Dong-Guang Xiao

List of Publications by Year
in descending order

116 papers	2,245 citations	257101 24 h-index	301761 39 g-index
123 all docs	123 docs citations	123 times ranked	2214 citing authors

#	Article	IF	Citations
1	Regulation of the Hippo-YAP Pathway by Glucose Sensor O-GlcNAcylation. Molecular Cell, 2017, 68, 591-604.e5.	4.5	197
2	Characterization of volatile compounds of pu-erh tea using solid-phase microextraction and simultaneous distillationâ€“extraction coupled with gas chromatographyâ€“mass spectrometry. Food Research International, 2014, 57, 61-70.	2.9	102
3	Optimization and evaluation of alkaline potassium permanganate pretreatment of corncob. Bioresource Technology, 2015, 180, 1-6.	4.8	64
4	Engineering the oleaginous yeast Yarrowia lipolytica to produce limonene from waste cooking oil. Biotechnology for Biofuels, 2019, 12, 241.	6.2	63
5	A comparative study of volatile components in Dianhong teas from fresh leaves of four tea cultivars by using chromatography-mass spectrometry, multivariate data analysis, and descriptive sensory analysis. Food Research International, 2017, 100, 267-275.	2.9	61
6	Determination of phthalate esters in teas and tea infusions by gas chromatographyâ€“mass spectrometry. Food Chemistry, 2016, 197, 1200-1206.	4.2	60
7	Optimization of Headspace Solid-Phase Microextraction Coupled with Gas Chromatographyâ€“Mass Spectrometry for Detecting Methoxyphenolic Compounds in Pu-erh Tea. Journal of Agricultural and Food Chemistry, 2013, 61, 561-568.	2.4	59
8	Regulation of Saccharomyces cerevisiae genetic engineering on the production of acetate esters and higher alcohols during Chinese Baijiu fermentation. Journal of Industrial Microbiology and Biotechnology, 2017, 44, 949-960.	1.4	46
9	Metabolic engineering of the thermophilic filamentous fungus Myceliophthora thermophila to produce fumaric acid. Biotechnology for Biofuels, 2018, 11, 323.	6.2	46
10	Decreased production of higher alcohols by Saccharomyces cerevisiae for Chinese rice wine fermentation by deletion of Bat aminotransferases. Journal of Industrial Microbiology and Biotechnology, 2015, 42, 617-625.	1.4	42
11	Reduced Production of Higher Alcohols by Saccharomyces cerevisiae in Red Wine Fermentation by Simultaneously Overexpressing BAT1 and Deleting BAT2. Journal of Agricultural and Food Chemistry, 2017, 65, 6936-6942.	2.4	39
12	Efficient utilization of hemicellulose and cellulose in alkali liquor-pretreated corncob for bioethanol production at high solid loading by Spathaspora passalidarum U1-58. Bioresource Technology, 2017, 232, 168-175.	4.8	38
13	Enhanced ethyl caproate production of Chinese liquor yeast by overexpressing EHT1 with deleted FAA1. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 563-572.	1.4	37
14	Genetic engineering to alter carbon flux for various higher alcohol productions by Saccharomyces cerevisiae for Chinese Baijiu fermentation. Applied Microbiology and Biotechnology, 2018, 102, 1783-1795.	1.7	37
15	Characterization of the volatile and sensory profile of instant Pu-erh tea using GCâ€Ã—â€GC-TOFMS and descriptive sensory analysis. Microchemical Journal, 2019, 146, 986-996.	2.3	37
16	Production of pullulan from xylose and hemicellulose hydrolysate by Aureobasidium pullulans AY82 with pH control and DL-dithiothreitol addition. Biotechnology and Bioprocess Engineering, 2014, 19, 282-288.	1.4	36
17	Increased esters and decreased higher alcohols production by engineered brewerâ€™s yeast strains. European Food Research and Technology, 2013, 236, 1009-1014.	1.6	35
18	Simultaneous Improvement of Limonene Production and Tolerance in Yarrowia lipolytica through Tolerance Engineering and Evolutionary Engineering. ACS Synthetic Biology, 2021, 10, 884-896.	1.9	35

