

Bo Jiang

List of Publications by Year in descending order

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203
papers

7,879
citations

43973

48
h-index

69108

77
g-index

229
all docs

229
docs citations

229
times ranked

6453
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and free radical-scavenging activities of chickpea protein hydrolysate (CPH). <i>Food Chemistry</i> , 2008, 106, 444-450.	4.2	620
2	Effect of pullulanase debranching and recrystallization on structure and digestibility of waxy maize starch. <i>Carbohydrate Polymers</i> , 2009, 76, 214-221.	5.1	206
3	Structure and physicochemical properties of octenyl succinic esters of sugary maize soluble starch and waxy maize starch. <i>Food Chemistry</i> , 2014, 151, 154-160.	4.2	165
4	Purification and characterisation of a new antioxidant peptide from chickpea (<i>Cicer arietium</i> L.) protein hydrolysates. <i>Food Chemistry</i> , 2011, 128, 28-33.	4.2	145
5	Recent research on 3-phenyllactic acid, a broad-spectrum antimicrobial compound. <i>Applied Microbiology and Biotechnology</i> , 2012, 95, 1155-1163.	1.7	143
6	d-Mannose: Properties, Production, and Applications: An Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 773-785.	5.9	129
7	Recent advances on applications and biotechnological production of d-psicose. <i>Applied Microbiology and Biotechnology</i> , 2012, 94, 1461-1467.	1.7	127
8	Enzymatic approaches to rare sugar production. <i>Biotechnology Advances</i> , 2017, 35, 267-274.	6.0	124
9	Characterization and antioxidant activity of Ginkgo biloba exocarp polysaccharides. <i>Carbohydrate Polymers</i> , 2012, 87, 40-45.	5.1	119
10	Interaction between soybean protein and tea polyphenols under high pressure. <i>Food Chemistry</i> , 2019, 277, 632-638.	4.2	118
11	Interaction mechanism between green tea extract and human α -amylase for reducing starch digestion. <i>Food Chemistry</i> , 2015, 186, 20-25.	4.2	116
12	Cloning, Expression, and Characterization of a d-Psicose 3-Epimerase from <i>Clostridium cellulolyticum</i> H10. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7785-7792.	2.4	114
13	An overview of biological production of L-theanine. <i>Biotechnology Advances</i> , 2015, 33, 335-342.	6.0	114
14	Characterisations of kabuli and desi chickpea starches cultivated in China. <i>Food Chemistry</i> , 2009, 113, 1025-1032.	4.2	112
15	Antioxidant activity of enzymatic hydrolysates from eggshell membrane proteins and its protective capacity in human intestinal epithelial Caco-2 cells. <i>Journal of Functional Foods</i> , 2014, 10, 35-45.	1.6	111
16	Characterization of d-tagatose-3-epimerase from <i>Rhodobacter sphaeroides</i> that converts d-fructose into d-psicose. <i>Biotechnology Letters</i> , 2009, 31, 857-862.	1.1	108
17	Impact of mild acid hydrolysis on structure and digestion properties of waxy maize starch. <i>Food Chemistry</i> , 2011, 126, 506-513.	4.2	100
18	Modular pathway rewiring of <i>Saccharomyces cerevisiae</i> enables high-level production of L-ornithine. <i>Nature Communications</i> , 2015, 6, 8224.	5.8	97

