

Shaotong Jiang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1899884/publications.pdf>

Version: 2024-02-01

116
papers

3,820
citations

136740

32
h-index

143772

57
g-index

118
all docs

118
docs citations

118
times ranked

4229
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Films based on $\hat{\text{I}}^{\text{e}}$ -carrageenan incorporated with curcumin for freshness monitoring. Food Hydrocolloids, 2018, 83, 134-142. | 5.6 | 288 |
| 2 | Release kinetics and antibacterial activity of curcumin loaded zein fibers. Food Hydrocolloids, 2017, 63, 437-446. | 5.6 | 217 |
| 3 | Colorimetric film based on polyvinyl alcohol/okra mucilage polysaccharide incorporated with rose anthocyanins for shrimp freshness monitoring. Carbohydrate Polymers, 2020, 229, 115402. | 5.1 | 193 |
| 4 | Extract from <i>Lycium ruthenicum</i> Murr. Incorporating $\hat{\text{I}}^{\text{e}}$ -carrageenan colorimetric film with a wide pH sensing range for food freshness monitoring. Food Hydrocolloids, 2019, 94, 1-10. | 5.6 | 164 |
| 5 | Involvement of GIGANTEA gene in the regulation of the cold stress response in Arabidopsis. Plant Cell Reports, 2005, 24, 683-690. | 2.8 | 158 |
| 6 | An overview of gelatin derived from aquatic animals: Properties and modification. Trends in Food Science and Technology, 2017, 68, 102-112. | 7.8 | 127 |
| 7 | Corrosion behaviors of metals in biodiesel from rapeseed oil and methanol. Renewable Energy, 2012, 37, 371-378. | 4.3 | 116 |
| 8 | Effects of partial hydrolysis and subsequent cross-linking on wheat gluten physicochemical properties and structure. Food Chemistry, 2016, 197, 168-174. | 4.2 | 116 |
| 9 | An active packaging film based on yam starch with eugenol and its application for pork preservation. Food Hydrocolloids, 2019, 96, 546-554. | 5.6 | 107 |
| 10 | Characterization of polycaprolactone/collagen fibrous scaffolds by electrospinning and their bioactivity. International Journal of Biological Macromolecules, 2015, 76, 94-101. | 3.6 | 88 |
| 11 | Kinetics and functional effectiveness of nisin loaded antimicrobial packaging film based on chitosan/poly(vinyl alcohol). Carbohydrate Polymers, 2015, 127, 64-71. | 5.1 | 87 |
| 12 | The complete nucleotide sequence of the mitochondrial genome of the cabbage butterfly, <i>Artogeia melete</i> ; (Lepidoptera: Pieridae). Acta Biochimica Et Biophysica Sinica, 2009, 41, 446-455. | 0.9 | 86 |
| 13 | Ethylene-vinyl Alcohol Copolymer Montmorillonite Multilayer Barrier Film Coated with Mulberry Anthocyanin for Freshness Monitoring. Journal of Agricultural and Food Chemistry, 2018, 66, 13268-13276. | 2.4 | 82 |
| 14 | Comparison of collagen and gelatin extracted from the skins of Nile tilapia (<i>Oreochromis niloticus</i>) and channel catfish (<i>Ictalurus punctatus</i>). Food Bioscience, 2016, 13, 41-48. | 2.0 | 79 |
| 15 | Intelligent double-layer fiber mats with high colorimetric response sensitivity for food freshness monitoring and preservation. Food Hydrocolloids, 2020, 101, 105468. | 5.6 | 68 |
| 16 | Diffusion and Antibacterial Properties of Nisin-Loaded Chitosan/Poly (L-Lactic Acid) Towards Development of Active Food Packaging Film. Food and Bioprocess Technology, 2015, 8, 1657-1667. | 2.6 | 63 |
| 17 | Gelatin/zein fiber mats encapsulated with resveratrol: Kinetics, antibacterial activity and application for pork preservation. Food Hydrocolloids, 2020, 101, 105577. | 5.6 | 62 |
| 18 | Adsorption of procyanidins onto chitosan-modified porous rice starch. LWT - Food Science and Technology, 2017, 84, 10-17. | 2.5 | 58 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Preparation and characterization of porous corn starch and its adsorption toward grape seed proanthocyanidins. <i>Starch/Staerke</i> , 2016, 68, 1254-1263. | 1.1 | 55 |
| 20 | Release behavior of tetracycline hydrochloride loaded chitosan/poly(lactic acid) antimicrobial nanofibrous membranes. <i>Materials Science and Engineering C</i> , 2016, 59, 86-91. | 3.8 | 55 |
| 21 | Sodium lactate loaded chitosan-polyvinyl alcohol/montmorillonite composite film towards active food packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 42, 101-108. | 2.7 | 51 |
| 22 | High levels of malic acid production by the bioconversion of corn straw hydrolyte using an isolated <i>Rhizopus delemar</i> strain. <i>Biotechnology and Bioprocess Engineering</i> , 2014, 19, 478-492. | 1.4 | 50 |
| 23 | Formation of macromolecules in wheat gluten/starch mixtures during twin-screw extrusion: effect of different additives. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5131-5138. | 1.7 | 48 |
