Bo Jiang

List of Publications by Citations

223 papers	5,912 citations	44 h-index	66 g-index
229 ext. papers	6,847 ext. citations	6.4 avg, IF	6.04 L-index

#	Paper	IF	Citations
223	Antioxidant and free radical-scavenging activities of chickpea protein hydrolysate (CPH). *Food Chemistry*, **2008**, 106, 444-450	8.5	525
222	Effect of pullulanase debranching and recrystallization on structure and digestibility of waxy maize starch. *Carbohydrate Polymers*, **2009**, 76, 214-221	10.3	170
221	Structure and physicochemical properties of octenyl succinic esters of sugary maize soluble starch and waxy maize starch. *Food Chemistry*, **2014**, 151, 154-60	8.5	122
220	Purification and characterisation of a new antioxidant peptide from chickpea (Cicer arietium L.) protein hydrolysates. *Food Chemistry*, **2011**, 128, 28-33	8.5	119
219	Recent advances on applications and biotechnological production of D-psicose. *Applied Microbiology and Biotechnology*, **2012**, 94, 1461-7	5.7	108
218	Characterization of D-tagatose-3-epimerase from Rhodobacter sphaeroides that converts D-fructose into D-psicose. *Biotechnology Letters*, **2009**, 31, 857-62	3	101
217	Characterisations of kabuli and desi chickpea starches cultivated in China. *Food Chemistry*, **2009**, 113, 1025-1032	8.5	96
216	Enzymatic approaches to rare sugar production. *Biotechnology Advances*, **2017**, 35, 267-274	17.8	95
215	Characterization and antioxidant activity of Ginkgo biloba exocarp polysaccharides. *Carbohydrate Polymers*, **2012**, 87, 40-45	10.3	95
214	Cloning, expression, and characterization of a D-psicose 3-epimerase from Clostridium cellulolyticum H10. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7785-92	5.7	93
213	Recent research on 3-phenyllactic acid, a broad-spectrum antimicrobial compound. *Applied Microbiology and Biotechnology*, **2012**, 95, 1155-63	5.7	92
212	Interaction mechanism between green tea extract and human □amylase for reducing starch digestion. *Food Chemistry*, **2015**, 186, 20-5	8.5	88
211	Antioxidant activity of enzymatic hydrolysates from eggshell membrane proteins and its protective capacity in human intestinal epithelial Caco-2 cells. *Journal of Functional Foods*, **2014**, 10, 35-45	5.1	86
210	Impact of mild acid hydrolysis on structure and digestion properties of waxy maize starch. *Food Chemistry*, **2011**, 126, 506-513	8.5	81
209	An overview of biological production of L-theanine. *Biotechnology Advances*, **2015**, 33, 335-42	17.8	79
208	d-Mannose: Properties, Production, and Applications: An Overview. *Comprehensive Reviews in Food Science and Food Safety*, **2016**, 15, 773-785	16.4	75
207	Modular pathway rewiring of Saccharomyces cerevisiae enables high-level production of L-ornithine. *Nature Communications*, **2015**, 6, 8224	17.4	72

206	Biotransformation of phenylpyruvic acid to phenyllactic acid by growing and resting cells of a Lactobacillus sp. *Biotechnology Letters*, **2007**, 29, 593-7	3	72
205	Recent advances in d-allulose: Physiological functionalities, applications, and biological production. *Trends in Food Science and Technology*, **2016**, 54, 127-137	15.3	68
204	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, 717-25	5.7	67
203	Elucidation of stabilizing oil-in-water Pickering emulsion with different modified maize starch-based nanoparticles. *Food Chemistry*, **2017**, 229, 152-158	8.5	65
202	Emulsifying properties of chickpea protein isolates: Influence of pH and NaCl. *Food Hydrocolloids*, **2009**, 23, 146-152	10.6	65
201	Characterization of a metal-dependent D-psicose 3-epimerase from a novel strain, Desmospora sp. 8437. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 11468-76	5.7	64
200	Optimization of culture medium for the production of phenyllactic acid by Lactobacillus sp. SK007. *Bioresource Technology*, **2009**, 100, 1366-70	11	64