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19	Recent advances in d -allulose: Physiological functionalities, applications, and biological production. Trends in Food Science and Technology, 2016, 54, 127-137.	7.8	92
20	Zein/fucoidan-based composite nanoparticles for the encapsulation of pterostilbene: Preparation, characterization, physicochemical stability, and formation mechanism. International Journal of Biological Macromolecules, 2020, 158, 461-470.	3.6	91
21	Elucidation of stabilizing oil-in-water Pickering emulsion with different modified maize starch-based nanoparticles. Food Chemistry, 2017, 229, 152-158.	4.2	87
22	Emulsifying properties of chickpea protein isolates: Influence of pH and NaCl. Food Hydrocolloids, 2009, 23, 146-152.	5.6	85
23	Biotransformation of phenylpyruvic acid to phenyllactic acid by growing and resting cells of a Lactobacillus sp.. Biotechnology Letters, 2007, 29, 593-597.	1.1	82
24	Characterisation of a novel water-soluble polysaccharide from Leuconostoc citreum SK24.002. Food Hydrocolloids, 2014, 36, 265-272.	5.6	81
25	A d-psicose 3-epimerase with neutral pH optimum from Clostridium bolteae for d-psicose production: cloning, expression, purification, and characterization. Applied Microbiology and Biotechnology, 2014, 98, 717-725.	1.7	80
26	Optimization of culture medium for the production of phenyllactic acid by Lactobacillus sp. SK007. Bioresource Technology, 2009, 100, 1366-1370.	4.8	74
27	Combined effects of high-pressure and enzymatic treatments on the hydrolysis of chickpea protein isolates and antioxidant activity of the hydrolysates. Food Chemistry, 2012, 135, 904-912.	4.2	74
28	Characterization of a Metal-Dependent α -D-Psicose 3-Epimerase from a Novel Strain, Desmospora sp. 8437. Journal of Agricultural and Food Chemistry, 2013, 61, 11468-11476.	2.4	74
29	Enzymatic modification of corn starch with α -D-glucanotransferase results in increasing slow digestible and resistant starch. International Journal of Biological Macromolecules, 2014, 65, 208-214.	3.6	74
30	Microbial Starch-Converting Enzymes: Recent Insights and Perspectives. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1238-1260.	5.9	74
31	Manufacturing, properties and shelf life of labneh: a review. International Journal of Dairy Technology, 2005, 58, 129-137.	1.3	70
32	Characterization of a Novel Metal-Dependent D-Psicose 3-Epimerase from Clostridium scindens 35704. PLoS ONE, 2013, 8, e62987.	1.1	70
33	Characterization of a d-psicose 3-epimerase from Dorea sp. CAG317 with an acidic pH optimum and a high specific activity. Journal of Molecular Catalysis B: Enzymatic, 2015, 120, 68-74.	1.8	69
34	Effect of controlled gelatinization in excess water on digestibility of waxy maize starch. Food Chemistry, 2010, 119, 41-48.	4.2	64
35	Characterization of a d-psicose-producing enzyme, d-psicose 3-epimerase, from Clostridium sp.. Biotechnology Letters, 2013, 35, 1481-1486.	1.1	64
36	Dual-enzymatic modification of maize starch for increasing slow digestion property. Food Hydrocolloids, 2014, 38, 180-185.	5.6	64

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37	Efficient biosynthesis of levan from sucrose by a novel levansucrase from <i>Brenneria goodwinii</i> . <i>Carbohydrate Polymers</i> , 2017, 157, 1732-1740.	5.1	62
38	Partial branching enzyme treatment increases the low glycaemic property and α -1,6 branching ratio of maize starch. <i>Food Chemistry</i> , 2014, 164, 502-509.	4.2	60
39	Biochemical characterization of a <i>α</i> -D-glucosyl 3- α -D-glucopyranosyltransferase from <i>Treponema primitia</i> ZAS-1 and its application on enzymatic production of <i>α</i> -D-glucosyl. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 49-56.	1.7	60
40	Fabrication, characterization, physicochemical stability and simulated gastrointestinal digestion of pterostilbene loaded zein-sodium caseinate-fucoidan nanoparticles using pH-driven method. <i>Food Hydrocolloids</i> , 2021, 119, 106851.	5.6	60
41	Structural investigation of a neutral extracellular glucan from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2014, 106, 384-392.	5.1	58
42	Impact of α -amylase degradation on properties of sugary maize soluble starch particles. <i>Food Chemistry</i> , 2015, 177, 1-7.	4.2	58
43	Purification and Characterization of α -Glutamyltranspeptidase from <i>Bacillus subtilis</i> SK11.004. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6233-6238.	2.4	57
44	Blend-modification of soy protein/lauric acid edible films using polysaccharides. <i>Food Chemistry</i> , 2014, 151, 1-6.	4.2	57
45	Biotechnical production of trehalose through the trehalose synthase pathway: current status and future prospects. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 2965-2976.	1.7	55
46	Gelation properties of chickpea protein isolates. <i>Food Hydrocolloids</i> , 2007, 21, 280-286.	5.6	54
47	An L-arabinose isomerase from <i>Acidothermus cellulolyticus</i> ATCC 43068: cloning, expression, purification, and characterization. <i>Applied Microbiology and Biotechnology</i> , 2010, 86, 1089-1097.	1.7	54
48	Purification and Partial Characterization of <i>Lactobacillus</i> Species SK007 Lactate Dehydrogenase (LDH) Catalyzing Phenylpyruvic Acid (PPA) Conversion into Phenyllactic Acid (PLA). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2392-2399.	2.4	52
49	Structural characterizations of waxy maize starch residue following in vitro pancreatin and amyloglucosidase synergistic hydrolysis. <i>Food Hydrocolloids</i> , 2011, 25, 214-220.	5.6	50
50	A review of the enzymatic, physical, and chemical modification techniques of xanthan gum. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 472-489.	3.6	50
51	Effect of combined high pressure and thermal treatment on kiwifruit peroxidase. <i>Food Chemistry</i> , 2008, 109, 802-807.	4.2	49
52	Physicochemical properties of a water soluble extracellular homopolysaccharide from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2015, 131, 377-383.	5.1	49
53	Resveratrol and inflammatory bowel disease. <i>Annals of the New York Academy of Sciences</i> , 2017, 1403, 38-47.	1.8	49
54	Structure and digestibility of endosperm water-soluble α -glucans from different sugary maize mutants. <i>Food Chemistry</i> , 2014, 143, 156-162.	4.2	48

