Dong-Guang Xiao

List of Publications by Citations

110 papers	1,386 citations	20 h-index	31 g-index
123 ext. papers	1,844 ext. citations	4.8 avg, IF	4.74 L-index

#	Paper	IF	Citations
110	Regulation of the Hippo-YAP Pathway by Glucose Sensor O-GlcNAcylation. *Molecular Cell*, **2017**, 68, 591-604.e5	14.5	124
109	Characterization of volatile compounds of pu-erh tea using solid-phase microextraction and simultaneous distillation–extraction coupled with gas chromatography–mass spectrometry. *Food Research International*, **2014**, 57, 61-70	7	83
108	Optimization and evaluation of alkaline potassium permanganate pretreatment of corncob. *Bioresource Technology*, **2015**, 180, 1-6	11	52
107	Optimization of headspace solid-phase microextraction coupled with gas chromatography-mass spectrometry for detecting methoxyphenolic compounds in pu-erh tea. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 561-8	5.7	48
106	Determination of phthalate esters in teas and tea infusions by gas chromatography-mass spectrometry. *Food Chemistry*, **2016**, 197 Pt B, 1200-6	8.5	46
105	Engineering the oleaginous yeast to produce limonene from waste cooking oil. *Biotechnology for Biofuels*, **2019**, 12, 241	7.8	44
104	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	7	36
103	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	3.1	32
102	Increased esters and decreased higher alcohols production by engineered brewer's yeast strains. *European Food Research and Technology*, **2013**, 236, 1009-1014	3.4	32
101	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	4.2	30
100	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	11	29
99	Enhanced ethyl caproate production of Chinese liquor yeast by overexpressing EHT1 with deleted FAA1. *Journal of Industrial Microbiology and Biotechnology*, **2014**, 41, 563-72	4.2	27
98	Construction of recombinant industrial brewer's yeast with lower diacetyl production and proteinase A activity. *European Food Research and Technology*, **2012**, 235, 951-961	3.4	27
97	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	5.7	26
96	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, 617-25	4.2	25
95	Isolation and Characterization of a Marine Microalga for Biofuel Production with Astaxanthin as a Co-Product. *Energies*, **2013**, 6, 2759-2772	3.1	25
94	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	5.7	24

93	Metabolic engineering of the thermophilic filamentous fungus to produce fumaric acid. *Biotechnology for Biofuels*, **2018**, 11, 323	7.8	24
92	Characterization of the volatile and sensory profile of instant Pu-erh tea using GC□GC-TOFMS and descriptive sensory analysis. *Microchemical Journal*, **2019**, 146, 986-996	4.8	23
91	Improving Erythritol Production of Aureobasidium pullulans from Xylose by Mutagenesis and Medium Optimization. *Applied Biochemistry and Biotechnology*, **2016**, 180, 717-727	3.2	22
90	Reduced production of ethyl carbamate for wine fermentation by deleting CAR1 in Saccharomyces cerevisiae. *Journal of Industrial Microbiology and Biotechnology*, **2016**, 43, 671-9	4.2	20
89	Analysis of volatile compounds in Chinese Laobaigan liquor using headspace solid-phase microextraction coupled with GC-MS. *Analytical Methods*, **2015**, 7, 1906-1913	3.2	20
88	Effects of MIG1, TUP1 and SSN6 deletion on maltose metabolism and leavening ability of baker's yeast in lean dough. *Microbial Cell Factories*, **2014**, 13, 93	6.4	18
87	Enhanced production of 2,3-butanediol by overexpressing acetolactate synthase and acetoin reductase in Klebsiella pneumoniae. *Biotechnology and Applied Biochemistry*, **2014**, 61, 707-15	2.8	16
86	Effects of overexpression of the alcohol acetyltransferase-encoding gene ATF1 and disruption of the esterase-encoding gene IAH1 on the flavour profiles of Chinese yellow rice wine. *International Journal of Food Science and Technology*, **2012**, 47, 2590-2596	3.8	16
85	Enhanced leavening properties of baker's yeast overexpressing MAL62 with deletion of MIG1 in lean dough. *Journal of Industrial Microbiology and Biotechnology*, **2012**, 39, 1533-9	4.2	16
84	A rapid and efficient one-step site-directed deletion, insertion, and substitution mutagenesis protocol. *Analytical Biochemistry*, **2013**, 434, 254-8	3.1	15
83	Characterisation of maltose metabolism in lean dough by lagging and non-lagging baker□s yeast strains. *Annals of Microbiology*, **2008**, 58, 655-660	3.2	15
82	Effects of SNF1 on Maltose Metabolism and Leavening Ability of Baker's Yeast in Lean Dough. *Journal of Food Science*, **2015**, 80, M2879-85	3.4	14
81	MAL62 overexpression and NTH1 deletion enhance the freezing tolerance and fermentation capacity of the baker's yeast in lean dough. *Microbial Cell Factories*, **2016**, 15, 54	6.4	13
80	Effects of MAL61 and MAL62 overexpression on maltose fermentation of baker's yeast in lean dough. *World Journal of Microbiology and Biotechnology*, **2015**, 31, 1241-9	4.4	12
79	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	4.2	12
78	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, 1261-70	4.2	12
77	Improving freeze-tolerance of baker's yeast through seamless gene deletion of NTH1 and PUT1. *Journal of Industrial Microbiology and Biotechnology*, **2016**, 43, 817-28	4.2	12
76	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	4.2	12