199	Enzymatic modification of corn starch with 4-□glucanotransferase results in increasing slow digestible and resistant starch. *International Journal of Biological Macromolecules*, **2014**, 65, 208-14	7.9	63
198	Characterisation of a novel water-soluble polysaccharide from Leuconostoc citreum SK24.002. *Food Hydrocolloids*, **2014**, 36, 265-272	10.6	62
197	Characterization of a novel metal-dependent D-psicose 3-epimerase from Clostridium scindens 35704. *PLoS ONE*, **2013**, 8, e62987	3.7	60
196	Effect of controlled gelatinization in excess water on digestibility of waxy maize starch. *Food Chemistry*, **2010**, 119, 41-48	8.5	59
195	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		56
194	Characterization of a D-psicose-producing enzyme, D-psicose 3-epimerase, from Clostridium sp. *Biotechnology Letters*, **2013**, 35, 1481-6	3	56
193	Interaction between soybean protein and tea polyphenols under high pressure. *Food Chemistry*, **2019**, 277, 632-638	8.5	55
192	Dual-enzymatic modification of maize starch for increasing slow digestion property. *Food Hydrocolloids*, **2014**, 38, 180-185	10.6	53
191	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, 904-12	8.5	52
190	Biochemical characterization of a D-psicose 3-epimerase from Treponema primitia ZAS-1 and its application on enzymatic production of D-psicose. *Journal of the Science of Food and Agriculture*, **2016**, 96, 49-56	4.3	51
189	Manufacturing, properties and shelf life of labneh: a review. *International Journal of Dairy Technology*, **2005**, 58, 129-137	3.7	50

188	Partial branching enzyme treatment increases the low glycaemic property and α1,6 branching ratio of maize starch. *Food Chemistry*, **2014**, 164, 502-9	8.5	47
187	Structural characterizations of waxy maize starch residue following in vitro pancreatin and amyloglucosidase synergistic hydrolysis. *Food Hydrocolloids*, **2011**, 25, 214-220	10.6	47
186	An L-arabinose isomerase from Acidothermus cellulolytics ATCC 43068: cloning, expression, purification, and characterization. *Applied Microbiology and Biotechnology*, **2010**, 86, 1089-97	5.7	47
185	Structural investigation of a neutral extracellular glucan from Lactobacillus reuteri SK24.003. *Carbohydrate Polymers*, **2014**, 106, 384-92	10.3	46
184	Blend-modification of soy protein/lauric acid edible films using polysaccharides. *Food Chemistry*, **2014**, 151, 1-6	8.5	46
183	Impact of αamylase degradation on properties of sugary maize soluble starch particles. *Food Chemistry*, **2015**, 177, 1-7	8.5	46
182	Purification and characterization of γglutamyltranspeptidase from Bacillus subtilis SK11.004. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6233-8	5.7	46
181	Gelation properties of chickpea protein isolates. *Food Hydrocolloids*, **2007**, 21, 280-286	10.6	45
180	Microbial Starch-Converting Enzymes: Recent Insights and Perspectives. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 1238-1260	16.4	44
179	Effect of combined high pressure and thermal treatment on kiwifruit peroxidase. *Food Chemistry*, **2008**, 109, 802-7	8.5	44
178	Efficient biosynthesis of levan from sucrose by a novel levansucrase from Brenneria goodwinii. *Carbohydrate Polymers*, **2017**, 157, 1732-1740	10.3	42
177	Purification and partial characterization of Lactobacillus species SK007 lactate dehydrogenase (LDH) catalyzing phenylpyruvic acid (PPA) conversion into phenyllactic acid (PLA). *Journal of Agricultural and Food Chemistry*, **2008**, 56, 2392-9	5.7	42
176	Development of efficient enzymatic production of theanine by γglutamyltranspeptidase from a newly isolated strain of Bacillus subtilis, SK11.004. *Journal of the Science of Food and Agriculture*, **2010**, 90, 2563-7	4.3	41
175	Phytonutrients for controlling starch digestion: evaluation of grape skin extract. *Food Chemistry*, **2014**, 145, 205-11	8.5	40