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55	Development of efficient enzymatic production of theanine by $\hat{1}^3$ -glutamyltranspeptidase from a newly isolated strain of <i>Bacillus subtilis</i> , SK11.004. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2563-2567.	1.7	47
56	Current studies on sucrose isomerase and biological isomaltulose production using sucrose isomerase. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 6569-6582.	1.7	47
57	Physicochemical properties of a high molecular weight levan from <i>Brenneria</i> sp. EniD312. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 810-818.	3.6	47
58	Elucidation of structural difference in theaflavins for modulation of starch digestion. <i>Journal of Functional Foods</i> , 2013, 5, 2024-2029.	1.6	45
59	Phytonutrients for controlling starch digestion: Evaluation of grape skin extract. <i>Food Chemistry</i> , 2014, 145, 205-211.	4.2	45
60	Development of maize starch with a slow digestion property using maltogenic $\hat{1}^{\pm}$ -amylase. <i>Carbohydrate Polymers</i> , 2014, 103, 164-169.	5.1	45
61	Improving the Thermostability and Catalytic Efficiency of the $\langle scp \rangle d \langle /scp \rangle$ -Psicose 3-Epimerase from <i>Clostridium boltea</i> ATCC BAA-613 Using Site-Directed Mutagenesis. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3386-3393.	2.4	45
62	Structure elucidation of catechins for modulation of starch digestion. <i>LWT - Food Science and Technology</i> , 2014, 57, 188-193.	2.5	44
63	Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. <i>Carbohydrate Polymers</i> , 2016, 147, 392-400.	5.1	43
64	The effects of an antioxidative pentapeptide derived from chickpea protein hydrolysates on oxidative stress in Caco-2 and HT-29 cell lines. <i>Journal of Functional Foods</i> , 2014, 7, 719-726.	1.6	42
65	L-arabinose isomerases: Characteristics, modification, and application. <i>Trends in Food Science and Technology</i> , 2018, 78, 25-33.	7.8	42
66	Biotransformation of stevioside by <i>Leuconostoc citreum</i> SK24.002 alternansucrase acceptor reaction. <i>Food Chemistry</i> , 2014, 146, 23-29.	4.2	41
67	Thermostable $\langle scp \rangle L \langle /scp \rangle$ -arabinose isomerase from <i>Bacillus stearothermophilus</i> IAM 11001 for $\langle scp \rangle D \langle /scp \rangle$ -tagatase production: gene cloning, purification and characterisation. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1327-1333.	1.7	39
68	High-level production of poly($\hat{1}^3$ -glutamic acid) by a newly isolated glutamate-independent strain, <i>Bacillus methylotrophicus</i> . <i>Process Biochemistry</i> , 2015, 50, 329-335.	1.8	39
69	Structure and functional properties of starches from Chinese ginkgo (<i>Ginkgo biloba</i> L.) nuts. <i>Food Research International</i> , 2012, 49, 303-310.	2.9	38
70	Current studies on physiological functions and biological production of lactosucrose. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 7073-7080.	1.7	38
71	From fructans to difructose dianhydrides. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 175-188.	1.7	38
72	Effects of fermentation conditions and homogenization pressure on the rheological properties of Kefir. <i>LWT - Food Science and Technology</i> , 2010, 43, 1180-1184.	2.5	37

