Yong-Hua Wang

List of Publications by Year
in descending order

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164 papers	3,871 citations	147801 31 h-index	175258 52 g-index
164 all docs	164 docs citations	164 times ranked	3673 citing authors

#	Article	IF	Citations
1	Biocatalytic Oxidation Reactions: A Chemist's Perspective. Angewandte Chemie - International Edition, 2018, 57, 9238-9261.	13.8	342
2	The Lid Domain in Lipases: Structural and Functional Determinant of Enzymatic Properties. Frontiers in Bioengineering and Biotechnology, 2017, 5, 16.	4.1	243
3	Peroxygenases en route to becoming dream catalysts. What are the opportunities and challenges?. Current Opinion in Chemical Biology, 2017, 37, 1-9.	6.1	198
4	One-step synthesis of high-yield biodiesel from waste cooking oils by a novel and highly methanol-tolerant immobilized lipase. Bioresource Technology, 2017, 235, 18-24.	9.6	102
5	A functional natural deep eutectic solvent based on trehalose: Structural and physicochemical properties. Food Chemistry, 2017, 217, 560-567.	8.2	99
6	The application of ultrasound and microwave to increase oil extraction from Moringa oleifera seeds. Industrial Crops and Products, 2018, 120, 1-10.	5.2	91
7	Optimization of enzymatic degumming process for rapeseed oil. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 653-658.	1.9	84
8	Identification and Evaluation of Inhibitors of Lipase from Malassezia restricta using Virtual High-Throughput Screening and Molecular Dynamics Studies. International Journal of Molecular Sciences, 2019, 20, 884.	4.1	72
9	Furan fatty acids â€“ Beneficial or harmful to health?. Progress in Lipid Research, 2017, 68, 119-137.	11.6	63
10	Establishment of an Evaluation Model for Human Milk Fat Substitutes. Journal of Agricultural and Food Chemistry, 2010, 58, 642-649.	5.2	61
11	Chemoenzymatic epoxidation of alkenes with Candida antarctica lipase B and hydrogen peroxide in deep eutectic solvents. RSC Advances, 2017, 7, 12518-12523.	3.6	61
12	Crystal structure of a mono- and diacylglycerol lipase from Malassezia globosa reveals a novel lid conformation and insights into the substrate specificity. Journal of Structural Biology, 2012, 178, 363-369.	2.8	59
13	Production of extremely pure diacylglycerol from soybean oil by lipase-catalyzed glycerolysis. Enzyme and Microbial Technology, 2011, 49, 192-196.	3.2	52
14	Enzymatic selective synthesis of 1,3-DAG based on deep eutectic solvent acting as substrate and solvent. Bioprocess and Biosystems Engineering, 2015, 38, 2053-2061.	3.4	52
15	Screening and characterization of a thermostable lipase from marine Streptomyces sp. strain W007. Biotechnology and Applied Biochemistry, 2016, 63, 41-50.	3.1	46
16	Enzymatic Production of Monoacylglycerols with Camellia Oil by the Glycerolysis Reaction. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 531-537.	1.9	44
17	Crystal structure of a lipase from Streptomyces sp. strain W007 â€“ implications for thermostability and regiospecificity. FEBS Journal, 2017, 284, 3506-3519.	4.7	44
18	Immobilized MAS1 lipase showed high esterification activity in the production of triacylglycerols with n-3 polyunsaturated fatty acids. Food Chemistry, 2017, 216, 260-267.	8.2	43

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19	Hydrolysis of soybean oil to produce diacylglycerol by a lipase from Rhizopus oryzae. Journal of Molecular Catalysis B: Enzymatic, 2015, 115, 43-50.	1.8	42
20	Production of lipase SMG1 and its application in synthesizing diacylglyecrol. Journal of Molecular Catalysis B: Enzymatic, 2012, 77, 87-91.	1.8	41
21	Photoenzymatic Production of Next Generation Biofuels from Natural Triglycerides Combining a Hydrolase and a Photodecarboxylase. ChemPhotoChem, 2020, 4, 39-44.	3.0	41
22	Deep Eutectic Solvents Enable More Robust Chemoenzymatic Epoxidation Reactions. ChemCatChem, 2017, 9, 934-936.	3.7	39
