

# Ning Ding

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3518349/publications.pdf>

Version: 2024-02-01

10  
papers

234  
citations

1163117  
8  
h-index

1372567  
10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

271  
citing authors

#	ARTICLE	IF	CITATIONS
1	Maltooligosaccharide-forming amylase: Characteristics, preparation, and application. <i>Biotechnology Advances</i> , 2017, 35, 619-632.	11.7	66
2	Single C-to-T substitution using engineered APOBEC3G-nCas9 base editors with minimum genome- and transcriptome-wide off-target effects. <i>Science Advances</i> , 2020, 6, eaba1773.	10.3	55
3	Calcium and sodium ions synergistically enhance the thermostability of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Food Chemistry</i> , 2019, 283, 170-176.	8.2	27
4	Advances in genome editing for genetic hearing loss. <i>Advanced Drug Delivery Reviews</i> , 2021, 168, 118-133.	13.7	24
5	Catalase Involved in Oxidative Cyclization of the Tetracyclic Ergoline of Fungal Ergot Alkaloids. <i>Journal of the American Chemical Society</i> , 2019, 141, 17517-17521.	13.7	20
6	Quinolactacin Biosynthesis Involves Non-Ribosomal Peptide Synthetase-Catalyzed Dieckmann Condensation to Form the Quinolone-β-lactam Hybrid. <i>Angewandte Chemie - International Edition</i> , 2020, 59, 19108-19114.	13.8	14
7	Carbohydrate-Binding Module and Linker Allow Cold Adaptation and Salt Tolerance of Maltopentaose-Forming Amylase From Marine Bacterium <i>Saccharophagus degradans</i> 2-40T. <i>Frontiers in Microbiology</i> , 2021, 12, 708480.	3.5	12
8	Starch-Binding Domain Modulates the Specificity of Maltopentaose Production at Moderate Temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 9057-9065.	5.2	9
9	Quinolactacin Biosynthesis Involves Non-Ribosomal Peptide Synthetase-Catalyzed Dieckmann Condensation to Form the Quinolone-β-lactam Hybrid. <i>Angewandte Chemie</i> , 2020, 132, 19270-19276.	2.0	5
10	Fusion of maltooligosaccharide-forming amylases from two origins for the improvement of maltopentaose synthesis. <i>Food Research International</i> , 2021, 150, 110735.	6.2	2