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73	Construction of a Food Grade Recombinant <i>Bacillus subtilis</i> Based on Replicative Plasmids with an Auxotrophic Marker for Biotransformation of <i>D</i> -Fructose to <i>D</i> -Allulose. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3243-3250.	2.4	36
74	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. <i>Carbohydrate Polymers</i> , 2017, 166, 195-201.	5.1	36
75	Hydrolysate from Eggshell Membrane Ameliorates Intestinal Inflammation in Mice. <i>International Journal of Molecular Sciences</i> , 2014, 15, 22728-22742.	1.8	35
76	Purification, preliminary structural characterization and <i>in vitro</i> antioxidant activity of polysaccharides from <i>Acanthus ilicifolius</i> . <i>LWT - Food Science and Technology</i> , 2014, 56, 9-14.	2.5	35
77	Development of self-assembled zein-fucoidan complex nanoparticles as a delivery system for resveratrol. <i>Colloids and Surfaces B: Biointerfaces</i> , 2022, 216, 112529.	2.5	34
78	Food-Grade Expression of <i>D</i> -Psicose 3-Epimerase with Tandem Repeat Genes in <i>Bacillus subtilis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5701-5707.	2.4	33
79	Purification and characterization of inulin fructotransferase (DFA III-forming) from <i>Arthrobacter aureus</i> SK 8.001. <i>Bioresource Technology</i> , 2011, 102, 1757-1764.	4.8	32
80	Bioconversion of Phenylpyruvate to Phenyllactate: Gene Cloning, Expression, and Enzymatic Characterization of <i>D</i> - and <i>L</i> -Lactate Dehydrogenases from <i>Lactobacillus plantarum</i> SK002. <i>Applied Biochemistry and Biotechnology</i> , 2010, 162, 242-251.	1.4	31
81	Isomerases for biotransformation of <i>D</i> -hexoses. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 6571-6584.	1.7	31
82	Encapsulation of pterostilbene in nanoemulsions: influence of lipid composition on physical stability, <i>in vitro</i> digestion, bioaccessibility, and Caco-2 cell monolayer permeability. <i>Food and Function</i> , 2019, 10, 6604-6614.	2.1	31
83	Anti-obesity potential of rare sugar <i>D</i> -psicose by regulating lipid metabolism in rats. <i>Food and Function</i> , 2019, 10, 2417-2425.	2.1	31
84	Biochemical characterization of a thermostable <i>L</i> -arabinose isomerase from a thermoacidophilic bacterium, <i>Alicyclobacillus hesperidum</i> URH17-3-68. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014, 102, 120-126.	1.8	30
85	Effect of some operating variables on the microstructure and physical properties of a novel Kefir formulation. <i>Journal of Food Engineering</i> , 2012, 108, 579-584.	2.7	29
86	Polysaccharides modification through green technology: Role of ultrasonication towards improving physicochemical properties of (1-3)(1-6)- α - <i>D</i> -glucans. <i>Food Hydrocolloids</i> , 2015, 50, 166-173.	5.6	28
87	Characterization of <i>D</i> -lactate dehydrogenase from <i>Pediococcus acidilactici</i> that converts phenylpyruvic acid into phenyllactic acid. <i>Biotechnology Letters</i> , 2012, 34, 907-911.	1.1	27
88	Hidden Reaction: Mesophilic Cellobiose 2-Epimerases Produce Lactulose. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2530-2539.	2.4	27
89	Characterization of a thermostable glucose isomerase with an acidic pH optimum from <i>Acidothermus cellulolyticus</i> . <i>Food Research International</i> , 2012, 47, 364-367.	2.9	26
90	Impact of phase separation of soy protein isolate/sodium alginate co-blending mixtures on gelation dynamics and gels properties. <i>Carbohydrate Polymers</i> , 2015, 125, 169-179.	5.1	26