174	Elucidation of structural difference in theaflavins for modulation of starch digestion. *Journal of Functional Foods*, **2013**, 5, 2024-2029	5.1	39
173	Biotechnical production of trehalose through the trehalose synthase pathway: current status and future prospects. *Applied Microbiology and Biotechnology*, **2018**, 102, 2965-2976	5.7	36
172	Biotransformation of stevioside by Leuconostoc citreum SK24.002 alternansucrase acceptor reaction. *Food Chemistry*, **2014**, 146, 23-9	8.5	36
171	Structure and digestibility of endosperm water-soluble βglucans from different sugary maize mutants. *Food Chemistry*, **2014**, 143, 156-62	8.5	36

170	Resveratrol and inflammatory bowel disease. *Annals of the New York Academy of Sciences*, **2017**, 1403, 38-47	6.5	34
169	Structure elucidation of catechins for modulation of starch digestion. *LWT - Food Science and Technology*, **2014**, 57, 188-193	5.4	34
168	Thermostable L-arabinose isomerase from Bacillus stearothermophilus IAM 11001 for D-tagatose production: gene cloning, purification and characterisation. *Journal of the Science of Food and Agriculture*, **2010**, 90, 1327-33	4.3	34
167	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	7.9	33
166	The effects of an antioxidative pentapeptide derived from chickpea protein hydrolysates on oxidative stress in Caco-2 and HT-29 cell lines. *Journal of Functional Foods*, **2014**, 7, 719-726	5.1	33
165	Current studies on sucrose isomerase and biological isomaltulose production using sucrose isomerase. *Applied Microbiology and Biotechnology*, **2014**, 98, 6569-82	5.7	33
164	From fructans to difructose dianhydrides. *Applied Microbiology and Biotechnology*, **2015**, 99, 175-88	5.7	32
163	Development of maize starch with a slow digestion property using maltogenic □amylase. *Carbohydrate Polymers*, **2014**, 103, 164-9	10.3	32
162	Structure and functional properties of starches from Chinese ginkgo (Ginkgo biloba L.) nuts. *Food Research International*, **2012**, 49, 303-310	7	32
161	Purification and characterization of inulin fructotransferase (DFA III-forming) from Arthrobacter aurescens SK 8.001. *Bioresource Technology*, **2011**, 102, 1757-64	11	32
160	Physicochemical properties of a water soluble extracellular homopolysaccharide from Lactobacillus reuteri SK24.003. *Carbohydrate Polymers*, **2015**, 131, 377-83	10.3	31
159	Physicochemical properties of a high molecular weight levan from Brenneria sp. EniD312. *International Journal of Biological Macromolecules*, **2018**, 109, 810-818	7.9	31
158	Current studies on physiological functions and biological production of lactosucrose. *Applied Microbiology and Biotechnology*, **2013**, 97, 7073-80	5.7	30
157	Construction of a Food Grade Recombinant Bacillus subtilis Based on Replicative Plasmids with an Auxotrophic Marker for Biotransformation of d-Fructose to d-Allulose. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 3243-50	5.7	30
156	Improving the Thermostability and Catalytic Efficiency of the d-Psicose 3-Epimerase from Clostridium bolteae ATCC BAA-613 Using Site-Directed Mutagenesis. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 3386-93	5.7	30
155	Hydrolysate from eggshell membrane ameliorates intestinal inflammation in mice. *International Journal of Molecular Sciences*, **2014**, 15, 22728-42	6.3	29
154	Isomerases for biotransformation of D-hexoses. *Applied Microbiology and Biotechnology*, **2015**, 99, 6571-84	5.7	28
153	High-level production of poly(□glutamic acid) by a newly isolated glutamate-independent strain, Bacillus methylotrophicus. *Process Biochemistry*, **2015**, 50, 329-335	4.8	28

152	Purification, preliminary structural characterization and in vitro antioxidant activity of polysaccharides from Acanthus ilicifolius. *LWT - Food Science and Technology*, **2014**, 56, 9-14	5.4	28
151	Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. *Carbohydrate Polymers*, **2016**, 147, 392-400	10.3	28
