Xuetuan Wei

List of Publications by Year
in descending order

44 papers	1,503 citations	304368 22 h-index	329751 37 g-index
45 all docs	45 docs citations	45 times ranked	1571 citing authors

#	Article	IF	Citations
1	Synthesis of silver nanoparticles by solar irradiation of cell-free Bacillus amyloliquefaciens extracts and AgNO3. Bioresource Technology, 2012, 103, 273-278.	4.8	162
2	Reduction of hexavalent chromium by Pannonibacter phragmitetus LSSE-09 stimulated with external electron donors under alkaline conditions. Journal of Hazardous Materials, 2011, 185, 1169-1176.	6.5	84
3	Isolation of Halotolerant Bacillus licheniformis WX-02 and Regulatory Effects of Sodium Chloride on Yield and Molecular Sizes of Poly-Î³-Glutamic Acid. Applied Biochemistry and Biotechnology, 2010, 160, 1332-1340.	1.4	83
4	Production of Fibrinolytic Enzyme from Bacillus amyloliquefaciens by Fermentation of Chickpeas, with the Evaluation of the Anticoagulant and Antioxidant Properties of Chickpeas. Journal of Agricultural and Food Chemistry, 2011, 59, 3957-3963.	2.4	81
5	Improvement of lichenysin production in Bacillus licheniformis by replacement of native promoter of lichenysin biosynthesis operon and medium optimization. Applied Microbiology and Biotechnology, 2014, 98, 8895-8903.	1.7	71
6	Prebiotic, Probiotic, Antimicrobial, and Functional Food Applications of Bacillus amyloliquefaciens. Journal of Agricultural and Food Chemistry, 2020, 68, 14709-14727.	2.4	68
7	Efficient expression of nattokinase in Bacillus licheniformis: host strain construction and signal peptide optimization. Journal of Industrial Microbiology and Biotechnology, 2015, 42, 287-295.	1.4	65
8	Adsorption of rare earths (III) by calcium alginate-poly glutamic acid hybrid gels. Journal of Chemical Technology and Biotechnology, 2014, 89, 969-977.	1.6	62
9	Evaluation of the Biogenic Amines Formation and Degradation Abilities of Lactobacillus curvatus From Chinese Bacon. Frontiers in Microbiology, 2018, 9, 1015.	1.5	52
10	Balancing the carbon flux distributions between the TCA cycle and glyoxylate shunt to produce glycolate at high yield and titer in Escherichia coli. Metabolic Engineering, 2018, 46, 28-34.	3.6	50
11	Reduction of hexavalent chromium by Pannonibacter phragmitetus LSSE-09 coated with polyethylenimine-functionalized magnetic nanoparticles under alkaline conditions. Journal of Hazardous Materials, 2011, 189, 787-793.	6.5	42
12	Evaluation of the Biogenic Amines and Microbial Contribution in Traditional Chinese Sausages. Frontiers in Microbiology, 2019, 10, 872.	1.5	42
13	A novel strategy to improve protein secretion via overexpression of the SppA signal peptide peptidase in Bacillus licheniformis. Microbial Cell Factories, 2017, 16, 70.	1.9	41
14	Enhanced expression ofpgdSgene for high production of poly-Î³-glutamic aicd with lower molecular weight inBacillus licheniformisWX-02. Journal of Chemical Technology and Biotechnology, 2014, 89, 1825-1832.	1.6	40
15	Metabolomics analysis reveals global acetoin stress response of Bacillus licheniformis. Metabolomics, 2019, 15, 25.	1.4	39
16	CdTe/CdS quantum dot-labeled fluorescent immunochromatography test strips for rapid detection of Escherichia coli O157:H7. RSC Advances, 2017, 7, 17819-17823.	1.7	37
17	Enhancement of acetoin production from Bacillus licheniformis by 2,3-butanediol conversion strategy: Metabolic engineering and fermentation control. Process Biochemistry, 2017, 57, 35-42.	1.8	35
18	Strain Screening, Fermentation, Separation, and Encapsulation for Production of Nattokinase Functional Food. Applied Biochemistry and Biotechnology, 2012, 168, 1753-1764.	1.4	34