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91	Characterisation of a novel cellobiose 2â€epimerase from thermophilic <i>Caldicellulosiruptor obsidiansis</i> for lactulose production. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3095-3105.	1.7	26
92	Effect of high hydrostatic pressure (HHP) treatment on texture changes of water bamboo shoots cultivated in China. <i>Postharvest Biology and Technology</i> , 2011, 59, 327-329.	2.9	25
93	Production of <i>d</i> -Allulose with <i>d</i> -Psicose 3-Epimerase Expressed and Displayed on the Surface of <i>Bacillus subtilis</i> Spores. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7201-7207.	2.4	25
94	l-Rhamnose isomerase and its use for biotechnological production of rare sugars. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 2985-2992.	1.7	25
95	Identification of an Î±-(1,4)-Glucan-Synthesizing Amylosucrase from <i>Cellulomonas carboniz</i> T26. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2110-2119.	2.4	25
96	Ultrasound-assisted aqueous two-phase extraction of resveratrol from the enzymatic hydrolysates of <i>Polygonum cuspidatum</i> . <i>Food Bioscience</i> , 2019, 31, 100442.	2.0	25
97	Improved the slow digestion property of maize starch using partially Î²-amylolysis. <i>Food Chemistry</i> , 2014, 152, 128-132.	4.2	24
98	Characterization of <i>D</i> -Lactate Dehydrogenase Producing <i>D</i> -3-Phenyllactic Acid from <i>Pediococcus pentosaceus</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2012, 76, 853-855.	0.6	23
99	Efficient Biosynthesis of Lactosucrose from Sucrose and Lactose by the Purified Recombinant Levansucrase from <i>Leuconostoc mesenteroides</i> B-512 FMC. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9755-9763.	2.4	23
100	Production of 3-phenyllactic acid and 4-hydroxyphenyllactic acid by <i>Pediococcus acidilactici</i> DSM 20284 fermentation. <i>European Food Research and Technology</i> , 2012, 235, 581-585.	1.6	22
101	Arginase from <i>Bacillus thuringiensis</i> SK 20.001: Purification, characteristics, and implications for l-ornithine biosynthesis. <i>Process Biochemistry</i> , 2013, 48, 663-668.	1.8	22
102	Total phenolic compounds and antioxidant activity of a novel peanut based kefir. <i>Food Science and Biotechnology</i> , 2015, 24, 1055-1060.	1.2	22
103	<i>Leuconostoc citreum</i> SK24.002 glucansucrase: Biochemical characterisation and de novo synthesis of Î±-glucan. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 123-131.	3.6	22
104	Enzymatic Production of Melibiose from Raffinose by the Levansucrase from <i>Leuconostoc mesenteroides</i> B-512 FMC. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3910-3918.	2.4	22
105	Effect of Roasting on the Antioxidant Activity, Phenolic Composition, and Nutritional Quality of Pumpkin (<i>Cucurbita pepo</i> L.) Seeds. <i>Frontiers in Nutrition</i> , 2021, 8, 647354.	1.6	22
106	Bioproduction of <i>D</i> -Cellulose: Properties, applications, purification, and future perspectives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 6012-6026.	5.9	22
107	Assessment of the physical, mechanical, and moisture-retention properties of pullulan-based ternary co-blended films. <i>Carbohydrate Polymers</i> , 2014, 112, 94-101.	5.1	21
108	Production of <i>d</i> -Cellulose from <i>d</i> -Glucose by <i>Escherichia coli</i> transformant cells co-expressing <i>d</i> -glucose isomerase and <i>d</i> -psicose 3â€epimerase genes. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3420-3426.	1.7	21