| 24 | Antibacterial [2-(Methacryloyloxy) ethyl] Trimethylammonium Chloride Functionalized Reduced Graphene Oxide/Poly(ethylene-vinyl alcohol) Multilayer Barrier Film for Food Packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 732-739. | 2.4 | 47 |
| 25 | Production of itaconic acid by biotransformation of wheat bran hydrolysate with <i>Aspergillus terreus</i> CICC40205 mutant. <i>Bioresource Technology</i> , 2017, 241, 25-34. | 4.8 | 46 |
| 26 | Butylated hydroxyanisole encapsulated in gelatin fiber mats: Volatile release kinetics, functional effectiveness and application to strawberry preservation. <i>Food Chemistry</i> , 2018, 269, 142-149. | 4.2 | 42 |
| 27 | The Role of GIGANTEA Gene in Mediating the Oxidative Stress Response and in Arabidopsis. <i>Plant Growth Regulation</i> , 2006, 48, 261-270. | 1.8 | 41 |
| 28 | Production of L-lactic acid by <i>Rhizopus oryzae</i> using semicontinuous fermentation in bioreactor. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2011, 38, 565-571. | 1.4 | 41 |
| 29 | Kinetics and Antioxidant Capacity of Proanthocyanidins Encapsulated in Zein Electrospun Fibers by Cyclic Voltammetry. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3083-3090. | 2.4 | 40 |
| 30 | Review on D-Allulose: In vivo Metabolism, Catalytic Mechanism, Engineering Strain Construction, Bio-Production Technology. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 26. | 2.0 | 40 |
| 31 | Preparation, antimicrobial and release behaviors of nisin-poly (vinyl alcohol)/wheat gluten/ZrO ₂ nanofibrous membranes. <i>Journal of Materials Science</i> , 2015, 50, 5068-5078. | 1.7 | 35 |
| 32 | Synthesis and antimicrobial activity of mesoporous hydroxylapatite/zinc oxide nanofibers. <i>Materials and Design</i> , 2015, 87, 17-24. | 3.3 | 34 |
| 33 | Characterization, Stability, and In Vitro Release Evaluation of Carboxymethyl Chitosan Coated Liposomes Containing Fish Oil. <i>Journal of Food Science</i> , 2015, 80, C1460-7. | 1.5 | 32 |
| 34 | CRISPR-Cas9 Approach Constructing Cellulase sestrc-Engineered <i>Saccharomyces cerevisiae</i> for the Production of Orange Peel Ethanol. <i>Frontiers in Microbiology</i> , 2018, 9, 2436. | 1.5 | 30 |
| 35 | Antibacterial Activity of Polyvinyl Alcohol/WO ₃ Films Assisted by Near-Infrared Light and Its Application in Freshness Monitoring. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1068-1078. | 2.4 | 30 |
| 36 | Effects of culture redox potential on succinic acid production by <i>Corynebacterium crenatum</i> under anaerobic conditions. <i>Process Biochemistry</i> , 2012, 47, 1250-1255. | 1.8 | 29 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 37 | Preparation, characterization of electrospun meso-hydroxylapatite nanofibers and their sorptions on Co(II). <i>Journal of Hazardous Materials</i> , 2014, 265, 158-165. | 6.5 | 29 |
| 38 | Secretion of <i>Bacillus amyloliquefaciens</i> β -Glutamyltranspeptidase from <i>Bacillus subtilis</i> and Its Application in Enzymatic Synthesis of L-Theanine. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 14129-14136. | 2.4 | 27 |
| 39 | Effects of High Hydrostatic Pressure on the Properties of Heat-Induced Wheat Gluten Gels. <i>Food and Bioprocess Technology</i> , 2019, 12, 220-227. | 2.6 | 27 |
| 40 | Process optimisation for the production of biodiesel from rapeseed soapstock by a novel method of short path distillation. <i>Biosystems Engineering</i> , 2009, 102, 285-290. | 1.9 | 26 |
| 41 | Synthesis and bioactivity of gelatin/multiwalled carbon nanotubes/hydroxyapatite nanofibrous scaffolds towards bone tissue engineering. <i>RSC Advances</i> , 2015, 5, 53550-53558. | 1.7 | 26 |
| 42 | Significant damage-rescuing effects of wood vinegar extract in living <i>Caenorhabditis elegans</i> under oxidative stress. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 29-36. | 1.7 | 24 |
| 43 | Evidence for a role of Ethylene-Insensitive 2 gene in the regulation of the oxidative stress response in <i>Arabidopsis</i> . <i>Acta Physiologiae Plantarum</i> , 2006, 28, 417-425. | 1.0 | 23 |
| 44 | Improving Acetic Acid Production by Over-Expressing PQQ-ADH in <i>Acetobacter pasteurianus</i> . <i>Frontiers in Microbiology</i> , 2017, 8, 1713. | 1.5 | 23 |
| 45 | Heterologous signal peptides-directing secretion of <i>Streptomyces mobaraensis</i> transglutaminase by <i>Bacillus subtilis</i> . <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 5533-5543. | 1.7 | 23 |