23	Production, purification and application of polysaccharide-based bioflocculant by Paenibacillus mucilaginosus. Carbohydrate Polymers, 2014, 113, 463-470.	10.2	38
24	A Novel Cold-Active Lipase from Candida albicans: Cloning, Expression and Characterization of the Recombinant Enzyme. International Journal of Molecular Sciences, 2011, 12, 3950-3965.	4.1	37
25	A process for the synthesis of PUFA-enriched triglycerides from high-acid crude fish oil. Journal of Food Engineering, 2012, 109, 366-371.	5.2	37
26	New insights on unspecific peroxygenases: superfamily reclassification and evolution. BMC Evolutionary Biology, 2019, 19, 76.	3.2	37
27	Natural Deep Eutectic Solvents as Multifunctional Media for the Valorization of Agricultural Wastes. ChemSusChem, 2019, 12, 1310-1315.	6.8	37
28	Physical properties and stability evaluation of fish oil-in-water emulsions stabilized using thiol-modified Î²-lactoglobulin fibrils-chitosan complex. Food Research International, 2018, 105, 482-491.	6.2	36
29	Site-directed mutagenesis studies of the aromatic residues at the active site of a lipase from Malassezia globosa. Biochimie, 2014, 102, 29-36.	2.6	34
30	Biocatalytic synthesis of lactones and lactams. Chemistry - an Asian Journal, 2018, 13, 3601-3610.	3.3	34
31	Immobilization of SMG1-F278N lipase onto a novel epoxy resin: Characterization and its application in synthesis of partial glycerides. Journal of Molecular Catalysis B: Enzymatic, 2016, 133, 154-160.	1.8	33
32	Shotgun Lipidomics Revealed Altered Profiles of Serum Lipids in Systemic Lupus Erythematosus Closely Associated with Disease Activity. Biomolecules, 2018, 8, 105.	4.0	33
33	Production of Structured Phosphatidylcholine with High Content of DHA/EPA by Immobilized Phospholipase A1-Catalyzed Transesterification. International Journal of Molecular Sciences, 2014, 15, 15244-15258.	4.1	32
34	Simplified Enzymatic Upgrading of High-Acid Rice Bran Oil Using Ethanol as a Novel Acyl Acceptor. Journal of Agricultural and Food Chemistry, 2016, 64, 6730-6737.	5.2	32
35	Effects of organic solvents on activity and conformation of recombinant Candida antarctica lipase A produced by Pichia pastoris. Process Biochemistry, 2012, 47, 533-537.	3.7	30
36	Enhancing production of lipase MAS1 from marine Streptomyces sp. strain in Pichia pastoris by chaperones co-expression. Electronic Journal of Biotechnology, 2016, 22, 62-67.	2.2	30

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37	A Thermostable Monoacylglycerol Lipase from Marine Geobacillus sp. 12AMOR1: Biochemical Characterization and Mutagenesis Study. International Journal of Molecular Sciences, 2019, 20, 780.	4.1	27
38	1,3â€Dioleoylâ€2â€palmitoylglycerolâ€rich human milk fat substitutes: Production, purification, characterization and modeling of the formulation. European Journal of Lipid Science and Technology, 2014, 116, 282-290.	1.5	26
39	Natural Deep Eutectic Solvents as Performance Additives for Peroxygenase Catalysis. ChemCatChem, 2020, 12, 989-994.	3.7	26
40	Biochemical Properties of a New Cold-Active Mono- and Diacylglycerol Lipase from Marine Member Janibacter sp. Strain HTCC2649. International Journal of Molecular Sciences, 2014, 15, 10554-10566.	4.1	25
41	Production of Diacylglycerolâ€Mixture of Regioisomers with High Purity by Twoâ€Step Enzymatic Reactions Combined with Molecular Distillation. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 251-259.	1.9	25
42	Î³-Oryzanol nanoemulsions produced by a low-energy emulsification method: an evaluation of process parameters and physicochemical stability. Food and Function, 2017, 8, 2202-2211.	4.6	25
43	A mutant T1 lipase homology modeling, and its molecular docking and molecular dynamics simulation with fatty acids. Journal of Biotechnology, 2021, 337, 24-34.	3.8	25
44	A Novel Process for the Synthesis of Highly Pure n-3 Polyunsaturated Fatty Acid (PUFA)-Enriched Triglycerides by Combined Transesterification and Ethanolysis. Journal of Agricultural and Food Chemistry, 2016, 64, 6533-6538.	5.2	24
