

# Fusheng Chen

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

61  
papers

1,899  
citations

21  
h-index

43  
g-index

67  
ext. papers

2,703  
ext. citations

5.7  
avg, IF

4.95  
L-index

#	Paper	IF	Citations
61	Comparative genomics reveals high biological diversity and specific adaptations in the industrially and medically important fungal genus <i>Aspergillus</i> . <i>Genome Biology</i> , <b>2017</b> , 18, 28	18.3	261
60	<i>Monascus</i> pigments. <i>Applied Microbiology and Biotechnology</i> , <b>2012</b> , 96, 1421-40	5.7	241
59	Orange, red, yellow: biosynthesis of azaphilone pigments in fungi. <i>Chemical Science</i> , <b>2017</b> , 8, 4917-4925	9.4	134
58	Fungal cytochrome p450 monooxygenases: their distribution, structure, functions, family expansion, and evolutionary origin. <i>Genome Biology and Evolution</i> , <b>2014</b> , 6, 1620-34	3.9	122
57	Edible Filamentous Fungi from the Species <i>Monascus</i> : Early Traditional Fermentations, Modern Molecular Biology, and Future Genomics. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2015</b> , 14, 555-567	16.4	114
56	Study on red fermented rice with high concentration of monacolin K and low concentration of citrinin. <i>International Journal of Food Microbiology</i> , <b>2005</b> , 103, 331-7	5.8	86
55	Vinegar Functions on Health: Constituents, Sources, and Formation Mechanisms. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2016</b> , 15, 1124-1138	16.4	81
54	Bacterial community succession and metabolite changes during doubanjiang-meju fermentation, a Chinese traditional fermented broad bean ( <i>Vicia faba</i> L.) paste. <i>Food Chemistry</i> , <b>2017</b> , 218, 534-542	8.5	75
53	Nature and nurture: confluence of pathway determinism with metabolic and chemical serendipity diversifies <i>Monascus</i> azaphilone pigments. <i>Natural Product Reports</i> , <b>2019</b> , 36, 561-572	15.1	55
52	MpigE, a gene involved in pigment biosynthesis in <i>Monascus ruber</i> M7. <i>Applied Microbiology and Biotechnology</i> , <b>2014</b> , 98, 285-96	5.7	53
51	Insights into <i>Monascus</i> biology at the genetic level. <i>Applied Microbiology and Biotechnology</i> , <b>2014</b> , 98, 3911-22	5.7	52
50	Diversity of <i>Acetobacter pasteurianus</i> strains isolated from solid-state fermentation of cereal vinegars. <i>Current Microbiology</i> , <b>2010</b> , 60, 280-6	2.4	51
49	Recent advances in reconstructing microbial secondary metabolites biosynthesis in <i>Aspergillus</i> spp. <i>Biotechnology Advances</i> , <b>2018</b> , 36, 739-783	17.8	46
48	Deletion of pigR gene in <i>Monascus ruber</i> leads to loss of pigment production. <i>Biotechnology Letters</i> , <b>2013</b> , 35, 1425-32	3	35
47	Characteristic analysis of transformants in T-DNA mutation library of <i>Monascus ruber</i> . <i>World Journal of Microbiology and Biotechnology</i> , <b>2009</b> , 25, 989-995	4.4	34
46	Ku70 and ku80 null mutants improve the gene targeting frequency in <i>Monascus ruber</i> M7. <i>Applied Microbiology and Biotechnology</i> , <b>2013</b> , 97, 4965-76	5.7	33
45	Inactivation of the global regulator LaeA in <i>Monascus ruber</i> results in a species-dependent response in sporulation and secondary metabolism. <i>Fungal Biology</i> , <b>2016</b> , 120, 297-305	2.8	32

