

Bo Jiang

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Enhanced biosynthesis of d-tagatose from maltodextrin through modular pathway engineering of recombinant <i>Escherichia coli</i> . <i>Biochemical Engineering Journal</i> , 2022 , 178, 108303	4.2	1
222	Food bioactives lowering risks of chronic diseases induced by fine particulate air pollution: a comprehensive review.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-26	11.5	
221	Permeabilized whole-cell biocatalyst containing co-expressed two enzymes facilitates the synthesis of maltoheptaose (G7) from starch. <i>Enzyme and Microbial Technology</i> , 2022 , 110057	3.8	
220	Development of self-assembled zein-fucoidan complex nanoparticles as a delivery system for resveratrol.. <i>Colloids and Surfaces B: Biointerfaces</i> , 2022 , 216, 112529	6	3
219	Deletion of α -amylase genes via CRISPR/Cas9 decreases the side effects of hydrolysis towards nonreducing maltoheptaose preparation. <i>Food Bioscience</i> , 2022 , 101801	4.9	0
218	Bioproduction of D-allulose: Properties, applications, purification, and future perspectives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 6012-6026	16.4	0
217	Review of arginase as a promising biocatalyst: characteristics, preparation, applications and future challenges. <i>Critical Reviews in Biotechnology</i> , 2021 , 1-17	9.4	2
216	Characterization and enhanced extracellular overexpression of a new salt-activated alginate lyase. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5154-5162	4.3	0
215	Effect of Enzymatic Hydrolysis on the Zinc Binding Capacity and Gastrointestinal Stability of Peptides Derived From Pumpkin (.) Seeds. <i>Frontiers in Nutrition</i> , 2021 , 8, 647782	6.2	1
214	Effect of Roasting on the Antioxidant Activity, Phenolic Composition, and Nutritional Quality of Pumpkin (L.) Seeds. <i>Frontiers in Nutrition</i> , 2021 , 8, 647354	6.2	5
213	Whole-cell biosynthesis of d-tagatose from maltodextrin by engineered <i>Escherichia coli</i> with multi-enzyme co-expression system. <i>Enzyme and Microbial Technology</i> , 2021 , 145, 109747	3.8	5
212	Improved Performance of D- Psicose 3-Epimerase by Immobilisation on Amino-Epoxy Support with Intense Multipoint Attachment. <i>Foods</i> , 2021 , 10,	4.9	2
211	Enzymatic Preparation of Non-Reducing Oligosaccharides from Maltodextrins and Nigero oligosaccharides. <i>Starch/Staerke</i> , 2021 , 73, 2100028	2.3	1
210	Sulforaphane attenuates oxidative stress and inflammation induced by fine particulate matter in human bronchial epithelial cells. <i>Journal of Functional Foods</i> , 2021 , 81, 104460	5.1	3
209	Efficient biotransformation and synergetic mechanism of dual-enzyme cascade reaction in nonreducing maltoheptaose synthesis. <i>Food Bioscience</i> , 2021 , 41, 101066	4.9	3
208	Permeabilization and immobilization of whole-cell <i>Pseudomonas nitroreducens</i> SP.001 to improve its l-glutaminase performance. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1301-1306	4.3	2
207	Genetic and biochemical characterization of thermophilic β -cyclodextrin glucanotransferase from <i>Gracilibacillus alcaliphilus</i> SK51.001. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 3308-3318	4.3	4