150	Biochemical characterization of a thermostable l-arabinose isomerase from a thermoacidophilic bacterium, Alicyclobacillus hesperidum URH17-3-68. *Journal of Molecular Catalysis B: Enzymatic*, **2014**, 102, 120-126		27
149	Bioconversion of phenylpyruvate to phenyllactate: gene cloning, expression, and enzymatic characterization of D- and L1-lactate dehydrogenases from Lactobacillus plantarum SK002. *Applied Biochemistry and Biotechnology*, **2010**, 162, 242-51	3.2	27
148	Food-Grade Expression of d-Psicose 3-Epimerase with Tandem Repeat Genes in Bacillus subtilis. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5701-7	5.7	27
147	l-arabinose isomerases: Characteristics, modification, and application. *Trends in Food Science and Technology*, **2018**, 78, 25-33	15.3	27
146	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. *Carbohydrate Polymers*, **2017**, 166, 195-201	10.3	26
145	Effects of fermentation conditions and homogenization pressure on the rheological properties of Kefir. *LWT - Food Science and Technology*, **2010**, 43, 1180-1184	5.4	25
144	Hidden Reaction: Mesophilic Cellobiose 2-Epimerases Produce Lactulose. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2530-2539	5.7	23
143	Anti-obesity potential of rare sugar d-psicose by regulating lipid metabolism in rats. *Food and Function*, **2019**, 10, 2417-2425	6.1	22
142	Polysaccharides modification through green technology: Role of ultrasonication towards improving physicochemical properties of (1-3)(1-6)-□-d-glucans. *Food Hydrocolloids*, **2015**, 50, 166-173	10.6	22
141	Characterization of a thermostable glucose isomerase with an acidic pH optimum from Acidothermus cellulolyticus. *Food Research International*, **2012**, 47, 364-367	7	22
140	Characterization of D-lactate dehydrogenase from Pediococcus acidilactici that converts phenylpyruvic acid into phenyllactic acid. *Biotechnology Letters*, **2012**, 34, 907-11	3	22
139	Characterisation of a novel cellobiose 2-epimerase from thermophilic Caldicellulosiruptor obsidiansis for lactulose production. *Journal of the Science of Food and Agriculture*, **2017**, 97, 3095-3105	4.3	21
138	Improved the slow digestion property of maize starch using partially □amylolysis. *Food Chemistry*, **2014**, 152, 128-32	8.5	21
137	Efficient Biosynthesis of Lactosucrose from Sucrose and Lactose by the Purified Recombinant Levansucrase from Leuconostoc mesenteroides B-512 FMC. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9755-63	5.7	20
136	L-Rhamnose isomerase and its use for biotechnological production of rare sugars. *Applied Microbiology and Biotechnology*, **2016**, 100, 2985-92	5.7	20
135	Effect of some operating variables on the microstructure and physical properties of a novel Kefir formulation. *Journal of Food Engineering*, **2012**, 108, 579-584	6	20

134	Characterization of D-lactate dehydrogenase producing D-3-phenyllactic acid from Pediococcus pentosaceus. *Bioscience, Biotechnology and Biochemistry*, **2012**, 76, 853-5	2.1	20
133	Identification of an α(1,4)-Glucan-Synthesizing Amylosucrase from Cellulomonas carboniz T26. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2110-2119	5.7	19
132	Encapsulation of pterostilbene in nanoemulsions: influence of lipid composition on physical stability, in vitro digestion, bioaccessibility, and Caco-2 cell monolayer permeability. *Food and Function*, **2019**, 10, 6604-6614	6.1	19
131	Production of 3-phenyllactic acid and 4-hydroxyphenyllactic acid by Pediococcus acidilactici DSM 20284 fermentation. *European Food Research and Technology*, **2012**, 235, 581-585	3.4	19
130	Effect of high hydrostatic pressure (HHP) treatment on texture changes of water bamboo shoots cultivated in China. *Postharvest Biology and Technology*, **2011**, 59, 327-329	6.2	19
129	Antioxidant Peptides **2010**, 29-42		19
