

# Junling Shi

## List of Publications by Year in descending order

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122  
papers

3,702  
citations

136740

32  
h-index

168136

53  
g-index

124  
all docs

124  
docs citations

124  
times ranked

4537  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gut microbiota as a potential target for developing anti-fatigue foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3065-3080.	5.4	9
2	Potential role of selenium in alleviating obesity-related iron dyshomeostasis. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10032-10046.	5.4	3
3	The capability of <i>Bacillus pseudomycooides</i> from soil to remove Cu(II) in water and prevent it from entering plants. <i>Journal of Applied Microbiology</i> , 2022, 132, 1914-1925.	1.4	2
4	Advantages of silver nanoparticles synthesized by microorganisms in antibacterial activity. , 2022, , 571-586.		3
5	Impact of serine and serine synthesis genes on H <sub>2</sub> S release in <i>Saccharomyces cerevisiae</i> during wine fermentation. <i>Food Microbiology</i> , 2022, 103, 103961.	2.1	3
6	Potentials of orally supplemented selenium-enriched <i>Lactobacillus rhamnosus</i> to mitigate the lead induced liver and intestinal tract injury. <i>Environmental Pollution</i> , 2022, 302, 119062.	3.7	10
7	Filamentous fungal in situ biosynthesis of heterogeneous Au/Cd <sub>0.5</sub> Zn <sub>0.5</sub> S nano-photocatalyst: A macroscopic assembly strategy for preparing composite mycelial pellets with visible light degradation ability. <i>Journal of Hazardous Materials</i> , 2021, 406, 124797.	6.5	8
8	Recovery of Ag <sup>+</sup> by cyclic lipopeptide iturin A and corresponding chain peptide: reaction mechanisms, kinetics, toxicity reduction, and applications. <i>Science of the Total Environment</i> , 2021, 763, 142988.	3.9	8
9	Applications of microbial co-cultures in polyketides production. <i>Journal of Applied Microbiology</i> , 2021, 130, 1023-1034.	1.4	10
10	<i>Lactobacillus rhamnosus</i> from human breast milk ameliorates ulcerative colitis in mice via gut microbiota modulation. <i>Food and Function</i> , 2021, 12, 5171-5186.	2.1	30
11	Mechanisms of the Effect of Simulated Microgravity on the Cytotoxicity of NK Cells Following the DNA Methylation of NKG2D and the Expression of DAP10. <i>Microgravity Science and Technology</i> , 2021, 33, 1.	0.7	5
12	Antifungal activity of silver nanoparticles synthesized by iturin against <i>Candida albicans</i> in vitro and in vivo. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 3759-3770.	1.7	25
13	Effects of <i>Bacillus subtilis</i> iturin A on HepG2 cells in vitro and vivo. <i>AMB Express</i> , 2021, 11, 67.	1.4	15
14	Potential of probiotics for use as functional foods in patients with non-infectious gastric ulcer. <i>Trends in Food Science and Technology</i> , 2021, 111, 463-474.	7.8	8
15	Antibacterial and wound healing-promoting effect of sponge-like chitosan-loaded silver nanoparticles biosynthesized by iturin. <i>International Journal of Biological Macromolecules</i> , 2021, 181, 1183-1195.	3.6	45
16	Surfactin-reinforced gelatin methacrylate hydrogel accelerates diabetic wound healing by regulating the macrophage polarization and promoting angiogenesis. <i>Chemical Engineering Journal</i> , 2021, 414, 128836.	6.6	56
17	Potential application of CHS and 4CL genes from grape endophytic fungus in production of naringenin and resveratrol and the improvement of polyphenol profiles and flavour of wine. <i>Food Chemistry</i> , 2021, 347, 128972.	4.2	20
18	Improvement of antifungal and antibacterial activities of food packages using silver nanoparticles synthesized by iturin A. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100669.	3.3	24

