

Shaotong Jiang

List of Publications by Year in descending order

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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	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
2	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
3	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
4	Correlation Analysis of Microbiota and Volatile Flavor Compounds of Caishiji Soybean Paste. <i>Fermentation</i> , 2022, 8, 196.	1.4	1
5	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
6	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
7	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
8	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
9	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
10	Comparative analysis of the microbial community and nutritional quality of sufu. <i>Food Science and Nutrition</i> , 2021, 9, 4117-4126.	1.5	8
11	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
12	Colorimetric film based on polyvinyl alcohol/okra mucilage polysaccharide incorporated with rose anthocyanins for shrimp freshness monitoring. <i>Carbohydrate Polymers</i> , 2020, 229, 115402.	5.1	193
13	Intelligent double-layer fiber mats with high colorimetric response sensitivity for food freshness monitoring and preservation. <i>Food Hydrocolloids</i> , 2020, 101, 105468.	5.6	68
14	Gelatin/zein fiber mats encapsulated with resveratrol: Kinetics, antibacterial activity and application for pork preservation. <i>Food Hydrocolloids</i> , 2020, 101, 105577.	5.6	62
15	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
16	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
17	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
18	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

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19	Nutritional qualities of normal and precocious adult male Chinese mitten crabs (<i>Eriocheir</i>) Tj ETQq1 1 0.784314 0.99 / Overlock 10 Tf 50 462	0.99	23
20	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
21	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
22	An active packaging film based on yam starch with eugenol and its application for pork preservation. <i>Food Hydrocolloids</i> , 2019, 96, 546-554.	5.6	107
23	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
24	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
25	Extract from <i>Lycium ruthenicum</i> Murr. Incorporating $\hat{\text{I}}^{\text{3}}$ -carrageenan colorimetric film with a wide pH sensing range for food freshness monitoring. <i>Food Hydrocolloids</i> , 2019, 94, 1-10.	5.6	164
26	Comparison of Lipids Extracted by Different Methods from Chinese Mitten Crab (<i>Eriocheir</i>) Tj ETQq0 0 0 rgBT / Overlock 10 Tf 50 462	1.5	9
27	Secretion of <i>Bacillus amyloliquefaciens</i> $\hat{\text{I}}^{\text{3}}$ -Glutamyltranspeptidase from <i>Bacillus subtilis</i> and Its Application in Enzymatic Synthesis of $\langle \text{sc} \rangle \text{L} \langle \text{sc} \rangle$ -Theanine. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 14129-14136.	2.4	27
28	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
29	Antibacterial activity and cytotoxicity of $\hat{\text{I}}^{\text{3}}$ -phenylalanine-oxidized starch-coordinated zinc (II). <i>International Journal of Biological Macromolecules</i> , 2019, 123, 133-139.	3.6	8
30	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
31	Effects of the liquid vapor oxygen transfer coefficient ($\langle \text{i} \rangle \langle \text{sub} \rangle \text{L} \langle \text{sub} \rangle \langle \text{i} \rangle \hat{\text{I}}^{\text{3}}$) 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
32	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
33	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
34	Antibacterial [2-(Methacryloyloxy) ethyl] Trimethylammonium Chloride Functionalized Reduced Graphene Oxide/Poly(ethylene-co-vinyl alcohol) Multilayer Barrier Film for Food Packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 732-739.	2.4	47
35	Combining sesc engineered <i>A. niger</i> with sesc 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
36	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

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37	Prediction of benzo[<i>a</i>]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
38	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
39	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
40	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
41	Ethylene-vinyl Alcohol Copolymer-Montmorillonite Multilayer Barrier Film Coated with Mulberry Anthocyanin for Freshness Monitoring. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 13268-13276.	2.4	82
42	CRISPR-Cas9 Approach Constructing Cellulase-sect-Engineered <i>Saccharomyces cerevisiae</i> for the Production of Orange Peel Ethanol. <i>Frontiers in Microbiology</i> , 2018, 9, 2436.	1.5	30
43	Protective effects of tilapia fish oil and liposomes on ischemia reperfusion injury of rat liver. <i>Journal of Food Biochemistry</i> , 2018, 42, e12665.	1.2	0
44	Films based on κ -carrageenan incorporated with curcumin for freshness monitoring. <i>Food Hydrocolloids</i> , 2018, 83, 134-142.	5.6	288
45	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
46	Montmorillonite@chitosan-poly (ethylene oxide) nanofibrous membrane enhancing poly (vinyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38	5.1	22
47	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
48	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
49	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
50	Adsorption of procyanidins onto chitosan-modified porous rice starch. <i>LWT - Food Science and Technology</i> , 2017, 84, 10-17.	2.5	58
51	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
52	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
53	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
54	An overview of gelatin derived from aquatic animals: Properties and modification. <i>Trends in Food Science and Technology</i> , 2017, 68, 102-112.	7.8	127