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19	Isolation and Characterization of a Marine Microalga for Biofuel Production with Astaxanthin as a Co-Product. Energies, 2013, 6, 2759-2772.	1.6	34
20	Reduced production of ethyl carbamate for wine fermentation by deletingCAR1inSaccharomyces cerevisiae. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 671-679.	1.4	33
21	Highâ€efficiency production of bisabolene from waste cooking oil by metabolically engineered Yarrowia lipolytica. Microbial Biotechnology, 2021, 14, 2497-2513.	2.0	31
22	Fractionation, structural characteristics and immunomodulatory activity of polysaccharide fractions from asparagus (Asparagus officinalis L.) skin. Carbohydrate Polymers, 2021, 256, 117514.	5.1	31
23	Improving Erythritol Production of Aureobasidium pullulans from Xylose by Mutagenesis and Medium Optimization. Applied Biochemistry and Biotechnology, 2016, 180, 717-727.	1.4	29
24	Construction of recombinant industrial brewerâ€™s yeast with lower diacetyl production and proteinase A activity. European Food Research and Technology, 2012, 235, 951-961.	1.6	27
25	Effects of MIG1, TUP1 and SSN6 deletion on maltose metabolism and leavening ability of bakerâ€™s yeast in lean dough. Microbial Cell Factories, 2014, 13, 93.	1.9	23
26	Analysis of volatile compounds in Chinese Laobaigan liquor using headspace solid-phase microextraction coupled with GC-MS. Analytical Methods, 2015, 7, 1906-1913.	1.3	22
27	Structural characterization and immunomodulatory activity of mycelium polysaccharide from liquid fermentation of Monascus purpureus (Hong Qu). Carbohydrate Polymers, 2021, 262, 117945.	5.1	22
28	Enhanced production of 2,3â€butanediol by overexpressing acetolactate synthase and acetoin reductase in <scp>K</scp>lebsiella pneumoniae. Biotechnology and Applied Biochemistry, 2014, 61, 707-715.	1.4	21
29	Effect of Î²â€mannanase domain from Trichoderma reesei on its biochemical characters and synergistic hydrolysis of sugarcane bagasse. Journal of the Science of Food and Agriculture, 2018, 98, 2540-2547.	1.7	21
30	Engineering Saccharomyces cerevisiae for production of the valuable monoterpene d-limonene during Chinese Baijiu fermentation. Journal of Industrial Microbiology and Biotechnology, 2020, 47, 511-523.	1.4	21
31	Hybrid promoter engineering strategies in Yarrowia lipolytica: isoamyl alcohol production as a test study. Biotechnology for Biofuels, 2021, 14, 149.	6.2	21
32	MAL62 overexpression and NTH1 deletion enhance the freezing tolerance and fermentation capacity of the bakerâ€™s yeast in lean dough. Microbial Cell Factories, 2016, 15, 54.	1.9	20
33	Metabolic engineering of microbes for monoterpenoid production. Biotechnology Advances, 2021, 53, 107837.	6.0	20
34	Effects of overexpression of the alcohol acetyltransferaseâ€encoding gene <scp>ATF</scp>1 and disruption of the esteraseâ€encoding gene <scp>IAH</scp>1 on the flavour profiles of <scp>C</scp>hinese yellow rice wine. International Journal of Food Science and Technology, 2012, 47, 2590-2596.	1.3	19
35	Reduction of biogenic amines production by eliminating the PEP4 gene in Saccharomyces cerevisiae during fermentation of Chinese rice wine. Food Chemistry, 2015, 178, 208-211.	4.2	19
36	Improved ethyl caproate production of Chinese liquor yeast by overexpressing fatty acid synthesis genes with OPI1 deletion. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 1261-1270.	1.4	19

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37	Improving freeze-tolerance of bakerâ€™s yeast through seamless gene deletion of NTH1 and PUT1. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 817-828.	1.4	19
