## Liang Chen

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3524035/publications.pdf

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12	332	7	10
papers	citations	h-index	g-index
12	12	12	379 citing authors
all docs	docs citations	times ranked	

#	Article	IF	CITATIONS
1	Seedâ€borne endophytic <i>Bacillus velezensis</i> LHSB1 mediate the biocontrol of peanut stem rot caused by <i>Sclerotium rolfsii</i> Journal of Applied Microbiology, 2020, 128, 803-813.	3.1	34
2	Genome Shuffling of Bacillus velezensis for Enhanced Surfactin Production and Variation Analysis. Current Microbiology, 2020, 77, 71-78.	2.2	11
3	Applications and research advance of genome shuffling for industrial microbial strains improvement. World Journal of Microbiology and Biotechnology, 2020, 36, 158.	3.6	6
4	Antimicrobial, plant growth-promoting and genomic properties of the peanut endophyte Bacillus velezensis LDO2. Microbiological Research, 2019, 218, 41-48.	5.3	102
5	Enhancement of Daptomycin Production by the Method of Combining Ribosome Engineering and Genome Shuffling in Streptomyces roseosporus. Applied Biochemistry and Microbiology, 2018, 54, 611-615.	0.9	5
6	A comprehensive understanding of the biocontrol potential of Bacillus velezensis LM2303 against Fusarium head blight. PLoS ONE, 2018, 13, e0198560.	2.5	107
7	Complete genome sequence of Bacillus velezensis LM2303, a biocontrol strain isolated from the dung of wild yak inhabited Qinghai-Tibet plateau. Journal of Biotechnology, 2017, 251, 124-127.	3.8	21
8	Protective effect of a novel antifungal peptide derived from human chromogranin a on the immunity of mice infected with Candida krusei. Experimental and Therapeutic Medicine, 2017, 13, 2429-2434.	1.8	13
9	Genome Shuffling of Streptomyces roseosporus for Improving Daptomycin Production. Applied Biochemistry and Biotechnology, 2014, 172, 2661-2669.	2.9	24
10	Isolation and Characterization of a Novel Small Antifungal Peptide from Bacillus megaterium D4 Isolated from the Dung of Wild Plateau Yak in China. Protein and Peptide Letters, 2010, 17, 542-546.	0.9	2
11	Reducing the Allergenicity from Food by Microbial Fermentation. Advanced Materials Research, 0, 524-527, 2302-2305.	0.3	4
12	Allergens in Wheat: Review. Advanced Materials Research, 0, 518-523, 5510-5513.	0.3	3