

Yu Zheng

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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.

36

papers

411

citations

12

h-index

19

g-index

38

ext. papers

612

ext. citations

4.6

avg, IF

3.54

L-index

#	Paper	IF	Citations
36	Dynamics and diversity of microbial community succession in traditional fermentation of Shanxi aged vinegar. <i>Food Microbiology</i> , 2015 , 47, 62-8	6	62
35	Exploring microbial succession and diversity during solid-state fermentation of Tianjin duliu mature vinegar. <i>Bioresource Technology</i> , 2013 , 148, 325-33	11	55
34	Unraveling the correlation between microbiota succession and metabolite changes in traditional Shanxi aged vinegar. <i>Scientific Reports</i> , 2017 , 7, 9240	4.9	39
33	Protective effects of Shanxi aged vinegar against hydrogen peroxide-induced oxidative damage in LO2 cells through Nrf2-mediated antioxidant responses. <i>RSC Advances</i> , 2017 , 7, 17377-17386	3.7	33
32	Shanxi Aged Vinegar Protects against Alcohol-Induced Liver Injury via Activating Nrf2-Mediated Antioxidant and Inhibiting TLR4-Induced Inflammatory Response. <i>Nutrients</i> , 2018 , 10,	6.7	21
31	Acetobacter pasteurianus metabolic change induced by initial acetic acid to adapt to acetic acid fermentation conditions. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 7007-7016	5.7	21
30	Antioxidant Activity of Chinese Shanxi Aged Vinegar and Its Correlation with Polyphenols and Flavonoids During the Brewing Process. <i>Journal of Food Science</i> , 2017 , 82, 2479-2486	3.4	19
29	Chemical Composition and Antioxidant Characteristic of Traditional and Industrial Zhenjiang Aromatic Vinegars during the Aging Process. <i>Molecules</i> , 2018 , 23,	4.8	19
28	Succession sequence of lactic acid bacteria driven by environmental factors and substrates throughout the brewing process of Shanxi aged vinegar. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 2645-2658	5.7	15
27	Impacts of bioprocess engineering on product formation by Acetobacter pasteurianus. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 2535-2541	5.7	15
26	Evaluation of Nutritional Compositions, Bioactive Compounds, and Antioxidant Activities of Shanxi Aged Vinegars During the Aging Process. <i>Journal of Food Science</i> , 2018 , 83, 2638-2644	3.4	13
25	Improving acetic acid production of Acetobacter pasteurianus AC2005 in hawthorn vinegar fermentation by using beer for seed culture. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2394-2399	3.8	12
24	Shanxi aged vinegar prevents alcoholic liver injury by inhibiting CYP2E1 and NADPH oxidase activities. <i>Journal of Functional Foods</i> , 2018 , 47, 575-584	5.1	12
23	Divergent Biosynthesis of C-Nucleoside Minimycin and Indigoidine in Bacteria. <i>IScience</i> , 2019 , 22, 430-446.	11	11
22	Knowledge Domain and Emerging Trends in Vinegar Research: A Bibliometric Review of the Literature from WoS. <i>Foods</i> , 2020 , 9,	4.9	10
21	Monitoring microbial succession and metabolic activity during manual and mechanical solid-state fermentation of Chinese cereal vinegar. <i>LWT - Food Science and Technology</i> , 2020 , 133, 109868	5.4	9
20	GC-MS analysis and hypolipidemic effects of polyphenol extracts from Shanxi-aged vinegar in rats under a high fat diet. <i>Food and Function</i> , 2020 , 11, 7468-7480	6.1	9

19	Polyphenol-rich vinegar extract regulates intestinal microbiota and immunity and prevents alcohol-induced inflammation in mice. <i>Food Research International</i> , 2021 , 140, 110064	7	7
18	Evaluation of antimicrobial activity of water-soluble flavonoids extract from Thunb. leaves. <i>Food Science and Biotechnology</i> , 2019 , 28, 1853-1859	3	6
17	The evolutionary response of alcohol dehydrogenase and aldehyde dehydrogenases of <i>Acetobacter pasteurianus</i> CGMCC 3089 to ethanol adaptation. <i>Food Science and Biotechnology</i> , 2015 , 24, 133-140	3	6
16	Unravelling the composition and envisaging the formation of sediments in traditional Chinese vinegar. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2927-2938	3.8	3
15	Metabolic profile of main organic acids and its regulatory mechanism in solid-state fermentation of Chinese cereal vinegar. <i>Food Research International</i> , 2021 , 145, 110400	7	3
14	Initial Analysis on the Characteristics and Synthesis of Exopolysaccharides from with Different Sugars as Carbon Sources. <i>Polymers</i> , 2020 , 12,	4.5	2
13	Polyphenols Extracted from Shanxi-Aged Vinegar Inhibit Inflammation in LPS-Induced RAW264.7 Macrophages and ICR Mice via the Suppression of MAPK/NF- κ B Pathway Activation. <i>Molecules</i> , 2021 , 26,	4.8	2
12	Bioaugmentation by AAF1-5 Improves the Bacterial Activity and Diversity of Cereal Vinegar Under Solid-State Fermentation. <i>Frontiers in Microbiology</i> , 2020 , 11, 603721	5.7	2
11	Activated carbon from tea residue as efficient absorbents for environmental pollutant removal from wastewater. <i>Biomass Conversion and Biorefinery</i> , 1	2.3	1
10	Expiration Date Prediction of Biocontrol Agent Prepared with <i>Bacillus subtilis</i> B579 Using the Accelerated Aging Method. <i>Polish Journal of Microbiology</i> , 2017 , 65, 461-464	1.8	1
9	Deletion of Gene <i>recG</i> and its Susceptibility to Acetic Acid in <i>Escherichia coli</i> . <i>Lecture Notes in Electrical Engineering</i> , 2014 , 351-358	0.2	1
8	Analysis and control of microbial gas production in fermented chili paste. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14806	2.1	1
7	Near-infrared spectroscopy and machine learning-based technique to predict quality-related parameters in instant tea.. <i>Scientific Reports</i> , 2022 , 12, 3833	4.9	1
6	Determination of Bile Acids in Rat Cecal Contents by LCMS. <i>Chromatographia</i> , 2017 , 80, 1733-1739	2.1	0
5	Kinetics of predominant microorganisms in the multi-microorganism solid-state fermentation of cereal vinegar. <i>LWT - Food Science and Technology</i> , 2022 , 159, 113209	5.4	0
4	Structure feature and antidepressant-like activity of a novel exopolysaccharide isolated from <i>Marasmius androsaceus</i> fermentation broth. <i>International Journal of Biological Macromolecules</i> , 2020 , 165, 1646-1655	7.9	0
3	Highland Barley Replaces Sorghum as Raw Material to Make Shanxi Aged Vinegar. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 6039	2.6	0
2	Unraveling the metabolic network of organic acids in solid-state fermentation of Chinese cereal vinegar. <i>Food Science and Nutrition</i> , 2021 , 9, 4375-4384	3.2	0

- 1 Monascus vinegar protects against liver inflammation in high-fat-diet rat by alleviating intestinal microbiota dysbiosis and enteritis. *Journal of Functional Foods*, **2022**, 93, 105078

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