38	PGK1 Promoter Library for the Regulation of Acetate Ester Production in Saccharomyces cerevisiae during Chinese Baijiu Fermentation. Journal of Agricultural and Food Chemistry, 2018, 66, 7417-7427.	2.4	19
39	A rapid and efficient one-step site-directed deletion, insertion, and substitution mutagenesis protocol. Analytical Biochemistry, 2013, 434, 254-258.	1.1	18
40	Enhanced production of tetramethylpyrazine in Bacillus licheniformis BL1 by bdhA disruption and 2,3-butanediol supplementation. World Journal of Microbiology and Biotechnology, 2016, 32, 46.	1.7	18
41	Identification by comparative transcriptomics of core regulatory genes for higher alcohol production in a top-fermenting yeast at different temperatures in beer fermentation. Applied Microbiology and Biotechnology, 2019, 103, 4917-4929.	1.7	18
42	Characterisation of maltose metabolism in lean dough by lagging and non-lagging bakerâ€™s yeast strains. Annals of Microbiology, 2008, 58, 655-660.	1.1	17
43	Increase ethyl acetate production in Saccharomyces cerevisiae by genetic engineering of ethyl acetate metabolic pathway. Journal of Industrial Microbiology and Biotechnology, 2019, 46, 801-808.	1.4	17
44	Next-generation metabolic engineering of non-conventional microbial cell factories for carboxylic acid platform chemicals. Biotechnology Advances, 2020, 43, 107605.	6.0	17
45	Sustainable production of FAEE biodiesel using the oleaginous yeast Yarrowia lipolytica. MicrobiologyOpen, 2020, 9, e1051.	1.2	17
46	Biosynthetic Pathway for Ethyl Butyrate Production in Saccharomyces cerevisiae. Journal of Agricultural and Food Chemistry, 2020, 68, 4252-4260.	2.4	17
47	Engineering Yarrowia lipolytica to Produce Itaconic Acid From Waste Cooking Oil. Frontiers in Bioengineering and Biotechnology, 2022, 10, 888869.	2.0	17
48	Enhanced leavening properties of bakerâ€™s yeast overexpressingMAL62with deletion ofMIG1in lean dough. Journal of Industrial Microbiology and Biotechnology, 2012, 39, 1533-1539.	1.4	16
49	Enhanced freeze tolerance of bakerâ€™s yeast by overexpressed trehalose-6-phosphate synthase gene (TPS1) and deleted trehalase genes in frozen dough. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 1275-1285.	1.4	16
50	Effects of SNF1 on Maltose Metabolism and Leavening Ability of Baker's Yeast in Lean Dough. Journal of Food Science, 2015, 80, M2879-85.	1.5	16
51	Metabolic engineering of Bacillus subtilis to enhance the production of tetramethylpyrazine. Biotechnology Letters, 2015, 37, 2475-2480.	1.1	16
52	Metabolic Engineering of Saccharomyces cerevisiae for Ethyl Acetate Biosynthesis. ACS Synthetic Biology, 2021, 10, 495-504.	1.9	16
53	Comparative transcriptome analysis reveals the key regulatory genes for higher alcohol formation by yeast at different Î±-amino nitrogen concentrations. Food Microbiology, 2021, 95, 103713.	2.1	15
54	Enhanced leavening properties of bakerâ€™s yeast by reducing sucrase activity in sweet dough. Applied Microbiology and Biotechnology, 2016, 100, 6375-6383.	1.7	14

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55	Isolation and structural analysis of hemicellulose from corncobs after a delignification pretreatment. Analytical Methods, 2016, 8, 7500-7506.	1.3	14
56	Reduced production of diacetyl by overexpressing BDH2 gene and ILV5 gene in yeast of the lager brewers with one ILV2 allelic gene deleted. Journal of Industrial Microbiology and Biotechnology, 2017, 44, 397-405.	1.4	14
57	Saccharomyces cerevisiae proteinase A excretion and wine making. World Journal of Microbiology and Biotechnology, 2017, 33, 210.	1.7	14