| 46 | Effect of Partial Hydrolysis with Papain on the Characteristics of Transglutaminase-Crosslinked Tofu Gel. <i>Journal of Food Science</i> , 2018, 83, 3092-3098. | 1.5 | 23 |
| 47 | Nutritional qualities of normal and precocious adult male Chinese mitten crabs (<i>Eriocheir</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 | 0.9 | 23 |
| 48 | Improvement of the activity and thermostability of microbial transglutaminase by multiple-site mutagenesis. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 106-109. | 0.6 | 22 |
| 49 | Montmorillonite@chitosan-poly (ethylene oxide) nanofibrous membrane enhancing poly (vinyl) Tj ETQq1 1 0.784314 rgBT /Overlock 1 | 5.1 | 22 |
| 50 | Multifunctional colorimetric cellulose acetate membrane incorporated with <i>Perilla frutescens</i> (L.) Britt. anthocyanins and chamomile essential oil. <i>Carbohydrate Polymers</i> , 2022, 278, 118914. | 5.1 | 21 |
| 51 | Prediction of benzo[a]pyrene content of smoked sausage using back-propagation artificial neural network. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3022-3030. | 1.7 | 20 |
| 52 | Synthesis of antimicrobial Nisin-phosphorylated soybean protein isolate/poly(l-lactic acid)/ZrO ₂ membranes. <i>International Journal of Biological Macromolecules</i> , 2015, 72, 502-509. | 3.6 | 19 |
| 53 | Comparative Study between Surimi Gel and Surimi/crabmeat Mixed Gel on Nutritional Properties, Flavor Characteristics, Color, and Texture. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 681-692. | 0.6 | 19 |
| 54 | Encapsulation of curcumin in soluble soybean polysaccharide-coated gliadin nanoparticles: interaction, stability, antioxidant capacity, and bioaccessibility. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5121-5131. | 1.7 | 16 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 55 | Synthesis, antimicrobial and release of chloroamphenicol loaded poly(l-lactic acid)/ZrO ₂ nanofibrous membranes. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 494-499. | 3.6 | 15 |
| 56 | Production of succinic acid and lactic acid by <i>Corynebacterium crenatum</i> under anaerobic conditions. <i>Annals of Microbiology</i> , 2013, 63, 39-44. | 1.1 | 15 |
| 57 | Physicochemical properties, antioxidant activities and protective effect against acute ethanol-induced hepatic injury in mice of foxtail millet (<i>Setaria italica</i>) bran oil. <i>Food and Function</i> , 2014, 5, 1763-1770. | 2.1 | 15 |
| 58 | Production of vinegar from purple sweet potato in a liquid fermentation process and investigation of its antioxidant activity. <i>3 Biotech</i> , 2017, 7, 308. | 1.1 | 15 |
| 59 | Cell regeneration and cyclic catalysis of engineered <i>Kluyveromyces marxianus</i> of a d-psicose-3-epimerase gene from <i>Agrobacterium tumefaciens</i> for d-allulose production. <i>World Journal of Microbiology and Biotechnology</i> , 2018, 34, 65. | 1.7 | 15 |
| 60 | Study of polycyclic aromatic hydrocarbons generated from fatty acids by a model system. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3548-3554. | 1.7 | 15 |
| 61 | Recombinant Expression of <i>Trametes versicolor</i> Aflatoxin B1-Degrading Enzyme (TV-AFB1D) in Engineering <i>Pichia pastoris</i> GS115 and Application in AFB1 Degradation in AFB1-Contaminated Peanuts. <i>Toxins</i> , 2021, 13, 349. | 1.5 | 15 |
| 62 | Influence of wax type on characteristics of oleogels from camellia oil and medium chain triglycerides. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2003-2014. | 1.3 | 15 |
| 63 | Colorimetric films incorporated with nisin and anthocyanins of pomegranate/ <i>Clitoria ternatea</i> for shrimp freshness monitoring and retaining. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100898. | 3.3 | 15 |
| 64 | Template-free synthesis of Cu ₂ O hollow nanospheres and their conversion into Cu hollow nanospheres. <i>Powder Technology</i> , 2009, 193, 182-186. | 2.1 | 14 |
| 65 | Preparation and properties of epoxy- ϵ -modified tung oil waterborne insulation varnish. <i>Journal of Applied Polymer Science</i> , 2015, 132, . | 1.3 | 14 |
| 66 | Construction of recombinant <i>Saccharomyces cerevisiae</i> for consolidated bioprocessing, cellulase characterization, and ethanol production by in situ fermentation. <i>3 Biotech</i> , 2016, 6, 192. | 1.1 | 14 |
| 67 | Gel properties of transglutaminase-induced soy protein isolate-polyphenol complex: influence of epigallocatechin gallate. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3870-3879. | 1.7 | 14 |
