

Ming-Hua Liang

List of Publications by Citations

Source: <https://exaly.com/author-pdf/2015246/ming-hua-liang-publications-by-citations.pdf>
Version: 2024-04-10

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

| | | | |
|-------------------|-----------------------|----------------|-----------------|
| 36 papers | 608 citations | 11 h-index | 24 g-index |
| 39 ext. papers | 819 ext. citations | 5.5 avg, IF | 4.68 L-index |

| # | Paper | IF | Citations |
|----|---|------|-----------|
| 36 | Advancing oleaginous microorganisms to produce lipid via metabolic engineering technology. <i>Progress in Lipid Research</i> , 2013 , 52, 395-408 | 14.3 | 284 |
| 35 | High-value bioproducts from microalgae: Strategies and progress. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2423-2441 | 11.5 | 44 |
| 34 | Carotenoids biosynthesis and cleavage related genes from bacteria to plants. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2314-2333 | 11.5 | 40 |
| 33 | Inhibiting Lycopene Cyclases to Accumulate Lycopene in High β -Carotene-Accumulating <i>Dunaliella bardawil</i> . <i>Food and Bioprocess Technology</i> , 2016 , 9, 1002-1009 | 5.1 | 23 |
| 32 | Analysis of carotenogenic genes promoters and WRKY transcription factors in response to salt stress in <i>Dunaliella bardawil</i> . <i>Scientific Reports</i> , 2017 , 7, 37025 | 4.9 | 22 |
| 31 | Transcriptomic insights into the heat stress response of <i>Dunaliella bardawil</i> . <i>Enzyme and Microbial Technology</i> , 2020 , 132, 109436 | 3.8 | 16 |
| 30 | Effects of Salt Concentrations and Nitrogen and Phosphorus Starvations on Neutral Lipid Contents in the Green Microalga <i>Dunaliella tertiolecta</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 3190-3197 | 5.7 | 15 |
| 29 | The salt-regulated element in the promoter of lycopene β -cyclase gene confers a salt regulatory pattern in carotenogenesis of <i>Dunaliella bardawil</i> . <i>Environmental Microbiology</i> , 2017 , 19, 982-989 | 5.2 | 15 |
| 28 | Two-Stage Cultivation of <i>Dunaliella tertiolecta</i> with Glycerol and Triethylamine for Lipid Accumulation: a Viable Way To Alleviate the Inhibitory Effect of Triethylamine on Biomass. <i>Applied and Environmental Microbiology</i> , 2019 , 85, | 4.8 | 14 |
| 27 | Characterization and Functional Identification of a Gene Encoding Geranylgeranyl Diphosphate Synthase from <i>Dunaliella bardawil</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7805-12 | 5.7 | 13 |
| 26 | Characterization and expression of AMP-forming Acetyl-CoA Synthetase from <i>Dunaliella tertiolecta</i> and its response to nitrogen starvation stress. <i>Scientific Reports</i> , 2016 , 6, 23445 | 4.9 | 12 |
| 25 | Sodium azide intervention, salinity stress and two-step cultivation of <i>Dunaliella tertiolecta</i> for lipid accumulation. <i>Enzyme and Microbial Technology</i> , 2019 , 127, 1-5 | 3.8 | 11 |
| 24 | Functional Identification of Two Types of Carotene Hydroxylases from the Green Alga Rich in Lutein. <i>ACS Synthetic Biology</i> , 2020 , 9, 1246-1253 | 5.7 | 10 |
| 23 | Preparation of yogurt-flavored bases by mixed lactic acid bacteria with the addition of lipase. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109577 | 5.4 | 10 |
| 22 | Reduction of methanol in brewed wine by the use of atmospheric and room-temperature plasma method and the combination optimization of malt with different adjuncts. <i>Journal of Food Science</i> , 2014 , 79, M2308-14 | 3.4 | 10 |
| 21 | The bifunctional identification of both lycopene β - and β -cyclases from the lutein-rich <i>Dunaliella bardawil</i> . <i>Enzyme and Microbial Technology</i> , 2019 , 131, 109426 | 3.8 | 9 |
| 20 | Transgenic microalgae as bioreactors. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3195-3213 | 11.5 | 9 |