128	Production of d-Allulose with d-Psicose 3-Epimerase Expressed and Displayed on the Surface of Bacillus subtilis Spores. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7201-7	5.7	19
127	Arginase from Bacillus thuringiensis SK 20.001: Purification, characteristics, and implications for l-ornithine biosynthesis. *Process Biochemistry*, **2013**, 48, 663-668	4.8	18
126	Impact of phase separation of soy protein isolate/sodium alginate co-blending mixtures on gelation dynamics and gels properties. *Carbohydrate Polymers*, **2015**, 125, 169-79	10.3	17
125	Engineering of Alicyclobacillus hesperidum L-arabinose isomerase for improved catalytic activity and reduced pH optimum using random and site-directed mutagenesis. *Applied Biochemistry and Biotechnology*, **2015**, 177, 1480-92	3.2	17
124	Properties of a novel polydatin-β-d-glucosidase from Aspergillus niger SK34.002 and its application in enzymatic preparation of resveratrol. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2588-95	4.3	17
123	Leuconostoc citreum SK24.002 glucansucrase: Biochemical characterisation and de novo synthesis of α-glucan. *International Journal of Biological Macromolecules*, **2016**, 91, 123-31	7.9	17
122	Enzymatic Production of Melibiose from Raffinose by the Levansucrase from Leuconostoc mesenteroides B-512 FMC. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 3910-3918	5.7	16
121	Characterisations of Lactobacillus reuteri SK24.003 glucansucrase: Implications for α-gluco-poly- and oligosaccharides biosynthesis. *Food Chemistry*, **2017**, 222, 105-112	8.5	16
120	Biosynthesis of lactosylfructoside by an intracellular levansucrase from Bacillus methylotrophicus SK 21.002. *Carbohydrate Research*, **2015**, 401, 122-6	2.9	16
119	Enzymatic hydrolysis of inulin in a bioreactor coupled with an ultrafiltration membrane. *Desalination*, **2012**, 284, 309-315	10.3	16
118	Structural elucidation and in vitro fermentation of extracellular β-d-glucan from Lactobacillus reuteri SK24.003. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 6, 109-116	3.4	16
117	Production of d-allulose from d-glucose by Escherichia coli transformant cells co-expressing d-glucose isomerase and d-psicose 3-epimerase genes. *Journal of the Science of Food and Agriculture*, **2017**, 97, 3420-3426	4.3	15

116	Ultrasound-assisted aqueous two-phase extraction of resveratrol from the enzymatic hydrolysates of Polygonum cuspidatum. *Food Bioscience*, **2019**, 31, 100442	4.9	15
115	Assessment of the physical, mechanical, and moisture-retention properties of pullulan-based ternary co-blended films. *Carbohydrate Polymers*, **2014**, 112, 94-101	10.3	15
114	Recent advances on biological difructose anhydride III production using inulase II from inulin. *Applied Microbiology and Biotechnology*, **2011**, 92, 457-65	5.7	15
113	Fabrication, characterization, physicochemical stability and simulated gastrointestinal digestion of pterostilbene loaded zein-sodium caseinate-fucoidan nanoparticles using pH-driven method. *Food Hydrocolloids*, **2021**, 119, 106851	10.6	15
112	Characterization of ribose-5-phosphate isomerase converting D-psicose to D-allose from Thermotoga lettingae TMO. *Biotechnology Letters*, **2013**, 35, 719-24	3	14
111	Total phenolic compounds and antioxidant activity of a novel peanut based kefir. *Food Science and Biotechnology*, **2015**, 24, 1055-1060	3	13
110	Identification of a recombinant inulin fructotransferase (difructose dianhydride III forming) from Arthrobacter sp. 161MFSha2.1 with high specific activity and remarkable thermostability. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3509-15	5.7	13
109	Advances in the enzymatic production of L-hexoses. *Applied Microbiology and Biotechnology*, **2016**, 100, 6971-9	5.7	13
108	Quantification of Lactulose and Epilactose in the Presence of Lactose in Milk using a dual HPLC analysis. *Food Analytical Methods*, **2016**, 9, 2210-2222	3.4	13