| 68 | Novel Synthesis of Steryl Esters from Phytosterols and Amino Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10732-10736. | 2.4 | 13 |
| 69 | Facile layer-by-layer assembly to construct methoxybenzene group functionalized graphene/poly (ethylene-co-vinyl alcohol) barrier films under parallel electric field. <i>Materials and Design</i> , 2017, 118, 226-232. | 3.3 | 13 |
| 70 | Fermentation Process and Metabolic Flux of Ethanol Production from the Detoxified Hydrolyzate of Cassava Residue. <i>Frontiers in Microbiology</i> , 2017, 8, 1603. | 1.5 | 13 |
| 71 | Screening, breeding and metabolic modulating of a strain producing succinic acid with corn straw hydrolyte. <i>World Journal of Microbiology and Biotechnology</i> , 2009, 25, 667-677. | 1.7 | 12 |
| 72 | Study on the adsorption kinetics of orthophosphate anions on layer double hydroxide. <i>Diqu Huaxue</i> , 2009, 28, 184-187. | 0.5 | 11 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 73 | Fabrication and Characterization of PVA/SPI/SiO ₂ Hybrid Fibres via Electrospinning Technique. <i>Polymers and Polymer Composites</i> , 2012, 20, 621-628. | 1.0 | 11 |
| 74 | The Secretion of <i>Streptomyces monbaraensis</i> Transglutaminase From <i>Lactococcus lactis</i> and Immobilization on Porous Magnetic Nanoparticles. <i>Frontiers in Microbiology</i> , 2019, 10, 1675. | 1.5 | 11 |
| 75 | Enhancing laccase-induced soybean protein isolates gel properties by microwave pretreatment. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14386. | 0.9 | 11 |
| 76 | Functional effectiveness of double essential oils@yam starch/microcrystalline cellulose as active antibacterial packaging. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 873-885. | 3.6 | 11 |
| 77 | Structure and properties of the poly(vinyl alcohol-co-ethylene)/montmorillonite-phosphorylated soybean protein isolate barrier film. <i>RSC Advances</i> , 2016, 6, 29294-29302. | 1.7 | 10 |
| 78 | Construction of <i>Aspergillus niger</i> integrated with cellulase gene from <i>Ampullaria gigas</i> Spix for improved enzyme production and saccharification of alkaline-pretreated rice straw. <i>3 Biotech</i> , 2016, 6, 236. | 1.1 | 10 |
| 79 | Producing Acetic Acid of <i>Acetobacter pasteurianus</i> by Fermentation Characteristics and Metabolic Flux Analysis. <i>Applied Biochemistry and Biotechnology</i> , 2018, 186, 217-232. | 1.4 | 10 |
| 80 | Production of Fumaric Acid by Bioconversion of Corn cob Hydrolytes Using an Improved <i>Rhizopus oryzae</i> Strain. <i>Applied Biochemistry and Biotechnology</i> , 2018, 184, 553-569. | 1.4 | 10 |
| 81 | Cold treatment enhances lead resistance in <i>Arabidopsis</i> . <i>Acta Physiologiae Plantarum</i> , 2010, 32, 19-25. | 1.0 | 9 |
| 82 | Comparison of Lipids Extracted by Different Methods from Chinese Mitten Crab (<i>Eriocheir</i>) | 1.5 | 9 |
| 83 | Synthesis, antimicrobial, and release behaviors of tetracycline hydrochloride loaded poly (Vinyl Science, 2015, 132, . | 1.3 | 8 |
| 84 | Synthesis, characterization, and properties of acrylate-modified tung oil waterborne insulation varnish. <i>Journal of Applied Polymer Science</i> , 2015, 132, . | 1.3 | 8 |
| 85 | Recombinant Expression of <i>Serratia marcescens</i> Outer Membrane Phospholipase A (A1) in <i>Pichia pastoris</i> and Immobilization With Graphene Oxide-Based Fe ₃ O ₄ Nanoparticles for Rapeseed Oil Degumming. <i>Frontiers in Microbiology</i> , 2019, 10, 334. | 1.5 | 8 |
| 86 | Antibacterial activity and cytotoxicity of L-phenylalanine-oxidized starch-coordinated zinc (II). <i>International Journal of Biological Macromolecules</i> , 2019, 123, 133-139. | 3.6 | 8 |
| 87 | Comparative analysis of the microbial community and nutritional quality of sufu. <i>Food Science and Nutrition</i> , 2021, 9, 4117-4126. | 1.5 | 8 |
| 88 | Tribological performance of distilled biomass oil from rice straw by pyrolysis process. <i>Journal of Synthetic Lubrication: Research, Development and Application of Synthetic Lubricants and Functional Fluids</i> , 2008, 25, 95-104. | 0.7 | 7 |
| 89 | A role for Ethylene-Insensitive 2 gene in the regulation of the ultraviolet-B response in <i>Arabidopsis</i> . <i>Acta Physiologiae Plantarum</i> , 2011, 33, 1025-1030. | 1.0 | 7 |
| 90 | Effects of the liquid vapor oxygen transfer coefficient (k_L) on ethanol production from cassava residue and analysis of the fermentation kinetics. <i>Energy Science and Engineering</i> , 2018, 6, 83-92. | 1.9 | 7 |