45	Synthesis of DHA/EPA-rich phosphatidylcholine by immobilized phospholipase A1: effect of water addition and vacuum condition. Bioprocess and Biosystems Engineering, 2016, 39, 1305-1314.	3.4	24
46	Deep eutectic solvents as performance additives in biphasic reactions. RSC Advances, 2017, 7, 40367-40370.	3.6	24
47	Immobilization of lipase SMG1 and its application in synthesis of partial glycerides. European Journal of Lipid Science and Technology, 2014, 116, 1063-1069.	1.5	23
48	Fatty acid specificity of <scp>T1</scp> lipase and its potential in acylglycerol synthesis. Journal of the Science of Food and Agriculture, 2014, 94, 1614-1621.	3.5	23
49	Enzymatic synthesis of phytosterol esters catalyzed by Candida rugosa lipase in water-in-[Bmim]PF6 microemulsion. Bioprocess and Biosystems Engineering, 2015, 38, 939-946.	3.4	23
50	Molecular basis for substrate selectivity of a mono- and diacylglycerol lipase from Malassezia globosa. Biochemical and Biophysical Research Communications, 2012, 424, 285-289.	2.1	22
51	Synthesis of Structured Lipids by Lipase-Catalyzed Interesterification of Triacetin with Camellia Oil Methyl Esters and Preliminary Evaluation of their Plasma Lipid-Lowering Effect in Mice. Molecules, 2013, 18, 3733-3744.	3.8	22
52	Evolution of the diacylglycerol lipases. Progress in Lipid Research, 2016, 64, 85-97.	11.6	22
53	High-level expression of Thermomyces dupontii thermo-alkaline lipase in Pichia pastoris under the control of different promoters. 3 Biotech, 2019, 9, 33.	2.2	22
54	Chemoenzymatic Halocyclization of Î³,Î´â€Unsaturated Carboxylic Acids and Alcohols. ChemSusChem, 2020, 13, 97-101.	6.8	22

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55	Enantioselective Sulfoxidation of Thioanisole by Cascading a Choline Oxidase and a Peroxygenase in the Presence of Natural Deep Eutectic Solvents. ChemPlusChem, 2020, 85, 254-257.	2.8	22
56	Conversion of a Monoâ€•and Diacylglycerol Lipase into a Triacylglycerol Lipase by Protein Engineering. ChemBioChem, 2015, 16, 1431-1434.	2.6	20
57	Lipase-Driven Epoxidation Is A Two-Stage Synergistic Process. ChemistrySelect, 2016, 1, 836-839.	1.5	20
58	High-level expression of Thermomyces dupontii thermophilic lipase in Pichia pastoris via combined strategies. 3 Biotech, 2019, 9, 62.	2.2	20
59	Typoselectivity of Crude Geobacillus sp. T1 Lipase Fused with a Celluloseâ€Binding Domain and Its Use in the Synthesis of Structured Lipids. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 55-62.	1.9	19
60	Rapid assessment of total MCPD esters in palm-based cooking oil using ATR-FTIR application and chemometric analysis. Talanta, 2019, 198, 215-223.	5.5	19
61	A highly efficient immobilized MAS1 lipase for the glycerolysis reaction of n-3 PUFA-rich ethyl esters. Journal of Molecular Catalysis B: Enzymatic, 2016, 134, 25-31.	1.8	18
62	Engineering a lipase B from Candida antactica with efficient perhydrolysis performance by eliminating its hydrolase activity. Scientific Reports, 2017, 7, 44599.	3.3	18
63	How To Break the Janus Effect of H₂O₂ in Biocatalysis? Understanding Inactivation Mechanisms To Generate more Robust Enzymes. ACS Catalysis, 2019, 9, 2916-2921.	11.2	18
64	Production of fatty alcohols from non-edible oils by enzymatic cascade reactions. Sustainable Energy and Fuels, 2020, 4, 4232-4237.	4.9	18
65	Biochemical Properties of Recombinant Leucine Aminopeptidase II from Bacillus stearothermophilus and Potential Applications in the Hydrolysis of Chinese Anchovy (Engraulis) Tj ETQq1 1 0.784314 rgBT /Ov	3.2	18
66	Lipase-Catalyzed Incorporation of Different Fatty Acids into Tripalmitin-Enriched Triacylglycerols: Effect of Reaction Parameters. Journal of Agricultural and Food Chemistry, 2012, 60, 2377-2384.	5.2	17