107	Cloning and extracellular expression of inulin fructotransferase from Arthrobacter aurescens SK 8.001 in E. coli. *Journal of the Science of Food and Agriculture*, **2011**, 91, 2715-21	4.3	13
106	Characterization of a novel thermostable l-rhamnose isomerase from Thermobacillus composti KWC4 and its application for production of d-allose. *Process Biochemistry*, **2017**, 53, 153-161	4.8	12
105	Construction of an enzymatic route using a food-grade recombinant Bacillus subtilis for the production and purification of epilactose from lactose. *Journal of Dairy Science*, **2018**, 101, 1872-1882	4	12
104	Advances in applications, metabolism, and biotechnological production of L-xylulose. *Applied Microbiology and Biotechnology*, **2016**, 100, 535-40	5.7	12
103	Characterization of a thermostable arginase from Rummeliibacillus pycnus SK31.001. *Journal of Molecular Catalysis B: Enzymatic*, **2016**, 133, S68-S75		12
102	Characterization of a thermostable recombinant l-rhamnose isomerase from Caldicellulosiruptor obsidiansis OB47 and its application for the production of l-fructose and l-rhamnulose. *Journal of the Science of Food and Agriculture*, **2018**, 98, 2184-2193	4.3	11
101	Loofah sponge activated by periodate oxidation as a carrier for covalent immobilization of lipase. *Korean Journal of Chemical Engineering*, **2013**, 30, 1620-1625	2.8	11
100	Cloning, Expression, and Characterization of a Novel L-Arabinose Isomerase from the Psychrotolerant Bacterium Pseudoalteromonas haloplanktis. *Molecular Biotechnology*, **2016**, 58, 695-706	3	11
99	An efficient method for the high-yield production of l-theanine using a newly isolated glutaminase-producing organism. *Food Bioscience*, **2019**, 28, 164-169	4.9	10

98	Enzyme membrane reactor coupled with nanofiltration membrane process for difructose anhydride III from inulin conversion. *Chemical Engineering Journal*, **2015**, 276, 75-82	14.7	10
97	Probing the Role of Two Critical Residues in Inulin Fructotransferase (DFA III-Producing) Thermostability from Arthrobacter sp.161MFSha2.1. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6188-95	5.7	10
96	Structural modification and characterisation of a sugary maize soluble starch particle after double enzyme treatment. *Carbohydrate Polymers*, **2015**, 122, 101-7	10.3	10
95	Efficient secretion of inulin fructotransferase in Pichia pastoris using the formaldehyde dehydrogenase 1 promoter. *Journal of Industrial Microbiology and Biotechnology*, **2014**, 41, 1783-91	4.2	10
94	Molecular cloning, expression, and enzymatic characterization of Solanum tuberosum hydroperoxide lyase. *European Food Research and Technology*, **2012**, 234, 723-731	3.4	10
93	Development of a recombinant d-mannose isomerase and its characterizations for d-mannose synthesis. *International Journal of Biological Macromolecules*, **2016**, 89, 328-35	7.9	10
92	High-level extracellular expression of inulin fructotransferase in Pichia pastoris for DFA III production. *Journal of the Science of Food and Agriculture*, **2015**, 95, 1408-13	4.3	9
91	Allitol: production, properties and applications. *International Journal of Food Science and Technology*, **2017**, 52, 91-97	3.8	9
90	Enhancing the thermal stability of inulin fructotransferase with high hydrostatic pressure. *International Journal of Biological Macromolecules*, **2015**, 74, 171-8	7.9	9
89	Purification and characterization of an intracellular levansucrase derived from Bacillus methylotrophicus SK 21.002. *Biotechnology and Applied Biochemistry*, **2015**, 62, 815-22	2.8	9
88	In silico Analysis of Bioactive Peptides **2010**, 325-340		9
87	Biologically Active Food Proteins and Peptides in Health: An Overview **2010**, 3-11		9
86	A review of the enzymatic, physical, and chemical modification techniques of xanthan gum. *International Journal of Biological Macromolecules*, **2021**, 186, 472-489	7.9	9