| # | ARTICLE | IF | CITATIONS |
|-----|---|-----|-----------|
| 91 | Influence of pH and neutralizing agent on anaerobic succinic acid production by a <i>Corynebacterium crenatum</i> strain. <i>Journal of Bioscience and Bioengineering</i> , 2017, 124, 439-444. | 1.1 | 7 |
| 92 | Effects of mixed cultures of <i>Candida tropicalis</i> and aromatizing yeast in alcoholic fermentation on the quality of apple vinegar. <i>3 Biotech</i> , 2019, 9, 128. | 1.1 | 6 |
| 93 | Comparison of the Nutritional Quality of Three Edible Tissues from Precocious and Normal Adult Female Chinese Mitten Crabs (<i>Eriocheir sinensis</i>). <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 49-61. | 0.6 | 6 |
| 94 | Preparation of P(AN ϵ MMA)/SiO ₂ hybrid solid electrolytes. <i>Journal of Applied Polymer Science</i> , 2009, 114, 1365-1369. | 1.3 | 5 |
| 95 | A new method studying the kinetics of Lactic acid production by pellets <i>Rhizopus oryzae</i> in semi-continuous fermentation. <i>Annals of Microbiology</i> , 2015, 65, 1473-1480. | 1.1 | 5 |
| 96 | Metabolic control analysis of L-lactate synthesis pathway in <i>Rhizopus oryzae</i> As 3.2686. <i>Bioprocess and Biosystems Engineering</i> , 2015, 38, 2189-2199. | 1.7 | 5 |
| 97 | Fabrication of zinc (II) functionalized L-phenylalanine in situ grafted starch and its antibacterial activity and cytotoxicity. <i>Journal of Functional Foods</i> , 2017, 38, 205-213. | 1.6 | 5 |
| 98 | Synthesis, antimicrobial activity, and release of tetracycline hydrochloride loaded poly(vinyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 T Polymer Science, 2014, 131, . | 1.3 | 4 |
| 99 | Influence of Altered NADH Metabolic Pathway on the Respiratory-deficient Mutant of <i>Rhizopus oryzae</i> and its L-lactate Production. <i>Applied Biochemistry and Biotechnology</i> , 2015, 176, 2053-2064. | 1.4 | 4 |
| 100 | Functional effectiveness and diffusion behavior of sodium lactate loaded chitosan/poly(L-lactic acid) film with antimicrobial activity. <i>RSC Advances</i> , 2015, 5, 98946-98954. | 1.7 | 4 |
| 101 | Effective Expression of the <i>Serratia marcescens</i> Phospholipase A1 Gene in <i>Escherichia coli</i> BL21(DE3), Enzyme Characterization, and Crude Rapeseed Oil Degumming via a Free Enzyme Approach. <i>Frontiers in Bioengineering and Biotechnology</i> , 2019, 7, 272. | 2.0 | 4 |
| 102 | Radical scavenging activities of peptide from Asian clam (<i>Corbicula fluminea</i>) and its protective effects on oxidative damage induced by hydrogen peroxide in HepG2 cells. <i>Journal of Food Biochemistry</i> , 2020, 44, e13146. | 1.2 | 4 |
| 103 | Characterization of biodegradation of straw ϵ based biomass ϵ oil in aqueous culture conditions. <i>Industrial Lubrication and Tribology</i> , 2009, 61, 277-280. | 0.6 | 3 |
| 104 | Preparation of poly(lactic acid)/poly(methyl methacrylate)/silicon dioxide degradable hybrid electrolytes. <i>Journal of Applied Polymer Science</i> , 2010, 117, n/a-n/a. | 1.3 | 3 |
| 105 | Purification, Characterization and Application of a Cold- Adapted Phospholipase A1 from <i>Bacillus Cereus</i> Sp.AF-1. <i>Biotechnology and Biotechnological Equipment</i> , 2013, 27, 3972-3976. | 0.5 | 3 |
| 106 | Mesoporous hydroxylapatite/activated carbon bead-on-string nanofibers and their sorption towards Co(ϵ scp ϵ ii ϵ scp ϵ). <i>RSC Advances</i> , 2016, 6, 69947-69955. | 1.7 | 3 |
| 107 | Combining sestic engineered <i>A. niger</i> with sestic engineered <i>S. cerevisiae</i> to produce rice straw ethanol via step-by-step and in situ saccharification and fermentation. <i>3 Biotech</i> , 2018, 8, 12. | 1.1 | 3 |
| 108 | ACE Inhibitory Peptides Derived from Aquatic Protein. <i>Current Protein and Peptide Science</i> , 2013, 14, 235-241. | 0.7 | 3 |