67	Enzymatic Synthesis of Diacylglycerols Enriched with Conjugated Linoleic Acid by a Novel Lipase from Malassezia globosa. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1259-1266.	1.9	17
68	Structure of productâ€bound <scp>SMG</scp>1 lipase: active site gating implications. FEBS Journal, 2015, 282, 4538-4547.	4.7	17
69	Production and immobilization of lipase PCL and its application in synthesis of Î±-linolenic acid-rich diacylglycerol. Journal of Food Biochemistry, 2018, 42, e12574.	2.9	17
70	Comprehensive Identification of Principal Lipid Classes and Tocochromanols in Silkworm (Antheraea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 1900280.	1.5	17
71	Optimized Extraction of Total Triterpenoids from Jujube (Ziziphus jujuba Mill.) and Comprehensive Analysis of Triterpenic Acids in Different Cultivars. Plants, 2020, 9, 412.	3.5	17
72	Structure-Guided Rational Design of a Mono- and Diacylglycerol Lipase from Aspergillus oryzae: A Single Residue Mutant Increases the Hydrolysis Ability. Journal of Agricultural and Food Chemistry, 2021, 69, 5344-5352.	5.2	17

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73	Rational Design of an Artificial Nuclease by Engineering a Hetero-Dinuclear Center of Mg-Heme in Myoglobin. ACS Catalysis, 2020, 10, 14359-14365.	11.2	17
74	A two-stage enzymatic process for synthesis of extremely pure high oleic glycerol monooleate. Enzyme and Microbial Technology, 2011, 48, 143-147.	3.2	16
75	Enzymatic hydrolysis of palm stearin to produce diacylglycerol with a highly thermostable lipase. European Journal of Lipid Science and Technology, 2013, 115, 564-570.	1.5	16
76	Residue Asn277 Affects the Stability and Substrate Specificity of the SMG1 Lipase from Malassezia globosa. International Journal of Molecular Sciences, 2015, 16, 7273-7288.	4.1	16
77	Immobilized Talaromyces thermophilus lipase as an efficient catalyst for the production of LML-type structured lipids. Bioprocess and Biosystems Engineering, 2019, 42, 321-329.	3.4	16
78	An Innovative Deacidification Approach for Producing Partial Glycerides-Free Rice Bran Oil. Food and Bioprocess Technology, 2017, 10, 1154-1161.	4.7	15
79	A Thermolabile Phospholipase B from Talaromyces marneffei GD-0079: Biochemical Characterization and Structure Dynamics Study. Biomolecules, 2020, 10, 231.	4.0	15
80	Enzymatic Synthesis of Extremely Pure Triacylglycerols Enriched in Conjugated Linoleic Acids. Molecules, 2013, 18, 9704-9716.	3.8	14
81	Biochemical Properties and Structure Analysis of a DAG-Like Lipase from Malassezia globosa. International Journal of Molecular Sciences, 2015, 16, 4865-4879.	4.1	14
82	A novel and highly efficient approach for the production of biodiesel from high-acid content waste cooking oil. Catalysis Communications, 2017, 102, 76-80.	3.3	14
83	A comparative study on kinetics and substrate specificities of Phospholipase A1 with Thermomyces lanuginosus lipase. Journal of Colloid and Interface Science, 2017, 488, 149-154.	9.4	14
84	Fabrication of Concentrated Palm Olein-Based Diacylglycerol Oilâ€“Soybean Oil Blend Oil-In-Water Emulsion: In-Depth Study of the Rheological Properties and Storage Stability. Foods, 2020, 9, 877.	4.3	14
85	Malassezia globosa Mg MDL2 lipase: Crystal structure and rational modification of substrate specificity. Biochemical and Biophysical Research Communications, 2017, 488, 259-265.	2.1	13
86	A Feasible Industrialized Process for Producing High Purity Diacylglycerols with No Contaminants. European Journal of Lipid Science and Technology, 2019, 121, 1900039.	1.5	13
87	Enzymatic fractionation of conjugated linoleic acid isomers by selective esterification. Journal of Molecular Catalysis B: Enzymatic, 2007, 46, 20-25.	1.8	12
88	A mechanistic study into the epoxidation of carboxylic acid and alkene in a mono, di-acylglycerol lipase. Biochemical and Biophysical Research Communications, 2015, 460, 392-396.	2.1	12