58	An oleaginous yeast platform for renewable 1-butanol synthesis based on a heterologous CoA-dependent pathway and an endogenous pathway. Microbial Cell Factories, 2018, 17, 166.	1.9	14
59	Increasing Yield of 2,3,5,6-Tetramethylpyrazine in Baijiu Through Saccharomyces cerevisiae Metabolic Engineering. Frontiers in Microbiology, 2020, 11, 596306.	1.5	14
60	Improve the production of <scp>d</scp>-limonene by regulating the mevalonate pathway of Saccharomyces cerevisiae during alcoholic beverage fermentation. Journal of Industrial Microbiology and Biotechnology, 2020, 47, 1083-1097.	1.4	14
61	Production of low-alcohol Huangjiu with improved acidity and reduced levels of higher alcohols by fermentation with scarless ALD6 overexpression yeast. Food Chemistry, 2020, 321, 126691.	4.2	14
62	Effects of MAL61 and MAL62 overexpression on maltose fermentation of bakerâ€™s yeast in lean dough. World Journal of Microbiology and Biotechnology, 2015, 31, 1241-1249.	1.7	13
63	Evaluation and Optimization of a Superior Extraction Method for the Characterization of the Volatile Profile of Black Tea by HS-SPME/GC-MS. Food Analytical Methods, 2017, 10, 2481-2489.	1.3	13
64	Reducing diacetyl production of wine by overexpressingBDH1andBDH2inSaccharomyces uvarum. Journal of Industrial Microbiology and Biotechnology, 2017, 44, 1541-1550.	1.4	13
65	Heterologous expression of Spathaspora passalidarum xylose reductase and xylitol dehydrogenase genes improved xylose fermentation ability of Aureobasidium pullulans. Microbial Cell Factories, 2018, 17, 64.	1.9	13
66	A two-step integration method for seamless gene deletion in bakerâ€™s yeast. Analytical Biochemistry, 2013, 439, 30-36.	1.1	12
67	Overexpression of different alcohol acetyltransferase genes with BAT2 deletion in Saccharomyces cerevisiae affects acetate esters and higher alcohols. European Food Research and Technology, 2018, 244, 555-564.	1.6	12
68	Effect of ILV6 Deletion and Expression of aldB from Lactobacillus plantarum in Saccharomyces uvarum on Diacetyl Production and Wine Flavor. Journal of Agricultural and Food Chemistry, 2018, 66, 8556-8565.	2.4	12
69	Decreased proteinase A excretion by strengthening its vacuolar sorting and weakening its constitutive secretion in Saccharomyces cerevisiae. Journal of Industrial Microbiology and Biotechnology, 2017, 44, 149-159.	1.4	11
70	Directed evolution of Î±-amylase from Bacillus licheniformis to enhance its acid-stable performance. Biologia (Poland), 2019, 74, 1363-1372.	0.8	11
71	Modulating acetate ester and higher alcohol production inSaccharomyces cerevisiaethrough the cofactor engineering. Journal of Industrial Microbiology and Biotechnology, 2019, 46, 1003-1011.	1.4	11
72	Enhanced Production of Ethyl Lactate in Saccharomyces cerevisiae by Genetic Modification. Journal of Agricultural and Food Chemistry, 2020, 68, 13863-13870.	2.4	11

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73	Sensory and instrumental analysis-guided exploration of odor-active compounds recovery with oil during the water-boiling extraction of Pu-erh tea. Food Research International, 2020, 134, 109243.	2.9	11
74	Identification of Core Regulatory Genes and Metabolic Pathways for the n-Propanol Synthesis in Saccharomyces cerevisiae. Journal of Agricultural and Food Chemistry, 2021, 69, 1637-1646.	2.4	11
75	Enhancing the enzymatic hydrolysis efficiency of lignocellulose assisted by artificial fusion enzyme of swollenin-xylanase. Industrial Crops and Products, 2021, 173, 114106.	2.5	11
76	Influence of nutrients on proteinase A activity in draft beer during fermentation. International Journal of Food Science and Technology, 2010, 45, 1169-1174.	1.3	10