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19	The anti-obesity effects exerted by different fractions of <i>Artemisia sphaerocephala</i> Krasch polysaccharide in diet-induced obese mice. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 825-837.	3.6	16
20	Probiotic and prebiotic interventions for non-alcoholic fatty liver disease: a systematic review and network meta-analysis. <i>Beneficial Microbes</i> , 2021, 12, 517-529.	1.0	5
21	Vitamin A supplementation ameliorates ulcerative colitis in gut microbiota-dependent manner. <i>Food Research International</i> , 2021, 148, 110568.	2.9	31
22	Preventive and therapeutic effects of <i>Lactobacillus rhamnosus</i> SHA113 and its culture supernatant on alcoholic gastric ulcers. <i>Food and Function</i> , 2021, 12, 7250-7259.	2.1	8
23	Improvement of the Biosynthesis of Resveratrol in Endophytic Fungus ( <i>Alternaria</i> sp. MG1) by the Synergistic Effect of UV Light and Oligomeric Proanthocyanidins. <i>Frontiers in Microbiology</i> , 2021, 12, 770734.	1.5	4
24	Recent Developments in Detection Using Noble Metal Nanoparticles. <i>Critical Reviews in Analytical Chemistry</i> , 2020, 50, 97-110.	1.8	62
25	<i>Artemisia sphaerocephala</i> Krasch polysaccharide mediates lipid metabolism and metabolic endotoxaemia in associated with the modulation of gut microbiota in diet-induced obese mice. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 1008-1017.	3.6	51
26	<i>Lactobacillus rhamnosus</i> from human breast milk shows therapeutic function against foodborne infection by multi-drug resistant <i>Escherichia coli</i> in mice. <i>Food and Function</i> , 2020, 11, 435-447.	2.1	24
27	Metabolomics Reveals the Response of the Phenylpropanoid Biosynthesis Pathway to Starvation Treatment in the Grape Endophyte <i>Alternaria</i> sp. MG1. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1126-1135.	2.4	6
28	Improvement of the probiotic potential and yield of <i>Lactobacillus rhamnosus</i> cells using corn steep liquor. <i>LWT - Food Science and Technology</i> , 2020, 131, 109862.	2.5	13
29	Ligand-based discovery of small molecules suppressing cancer cell proliferation via autophagic flux inhibition. <i>Journal of Molecular Medicine</i> , 2020, 98, 1573-1589.	1.7	2
30	Key elements and regulation strategies of NRPSs for biosynthesis of lipopeptides by <i>Bacillus</i> . <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 8077-8087.	1.7	23
31	Mechanisms for <i>Lactobacillus rhamnosus</i> treatment of intestinal infection by drug-resistant <i>Escherichia coli</i> . <i>Food and Function</i> , 2020, 11, 4428-4445.	2.1	22
32	Blocking ACAT Activity for Tumor Therapy with Fluorescent Hyperstar Polymer Encapsulated Avasimibe. <i>Macromolecular Bioscience</i> , 2020, 20, e1900438.	2.1	3
33	Novel Biomedical Functions of Surfactin A from <i>Bacillus subtilis</i> in Wound Healing Promotion and Scar Inhibition. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6987-6997.	2.4	32
34	Therapeutic effect of <i>Lactobacillus rhamnosus</i> SHA113 on intestinal infection by multi-drug-resistant <i>Staphylococcus aureus</i> and its underlying mechanisms. <i>Food and Function</i> , 2020, 11, 6226-6239.	2.1	22
35	Amphiphilic star copolymers-mediated co-delivery of doxorubicin and avasimibe for effective combination chemotherapy. <i>Journal of Materials Science</i> , 2020, 55, 9525-9537.	1.7	2
36	Prebiotic properties of different polysaccharide fractions from <i>Artemisia sphaerocephala</i> Krasch seeds evaluated by simulated digestion and in vitro fermentation by human fecal microbiota. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 414-424.	3.6	34