89	Control of sticky deposits in wastepaper recycling with thermophilic esterase. Cellulose, 2017, 24, 311-321.	4.9	12
90	Recombinant Lipase from Gibberella zeae Exhibits Broad Substrate Specificity: A Comparative Study on Emulsified and Monomolecular Substrate. International Journal of Molecular Sciences, 2017, 18, 1535.	4.1	12

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91	Highly Efficient Deacidification of High-Acid Rice Bran Oil Using Methanol as a Novel Acyl Acceptor. Applied Biochemistry and Biotechnology, 2018, 184, 1061-1072.	2.9	12
92	An Efficient Synthesis of Lysophosphatidylcholine Enriched with n-3 Polyunsaturated Fatty Acids by Immobilized MAS1 Lipase. Journal of Agricultural and Food Chemistry, 2020, 68, 242-249.	5.2	12
93	Integrated Utilization Strategy for Soybean Oil Deodorizer Distillate: Synergically Synthesizing Biodiesel and Recovering Bioactive Compounds by a Combined Enzymatic Process and Molecular Distillation. ACS Omega, 2021, 6, 9141-9152.	3.5	12
94	Water-in-oil emulsions enriched with alpha-linolenic acid in diacylglycerol form: Stability, formation mechanism and in vitro digestion analysis. Food Chemistry, 2022, 391, 133201.	8.2	12
95	Optimal Production and Biochemical Properties of a Lipase from Candida albicans. International Journal of Molecular Sciences, 2011, 12, 7216-7237.	4.1	11
96	A â€œbridge-likeâ€•structure responsible for the substrate selectivity of mono- and diacylglycerol lipase from Aspergillus oryzae. Journal of Molecular Catalysis B: Enzymatic, 2013, 97, 144-149.	1.8	11
97	Oligomer-dependent and -independent chaperone activity of sHsps in different stressed conditions. FEBS Open Bio, 2015, 5, 155-162.	2.3	11
98	Sequenceâ€based proline incorporation improves the thermostability of Candida albicans lipase Lip5. European Journal of Lipid Science and Technology, 2016, 118, 821-826.	1.5	11
99	Siteâ€directed mutagenesis studies of hydrophobic residues in the lid region of T1 lipase. European Journal of Lipid Science and Technology, 2017, 119, 1600107.	1.5	11
100	Preparation of Highly Pure nâ€3 PUFAâ€Enriched Triacylglycerols by Twoâ€Step Enzymatic Reactions Combined with Molecular Distillation. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 225-233.	1.9	11
101	Highly Efficient and Enzyme-Recoverable Method for Enzymatic Concentrating Omega-3 Fatty Acids Generated by Hydrolysis of Fish Oil in a Substrate-Constituted Three-Liquid-Phase System. Journal of Agricultural and Food Chemistry, 2019, 67, 2570-2580.	5.2	11
102	Novel inhibitor against Malassezia globosa LIP1 (SMG1), a potential anti-dandruff target. Bioorganic and Medicinal Chemistry Letters, 2015, 25, 3464-3467.	2.2	10
103	Immobilization ofCandida antarcticaLipase B Onto ECR1030 Resin and its Application in the Synthesis of n-3 PUFA-Rich Triacylglycerols. European Journal of Lipid Science and Technology, 2017, 119, 1700266.	1.5	10
104	Enhancing H2O2 resistance of an esterase from Pyrobaculum calidifontis by structure-guided engineering of the substrate binding site. Applied Microbiology and Biotechnology, 2017, 101, 5689-5697.	3.6	10
105	Improving the Catalytic Activity and Thermostability of MAS1 Lipase by Alanine Substitution. Molecular Biotechnology, 2018, 60, 319-328.	2.4	10
106	A novel and environmentally friendly bioprocess for separation and partial purification of polysaccharides from Cordyceps sinensis mycelia by an aqueous two-phase system. RSC Advances, 2017, 7, 37659-37665.	3.6	9
107	Choline-Chloride-Based Eutectic Solvent for the Efficient Production of Docosahexaenoyl and Eicosapentaenoyl Ethanolamides via an Enzymatic Process. Journal of Agricultural and Food Chemistry, 2018, 66, 12361-12367.	5.2	9
108	Development of a sensitive and quantitative method for the identification of two major furan fatty acids in human plasma. Journal of Lipid Research, 2020, 61, 560-569.	4.2	9