| | | | |
|----|---|-----|---|
| 19 | Induction of carotenoid cleavage by salt stress and the effect of their products on cell growth and pigment accumulation in <i>Dunaliella</i> sp. FACHB-847. <i>Algal Research</i> , 2020 , 48, 101901 | 5 | 6 |
| 18 | Effect of different lactic acid bacteria on nitrite degradation, volatile profiles, and sensory quality in Chinese traditional paocai. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111597 | 5.4 | 6 |
| 17 | Effect of microencapsulation on morphology, physicochemical properties and flavour profiles of solid yoghurt-flavoured bases. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2565-2578 | 3.8 | 6 |
| 16 | Regulation of carotenoid degradation and production of apocarotenoids in natural and engineered organisms. <i>Critical Reviews in Biotechnology</i> , 2021 , 41, 513-534 | 9.4 | 5 |
| 15 | Construction, expression and characterization of a fusion protein HBscFv-IFN γ in <i>Komagatella</i> (<i>Pichia</i>) <i>pastoris</i> X33. <i>Enzyme and Microbial Technology</i> , 2017 , 102, 74-81 | 3.8 | 4 |
| 14 | Whole genome sequencing of <i>Lactobacillus plantarum</i> DMDL 9010 and its effect on growth phenotype under nitrite stress. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111778 | 5.4 | 4 |
| 13 | Comparison of six ester components in nitrocellulose lacquer thinner from the aspects of dissolution rates, explosion characteristics and environmental influence. <i>Progress in Organic Coatings</i> , 2020 , 139, 105426 | 4.8 | 3 |
| 12 | Isolation, expression, and biochemical characterization: nitrite reductase from LJ01.. <i>RSC Advances</i> , 2020 , 10, 37871-37882 | 3.7 | 3 |
| 11 | Effects of triethylamine on the expression patterns of two G3PDHs and lipid accumulation in <i>Dunaliella tertiolecta</i> . <i>Enzyme and Microbial Technology</i> , 2019 , 127, 17-21 | 3.8 | 2 |
| 10 | Mutation breeding of <i>Saccharomyces cerevisiae</i> with lower methanol content and the effects of pectinase, cellulase and glycine in sugar cane spirits. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 1949-55 | 4.3 | 2 |
| 9 | Intervention of triethylamine on <i>Dunaliella tertiolecta</i> reveals metabolic insights into triacylglycerol accumulation. <i>Algal Research</i> , 2020 , 47, 101876 | 5 | 2 |
| 8 | Using EGFP as a reporter to confirm the function of phytoene desaturase promoter in <i>Dunaliella bardawil</i> . <i>Algal Research</i> , 2016 , 20, 16-21 | 5 | 2 |
| 7 | Detection of nitrite degradation by <i>Lactobacillus plantarum</i> DMDL9010 through the anaerobic respiration electron transport chain using proteomic analysis. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1608-1622 | 3.8 | 2 |
| 6 | Analysis of the probiotic characteristics and adaptability of <i>Lactiplantibacillus plantarum</i> DMDL 9010 to gastrointestinal environment by complete genome sequencing and corresponding phenotypes. <i>LWT - Food Science and Technology</i> , 2022 , 158, 113129 | 5.4 | 1 |
| 5 | Structural characterization of a novel Fr. polysaccharide and its immunity activity in BALB/c mice.. <i>RSC Advances</i> , 2020 , 10, 30254-30264 | 3.7 | 1 |
| 4 | Characterization and nitrogen deficiency response of ATP-citrate lyase from unicellular alga <i>Dunaliella tertiolecta</i> . <i>Algal Research</i> , 2016 , 20, 77-86 | 5 | 1 |
| 3 | Creatinine combined with light increases the contents of lutein and β -carotene, the main carotenoids of <i>Dunaliella bardawil</i> . <i>Enzyme and Microbial Technology</i> , 2021 , 151, 109913 | 3.8 | 1 |
| 2 | Quantitative proteomic analysis reveals the metabolic characteristics and adaptive mechanism of <i>Cupriavidus oxalaticus</i> T2 in the process of simultaneous nitrogen and phenol removal. <i>Journal of Proteomics</i> , 2022 , 251, 104426 | 3.9 | |

- 1 The salt-regulated element in the promoter of lycopene β -cyclase gene confers a salt regulatory pattern in carotenogenesis of *Dunaliella bardawil*. *Environmental Microbiology Reports*, **2016**, 19, 982 3·7