75	Simultaneous Improvement of Limonene Production and Tolerance in through Tolerance Engineering and Evolutionary Engineering. *ACS Synthetic Biology*, **2021**, 10, 884-896	5.7	12
74	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	4.4	11
73	Enhanced freeze tolerance of baker'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, 1275-85	4.2	11
72	Reduction of biogenic amines production by eliminating the PEP4 gene in Saccharomyces cerevisiae during fermentation of Chinese rice wine. *Food Chemistry*, **2015**, 178, 208-11	8.5	11
71	Sustainable production of FAEE biodiesel using the oleaginous yeast Yarrowia lipolytica. *MicrobiologyOpen*, **2020**, 9, e1051	3.4	10
70	Influence of nutrients on proteinase A activity in draft beer during fermentation. *International Journal of Food Science and Technology*, **2010**, 45, 1169-1174	3.8	10
69	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	5.7	9
68	Isolation and structural analysis of hemicellulose from corncobs after a delignification pretreatment. *Analytical Methods*, **2016**, 8, 7500-7506	3.2	9
67	A two-step integration method for seamless gene deletion in baker's yeast. *Analytical Biochemistry*, **2013**, 439, 30-6	3.1	9
66	Saccharomyces cerevisiae proteinase A excretion and wine making. *World Journal of Microbiology and Biotechnology*, **2017**, 33, 210	4.4	9
65	Fractionation, structural characteristics and immunomodulatory activity of polysaccharide fractions from asparagus (Asparagus officinalis L.) skin. *Carbohydrate Polymers*, **2021**, 256, 117514	10.3	9
64	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	3.4	8
63	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	4.2	8
62	Heterologous expression of Spathaspora passalidarum xylose reductase and xylitol dehydrogenase genes improved xylose fermentation ability of Aureobasidium pullulans. *Microbial Cell Factories*, **2018**, 17, 64	6.4	8
61	Reducing diacetyl production of wine by overexpressing BDH1 and BDH2 in Saccharomyces uvarum. *Journal of Industrial Microbiology and Biotechnology*, **2017**, 44, 1541-1550	4.2	8
60	Metabolic engineering of Bacillus subtilis to enhance the production of tetramethylpyrazine. *Biotechnology Letters*, **2015**, 37, 2475-80	3	8
59	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	5.8	8
58	Improve the production of D-limonene by regulating the mevalonate pathway of Saccharomyces cerevisiae during alcoholic beverage fermentation. *Journal of Industrial Microbiology and Biotechnology*, **2020**, 47, 1083-1097	4.2	8

