from the Species <i>Monascus</i>: Early Traditional Fermentations, Modern Molecular Biology, and Future Genomics. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 555-567.	5.9	193
5	Fungal Cytochrome P450 Monooxygenases: Their Distribution, Structure, Functions, Family Expansion, and Evolutionary Origin. Genome Biology and Evolution, 2014, 6, 1620-1634.	1.1	179
6	Vinegar Functions on Health: Constituents, Sources, and Formation Mechanisms. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 1124-1138.	5.9	134
7	Study on red fermented rice with high concentration of monacolin K and low concentration of citrinin. International Journal of Food Microbiology, 2005, 103, 331-337.	2.1	124
8	Bacterial community succession and metabolite changes during doubanjiang-meju fermentation, a Chinese traditional fermented broad bean (Vicia faba L.) paste. Food Chemistry, 2017, 218, 534-542.	4.2	118
9	Nature and nurture: confluence of pathway determinism with metabolic and chemical serendipity diversifies<i>Monascus</i>azaphilone pigments. Natural Product Reports, 2019, 36, 561-572.	5.2	99
10	MpigE, a gene involved in pigment biosynthesis in Monascus ruber M7. Applied Microbiology and Biotechnology, 2014, 98, 285-296.	1.7	94
11	Insights into Monascus biology at the genetic level. Applied Microbiology and Biotechnology, 2014, 98, 3911-3922.	1.7	73
12	Inactivation of the global regulator LaeA in Monascus ruber results in a species-dependent response in sporulation and secondary metabolism. Fungal Biology, 2016, 120, 297-305.	1.1	69
13	ku70 and ku80 null mutants improve the gene targeting frequency in Monascus ruber M7. Applied Microbiology and Biotechnology, 2013, 97, 4965-4976.	1.7	66
14	Recent advances in reconstructing microbial secondary metabolites biosynthesis in Aspergillus spp.. Biotechnology Advances, 2018, 36, 739-783.	6.0	61
15	Characteristic analysis of transformants in T-DNA mutation library of Monascus ruber. World Journal of Microbiology and Biotechnology, 2009, 25, 989-995.	1.7	60
16	Diversity of Acetobacter pasteurianus Strains Isolated From Solid-State Fermentation of Cereal Vinegars. Current Microbiology, 2010, 60, 280-286.	1.0	59
17	Deletion of pigR gene in Monascus ruber leads to loss of pigment production. Biotechnology Letters, 2013, 35, 1425-1432.	1.1	51
18	Phenolic acids inhibit the formation of advanced glycation end products in food simulation systems depending on their reducing powers and structures. International Journal of Food Sciences and Nutrition, 2016, 67, 400-411.	1.3	45

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19	Effects of Light Intensity and Color on the Biomass, Extracellular Red Pigment, and Citrinin Production of <i>Monascus ruber</i>. Journal of Agricultural and Food Chemistry, 2016, 64, 9506-9514.	2.4	44
20	Cloning and functional analysis of the GÎ² gene Mgb1 and the GÎ³ gene Mgg1 in Monascus ruber. Journal of Microbiology, 2014, 52, 35-43.	1.3	42
21	A Dual-Plasmid CRISPR/Cas System for Mycotoxin Elimination in Polykaryotic Industrial Fungi. ACS Synthetic Biology, 2020, 9, 2087-2095.	1.9	40
22	Identification and role analysis of an intermediate produced by a polygenic mutant of Monascus pigments cluster in Monascus ruber M7. Applied Microbiology and Biotechnology, 2016, 100, 7037-7049.	1.7	36
23	A Monascus pilosus MS-1 strain with high-yield monacolin K but no citrinin. Food Science and Biotechnology, 2016, 25, 1115-1122.	1.2	34
24	Free Phenolic Acids in Shanxi Aged Vinegar: Changes During Aging and Synergistic Antioxidant Activities. International Journal of Food Properties, 2016, 19, 1183-1193.	1.3	34
25	Cereal Vinegars Made by Solid-State Fermentation in China. , 2009, , 243-259.		31
26	Acidic conditions induce the accumulation of orange Monascus pigments during liquid-state fermentation of Monascus ruber M7. Applied Microbiology and Biotechnology, 2019, 103, 8393-8402.	1.7	28
27	Bacterial Acid Resistance Toward Organic Weak Acid Revealed by RNA-Seq Transcriptomic Analysis in Acetobacter pasteurianus. Frontiers in Microbiology, 2019, 10, 1616.	1.5	25
28	Monasone Naphthoquinone Biosynthesis and Resistance in <i>Monascus</i> Fungi. MBio, 2020, 11, .	1.8	24
29	Selection of non-Saccharomyces yeasts for orange wine fermentation based on their enological traits and volatile compounds formation. Journal of Food Science and Technology, 2018, 55, 4001-4012.	1.4	22
30	Cloning, expression and characterization of a novel cold-active and organic solvent-tolerant esterase from Monascus ruber M7. Extremophiles, 2016, 20, 451-459.	0.9	21
31	Monacolin <scp>K</scp> production by citrininâ€free <i><scp>M</scp>onascus pilosus</i><scp>MS</scp>â€1 and fermentation process monitoring. Engineering in Life Sciences, 2014, 14, 538-545.	2.0	19
32	Production and optimization of monacolin K by citrinin-free Monascus pilosus MS-1 in solid-state fermentation using non-glutinous rice and soybean flours as substrate. European Food Research and Technology, 2014, 239, 629-636.	1.6	18
33	NAD+-dependent HDAC inhibitor stimulates Monascus pigment production but inhibit citrinin. AMB Express, 2017, 7, 166.	1.4	18
34	Characterization of the asexual developmental genes brlA and wetA in Monascus ruber M7. Fungal Genetics and Biology, 2021, 151, 103564.	0.9	18
35	Effects of Different G-Protein Î±-Subunits on Growth, Development and Secondary Metabolism of Monascus ruber M7. Frontiers in Microbiology, 2019, 10, 1555.	1.5	17
36	A Comprehensive Analysis of the Small GTPases Ypt7 Involved in the Regulation of Fungal Development and Secondary Metabolism in Monascus ruber M7. Frontiers in Microbiology, 2019, 10, 452.	1.5	17