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37	Bacillus subtilis inhibits Aspergillus carbonarius by producing iturin A, which disturbs the transport, energy metabolism, and osmotic pressure of fungal cells as revealed by transcriptomics analysis. International Journal of Food Microbiology, 2020, 330, 108783.	2.1	54
38	Grape seed proanthocyanidins suppressed macrophage foam cell formation by miRNA-9 <i>via</i> targeting ACAT1 in THP-1 cells. Food and Function, 2020, 11, 1258-1269.	2.1	25
39	Capability of Bacillus Subtilis to remove Pb <sup>2+</sup> via producing lipopeptides. Science of the Total Environment, 2020, 730, 138941.	3.9	11
40	Potential of lactic acid bacteria derived polysaccharides for the delivery and controlled release of oral probiotics. Journal of Controlled Release, 2020, 323, 110-124.	4.8	28
41	Fungal In Situ Assembly Gives Novel Properties to CdS <sub>1</sub> Se <sub>1</sub> Quantum Dots for Sensitive Label-Free Detection of Chloramphenicol. ACS Sustainable Chemistry and Engineering, 2020, 8, 6806-6814.	3.2	27
42	Biosynthesis of antibacterial compound against multidrug resistant foodborne pathogens by Phomopsis sp. XP-8. Food Control, 2019, 95, 223-231.	2.8	11
43	Prediction of new targets and mechanisms for quercetin in the treatment of pancreatic cancer, colon cancer, and rectal cancer. Food and Function, 2019, 10, 5339-5349.	2.1	49
44	Clinostat Rotation Affects Metabolite Transportation and Increases Organic Acid Production by <i>Aspergillus carbonarius</i> , as Revealed by Differential Metabolomic Analysis. Applied and Environmental Microbiology, 2019, 85, .	1.4	13
45	MicroRNAs: Key Players in Bladder Cancer. Molecular Diagnosis and Therapy, 2019, 23, 579-601.	1.6	37
46	Hydrogen Sulfide From Cysteine Desulfurase, Not 3-Mercaptopyruvate Sulfurtransferase, Contributes to Sustaining Cell Growth and Bioenergetics in E. coli Under Anaerobic Conditions. Frontiers in Microbiology, 2019, 10, 2357.	1.5	23
47	Development of a paper-based method to detect Hg <sup>2+</sup> in waste water using iturin from Bacillus subtilis. Applied Microbiology and Biotechnology, 2019, 103, 8609-8618.	1.7	4
48	Genomic sequencing, genome-scale metabolic network reconstruction, and in silico flux analysis of the grape endophytic fungus Alternaria sp. MG1. Microbial Cell Factories, 2019, 18, 13.	1.9	27
49	Recovery of gold from electronic wastewater by Phomopsis sp. XP-8 and its potential application in the degradation of toxic dyes. Bioresource Technology, 2019, 288, 121610.	4.8	26
50	Synthesis of silver nanoparticles and its contribution to the capability of Bacillus subtilis to deal with polluted waters. Applied Microbiology and Biotechnology, 2019, 103, 6319-6332.	1.7	21
51	Capability of iturin from Bacillus subtilis to inhibit Candida albicans in vitro and in vivo. Applied Microbiology and Biotechnology, 2019, 103, 4377-4392.	1.7	37
52	Conversion of DON to 3- <i>epi</i> -DON <i>in vitro</i> and toxicity reduction of DON <i>in vivo</i> by <i>Lactobacillus rhamnosus</i> . Food and Function, 2019, 10, 2785-2796.	2.1	33
53	Anti-tumor potential of cell free culture supernatant of Lactobacillus rhamnosus strains isolated from human breast milk. Food Research International, 2019, 123, 286-297.	2.9	59
54	Beneficial effects of endophytic fungi colonization on plants. Applied Microbiology and Biotechnology, 2019, 103, 3327-3340.	1.7	157

