

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

35 papers	590 citations	13 h-index	23 g-index
36 ext. papers	726 ext. citations	4.4 avg, IF	4.16 L-index

#	Paper	IF	Citations
35	Heterogeneous activation of peroxymonosulfate using Mn-Fe layered double hydroxide: Performance and mechanism for organic pollutant degradation. <i>Science of the Total Environment</i> , <b>2019</b> , 663, 453-464	10.2	81
34	Improved production of ethanol by novel genome shuffling in <i>Saccharomyces cerevisiae</i> . <i>Applied Biochemistry and Biotechnology</i> , <b>2010</b> , 160, 1084-93	3.2	57
33	Novel methods of genome shuffling in <i>Saccharomyces cerevisiae</i> . <i>Biotechnology Letters</i> , <b>2009</b> , 31, 671-73	3	49
32	Inhibitory effect on HT-29 colon cancer cells of a water-soluble polysaccharide obtained from highland barley. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 92, 88-95	7.9	33
31	Eicosapentaenoic acid (EPA) induced apoptosis in HepG2 cells through ROS-Ca(2+)-JNK mitochondrial pathways. <i>Biochemical and Biophysical Research Communications</i> , <b>2015</b> , 456, 926-32	3.4	32
30	Pretreatment of landfill leachate in near-neutral pH condition by persulfate activated Fe-C micro-electrolysis system. <i>Chemosphere</i> , <b>2019</b> , 216, 749-756	8.4	32
29	Genome shuffling of <i>Zygosaccharomyces rouxii</i> to accelerate and enhance the flavour formation of soy sauce. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 281-5	4.3	30
28	Comparative proteome analysis of <i>Aspergillus oryzae</i> 3.042 and A. <i>oryzae</i> 100-8 strains: Towards the production of different soy sauce flavors. <i>Journal of Proteomics</i> , <b>2012</b> , 75, 3914-24	3.9	25
27	Improvement of soy-sauce flavour by genome shuffling in <i>Candida versatilis</i> to improve salt stress resistance. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 45, 17-22	3.8	24
26	Construction of the mutant strain in <i>Aspergillus oryzae</i> 3.042 for abundant proteinase production by the N <sup>+</sup> ion implantation mutagenesis. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 504-510	3.8	23
25	Protective and prophylactic effects of chlorogenic acid on aluminum-induced acute hepatotoxicity and hematotoxicity in mice. <i>Chemico-Biological Interactions</i> , <b>2017</b> , 273, 125-132	5	20
24	Genome shuffling of <i>Hansenula anomala</i> to improve flavour formation of soy sauce. <i>World Journal of Microbiology and Biotechnology</i> , <b>2012</b> , 28, 1857-62	4.4	20
23	Genome shuffling to improve fermentation properties of acetic acid bacterium by the improvement of ethanol tolerance. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 2184-2189	3.8	14
22	Protective effects of polysaccharides from <i>Cordyceps gunnii</i> mycelia against cyclophosphamide-induced immunosuppression to TLR4/TRAF6/NF- $\kappa$ B signalling in BALB/c mice. <i>Food and Function</i> , <b>2019</b> , 10, 3262-3271	6.1	13
21	Comparative genomic analysis of <i>Aspergillus oryzae</i> strains 3.042 and RIB40 for soy sauce fermentation. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 164, 148-54	5.8	13
20	Improvement of the quality of soy sauce by reducing enzyme activity in <i>Aspergillus oryzae</i> . <i>Food Chemistry</i> , <b>2019</b> , 292, 81-89	8.5	12
19	A water-soluble polysaccharide from induced macrophages activation via TLR4-MyD88-IKK/NF- $\kappa$ B p65 pathways. <i>Oncotarget</i> , <b>2017</b> , 8, 86604-86614	3.3	10

18	Analysis of salt-tolerance genes in <i>Zygosaccharomyces rouxii</i> . <i>Applied Biochemistry and Biotechnology</i> , <b>2013</b> , 170, 1417-25	3.2	10
17	Draft Genome Sequence of <i>Aspergillus oryzae</i> 100-8, an Increased Acid Protease Production Strain. <i>Genome Announcements</i> , <b>2014</b> , 2,		10
16	Functional properties of soy sauce and metabolism genes of strains for fermentation. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 903-909	3.8	10
15	Genome shuffling to improve fermentation properties of top-fermenting yeast by the improvement of stress tolerance. <i>Food Science and Biotechnology</i> , <b>2010</b> , 19, 145-150	3	10
14	Mung bean ( <i>Phaseolus radiatus</i> L.) polyphenol extract attenuates aluminum-induced cardiotoxicity through an ROS-triggered Ca/JNK/NF- $\kappa$ B signaling pathway in rats. <i>Food and Function</i> , <b>2017</b> , 8, 851-859	6.1	9
13	Fermentation of high-salt liquid-state soy sauce without any additives by inoculation of lactic acid bacteria and yeast. <i>Food Science and Technology International</i> , <b>2020</b> , 26, 642-654	2.6	7
12	Comparative analysis of salt-tolerant gene HOG1 in a <i>Zygosaccharomyces rouxii</i> mutant strain and its parent strain. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 2765-70	4.3	7
11	Extraction of Oleoresin from Dao-Kou Roasted Chicken Flavor Spice Blends Using Supercritical Carbon Dioxide. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 900-909	3.4	7
10	A novel approach for the improvement of ethanol fermentation by <i>Saccharomyces cerevisiae</i> . <i>Canadian Journal of Microbiology</i> , <b>2010</b> , 56, 495-500	3.2	6
9	Draft genome sequence of <i>Candida versatilis</i> and osmotolerance analysis in soy sauce fermentation. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 3168-3175	4.3	5
8	Genome sequence of <i>Candida versatilis</i> and comparative analysis with other yeast. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2016</b> , 43, 1131-8	4.2	5
7	Transcriptome and Proteome Expression Analysis of the Metabolism of Amino Acids by the Fungus <i>Aspergillus oryzae</i> in Fermented Soy Sauce. <i>BioMed Research International</i> , <b>2015</b> , 2015, 456802	3	4
6	Construction of ploidy series of <i>Saccharomyces cerevisiae</i> by the plasmid YCplac33-GHK. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2013</b> , 40, 393-7	4.2	4
5	The polysaccharides from the fruiting body prevent lipopolysaccharide/D-galactosamine-induced acute liver injury the miR-122-Nrf2/ARE pathways. <i>Food and Function</i> , <b>2021</b> , 12, 1973-1982	6.1	4
4	<i>Torulopsis versatilis</i> strains with increased salt tolerance carry mutations in the glycerol transporter gene FPS1. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 673-678	3.8	1
3	Effect of adding salt-tolerant microorganisms on the flavor of soy-sauce mash <b>2011</b> ,		1
2	Improved umami flavor of soy sauce by adding enzymatic hydrolysate of low-value fish in the natural brewing process. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 112911	5.4	1
1	Research on Salt-tolerant Gene GPD1 in <i>Zygosaccharomyces rouxii</i> . <i>Lecture Notes in Electrical Engineering</i> , <b>2014</b> , 1157-1163	0.2	1