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37	Effects of glycerol on pigments and monacolin K production by the high-monacolin K-producing but citrinin-free strain, Monascus pilosus MS-1. European Food Research and Technology, 2015, 240, 635-643.	1.6	16
38	A colorimetric sensor array for recognition of 32 Chinese traditional cereal vinegars based on â€œturn-off/onâ€•fluorescence of acid-sensitive quantum dots. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 227, 117683.	2.0	16
39	The protozoan Tetrahymena as a bioindicator to screen bioactive substances. Journal of Microbiological Methods, 2004, 59, 233-241.	0.7	13
40	A nonâ€toxic enzymeâ€linked immunosorbent assay for aflatoxin <scp>B₁</scp> using antiâ€idiotypic antibodies as substitutes. Journal of the Science of Food and Agriculture, 2017, 97, 1640-1645.	1.7	13
41	A novel strain of acetic acid bacteria Gluconobacter oxydans FBFS97 involved in riboflavin production. Scientific Reports, 2020, 10, 13527.	1.6	13
42	Effects of mrpigG on Development and Secondary Metabolism of Monascus ruber M7. Journal of Fungi (Basel, Switzerland), 2020, 6, 156.	1.5	11
43	Efficient gene targeting in ligase IV-deficient Monascus ruber M7 by perturbing the non-homologous end joining pathway. Fungal Biology, 2014, 118, 846-854.	1.1	10
44	Molecular biology: Fantastic toolkits to improve knowledge and application of acetic acid bacteria. Biotechnology Advances, 2022, 58, 107911.	6.0	10
45	mrskn7, a putative response regulator gene of Monascus ruber M7, is involved in oxidative stress response, development, and mycotoxin production. Mycologia, 2016, 108, 851-859.	0.8	9
46	The flavor and taste of cereal Chinese vinegars. Acetic Acid Bacteria, 2017, 6, .	1.0	9
47	Effects of an alternative oxidase gene on conidia viability under external stresses in <i>Monascus ruber</i> M7. Journal of Basic Microbiology, 2017, 57, 413-418.	1.8	8
48	Production of Monacolin K in Monascus pilosus: Comparison between Industrial Strains and Analysis of Its Gene Clusters. Microorganisms, 2021, 9, 747.	1.6	7
49	Evaluation of the underestimation of citrinin content in Hongqu using hydrolysis treatments and UPLC-FLD. Food Control, 2021, 130, 108245.	2.8	7
50	Pigment from red fermented rice as colouring agent for stirred skimmed milk yoghurts. International Journal of Dairy Technology, 2012, 65, 287-292.	1.3	6
51	Transfigured Morphology and Ameliorated Production of Six Monascus Pigments by Acetate Species Supplementation in Monascus ruber M7. Microorganisms, 2020, 8, 81.	1.6	6
52	Inactivation of mrpigH Gene in Monascus ruber M7 Results in Increased Monascus Pigments and Decreased Citrinin with mrpyrG Selection Marker. Journal of Fungi (Basel, Switzerland), 2021, 7, 1094.	1.5	6
53	Proteome analysis reveals global response to deletion of mrflbA in Monascus ruber. Journal of Microbiology, 2018, 56, 255-263.	1.3	5
54	Effect of Static Magnetic Field on Monascus ruber M7 Based on Transcriptome Analysis. Journal of Fungi (Basel, Switzerland), 2021, 7, 256.	1.5	5

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55	Cocultivation Study of Monascus spp. and Aspergillus niger Inspired From Black-Skin-Red-Koji by a Double-Sided Petri Dish. Frontiers in Microbiology, 2021, 12, 670684.	1.5	5
56	The Magnetic Receptor of Monascus ruber M7: Gene Clone and Its Heterologous Expression in Escherichia coli. Frontiers in Microbiology, 2020, 11, 1112.	1.5	4
57	Effects of Various Rice-Based Raw Materials on Enhancement of Volatile Aromatic Compounds in Monascus Vinegar. Molecules, 2021, 26, 687.	1.7	3
58	Genome Mining and Analysis of PKS Genes in Eurotium cristatum E1 Isolated from Fuzhuan Brick Tea. Journal of Fungi (Basel, Switzerland), 2022, 8, 193.	1.5	3
59	Rapid detection of ochratoxin A on membrane by dot immunogold filtration assay. Journal of the Science of Food and Agriculture, 2016, 96, 610-614.	1.7	2
60	An Integrated Approach to Determine the Boundaries of the Azaphilone Pigment Biosynthetic Gene Cluster of Monascus ruber M7 Grown on Potato Dextrose Agar. Frontiers in Microbiology, 2021, 12, 680629.	1.5	1
61	Highland Barley Replaces Sorghum as Raw Material to Make Shanxi Aged Vinegar. Applied Sciences (Switzerland), 2021, 11, 6039.	1.3	1
62	Comparative study on the characterization of antisera of anti-aflatoxin B1 from rabbit and laying hen. Molecular Nutrition and Food Research, 2002, 46, 432-436.	0.0	0
63	Construction of car1 Deletion Mutant fromSaccharomyces cerevisiaeand Evaluation of Its Fermentation Ability. Food Biotechnology, 2015, 29, 237-247.	0.6	0