77	Improvement of stress tolerance and leavening ability under multiple baking-associated stress conditions by overexpression of the SNR84 gene in baker's yeast. International Journal of Food Microbiology, 2015, 197, 15-21.	2.1	10
78	Diacetyl content reduction in industrial brewerâ€™s yeast through ILV2 disruption and BDH1 expression. European Food Research and Technology, 2016, 242, 919-926.	1.6	10
79	Enhancement of C6â€“C10 fatty acid ethyl esters production in Saccharomyces cerevisiae CA by metabolic engineering. LWT - Food Science and Technology, 2021, 145, 111496.	2.5	10
80	Mitochondrial Engineering of Yarrowia lipolytica for Sustainable Production of Î±-Bisabolene from Waste Cooking Oil. ACS Sustainable Chemistry and Engineering, 2022, 10, 9644-9653.	3.2	10
81	Improving isobutanol production in metabolically engineered Escherichia coli by co-producing ethanol and modulation of pentose phosphate pathway. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 851-860.	1.4	9
82	Optimization of sodium percarbonate pretreatment for improving 2,3-butanediol production from corncob. Preparative Biochemistry and Biotechnology, 2018, 48, 218-225.	1.0	9
83	Optimization of an Aqueous Two-Phase System for the Determination of Trace Ethyl Carbamate in Red Wine. Journal of Food Protection, 2019, 82, 1377-1383.	0.8	9
84	The effect of pitching rate on the production of higher alcohols by top-fermenting yeast in wheat beer fermentation. Annals of Microbiology, 2019, 69, 713-726.	1.1	9
85	Functional analysis of the global repressor Tup1 for maltose metabolism in Saccharomyces cerevisiae: different roles of the functional domains. Microbial Cell Factories, 2017, 16, 194.	1.9	8
86	Enhanced acetate ester production of Chinese liquor yeast by overexpressing ATF1 through precise and seamless insertion of PGK1 promoter. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 1823-1828.	1.4	7
87	Analysis of the molecular basis of Saccharomyces cerevisiae mutant with high nucleic acid content by comparative transcriptomics. Food Research International, 2021, 142, 110188.	2.9	7
88	Uncoupling glucose sensing from GAL metabolism for heterologous lactose fermentation in Saccharomyces cerevisiae. Biotechnology Letters, 2021, 43, 1607-1616.	1.1	7
89	Chloride channel-dependent copper acquisition of laccase in the basidiomycetous fungus Cryptococcus neoformans. Science China Life Sciences, 2010, 53, 125-130.	2.3	6
90	A genetic transformation protocol for the xyloseâ€fermenting yeast Spathaspora passalidarum. Engineering in Life Sciences, 2015, 15, 550-555.	2.0	6

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91	Effects of GLC7 and REG1 deletion on maltose metabolism and leavening ability of bakerâ€™s yeast in lean dough. Journal of Biotechnology, 2015, 209, 1-6.	1.9	6
92	Enhanced leavening ability of bakerâ€™s yeast by overexpression of SNR84 with PGM2 deletion. Journal of Industrial Microbiology and Biotechnology, 2015, 42, 939-948.	1.4	6
93	Efficient crude multi-enzyme produced by Trichoderma reesei using corncob for hydrolysis of lignocellulose. 3 Biotech, 2017, 7, 339.	1.1	6
94	Gradual enhancement of ethyl acetate production through promoter engineering in chinese liquor yeast strains. Biotechnology Progress, 2018, 34, 328-336.	1.3	5
95	Discovering the role of the apolipoprotein gene and the genes in the putative pullulan biosynthesis pathway on the synthesis of pullulan, heavy oil and melanin in Aureobasidium pullulans. World Journal of Microbiology and Biotechnology, 2018, 34, 11.	1.7	5
96	Overexpression of SNF4 and deletions of REG1- and REG2-enhanced maltose metabolism and leavening ability of bakerâ€™s yeast in lean dough. Journal of Industrial Microbiology and Biotechnology, 2018, 45, 827-838.	1.4	5