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19	Glutamate dehydrogenase (RocG) in Bacillus licheniformis WX-02: Enzymatic properties and specific functions in glutamic acid synthesis for poly-Î³-glutamic acid production. Enzyme and Microbial Technology, 2017, 99, 9-15.	1.6	31
20	A new strategy for enhancement of polyâ€Î³â€glutamic acid production by multiple physicochemical stresses in Bacillus licheniformis. Journal of Chemical Technology and Biotechnology, 2015, 90, 709-713.	1.6	30
21	Biogenic amines analysis and microbial contribution in traditional fermented food of Douchi. Scientific Reports, 2018, 8, 12567.	1.6	29
22	Genome Sequence of Bacillus licheniformis WX-02. Journal of Bacteriology, 2012, 194, 3561-3562.	1.0	27
23	Use of Bacillus amyloliquefaciens HZ-12 for High-Level Production of the Blood Glucose Lowering Compound, 1-Deoxynojirimycin (DNJ), and Nutraceutical Enriched Soybeans via Fermentation. Applied Biochemistry and Biotechnology, 2017, 181, 1108-1122.	1.4	22
24	A comprehensive review of spermidine: Safety, health effects, absorption and metabolism, food materials evaluation, physical and chemical processing, and bioprocessing. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2820-2842.	5.9	21
25	Enhancement of polyâ€Î³â€glutamic acid production by alkaline <scp>pH</scp> stress treatment in Bacillus licheniformis<scp>WX</scp>â€02. Journal of Chemical Technology and Biotechnology, 2016, 91, 2399-2403.	1.6	20
26	Metabolic engineering of Bacillus amyloliquefaciens for enhanced production of S-adenosylmethionine by coupling of an engineered S-adenosylmethionine pathway and the tricarboxylic acid cycle. Biotechnology for Biofuels, 2019, 12, 211.	6.2	20
27	Encapsulation of Pannonibacter phragmitetus LSSE-09 in alginateâ€“carboxymethyl cellulose capsules for reduction of hexavalent chromium under alkaline conditions. Journal of Industrial Microbiology and Biotechnology, 2011, 38, 1709-1718.	1.4	19
28	Identification of a Key Gene Involved in Branched-Chain Short Fatty Acids Formation in Natto by Transcriptional Analysis and Enzymatic Characterization in Bacillus subtilis. Journal of Agricultural and Food Chemistry, 2017, 65, 1592-1597.	2.4	19
29	Preparation of the antithrombotic and antimicrobial coating through layer-by-layer self-assembly of nattokinase-nanosilver complex and polyethylenimine. Colloids and Surfaces B: Biointerfaces, 2014, 116, 418-423.	2.5	18
30	Multilevel Metabolic Engineering of Bacillus amyloliquefaciens for Production of the Platform Chemical Putrescine from Sustainable Biomass Hydrolysates. ACS Sustainable Chemistry and Engineering, 2020, 8, 2147-2157.	3.2	18
31	Enhanced Lignin Degradation in Tobacco Stalk Composting with Inoculation of White-Rot Fungi Trametes hirsuta and Pleurotus ostreatus. Waste and Biomass Valorization, 2020, 11, 3525-3535.	1.8	17
32	Biosynthesis of a Novel Bioactive Metabolite of Spermidine from Bacillus amyloliquefaciens: Gene Mining, Sequence Analysis, and Combined Expression. Journal of Agricultural and Food Chemistry, 2021, 69, 267-274.	2.4	14
33	Systematic Metabolic Engineering for the Production of Azaphilones in Monascus purpureus HJ11. Journal of Agricultural and Food Chemistry, 2022, 70, 1589-1600.	2.4	14
34	Sunlightâ€induced biosynthesis of silver nanoparticles by animal and fungus biomass and their characterization. Journal of Chemical Technology and Biotechnology, 2014, 89, 305-311.	1.6	13
35	Enhancement of l-valine production in Bacillus licheniformis by blocking three branched pathways. Biotechnology Letters, 2015, 37, 1243-1248.	1.1	13
36	Identification of a Spermidine Synthase Gene from Soybean by Recombinant Expression, Transcriptional Verification, and Sequence Analysis. Journal of Agricultural and Food Chemistry, 2020, 68, 2366-2372.	2.4	12

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37	Efficient production of extracellular alkaline protease in Bacillus amyloliquefaciens by host strain construction. LWT - Food Science and Technology, 2022, 163, 113620.	2.5	11
38	Antimicrobial Effects of Silver Nanoparticles Synthesized by Fatsia japonica Leaf Extracts for Preservation of Citrus Fruits. Journal of Food Science, 2017, 82, 1861-1866.	1.5	10
39	High-level production of Î±-amylase by manipulating the expression of alanine racamase in Bacillus licheniformis. Biotechnology Letters, 2017, 39, 1389-1394.	1.1	9
40	Poly-Î³-glutamic acid modified magnetic nanoparticles for fast solid phase extraction of trace amounts of Cu(<scp>ii</scp>) and Pb(<scp>ii</scp>). Analytical Methods, 2014, 6, 9800-9806.	1.3	7
41	Enhancement of S-adenosylmethionine production by deleting thrB gene and overexpressing SAM2 gene in Bacillus amyloliquefaciens. Biotechnology Letters, 2020, 42, 2293-2298.	1.1	6
42	Efficient production of free fatty acids from ionic liquid-based acid- or enzyme-catalyzed bamboo hydrolysate. Journal of Industrial Microbiology and Biotechnology, 2017, 44, 419-430.	1.4	5
43	Decreased formation of branched-chain short fatty acids in Bacillus amyloliquefaciens by metabolic engineering. Biotechnology Letters, 2017, 39, 529-533.	1.1	5
44	Production of a novel lycopene-rich soybean food by fermentation with Bacillus amyloliquefaciens. LWT - Food Science and Technology, 2022, 153, 112551.	2.5	5