206	Purification and Characterization of Resistant Dextrin. <i>Foods</i> , 2021 , 10,	4.9	3
205	<i>Dictyoglomus turgidum</i> DSM 6724 β -Glucan Phosphorylase: Characterization and Its Application in Multi-enzyme Cascade Reaction for D-Tagatose Production. <i>Applied Biochemistry and Biotechnology</i> , 2021 , 193, 3719-3731	3.2	2
204	A review of the enzymatic, physical, and chemical modification techniques of xanthan gum. <i>International Journal of Biological Macromolecules</i> , 2021 , 186, 472-489	7.9	9
203	New strategy for rare sugars biosynthesis: Aldol reactions using dihydroxyacetone phosphate (DHAP)-dependent aldolases. <i>Food Bioscience</i> , 2021 , 101377	4.9	2
202	Structure characterization and in vitro hypoglycemic effect of partially degraded alginate. <i>Food Chemistry</i> , 2021 , 356, 129728	8.5	1
201	One-pot production of maltoheptaose (DP7) from starch by sequential addition of cyclodextrin glucotransferase and cyclomaltodextrinase. <i>Enzyme and Microbial Technology</i> , 2021 , 149, 109847	3.8	3
200	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	10.6	15
199	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	4.2	4
198	Dual-enzyme co-immobilization for the one-pot production of glucose 6-phosphate from maltodextrin. <i>Biochemical Engineering Journal</i> , 2020 , 161, 107654	4.2	3
197	Characteristics of a fructose 6-phosphate 4-epimerase from <i>Caldilinea aerophila</i> DSM 14535 and its application for biosynthesis of tagatose. <i>Enzyme and Microbial Technology</i> , 2020 , 139, 109594	3.8	6
196	Zein/fucoidan-based composite nanoparticles for the encapsulation of pterostilbene: Preparation, characterization, physicochemical stability, and formation mechanism. <i>International Journal of Biological Macromolecules</i> , 2020 , 158, 461-470	7.9	33
195	Computer-aided search for a cold-active cellobiose 2-epimerase. <i>Journal of Dairy Science</i> , 2020 , 103, 7730-7741		
194	Encapsulation of pterostilbene in nanoemulsions: influence of lipid composition on physical stability, in vitro digestion, bioaccessibility, and Caco-2 cell monolayer permeability. <i>Food and Function</i> , 2019 , 10, 6604-6614	6.1	19
193	Anti-obesity potential of rare sugar d-psicose by regulating lipid metabolism in rats. <i>Food and Function</i> , 2019 , 10, 2417-2425	6.1	22
192	Di-glycosyl-stevioside production via <i>Leuconostoc citreum</i> sk24.002 alternansucrase enzymatic reaction and structural characterization. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 1159-1165	2.8	2
191	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	4.9	10
190	Embedding inulin fructotransferase from <i>Arthrobacter aureus</i> into novel curdlan-based mesoporous silica microspheres for efficient production of Difuctose Anhydride III. <i>Food Chemistry</i> , 2019 , 299, 125128	8.5	6
189	Ultrasound-assisted aqueous two-phase extraction of resveratrol from the enzymatic hydrolysates of <i>Polygonum cuspidatum</i> . <i>Food Bioscience</i> , 2019 , 31, 100442	4.9	15

188	Characterization of a Recombinant Trehalose Synthase from <i>Arthrobacter chlorophenolicus</i> and its Unique Kinetics Indicating a Substrate Cooperativity. <i>Applied Biochemistry and Biotechnology</i> , 2019 , 187, 1255-1271	3.2	2
187	<i>Detarium microcarpum</i> : A novel source of nutrition and medicine: A review. <i>Food Chemistry</i> , 2019 , 274, 900-906	8.5	4
186	Interaction between soybean protein and tea polyphenols under high pressure. <i>Food Chemistry</i> , 2019 , 277, 632-638	8.5	55
185	Biotechnical production of trehalose through the trehalose synthase pathway: current status and future prospects. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 2965-2976	5.7	36
184	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	4	12
183	Combination of sequence-based and in silico screening to identify novel trehalose synthases. <i>Enzyme and Microbial Technology</i> , 2018 , 115, 62-72	3.8	4
182	Lactulose production by a thermostable glycoside hydrolase from the hyperthermophilic archaeon <i>Caldivirga maquilingsis</i> IC-167. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 928-937	4.3	2
181	Deactivation kinetics and the effects of additives on storage stability and structure of D-psicose 3-epimerase. <i>Biotechnology Letters</i> , 2018 , 40, 173-179	3	1
180	Characterization of a thermostable recombinant l-rhamnose isomerase from <i>Caldicellulosiruptor obsidiansis</i> OB47 and its application for the production of l-fructose and l-rhamnulose. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2184-2193	4.3	11
179	Microbial Starch-Converting Enzymes: Recent Insights and Perspectives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 1238-1260	16.4	44
178	Thermostability and Specific-Activity Enhancement of an Arginine Deiminase from <i>Enterococcus faecalis</i> SK23.001 via Semirational Design for l-Citrulline Production. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8841-8850	5.7	3
177	Bioconversion of inulin to difructose anhydride III by a novel inulin fructotransferase from <i>Arthrobacter chlorophenolicus</i> A6. <i>Process Biochemistry</i> , 2018 , 75, 130-138	4.8	2
176	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	7.9	31
175	Chemistry Behind Rare Sugars and Bioprocessing. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 13343-13345	5.7	7
174	l-arabinose isomerases: Characteristics, modification, and application. <i>Trends in Food Science and Technology</i> , 2018 , 78, 25-33	15.3	27
173	Enzymatic approaches to rare sugar production. <i>Biotechnology Advances</i> , 2017 , 35, 267-274	17.8	95
172	Elucidation of stabilizing oil-in-water Pickering emulsion with different modified maize starch-based nanoparticles. <i>Food Chemistry</i> , 2017 , 229, 152-158	8.5	65
171	Identification of an α (1,4)-Glucan-Synthesizing Amylosucrase from <i>Cellulomonas carboniz</i> T26. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2110-2119	5.7	19