| # | ARTICLE | IF | CITATIONS |
|-----|---|-----|-----------|
| 109 | Optimization for the Bioconversion of Succinic Acid Based on Response Surface Methodology and Back-Propagation Artificial Neural Network. , 2009, , . | | 2 |
| 110 | The saccharification of destarched wheat bran with microwave-assisted acid treatment. Energy Sources, Part A: Recovery, Utilization and Environmental Effects, 2016, 38, 209-213. | 1.2 | 2 |
| 111 | Effects of psyllium husk powder on the gel properties of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi. Journal of Food Processing and Preservation, 0, , . | 0.9 | 2 |
| 112 | Crystallization behavior of bamboo shoot shell/high-density polyethylene composites. Journal of Reinforced Plastics and Composites, 2012, 31, 405-413. | 1.6 | 1 |
| 113 | Residue Resulted after Wheat Bran Fermentation with <i>Aspergillus niger</i> Sorption Behavior of Cobalt as a Function of Environmental Conditions. Industrial & Engineering Chemistry Research, 2013, 52, 1352-1358. | 1.8 | 1 |
| 114 | Correlation Analysis of Microbiota and Volatile Flavor Compounds of Caishiji Soybean Paste. Fermentation, 2022, 8, 196. | 1.4 | 1 |
| 115 | Protective effects of tilapia fish oil and liposomes on ischemia reperfusion injury of rat liver. Journal of Food Biochemistry, 2018, 42, e12665. | 1.2 | 0 |
| 116 | Co-fermentation metabolism characteristics of apple vinegar with <i>Acetobacter pasteurianus</i> and <i>Lactobacillus plantarum</i> . Journal of Food Processing and Preservation, 0, , . | 0.9 | 0 |