97	Effect of the Deletion of Genes Related to Amino Acid Metabolism on the Production of Higher Alcohols by Saccharomyces cerevisiae. BioMed Research International, 2020, 2020, 1-12.	0.9	5
98	Increased Acetate Ester Production of Polyploid Industrial Brewerâ€™s Yeast Strains via Precise and Seamless â€œSelf-cloningâ€•Integration Strategy. Iranian Journal of Biotechnology, 2019, 17, 38-45.	0.3	5
99	Increased RNA production in Saccharomyces cerevisiae by simultaneously overexpressing FHL1, IFH1, and SSF2 and deleting HRP1. Applied Microbiology and Biotechnology, 2020, 104, 7901-7913.	1.7	4
100	GAT1 Gene, the GATA Transcription Activator, Regulates the Production of Higher Alcohol during Wheat Beer Fermentation by Saccharomyces cerevisiae. Bioengineering, 2021, 8, 61.	1.6	4
101	Effect of main taste compounds on the release of methoxyphenolic compounds in Pu-erh tea. LWT - Food Science and Technology, 2022, 160, 113293.	2.5	4
102	Review in Metabolic Modulation of Higher Alcohols in Top-Fermenting Yeast. Lecture Notes in Electrical Engineering, 2018, , 767-773.	0.3	3
103	A Seamless Gene Deletion Method and Its Application for Regulation of Higher Alcohols and Ester in Baijiu Saccharomyces cerevisiae. BioMed Research International, 2019, 2019, 1-12.	0.9	3
104	Regulating the Golgi apparatus sorting of proteinase A to decrease its excretion in Saccharomyces cerevisiae. Journal of Industrial Microbiology and Biotechnology, 2019, 46, 601-612.	1.4	3
105	Effect of ILV2 deletion and ILV3 or/and ILV5 overexpression in Saccharomyces uvarum on diacetyl and higher alcohols metabolism during wine fermentation. European Food Research and Technology, 2020, 246, 563-572.	1.6	3
106	Application Potential of Baijiu Non-Saccharomyces Yeast in Winemaking Through Sequential Fermentation With Saccharomyces cerevisiae. Frontiers in Microbiology, 2022, 13, .	1.5	3
107	Optimization of Culture Conditions for Production of Astaxanthin by Phaffia rhodozyma. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	2
108	Construction of industrial bakerâ€™s yeast with high level of cAMP. Journal of Food Biochemistry, 2019, 43, e12846.	1.2	2

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109	Influence of Trehalose Accumulation on Response to Freeze Stress in Baker's Yeast. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	1
110	Determination of Phthalate Esters in Tea by Gas Chromatographyâ€“Mass Spectrometry. Lecture Notes in Electrical Engineering, 2015, , 305-315.	0.3	1
111	Construction of self-cloning industrial brewer's yeast withSOD1gene insertion intoPEP4prosequence locus by homologous recombination. Journal of the Institute of Brewing, 2016, 122, 322-328.	0.8	1
112	The Study on the Relationship of Invertase Activity and Leavening Ability in Sweet Dough. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
113	Preparation of Glucan Sulfates with Different Degree of Substitution and Their Immunoprophylaxis Potentials in Escherichia coli Induced Mice Peritonitis. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
114	Isolation of One S. cerevisiae BY-14 Mutant BL-23 with High-Yield Production of Glutathione by Ion Implantation. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
115	Notice of Retraction: Optimization the Protoplast Formation and Regeneration Conditions of Kluyveromyces marxianus and Saccharomyces cerevisiae. , 2011, , .		0
116	Effect of Proteinase A Propeptide Deletion on its Enzyme Activity in Saccharomyces cerevisiae. Lecture Notes in Electrical Engineering, 2014, , 1459-1467.	0.3	0