85	Characterization of a thermostable inulin fructotransferase from Clostridium clostridioforme AGR2157 that produces difructose dianhydride I from inulin. *Journal of Molecular Catalysis B: Enzymatic*, **2015**, 120, 16-22		8
84	Dry powder preparation of inulin fructotransferase from Arthrobacter aurescens SK 8.001 fermented liquor. *Carbohydrate Polymers*, **2013**, 95, 654-6	10.3	8
83	Bioproduction of D-psicose using permeabilized cells of newly isolated Rhodobacter sphaeroides SK011. *Frontiers of Chemical Engineering in China*, **2009**, 3, 393-398		8
82	Cloning and characterization of a new ribitol dehydrogenase from Providencia alcalifaciens RIMD 1656011. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2917-24	4.3	8
81	Bioactive Proteins and Peptides from Egg Proteins247-263		8

80	Wheat Proteins and Peptides289-303		8
79	Identification of a novel DFA I-producing inulin fructotransferase from Streptomyces davawensis. *International Journal of Biological Macromolecules*, **2016**, 92, 723-730	7.9	7
78	Facile enzymatic production of difructose dianhydride III from sucrose. *RSC Advances*, **2016**, 6, 103791-103794	3.7	7
77	Effects of pH and dissolved oxygen on the synthesis of □-glutamyltranspeptidase from Bacillus subtilis SK 11.004. *Journal of the Science of Food and Agriculture*, **2012**, 92, 475-80	4.3	7
76	Overproduction of Rummeliibacillus pycnus arginase with multi-copy insertion of the arg cassette into the Bacillus subtilis chromosome. *Applied Microbiology and Biotechnology*, **2017**, 101, 6039-6048	5.7	7
75	Improving the Catalytic Behavior of DFA I-Forming Inulin Fructotransferase from Streptomyces davawensis with Site-Directed Mutagenesis. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 7579-7587	5.7	7
74	Purification and characterization of hydroperoxide lyase from amaranth tricolor (Amaranthus mangostanus L.) leaves. *European Food Research and Technology*, **2010**, 231, 865-871	3.4	7
73	Chemistry Behind Rare Sugars and Bioprocessing. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 13343-13345	5.7	7
72	Characteristics of a fructose 6-phosphate 4-epimerase from Caldilinea aerophila DSM 14535 and its application for biosynthesis of tagatose. *Enzyme and Microbial Technology*, **2020**, 139, 109594	3.8	6
71	Cloning, expression, and characterization of a thermostable l-arginase from Geobacillus thermodenitrificans NG80-2 for l-ornithine production. *Biotechnology and Applied Biochemistry*, **2016**, 63, 391-7	2.8	6
70	Embedding inulin fructotransferase from Arthrobacter aurescens into novel curdlan-based mesoporous silica microspheres for efficient production of Difructose Anhydride III. *Food Chemistry* , **2019**, 299, 125128	8.5	6
69	Large-scale purification of epilactose using a semi-preparative HPLC system. *European Food Research and Technology*, **2017**, 243, 391-402	3.4	6
68	Functional characteristics of starches from the root of Cynanchum auriculatum Royle ex Wight grown in China. *Carbohydrate Polymers*, **2012**, 88, 568-575	10.3	6
67	Flavor-Active Properties of Amino Acids, Peptides, and Proteins **2010**, 341-358		6
66	Elucidation of pressure-induced lid movement and catalysis behavior of Rhizopus chinensis lipase. *International Journal of Biological Macromolecules*, **2017**, 103, 360-365	7.9	5
65	Sorbitol counteracts high hydrostatic pressure-induced denaturation of inulin fructotransferase. *International Journal of Biological Macromolecules*, **2014**, 70, 251-6	7.9	5
64	Improving the catalytic behavior of inulin fructotransferase under high hydrostatic pressure. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2588-94	4.3	5
63	Identification of a Novel Di-D-Fructofuranose 1,2□2,3□Dianhydride (DFA III) Hydrolysis Enzyme from Arthrobacter aurescens SK8.001. *PLoS ONE*, **2015**, 10, e0142640	3.7	5

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