170	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. <i>Carbohydrate Polymers</i> , 2017 , 166, 195-201	10.3	26
169	Elucidation of pressure-induced lid movement and catalysis behavior of <i>Rhizopus chinensis</i> lipase. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 360-365	7.9	5
168	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	5.7	16
167	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	4.8	12
166	Hidden Reaction: Mesophilic Cellobiose 2-Epimerases Produce Lactulose. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2530-2539	5.7	23
165	Production of d-allulose from d-glucose by <i>Escherichia coli</i> transformant cells co-expressing d-glucose isomerase and d-psicose 3-epimerase genes. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3420-3426	4.3	15
164	Characterisation of a novel cellobiose 2-epimerase from thermophilic <i>Caldicellulosiruptor obsidiansis</i> for lactulose production. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3095-3105	4.3	21
163	Characterisations of <i>Lactobacillus reuteri</i> SK24.003 glucansucrase: Implications for β -gluco-poly- and oligosaccharides biosynthesis. <i>Food Chemistry</i> , 2017 , 222, 105-112	8.5	16
162	Resveratrol and inflammatory bowel disease. <i>Annals of the New York Academy of Sciences</i> , 2017 , 1403, 38-47	6.5	34
161	Formation of di-d-fructofuranose-1,2?:2,1?-dianhydride by three novel inulin fructotransferases from the Nocardiaceae family. <i>Process Biochemistry</i> , 2017 , 62, 106-113	4.8	3
160	Overproduction of <i>Rummeliibacillus pycnus</i> arginase with multi-copy insertion of the arg cassette into the <i>Bacillus subtilis</i> chromosome. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 6039-6048	5.7	7
159	Improving the Catalytic Behavior of DFA I-Forming Inulin Fructotransferase from <i>Streptomyces davawensis</i> with Site-Directed Mutagenesis. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 7579-7587	5.7	7
158	Characterization of a thermostable glycoside hydrolase (CMBg0408) from the hyperthermophilic archaeon <i>Caldivirga maquilingensis</i> IC-167. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2132-2140	4.3	3
157	Impact of glucansucrase treatment on structure and properties of maize starch. <i>Starch/Staerke</i> , 2017 , 69, 1600222	2.3	4
156	Large-scale purification of epilactose using a semi-preparative HPLC system. <i>European Food Research and Technology</i> , 2017 , 243, 391-402	3.4	6
155	Allitol: production, properties and applications. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 91-97	3.8	9
154	Efficient biosynthesis of levan from sucrose by a novel levansucrase from <i>Brenneria goodwinii</i> . <i>Carbohydrate Polymers</i> , 2017 , 157, 1732-1740	10.3	42
153	Identification of a novel DFA I-producing inulin fructotransferase from <i>Streptomyces davawensis</i> . <i>International Journal of Biological Macromolecules</i> , 2016 , 92, 723-730	7.9	7