57	Enhanced leavening properties of baker's yeast by reducing sucrase activity in sweet dough. *Applied Microbiology and Biotechnology*, **2016**, 100, 6375-6383	5.7	8
56	High-efficiency production of bisabolene from waste cooking oil by metabolically engineered Yarrowia lipolytica. *Microbial Biotechnology*, **2021**, 14, 2497-2513	6.3	8
55	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	6.4	8
54	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	5.7	8
53	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	7	7
52	Effect of β-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	4.3	7
51	Diacetyl content reduction in industrial brewers' yeast through ILV2 disruption and BDH1 expression. *European Food Research and Technology*, **2016**, 242, 919-926	3.4	7
50	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	5.7	7
49	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	4.2	7
48	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, 1823-8	4.2	7
47	Next-generation metabolic engineering of non-conventional microbial cell factories for carboxylic acid platform chemicals. *Biotechnology Advances*, **2020**, 43, 107605	17.8	7
46	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	6.4	6
45	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, 851-60	4.2	6
44	A genetic transformation protocol for the xylose-fermenting yeastSpathaspora passalidarum. *Engineering in Life Sciences*, **2015**, 15, 550-555	3.4	6
43	Comparative transcriptome analysis reveals the key regulatory genes for higher alcohol formation by yeast at different α-amino nitrogen concentrations. *Food Microbiology*, **2021**, 95, 103713	6	6
42	Hybrid promoter engineering strategies in Yarrowia lipolytica: isoamyl alcohol production as a test study. *Biotechnology for Biofuels*, **2021**, 14, 149	7.8	6
41	Modulating acetate ester and higher alcohol production in Saccharomyces cerevisiae through the cofactor engineering. *Journal of Industrial Microbiology and Biotechnology*, **2019**, 46, 1003-1011	4.2	5
40	Effects of GLC7 and REG1 deletion on maltose metabolism and leavening ability of baker's yeast in lean dough. *Journal of Biotechnology*, **2015**, 209, 1-6	3.7	5

39	Enhanced leavening ability of baker's yeast by overexpression of SNR84 with PGM2 deletion. *Journal of Industrial Microbiology and Biotechnology*, **2015**, 42, 939-48	4.2	5
38	Biosynthetic Pathway for Ethyl Butyrate Production in. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 4252-4260	5.7	5
37	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	3.4	5
36	Optimization of sodium percarbonate pretreatment for improving 2,3-butanediol production from corncob. *Preparative Biochemistry and Biotechnology*, **2018**, 48, 218-225	2.4	5
35	Chloride channel-dependent copper acquisition of laccase in the basidiomycetous fungus Cryptococcus neoformans. *Science China Life Sciences*, **2010**, 53, 125-130	8.5	5
34	Enhanced Production of Ethyl Lactate in by Genetic Modification. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13863-13870	5.7	5
33	Efficient crude multi-enzyme produced by using corncob for hydrolysis of lignocellulose. *3 Biotech*, **2017**, 7, 339	2.8	4
32	Directed evolution of □amylase from Bacillus licheniformis to enhance its acid-stable performance. *Biologia (Poland)*, **2019**, 74, 1363-1372	1.5	4
31	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	8.5	4
30	Gradual enhancement of ethyl acetate production through promoter engineering in chinese liquor yeast strains. *Biotechnology Progress*, **2018**, 34, 328-336	2.8	4
29	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	2.5	4
28	Increasing Yield of 2,3,5,6-Tetramethylpyrazine in Baijiu Through Metabolic Engineering. *Frontiers in Microbiology*, **2020**, 11, 596306	5.7	4
27	Overexpression of SNF4 and deletions of REG1- and REG2-enhanced maltose metabolism and leavening ability of baker's yeast in lean dough. *Journal of Industrial Microbiology and Biotechnology* , **2018**, 45, 827-838	4.2	4
26	Metabolic engineering of microbes for monoterpenoid production. *Biotechnology Advances*, **2021**, 53, 107837	17.8	4
25	Increased Acetate Ester Production of Polyploid Industrial Brewer's Yeast Strains via Precise and Seamless "Self-cloning" Integration Strategy. *Iranian Journal of Biotechnology*, **2019**, 17, e1990	1	3
24	Identification of Core Regulatory Genes and Metabolic Pathways for the -Propanol Synthesis in. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 1637-1646	5.7	3
23	Construction of industrial baker's yeast with high level of cAMP. *Journal of Food Biochemistry*, **2019**, 43, e12846	3.3	2
22	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	3.2	2

