

Shiquan Qian

List of Publications by Year in descending order

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13
papers

172
citations

1478505

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1281871

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171
citing authors

#	ARTICLE	IF	CITATIONS
1	Antifungal activity mode of <i>Aspergillus ochraceus</i> by bacillomycin D and its inhibition of ochratoxin A (OTA) production in food samples. <i>Food Control</i> , 2016, 60, 281-288.	5.5	40
2	Effect of inulin on efficient production and regulatory biosynthesis of bacillomycin D in <i>Bacillus subtilis fmbj</i> . <i>Bioresource Technology</i> , 2015, 179, 260-267.	9.6	34
3	Ultrasonic-assisted enzymatic extraction of a water soluble polysaccharide from dragon fruit peel and its antioxidant activity. <i>RSC Advances</i> , 2018, 8, 42145-42152.	3.6	30
4	Knockout of <i>rapC</i> Improves the Bacillomycin D Yield Based on <i>De Novo</i> Genome Sequencing of <i>Bacillus amyloliquefaciens</i> <i>fmbj</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4422-4430.	5.2	23
5	Evaluation of an efficient fed-batch enzymatic hydrolysis strategy to improve production of functional xylooligosaccharides from maize straws. <i>Industrial Crops and Products</i> , 2020, 157, 112920.	5.2	17
6	L-glutamine efficiently stimulates biosynthesis of bacillomycin D in <i>Bacillus subtilis fmbj</i> . <i>Process Biochemistry</i> , 2017, 58, 224-229.	3.7	12
7	Thermal Stability and Degradation Kinetics of Patulin in Highly Acidic Conditions: Impact of Cysteine. <i>Toxins</i> , 2021, 13, 662.	3.4	5
8	Optimization of extraction of <i>Chaenomeles lagenaria</i> polysaccharide and its antibacterial activity. <i>BioResources</i> , 2020, 15, 3394-3407.	1.0	4
9	Evaluation of a Novel Phosphorylated Red Dragon Fruit Peel Pectin for Enhancement of Thermal Stability and Functional Activity. <i>Plant Foods for Human Nutrition</i> , 2022, 77, 150-154.	3.2	3
10	Cytotoxicity of Deoxynivalenol after Being Exposed to Gaseous Ozone. <i>Toxins</i> , 2019, 11, 639.	3.4	2
11	Evaluation of a novel phosphorylated corn straw xylan for enhancement of thermal stability, crystallinity and functional activity. <i>International Journal of Food Science and Technology</i> , 2022, 57, 481-488.	2.7	2
12	Exploration of production of C14 and C15 bacillomycin D homologues with enzymatic hydrolysis from maize straws using fed-batch fermentation by <i>Bacillus subtilis</i> NS-174. <i>RSC Advances</i> , 2020, 10, 6725-6734.	3.6	0
13	Cysteine-enhanced ultrasound degradation of patulin in acidic solution simulated pH of apple juice. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	0