- 152 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
- 151 Facile enzymatic production of difructose dianhydride III from sucrose. *RSC Advances*, **2016**, 6, 103791-103794 7
- 150 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
- 149 Recent advances in D-allulose: Physiological functionalities, applications, and biological production. *Trends in Food Science and Technology*, **2016**, 54, 127-137 15.3 68
- 148 Advances in the enzymatic production of L-hexoses. *Applied Microbiology and Biotechnology*, **2016**, 100, 6971-9 5.7 13
- 147 Intracellular synthesis of glutamic acid in *Bacillus methylotrophicus* SK19.001, a glutamate-independent poly(γ -glutamic acid)-producing strain. *Journal of the Science of Food and Agriculture*, **2016**, 96, 66-72 4.3 3
- 146 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
- 145 L-Rhamnose isomerase and its use for biotechnological production of rare sugars. *Applied Microbiology and Biotechnology*, **2016**, 100, 2985-92 5.7 20
- 144 Advances in applications, metabolism, and biotechnological production of L-xylulose. *Applied Microbiology and Biotechnology*, **2016**, 100, 535-40 5.7 12
- 143 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
- 142 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
- 141 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
- 140 A coupled system involving arginase and urease for L-ornithine production. *Journal of Molecular Catalysis B: Enzymatic*, **2016**, 133, S303-S310 3
- 139 Characterization of a thermostable arginase from *Rummeliibacillus pycnus* SK31.001. *Journal of Molecular Catalysis B: Enzymatic*, **2016**, 133, S68-S75 12
- 138 *Leuconostoc citreum* SK24.002 glucansucrase: Biochemical characterisation and de novo synthesis of β -glucan. *International Journal of Biological Macromolecules*, **2016**, 91, 123-31 7.9 17
- 137 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
- 136 Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. *Carbohydrate Polymers*, **2016**, 147, 392-400 10.3 28
- 135 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

134	Development of a recombinant d-mannose isomerase and its characterizations for d-mannose synthesis. <i>International Journal of Biological Macromolecules</i> , 2016 , 89, 328-35	7.9	10
133	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 ³		11
132	Production of d-Allulose with d-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, 7201-7	5.7	19
131	Biochemical characterization of a D-psicose 3-epimerase from <i>Treponema primitia</i> ZAS-1 and its application on enzymatic production of D-psicose. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 49-56	4.3	51
130	d-Mannose: Properties, Production, and Applications: An Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016 , 15, 773-785	16.4	75
129	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, 169-79	10.3	17
128	From fructans to difructose dianhydrides. <i>Applied Microbiology and Biotechnology</i> , 2015 , 99, 175-88	5.7	32
127	Characterization of a d-psicose 3-epimerase from <i>Dorea</i> sp. CAG317 with an acidic pH optimum and a high specific activity. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015 , 120, 68-74		56
126	Biosynthesis of lactosylfructoside by an intracellular levansucrase from <i>Bacillus methylotrophicus</i> SK 21.002. <i>Carbohydrate Research</i> , 2015 , 401, 122-6	2.9	16
125	Polysaccharide Modification through Green Technology: Role of Endodextranase in Improving the Physicochemical Properties of (1-B)(1-6)- β -D-Glucan. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 6450-6	5.7	4
124	Isomerases for biotransformation of D-hexoses. <i>Applied Microbiology and Biotechnology</i> , 2015 , 99, 6571-84		28
123	Total phenolic compounds and antioxidant activity of a novel peanut based kefir. <i>Food Science and Biotechnology</i> , 2015 , 24, 1055-1060	3	13
122	Characterization of a thermostable inulin fructotransferase from <i>Clostridium clostridioforme</i> AGR2157 that produces difructose dianhydride I from inulin. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015 , 120, 16-22		8
121	Enzyme membrane reactor coupled with nanofiltration membrane process for difructose anhydride III from inulin conversion. <i>Chemical Engineering Journal</i> , 2015 , 276, 75-82	14.7	10
120	Effect of shaking velocity on mono-glycosyl-stevioside productivity via alternansucrase acceptor reaction. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015 , 116, 106-112		3
119	Identification of a recombinant inulin fructotransferase (difructose 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, 3509-15	5.7	13
118	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, 9755-63	5.7	20
117	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, 1480-92	3.2	17