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109	Biochemical Properties and Potential Applications of Recombinant Leucine Aminopeptidase from Bacillus kaustophilus CCRC 11223. International Journal of Molecular Sciences, 2011, 12, 7609-7625.	4.1	8
110	Deep Eutectic Solvents Enable the Enhanced Production of nâ€3 PUFAâ€Enriched Triacylglycerols. European Journal of Lipid Science and Technology, 2017, 119, 1700300.	1.5	8
111	Synthesis of conjugated linoleic acid-rich triacylglycerols by immobilized mutant lipase with excellent capability and recyclability. Enzyme and Microbial Technology, 2018, 117, 56-63.	3.2	8
112	Structure and characterization of Aspergillus fumigatus lipase B with a unique, oversized regulatory subdomain. FEBS Journal, 2019, 286, 2366-2380.	4.7	8
113	Changes in 3-, 2-Monochloropropandiol and Glycidyl Esters during a Conventional Baking System with Addition of Antioxidants. Foods, 2020, 9, 739.	4.3	8
114	Cascade Synthesis from Cyclohexane to Ïµâ€Caprolactone by Visibleâ€Lightâ€Driven Photocatalysis Combined with Wholeâ€Cell Biological Oxidation. ChemBioChem, 2020, 21, 1852-1855.	2.6	8
115	Two-step enzymatic synthesis of Î±-linolenic acid-enriched diacylglycerols with high purities from silkworm pupae oil. Bioprocess and Biosystems Engineering, 2021, 44, 627-634.	3.4	8
116	Crystal Structure of a Phospholipase D from the Plant-Associated Bacteria Serratia plymuthica Strain AS9 Reveals a Unique Arrangement of Catalytic Pocket. International Journal of Molecular Sciences, 2021, 22, 3219.	4.1	8
117	Enhancing the thermostability of a mono- and diacylglycerol lipase from Malassizia globose by stabilizing a flexible loop in the catalytic pocket. Enzyme and Microbial Technology, 2021, 149, 109849.	3.2	8
118	More efficient enzymatic cascade reactions by spatially confining enzymes via the SpyTag/SpyCatcher technology. Molecular Catalysis, 2022, 521, 112188.	2.0	8
119	Molecular modeling of substrate selectivity of Candida antarctica lipase B and Candida rugosa lipase towards c9, t11- and t10, c12-conjugated linoleic acid. Journal of Molecular Catalysis B: Enzymatic, 2009, 57, 299-303.	1.8	7
120	Efficient purification of native recombinant proteins using proteases immobilized on cellulose. Journal of Bioscience and Bioengineering, 2012, 113, 542-544.	2.2	7
121	Substrate-constituted three-liquid-phase system: a green, highly efficient and recoverable platform for interfacial enzymatic reactions. Chemical Communications, 2015, 51, 12943-12946.	4.1	7
122	Hydrolysis of lysophosphatidylcholines by a lipase from Malassezia globosa. European Journal of Lipid Science and Technology, 2015, 117, 1655-1658.	1.5	7
123	Lid mobility in lipase SMG1 validated using a thiol/disulfide redox potential probe. FEBS Open Bio, 2016, 6, 477-483.	2.3	7
124	Acyl Chain Specificity of Marine Streptomyces klenkii PhosPholipase D and Its Application in Enzymatic Preparation of Phosphatidylserine. International Journal of Molecular Sciences, 2021, 22, 10580.	4.1	7
125	Profiling substrate specificity of Lecitase Ultra to different kinds of phospholipids using monolayer technology. European Journal of Lipid Science and Technology, 2017, 119, 1600175.	1.5	6
126	Synthesis of CLA-Rich Lysophosphatidylcholine by Immobilized MAS1-H108A-Catalyzed Esterification: Effects of the Parameters and Monitoring of the Reaction Process. European Journal of Lipid Science and Technology, 2018, 120, 1700529.	1.5	6

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127	Properties of immobilized MAS1-H108A lipase and its application in the efficient synthesis of n-3 PUFA-rich triacylglycerols. Bioprocess and Biosystems Engineering, 2021, 44, 575-584.	3.4	6
128	A Highly Efficient Three-Liquid-Phase-Based Enzymatic One-Pot Multistep Reaction System with Recoverable Enzymes for the Synthesis of Biodiesel. Journal of Agricultural and Food Chemistry, 2021, 69, 5481-5490.	5.2	6
