

Jian Mao

List of Publications by Year in descending order

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Version: 2024-02-01

36
papers

1,057
citations

394421

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434195

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all docs

37
docs citations

37
times ranked

697
citing authors

#	ARTICLE	IF	CITATIONS
1	Metagenomics-based insights into the microbial community profiling and flavor development potentiality of baijiu Daqu and huangjiu wheat Qu. <i>Food Research International</i> , 2022, 152, 110707.	6.2	38
2	Non-Alcoholic Components in Huangjiu as Potential Factors Regulating the Intestinal Barrier and Gut Microbiota in Mouse Model of Alcoholic Liver Injury. <i>Foods</i> , 2022, 11, 1537.	4.3	6
3	Developing an innovative raw wheat <i>Qu</i> inoculated with <i>Saccharopolyspora</i> and its application in <i>Huangjiu</i> . <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 7301-7312.	3.5	5
4	Baijiu vinasse as a new source of bioactive peptides with antioxidant and anti-inflammatory activity. <i>Food Chemistry</i> , 2021, 339, 128159.	8.2	37
5	Neuroprotective Effects of Chinese Rice Wine Fermented with Fu Brick Tea on H ₂ O ₂ -induced PC12 Cells. <i>FASEB Journal</i> , 2021, 35, .	0.5	2
6	Structural Characterization of Peptides From Huangjiu and Their Regulation of Hepatic Steatosis and Gut Microbiota Dysbiosis in Hyperlipidemia Mice. <i>Frontiers in Pharmacology</i> , 2021, 12, 689092.	3.5	16
7	Dynamic changes in physico-chemical attributes and volatile compounds during fermentation of Zhenjiang vinegars made with glutinous and non-glutinous japonica rice. <i>Journal of Cereal Science</i> , 2021, 100, 103246.	3.7	6
8	Formation pathways and precursors of furfural during Zhenjiang aromatic vinegar production. <i>Food Chemistry</i> , 2021, 354, 129503.	8.2	32
9	Enzyme Production Potential of <i>Penicillium oxalicum</i> M1816 and Its Application in Ferulic Acid Production. <i>Foods</i> , 2021, 10, 2577.	4.3	12
10	Reducing biogenic amine in seriflux and huangjiu by recycling of seriflux inoculated with <i>Lactobacillus plantarum</i> JN01. <i>Food Research International</i> , 2021, 150, 110793.	6.2	12
11	Interaction and Application of Molds and Yeasts in Chinese Fermented Foods. <i>Frontiers in Microbiology</i> , 2021, 12, 664850.	3.5	11
12	Effects of soaking on physicochemical properties of four kinds of rice used in Huangjiu brewing. <i>Journal of Cereal Science</i> , 2020, 91, 102855.	3.7	25
13	Development of a Rapid Method for Determination of Main Higher Alcohols in Fermented Alcoholic Beverages Based on Dispersive Liquid-Liquid Microextraction and Gas Chromatography-Mass Spectrometry. <i>Food Analytical Methods</i> , 2020, 13, 591-600.	2.6	23
14	Characterization of the key aroma compounds in aged Zhenjiang aromatic vinegar by gas chromatography-olfactometry-mass spectrometry, quantitative measurements, aroma recombination and omission experiments. <i>Food Research International</i> , 2020, 136, 109434.	6.2	39
15	New insights into the impacts of huangjiu components on intoxication. <i>Food Chemistry</i> , 2020, 317, 126420.	8.2	26
16	Investigation of the 5-hydroxymethylfurfural and furfural content of Chinese traditional fermented vinegars from different regions and its correlation with the saccharide and amino acid content. <i>LWT - Food Science and Technology</i> , 2020, 124, 109175.	5.2	23
17	Combined use of single molecule real-time DNA sequencing technology and culture-dependent methods to analyze the functional microorganisms in inoculated raw wheat Qu. <i>Food Research International</i> , 2020, 132, 109062.	6.2	23
18	Microbiota stratification and succession of amylase-producing <i>Bacillus</i> in traditional Chinese Jiuqu (fermentation starters). <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3544-3553.	3.5	18

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19	Effects of Chinese medicines on monacolin K production and related genes transcription of <i>Monascus ruber</i> in red mold rice fermentation. <i>Food Science and Nutrition</i> , 2020, 8, 2134-2142.	3.4	7
20	Separation and identification of antioxidant peptides from foxtail millet (<i>Setaria italica</i>) prolamins enzymatic hydrolysate. <i>Cereal Chemistry</i> , 2019, 96, 981-993.	2.2	23
21	Characterization of the volatile compounds of huangjiu using comprehensive two-dimensional gas chromatography coupled to time of flight mass spectrometry (GC/MS-TOFMS). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14159.	2.0	20
22	A metagenomic analysis of the relationship between microorganisms and flavor development in Shaoxing mechanized huangjiu fermentation mashes. <i>International Journal of Food Microbiology</i> , 2019, 303, 9-18.	4.7	116
23	Polyphenols extracted from huangjiu have anti-inflammatory activity in lipopolysaccharide stimulated RAW264.7 cells. <i>RSC Advances</i> , 2019, 9, 5295-5301.	3.6	16
24	Structure characterisation of polysaccharide isolated from huangjiu and its anti-inflammatory activity through MAPK signalling. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1874-1883.	2.7	16
25	Characteristic of filamentous fungal diversity and dynamics associated with wheat Qu and the traditional fermentation of Chinese rice wine. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1611-1621.	2.7	35
26	Effect of Chinese rice wine sludge on the production of Chinese steamed buns. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13572.	2.0	4
27	Microbial ecology of cereal vinegar fermentation: insights for driving the ecosystem function. <i>Current Opinion in Biotechnology</i> , 2018, 49, 88-93.	6.6	59
28	Innovation Chinese rice wine brewing technology by bi-acidification to exclude rice soaking process. <i>Journal of Bioscience and Bioengineering</i> , 2017, 123, 460-465.	2.2	37
29	Structure and bioactivities of a polysaccharide isolated from <i>Ganoderma lucidum</i> in submerged fermentation. <i>Bioengineered</i> , 2017, 8, 565-571.	3.2	15
30	Elucidation of the aroma compositions of Zhenjiang aromatic vinegar using comprehensive two dimensional gas chromatography coupled to time-of-flight mass spectrometry and gas chromatography-olfactometry. <i>Journal of Chromatography A</i> , 2017, 1487, 218-226.	3.7	53
31	Structural-based screening of L-phenylglycine aminotransferase using L-phenylalanine as the optimal amino donor: Recycling of L-phenylalanine to produce L-phenylglycine. <i>Biotechnology and Bioprocess Engineering</i> , 2016, 21, 153-159.	2.6	7
32	Sequencing-based screening of functional microorganism to decrease the formation of biogenic amines in Chinese rice wine. <i>Food Control</i> , 2016, 64, 98-104.	5.5	49
33	Bacterial succession and the dynamics of volatile compounds during the fermentation of Chinese rice wine from Shaoxing region. <i>World Journal of Microbiology and Biotechnology</i> , 2015, 31, 1907-1921.	3.6	59
34	Metabolic engineering of <i>Escherichia coli</i> for the production of phenylpyruvate derivatives. <i>Metabolic Engineering</i> , 2015, 32, 55-65.	7.0	24
35	Extraction optimization of polysaccharides from Chinese rice wine from the Shaoxing region and evaluation of its immunity activities. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1991-1996.	3.5	17
36	Changes in flavour characteristics and bacterial diversity during the traditional fermentation of Chinese rice wines from Shaoxing region. <i>Food Control</i> , 2014, 44, 58-63.	5.5	144