116	Modular pathway rewiring of <i>Saccharomyces cerevisiae</i> enables high-level production of L-ornithine. <i>Nature Communications</i> , 2015 , 6, 8224	17.4	72
115	High-level extracellular expression of inulin fructotransferase in <i>Pichia pastoris</i> for DFA III production. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 1408-13	4.3	9
114	Improving the catalytic behavior of inulin fructotransferase under high hydrostatic pressure. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2588-94	4.3	5
113	Identification of a Novel Di-D-Fructofuranose 1,2,3-Tri-O-Acetyl (DFA III) Hydrolysis Enzyme from <i>Arthrobacter aureus</i> SK8.001. <i>PLoS ONE</i> , 2015 , 10, e0142640	3.7	5
112	An overview of biological production of L-theanine. <i>Biotechnology Advances</i> , 2015 , 33, 335-42	17.8	79
111	Polysaccharides modification through green technology: Role of ultrasonication towards improving physicochemical properties of (1-3)(1-6)- β -D-glucans. <i>Food Hydrocolloids</i> , 2015 , 50, 166-173	10.6	22
110	Physicochemical properties of a water soluble extracellular homopolysaccharide from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2015 , 131, 377-83	10.3	31
109	Structural elucidation and in vitro fermentation of extracellular β -D-glucan from <i>Lactobacillus reuteri</i> SK24.003. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015 , 6, 109-116	3.4	16
108	Enhancing the thermal stability of inulin fructotransferase with high hydrostatic pressure. <i>International Journal of Biological Macromolecules</i> , 2015 , 74, 171-8	7.9	9
107	Purification and characterization of an intracellular levansucrase derived from <i>Bacillus methylotrophicus</i> SK 21.002. <i>Biotechnology and Applied Biochemistry</i> , 2015 , 62, 815-22	2.8	9
106	Structural modification and characterisation of a sugary maize soluble starch particle after double enzyme treatment. <i>Carbohydrate Polymers</i> , 2015 , 122, 101-7	10.3	10
105	Interaction mechanism between green tea extract and human α -amylase for reducing starch digestion. <i>Food Chemistry</i> , 2015 , 186, 20-5	8.5	88
104	Impact of α -amylase degradation on properties of sugary maize soluble starch particles. <i>Food Chemistry</i> , 2015 , 177, 1-7	8.5	46
103	High-level production of poly(γ -glutamic acid) by a newly isolated glutamate-independent strain, <i>Bacillus methylotrophicus</i> . <i>Process Biochemistry</i> , 2015 , 50, 329-335	4.8	28
102	Biotransformation of stevioside by <i>Leuconostoc citreum</i> SK24.002 alternansucrase acceptor reaction. <i>Food Chemistry</i> , 2014 , 146, 23-9	8.5	36
101	Structural investigation of a neutral extracellular glucan from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2014 , 106, 384-92	10.3	46
100	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	5.1	33
99	Blend-modification of soy protein/lauric acid edible films using polysaccharides. <i>Food Chemistry</i> , 2014 , 151, 1-6	8.5	46

98	Dual-enzymatic modification of maize starch for increasing slow digestion property. <i>Food Hydrocolloids</i> , 2014 , 38, 180-185	10.6	53
97	Sorbitol counteracts high hydrostatic pressure-induced denaturation of inulin fructotransferase. <i>International Journal of Biological Macromolecules</i> , 2014 , 70, 251-6	7.9	5
96	Current studies on sucrose isomerase and biological isomaltulose production using sucrose isomerase. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 6569-82	5.7	33
95	Biochemical characterization of a thermostable l-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		27
94	Enzymatic modification of corn starch with 4- β -glucanotransferase results in increasing slow digestible and resistant starch. <i>International Journal of Biological Macromolecules</i> , 2014 , 65, 208-14	7.9	63
93	Structure and physicochemical properties of octenyl succinic esters of sugary maize soluble starch and waxy maize starch. <i>Food Chemistry</i> , 2014 , 151, 154-60	8.5	122
92	Characterisation of a novel water-soluble polysaccharide from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2014 , 36, 265-272	10.6	62
91	Improved the slow digestion property of maize starch using partially β -amylolysis. <i>Food Chemistry</i> , 2014 , 152, 128-32	8.5	21
90	Partial branching enzyme treatment increases the low glycaemic property and β ,6 branching ratio of maize starch. <i>Food Chemistry</i> , 2014 , 164, 502-9	8.5	47
89	Assessment of the physical, mechanical, and moisture-retention properties of pullulan-based ternary co-blended films. <i>Carbohydrate Polymers</i> , 2014 , 112, 94-101	10.3	15
88	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	5.1	86
87	Structure and digestibility of endosperm water-soluble β -glucans from different sugary maize mutants. <i>Food Chemistry</i> , 2014 , 143, 156-62	8.5	36
86	Efficient secretion of inulin fructotransferase in <i>Pichia pastoris</i> using the formaldehyde dehydrogenase 1 promoter. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2014 , 41, 1783-91	4.2	10
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