44	Effects of Light Intensity and Color on the Biomass, Extracellular Red Pigment, and Citrinin Production of <i>Monascus ruber</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 9506-9514	5-7	29
43	Phenolic acids inhibit the formation of advanced glycation end products in food simulation systems depending on their reducing powers and structures. <i>International Journal of Food Sciences and Nutrition</i> , <b>2016</b> , 67, 400-11	3-7	28
42	Cereal Vinegars Made by Solid-State Fermentation in China <b>2009</b> , 243-259		25
41	Free Phenolic Acids in Shanxi Aged Vinegar: Changes During Aging and Synergistic Antioxidant Activities. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 1183-1193	3	22
40	A MS-1 strain with high-yield monacolin K but no citrinin. <i>Food Science and Biotechnology</i> , <b>2016</b> , 25, 1115-1122	3	20
39	Cloning and functional analysis of the G $\alpha$ gene Mgb1 and the G $\alpha$ gene Mgg1 in <i>Monascus ruber</i> . <i>Journal of Microbiology</i> , <b>2014</b> , 52, 35-43	3	18
38	Acidic conditions induce the accumulation of orange <i>Monascus</i> pigments during liquid-state fermentation of <i>Monascus ruber</i> M7. <i>Applied Microbiology and Biotechnology</i> , <b>2019</b> , 103, 8393-8402	5-7	16
37	Monacolin K production by citrinin-free <i>Monascus pilosus</i> MS-1 and fermentation process monitoring. <i>Engineering in Life Sciences</i> , <b>2014</b> , 14, 538-545	3-4	15
36	A Dual-Plasmid CRISPR/Cas System for Mycotoxin Elimination in Polykaryotic Industrial Fungi. <i>ACS Synthetic Biology</i> , <b>2020</b> , 9, 2087-2095	5-7	14
35	Identification and role analysis of an intermediate produced by a polygenic mutant of <i>Monascus</i> pigments cluster in <i>Monascus ruber</i> M7. <i>Applied Microbiology and Biotechnology</i> , <b>2016</b> , 100, 7037-49	5-7	14
34	Production and optimization of monacolin K by citrinin-free <i>Monascus pilosus</i> MS-1 in solid-state fermentation using non-glutinous rice and soybean flours as substrate. <i>European Food Research and Technology</i> , <b>2014</b> , 239, 629-636	3-4	14
33	Effects of glycerol on pigments and monacolin K production by the high-monacolin K-producing but citrinin-free strain, <i>Monascus pilosus</i> MS-1. <i>European Food Research and Technology</i> , <b>2015</b> , 240, 635-643	3-4	13
32	Bacterial Acid Resistance Toward Organic Weak Acid Revealed by RNA-Seq Transcriptomic Analysis in. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 1616	5-7	13
31	Cloning, expression and characterization of a novel cold-active and organic solvent-tolerant esterase from <i>Monascus ruber</i> M7. <i>Extremophiles</i> , <b>2016</b> , 20, 451-9	3	13
30	Monasone Naphthoquinone Biosynthesis and Resistance in Fungi. <i>MBio</i> , <b>2020</b> , 11,	7-8	12
29	A colorimetric sensor array for recognition of 32 Chinese traditional cereal vinegars based on "turn-off/on" fluorescence of acid-sensitive quantum dots. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2020</b> , 227, 117683	4-4	12
28	NAD-dependent HDAC inhibitor stimulates <i>Monascus</i> pigment production but inhibit citrinin. <i>AMB Express</i> , <b>2017</b> , 7, 166	4-1	11
27	Selection of non- yeasts for orange wine fermentation based on their enological traits and volatile compounds formation. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 4001-4012	3-3	10

