

# Guoliang Yan

## List of Publications by Year in descending order

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15  
papers

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#	ARTICLE	IF	CITATIONS
1	Effects of three indigenous non-Saccharomyces yeasts and their pairwise combinations in co-fermentation with <i>Saccharomyces cerevisiae</i> on volatile compounds of Petit Manseng wines. <i>Food Chemistry</i> , 2022, 368, 130807.	8.2	28
2	Dual regulation of lipid droplet-triacylglycerol metabolism and ERG9 expression for improved $\beta^2$ -carotene production in <i>Saccharomyces cerevisiae</i> . <i>Microbial Cell Factories</i> , 2022, 21, 3.	4.0	24
3	Use of <i>Torulaspora delbrueckii</i> and <i>Hanseniaspora vineae</i> co-fermentation with <i>Saccharomyces cerevisiae</i> to improve aroma profiles and safety quality of Petit Manseng wines. <i>LWT - Food Science and Technology</i> , 2022, 161, 113360.	5.2	20
4	Effect of Unsaturated Fatty Acids on Intra-Metabolites and Aroma Compounds of <i>Saccharomyces cerevisiae</i> in Wine Fermentation. <i>Foods</i> , 2021, 10, 277.	4.3	12
5	Effects of mediums on fermentation behaviour and aroma composition in pure and mixed culture of <i>Saccharomyces cerevisiae</i> with <i>Torulaspora delbrueckii</i> . <i>International Journal of Food Science and Technology</i> , 2021, 56, 5107-5118.	2.7	2
6	Distinctive chemical and aromatic composition of red wines produced by <i>Saccharomyces cerevisiae</i> co-fermentation with indigenous and commercial non-Saccharomyces strains. <i>Food Bioscience</i> , 2021, 41, 100925.	4.4	21
7	Synergistic effect enhances 2-phenylethyl acetate production in the mixed fermentation of <i>Hanseniaspora vineae</i> and <i>Saccharomyces cerevisiae</i> . <i>Process Biochemistry</i> , 2020, 90, 44-49.	3.7	27
8	Engineering endogenous ABC transporter with improving ATP supply and membrane flexibility enhances the secretion of $\beta^2$ -carotene in <i>Saccharomyces cerevisiae</i> . <i>Biotechnology for Biofuels</i> , 2020, 13, 168.	6.2	42
9	Effects of initial oxygenation on chemical and aromatic composition of wine in mixed starters of <i>Hanseniaspora vineae</i> and <i>Saccharomyces cerevisiae</i> . <i>Food Microbiology</i> , 2020, 90, 103460.	4.2	19
10	Comparative metabolomics profiling of engineered <i>Saccharomyces cerevisiae</i> lead to a strategy that improving $\beta^2$ -carotene production by acetate supplementation. <i>PLoS ONE</i> , 2017, 12, e0188385.	2.5	13
11	Enhanced production of $\beta^2$ -carotene in recombinant <i>Saccharomyces cerevisiae</i> by inverse metabolic engineering with supplementation of unsaturated fatty acids. <i>Process Biochemistry</i> , 2016, 51, 568-577.	3.7	37
12	Decreased fluidity of cell membranes causes a metal ion deficiency in recombinant <i>Saccharomyces cerevisiae</i> producing carotenoids. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2016, 43, 525-535.	3.0	32
13	Reduction of fatty acid flux at low temperature led to enhancement of $\beta^2$ -carotene biosynthesis in recombinant <i>Saccharomyces cerevisiae</i> . <i>Korean Journal of Chemical Engineering</i> , 2015, 32, 1354-1360.	2.7	5
14	A pH control strategy for increased $\beta^2$ -carotene production during batch fermentation by recombinant industrial wine yeast. <i>Process Biochemistry</i> , 2013, 48, 195-200.	3.7	24
15	Using headspace solid phase micro-extraction for analysis of aromatic compounds during alcoholic fermentation of red wine. <i>Food Chemistry</i> , 2011, 125, 743-749.	8.2	61