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109	Characterisations of <i>Lactobacillus reuteri</i> SK24.003 glucansucrase: Implications for α -gluco-poly- and oligosaccharides biosynthesis. <i>Food Chemistry</i> , 2017, 222, 105-112.	4.2	21
110	Structural elucidation and in vitro fermentation of extracellular α -D-glucan from <i>Lactobacillus reuteri</i> SK24.003. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 6, 109-116.	1.5	20
111	Loofah sponge activated by periodate oxidation as a carrier for covalent immobilization of lipase. <i>Korean Journal of Chemical Engineering</i> , 2013, 30, 1620-1625.	1.2	19
112	Biosynthesis of lactosylfructoside by an intracellular levansucrase from <i>Bacillus methylotrophicus</i> SK 21.002. <i>Carbohydrate Research</i> , 2015, 401, 122-126.	1.1	19
113	Engineering of <i>Alicyclobacillus hesperidum</i> l-Arabinose Isomerase for Improved Catalytic Activity and Reduced pH Optimum Using Random and Site-Directed Mutagenesis. <i>Applied Biochemistry and Biotechnology</i> , 2015, 177, 1480-1492.	1.4	19
114	Properties of a novel polydatin α -D-glucosidase from <i>Aspergillus niger</i> SK34.002 and its application in enzymatic preparation of resveratrol. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2588-2595.	1.7	19
115	Characterization of a novel thermostable l-rhamnose isomerase from <i>Thermobacillus composti</i> KWC4 and its application for production of d-allose. <i>Process Biochemistry</i> , 2017, 53, 153-161.	1.8	19
116	Characterization of ribose-5-phosphate isomerase converting d-psicose to d-allose from <i>Thermotoga lettingae</i> TMO. <i>Biotechnology Letters</i> , 2013, 35, 719-724.	1.1	18
117	Construction of an enzymatic route using a food-grade recombinant <i>Bacillus subtilis</i> for the production and purification of epilactose from lactose. <i>Journal of Dairy Science</i> , 2018, 101, 1872-1882.	1.4	18
118	Characterization of a thermostable recombinant l-rhamnose isomerase from <i>Caldicellulosiruptor obsidiansis</i> OB47 and its application for the production of fructose and rhamnulose. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2184-2193.	1.7	18
119	Combined mutagenesis and metabolic regulation to enhance d-arabitol production from <i>Candida parapsilosis</i> . <i>Journal of Industrial Microbiology and Biotechnology</i> , 2020, 47, 425-435.	1.4	18
120	Enzymatic hydrolysis of inulin in a bioreactor coupled with an ultrafiltration membrane. <i>Desalination</i> , 2012, 284, 309-315.	4.0	17
121	Identification of a Recombinant Inulin Fructotransferase (Difuctose Dianhydride III Forming) from <i>Arthrobacter</i> sp. 161MFSHa2.1 with High Specific Activity and Remarkable Thermostability. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3509-3515.	2.4	16
122	An efficient method for the high-yield production of l-theanine using a newly isolated glutaminase-producing organism. <i>Food Bioscience</i> , 2019, 28, 164-169.	2.0	16
123	Recent advances on biological difuctose anhydride III production using inulase II from inulin. <i>Applied Microbiology and Biotechnology</i> , 2011, 92, 457-465.	1.7	15
124	Cloning and extracellular expression of inulin fructotransferase from <i>Arthrobacter aurescens</i> SK 8.001 in <i>E. coli</i> . <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2715-2721.	1.7	15
125	Structural modification and characterisation of a sugary maize soluble starch particle after double enzyme treatment. <i>Carbohydrate Polymers</i> , 2015, 122, 101-107.	5.1	15
126	Characterization of a thermostable arginase from <i>Rummeliibacillus pycnus</i> SK31.001. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016, 133, S68-S75.	1.8	15

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127	Cloning, Expression, and Characterization of a Novel l-Arabinose Isomerase from the Psychrotolerant Bacterium <i>Pseudoalteromonas haloplanktis</i> . <i>Molecular Biotechnology</i> , 2016, 58, 695-706.	1.3	15
128	Advances in the enzymatic production of l-hexoses. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 6971-6979.	1.7	15
129	Quantification of Lactulose and Epilactose in the Presence of Lactose in Milk using a dual HPLC analysis. <i>Food Analytical Methods</i> , 2016, 9, 2210-2222.	1.3	15
130	Chemistry Behind Rare Sugars and Bioprocessing. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 13343-13345.	2.4	15
131	Purification and characterization of an intracellular levansucrase derived from <i>Bacillus methylothrophicus</i> SK 21.002. <i>Biotechnology and Applied Biochemistry</i> , 2015, 62, 815-822.	1.4	14
132	Development of a recombinant d-mannose isomerase and its characterizations for d-mannose synthesis. <i>International Journal of Biological Macromolecules</i> , 2016, 89, 328-335.	3.6	14
133	Advances in applications, metabolism, and biotechnological production of L-xylulose. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 535-540.	1.7	14
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