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55	Release kinetics and antibacterial activity of curcumin loaded zein fibers. <i>Food Hydrocolloids</i> , 2017, 63, 437-446.	5.6	217
56	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
57	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
58	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
59	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
60	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
61	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
62	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
63	Mesoporous hydroxylapatite/activated carbon bead-on-string nanofibers and their sorption towards Co(II). <i>RSC Advances</i> , 2016, 6, 69947-69955.	1.7	3
64	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
65	Effects of partial hydrolysis and subsequent cross-linking on wheat gluten physicochemical properties and structure. <i>Food Chemistry</i> , 2016, 197, 168-174.	4.2	116
66	The saccharification of destarched wheat bran with microwave-assisted acid treatment. <i>Energy Sources, Part A: Recovery, Utilization and Environmental Effects</i> , 2016, 38, 209-213.	1.2	2
67	Comparison of collagen and gelatin extracted from the skins of Nile tilapia (<i>Oreochromis niloticus</i>) and channel catfish (<i>Ictalurus punctatus</i>). <i>Food Bioscience</i> , 2016, 13, 41-48.	2.0	79
68	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
69	Characterization, Stability, and <i>In Vitro</i> Release Evaluation of Carboxymethyl Chitosan Coated Liposomes Containing Fish Oil. <i>Journal of Food Science</i> , 2015, 80, C1460-7.	1.5	32
70	Synthesis, antimicrobial, and release behaviors of tetracycline hydrochloride loaded poly (Vinyl Terephthalate) nanofibrous membranes. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	1.3	8
71	Preparation and properties of epoxy-modified tung oil waterborne insulation varnish. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	1.3	14
72	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

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73	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
74	Characterization of polycaprolactone/collagen fibrous scaffolds by electrospinning and their bioactivity. <i>International Journal of Biological Macromolecules</i> , 2015, 76, 94-101.	3.6	88
75	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
76	Diffusion and Antibacterial Properties of Nisin-Loaded Chitosan/Poly (L-Lactic Acid) Towards Development of Active Food Packaging Film. <i>Food and Bioprocess Technology</i> , 2015, 8, 1657-1667.	2.6	63
77	Kinetics and functional effectiveness of nisin loaded antimicrobial packaging film based on chitosan/poly(vinyl alcohol). <i>Carbohydrate Polymers</i> , 2015, 127, 64-71.	5.1	87
78	A new method studying the kinetics of l-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
79	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
80	Synthesis and antimicrobial activity of mesoporous hydroxylapatite/zinc oxide nanofibers. <i>Materials and Design</i> , 2015, 87, 17-24.	3.3	34
81	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
82	Synthesis, characterization, and properties of acrylate- ϵ -modified tung- ϵ -oil waterborne insulation varnish. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	1.3	8
83	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
84	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
85	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
86	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
87	Synthesis, antimicrobial activity, and release of tetracycline hydrochloride loaded poly(vinyl) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj ETQq1 1 0.784314 rgBT /Overlock 10 <i>Polymer Science</i> , 2014, 131, .	1.3	4
88	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
89	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
90	Residue Resulted after Wheat Bran Fermentation with <i>Aspergillus niger</i> Sorption Behavior of Cobalt as a Function of Environmental Conditions. <i>Industrial & Engineering Chemistry Research</i> , 2013, 52, 1352-1358.	1.8	1

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91	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
92	ACE Inhibitory Peptides Derived from Aquatic Protein. <i>Current Protein and Peptide Science</i> , 2013, 14, 235-241.	0.7	3
93	Crystallization behavior of bamboo shoot shell/high-density polyethylene composites. <i>Journal of Reinforced Plastics and Composites</i> , 2012, 31, 405-413.	1.6	1
94	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
95	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
96	Corrosion behaviors of metals in biodiesel from rapeseed oil and methanol. <i>Renewable Energy</i> , 2012, 37, 371-378.	4.3	116
97	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
98	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
99	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
100	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
101	Cold treatment enhances lead resistance in <i>Arabidopsis</i> . <i>Acta Physiologiae Plantarum</i> , 2010, 32, 19-25.	1.0	9
102	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
103	Optimization for the Bioconversion of Succinic Acid Based on Response Surface Methodology and Back-Propagation Artificial Neural Network. , 2009, , .		2
104	The complete nucleotide sequence of the mitochondrial genome of the cabbage butterfly, <i>Artogeia melete</i> (Lepidoptera: Pieridae). <i>Acta Biochimica Et Biophysica Sinica</i> , 2009, 41, 446-455.	0.9	86
105	Preparation of P(AN ⁺ MMA)/SiO ₂ hybrid solid electrolytes. <i>Journal of Applied Polymer Science</i> , 2009, 114, 1365-1369.	1.3	5
106	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
107	Study on the adsorption kinetics of orthophosphate anions on layer double hydroxide. <i>Diqui Huaxue</i> , 2009, 28, 184-187.	0.5	11
108	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

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109	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
110	Characterization of biodegradation of straw-based biomass oil in aqueous culture conditions. <i>Industrial Lubrication and Tribology</i> , 2009, 61, 277-280.	0.6	3
111	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
112	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
113	Evidence for a role of Ethylene-Insensitive 2 gene in the regulation of the oxidative stress response in Arabidopsis. <i>Acta Physiologiae Plantarum</i> , 2006, 28, 417-425.	1.0	23
114	Involvement of GIGANTEA gene in the regulation of the cold stress response in Arabidopsis. <i>Plant Cell Reports</i> , 2005, 24, 683-690.	2.8	158
115	Effects of psyllium husk powder on the gel properties of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	2
116	Cofefermentation metabolism characteristics of apple vinegar with <i>Acetobacter pasteurianus</i> and <i>Lactobacillus plantarum</i> . <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	0