26	Effects of Different G-Protein Subunits on Growth, Development and Secondary Metabolism of M7. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 1555	5.7	10
25	A non-toxic enzyme-linked immunosorbent assay for aflatoxin B using anti-idiotypic antibodies as substitutes. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 1640-1645	4.3	9
24	The protozoan Tetrahymena as a bioindicator to screen bioactive substances. <i>Journal of Microbiological Methods</i> , <b>2004</b> , 59, 233-41	2.8	7
23	A Comprehensive Analysis of the Small GTPases Ypt7 Involved in the Regulation of Fungal Development and Secondary Metabolism in M7. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 452	5.7	6
22	The flavor and taste of cereal Chinese vinegars. <i>Acetic Acid Bacteria</i> , <b>2017</b> , 6,		6
21	Efficient gene targeting in ligase IV-deficient <i>Monascus ruber</i> M7 by perturbing the non-homologous end joining pathway. <i>Fungal Biology</i> , <b>2014</b> , 118, 846-54	2.8	6
20	Effects of an alternative oxidase gene on conidia viability under external stresses in <i>Monascus ruber</i> M7. <i>Journal of Basic Microbiology</i> , <b>2017</b> , 57, 413-418	2.7	5
19	mrskn7, a putative response regulator gene of <i>Monascus ruber</i> M7, is involved in oxidative stress response, development, and mycotoxin production. <i>Mycologia</i> , <b>2016</b> , 108, 851-859	2.4	5
18	A novel strain of acetic acid bacteria <i>Gluconobacter oxydans</i> FBFS97 involved in riboflavin production. <i>Scientific Reports</i> , <b>2020</b> , 10, 13527	4.9	5
17	Effects of on Development and Secondary Metabolism of M7. <i>Journal of Fungi (Basel, Switzerland)</i> , <b>2020</b> , 6,	5.6	5
16	Transfigured Morphology and Ameliorated Production of Six Pigments by Acetate Species Supplementation in M7. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	4
15	Pigment from red fermented rice as colouring agent for stirred skimmed milk yoghurts. <i>International Journal of Dairy Technology</i> , <b>2012</b> , 65, 287-292	3.7	3
14	Characterization of the asexual developmental genes brlA and wetA in <i>Monascus ruber</i> M7. <i>Fungal Genetics and Biology</i> , <b>2021</b> , 151, 103564	3.9	3
13	<i>Monascus</i> Pigments <b>2016</b> , 497-535		3
12	The Magnetic Receptor of M7: Gene Clone and Its Heterologous Expression in. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 1112	5.7	2
11	Proteome analysis reveals global response to deletion of mrflbA in <i>Monascus ruber</i> . <i>Journal of Microbiology</i> , <b>2018</b> , 56, 255-263	3	2
10	Rapid detection of ochratoxin A on membrane by dot immunogold filtration assay. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 610-4	4.3	2
9	Production of Monacolin K in : Comparison between Industrial Strains and Analysis of Its Gene Clusters. <i>Microorganisms</i> , <b>2021</b> , 9,	4.9	2

8	Effect of Static Magnetic Field on M7 Based on Transcriptome Analysis. <i>Journal of Fungi (Basel, Switzerland)</i> , <b>2021</b> , 7,	5.6	1
7	Evaluation of the underestimation of citrinin content in Hongqu using hydrolysis treatments and UPLC-FLD. <i>Food Control</i> , <b>2021</b> , 130, 108245	6.2	1
6	Molecular biology: Fantastic toolkits to improve knowledge and application of acetic acid bacteria.. <i>Biotechnology Advances</i> , <b>2022</b> , 107911	17.8	0
5	An Integrated Approach to Determine the Boundaries of the Azaphilone Pigment Biosynthetic Gene Cluster of M7 Grown on Potato Dextrose Agar. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 680629	5.7	0
4	Cocultivation Study of spp. and Inspired From Black-Skin-Red-Koji by a Double-Sided Petri Dish. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 670684	5.7	0
3	Highland Barley Replaces Sorghum as Raw Material to Make Shanxi Aged Vinegar. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 6039	2.6	0
2	Construction of car1 Deletion Mutant from <i>Saccharomyces cerevisiae</i> and Evaluation of Its Fermentation Ability. <i>Food Biotechnology</i> , <b>2015</b> , 29, 237-247	2.2	
1	Comparative study on the characterization of antisera of anti-aflatoxin B1 from rabbit and laying hen. <i>Molecular Nutrition and Food Research</i> , <b>2002</b> , 46, 432-6		