129	Host-guest interactions between oleic acid and Î²-cyclodextrin: A combined experimental and theoretical study. Food Chemistry, 2022, 387, 132910.	8.2	6
130	Isolation, Purification, and Properties of a Novel Small Heat Shock Protein from the Hyperthermophile Sulfolobus solfataricus. Applied Biochemistry and Biotechnology, 2010, 162, 476-485.	2.9	5
131	Expression and Characterization of a Novel Glycerophosphodiester Phosphodiesterase from Pyrococcus furiosus DSM 3638 That Possesses Lysophospholipase D Activity. International Journal of Molecular Sciences, 2016, 17, 831.	4.1	5
132	Diacylglycerol production by genetically modified lipase from Malassezia globosa. Journal of Molecular Catalysis B: Enzymatic, 2016, 133, S204-S212.	1.8	5
133	Open and closed states of Mrlip1 DAG lipase revealed by molecular dynamics simulation. Molecular Simulation, 2018, 44, 1520-1528.	2.0	5
134	An Efficient Strategy for the Production of Epoxidized Oils: Natural Deep Eutectic Solventâ€Based Enzymatic Epoxidation. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 671-679.	1.9	5
135	UPObase: an online database of unspecific peroxygenases. Database: the Journal of Biological Databases and Curation, 2019, 2019, .	3.0	5
136	Chemoenzymatic Halocyclization of Î³,Î´â€Unsaturated Carboxylic Acids and Alcohols. ChemSusChem, 2020, 13, 5-5.	6.8	5
137	Enhancement of Phospholipid Binding and Catalytic Efficiency of Streptomyces klenkii Phospholipase D by Increasing Hydrophobicity of the Active Site Loop. Journal of Agricultural and Food Chemistry, 2021, 69, 11110-11120.	5.2	5
138	Structural Basis for the Regiospecificity of a Lipase from Streptomyces sp. W007. International Journal of Molecular Sciences, 2022, 23, 5822.	4.1	5
139	PRODUCTION AND OXIDATIVE STABILITY OF A SOYBEAN OIL CONTAINING CONJUGATED LINOLEIC ACID PRODUCED BY LIPASE CATALYSIS. Journal of Food Biochemistry, 2011, 35, 1612-1618.	2.9	4
140	Effect of N- and C-Terminal Amino Acids on the Interfacial Binding Properties of Phospholipase D from Vibrio parahaemolyticus. International Journal of Molecular Sciences, 2018, 19, 2447.	4.1	4
141	Insight into the Modification of Phosphatidylcholine with n-3 Polyunsaturated Fatty Acids-Rich Ethyl Esters by Immobilized MAS1 Lipase. Molecules, 2019, 24, 3528.	3.8	4
142	Deletion the C-terminal peptides of Vibrio harveyi phospholipase D significantly improved its enzymatic properties. International Journal of Biological Macromolecules, 2019, 129, 1140-1147.	7.5	4
143	Simultaneous preparation of edible quality medium and high purity diacylglycerol by a novel combined approach. LWT - Food Science and Technology, 2021, 150, 111949.	5.2	4
144	Thermal properties, oxidative stability, and frying applicability of highly pure soybeanâ€based diacylglycerol oil. Journal of Food Processing and Preservation, 2022, 46, .	2.0	4

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145	Study on green extraction of limonene from orange peel and cascade catalysis to produce carvol and carvone in deep eutectic solvents. Flavour and Fragrance Journal, 2022, 37, 254-261.	2.6	4
146	Engineered lipase from Janibacter sp. with high thermal stability to efficiently produce long-medium-long triacylglycerols. LWT - Food Science and Technology, 2022, 165, 113675.	5.2	4
147	Substrate selectivity and optimization of immobilized SMG1â€F278N lipase in synthesis of propylene glycol monooleate. European Journal of Lipid Science and Technology, 2017, 119, 1600423.	1.5	3
148	A novel strategy to improve the thermostability of Penicillium camembertii mono- and di-acylglycerol lipase. Biochemical and Biophysical Research Communications, 2018, 500, 639-644.	2.1	3
149	Function of C-terminal peptides on enzymatic and interfacial adsorption properties of lipase from Gibberella zeae. Biochimica Et Biophysica Acta - General Subjects, 2018, 1862, 2623-2631.	2.4	3
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