21	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	4.2	2
20	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*, **2017**, 34, 11	4.4	2
19	Uncoupling glucose sensing from GAL metabolism for heterologous lactose fermentation in Saccharomyces cerevisiae. *Biotechnology Letters*, **2021**, 43, 1607-1616	3	2
18	Enhancement of C6–C10 fatty acid ethyl esters production in Saccharomyces cerevisiae CA by metabolic engineering. *LWT - Food Science and Technology*, **2021**, 145, 111496	5.4	2
17	Structural characterization and immunomodulatory activity of mycelium polysaccharide from liquid fermentation of Monascus purpureus (Hong Qu). *Carbohydrate Polymers*, **2021**, 262, 117945	10.3	2
16	Metabolic Engineering of for Ethyl Acetate Biosynthesis. *ACS Synthetic Biology*, **2021**, 10, 495-504	5.7	2
15	A Seamless Gene Deletion Method and Its Application for Regulation of Higher Alcohols and Ester in Baijiu. *BioMed Research International*, **2019**, 2019, 6723849	3	1
14	Effect of the Deletion of Genes Related to Amino Acid Metabolism on the Production of Higher Alcohols by. *BioMed Research International*, **2020**, 2020, 6802512	3	1
13	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	3.4	1
12	Review in Metabolic Modulation of Higher Alcohols in Top-Fermenting Yeast. *Lecture Notes in Electrical Engineering*, **2018**, 767-773	0.2	1
11	Determination of Phthalate Esters in Tea by Gas Chromatography–Mass Spectrometry. *Lecture Notes in Electrical Engineering*, **2015**, 305-315	0.2	1
10	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**,		1
9	Enhancing the enzymatic hydrolysis efficiency of lignocellulose assisted by artificial fusion enzyme of swollenin-xylanase. *Industrial Crops and Products*, **2021**, 173, 114106	5.9	1
8	Analysis of the molecular basis of Saccharomyces cerevisiae mutant with high nucleic acid content by comparative transcriptomics. *Food Research International*, **2021**, 142, 110188	7	1
7	Gene, the GATA Transcription Activator, Regulates the Production of Higher Alcohol during Wheat Beer Fermentation by. *Bioengineering*, **2021**, 8,	5.3	1
6	Construction of self-cloning industrial brewer's yeast with SOD1 gene insertion into PEP4 prosequence locus by homologous recombination. *Journal of the Institute of Brewing*, **2016**, 122, 322-328	2	1
5	Increased RNA production in Saccharomyces cerevisiae by simultaneously overexpressing FHL1, IFH1, and SSF2 and deleting HRP1. *Applied Microbiology and Biotechnology*, **2020**, 104, 7901-7913	5.7	0
4	Effect of main taste compounds on the release of methoxyphenolic compounds in Pu-erh tea. *LWT - Food Science and Technology*, **2022**, 160, 113293	5.4	0

3	Engineering to Produce Itaconic Acid From Waste Cooking Oil.. *Frontiers in Bioengineering and Biotechnology*, **2022**, 10, 888869	5.8	0
2	Effects of ATF2 Overexpression with BAT2 Deletion on the Higher Alcohols and Esters in Beer Yeast. *Lecture Notes in Electrical Engineering*, **2018**, 79-87	0.2	
1	Effect of Proteinase A Propeptide Deletion on its Enzyme Activity in Saccharomyces cerevisiae. *Lecture Notes in Electrical Engineering*, **2014**, 1459-1467	0.2	