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55	Effect of cell culture models on the evaluation of anticancer activity and mechanism analysis of the potential bioactive compound, iturin A, produced by <i>Bacillus subtilis</i> . Food and Function, 2019, 10, 1478-1489.	2.1	16
56	Tracing the mass flow from glucose and phenylalanine to pinoselin and its glycosides in <i>Phomopsis</i> sp. XP-8 using stable isotope assisted TOF-MS. Scientific Reports, 2019, 9, 18495.	1.6	2
57	Antidiabetic effects of different polysaccharide fractions from <i>Artemisia sphaerocephala</i> Krasch seeds in db/db mice. Food Hydrocolloids, 2019, 91, 1-9.	5.6	43
58	Response of intestinal metabolome to polysaccharides from mycelia of <i>Ganoderma lucidum</i> . International Journal of Biological Macromolecules, 2019, 122, 723-731.	3.6	34
59	Characterization, the Antioxidant and Antimicrobial Activity of Exopolysaccharide Isolated from Poultry Origin <i>Lactobacilli</i> . Probiotics and Antimicrobial Proteins, 2019, 11, 1132-1142.	1.9	41
60	Iturin A-like lipopeptides from <i>Bacillus subtilis</i> trigger apoptosis, paraptosis, and autophagy in Caco-2 cells. Journal of Cellular Physiology, 2019, 234, 6414-6427.	2.0	45
61	Reverse cholesterol transport-related miRNAs and their regulation by natural functional compounds. Current Protein and Peptide Science, 2019, 20, 1004-1011.	0.7	4
62	Fungal Spores Promote the Glycerol Production of <i>Saccharomyces cerevisiae</i> by Upregulating the Oxidative Balance Pathway. Journal of Agricultural and Food Chemistry, 2018, 66, 3188-3198.	2.4	5
63	Antitumor activity of Pinoselin in vitro: Inducing apoptosis and inhibiting HepG2 invasion. Journal of Functional Foods, 2018, 45, 206-214.	1.6	25
64	Isolation and evaluation of probiotic potential of lactic acid bacteria isolated from poultry intestine. Microbiology, 2018, 87, 116-126.	0.5	35
65	Heterologous expression of <i>Oenococcus oeni</i> sHSP20 confers temperature stress tolerance in <i>Escherichia coli</i> . Cell Stress and Chaperones, 2018, 23, 653-662.	1.2	8
66	Bifacial effects of engineering tumour cell-derived exosomes on human natural killer cells. Experimental Cell Research, 2018, 363, 141-150.	1.2	30
67	Fungal silver nanoparticles: synthesis, application and challenges. Critical Reviews in Biotechnology, 2018, 38, 817-835.	5.1	178
68	Strategies to enhance the production of pinoselin and its glucosides by endophytic fungus ( <i>Phomopsis</i> sp. XP-8) isolated from Tu-chung bark. AMB Express, 2018, 8, 55.	1.4	11
69	Impact of dietary compounds on cancer-related gut microbiota and microRNA. Applied Microbiology and Biotechnology, 2018, 102, 4291-4303.	1.7	15
70	Functional characterization and biotechnological potential of exopolysaccharide produced by <i>Lactobacillus rhamnosus</i> strains isolated from human breast milk. LWT - Food Science and Technology, 2018, 89, 638-647.	2.5	102
71	Potential of <i>Bacillus subtilis</i> lipopeptides in anti-cancer I: induction of apoptosis and paraptosis and inhibition of autophagy in K562 cells. AMB Express, 2018, 8, 78.	1.4	70
72	Potential of iturins as functional agents: safe, probiotic, and cytotoxic to cancer cells. Food and Function, 2018, 9, 5580-5587.	2.1	28

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73	In Silico Discovery of a Small Molecule Suppressing Lung Carcinoma A549 Cells Proliferation and Inducing Autophagy via mTOR Pathway Inhibition. <i>Molecular Pharmaceutics</i> , 2018, 15, 5427-5436.	2.3	8
74	Production of bioproducts by endophytic fungi: chemical ecology, biotechnological applications, bottlenecks, and solutions. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 6279-6298.	1.7	57
75	Anticancer potential against cervix cancer (HeLa) cell line of probiotic <i>Lactobacillus casei</i> and <i>Lactobacillus paracasei</i> strains isolated from human breast milk. <i>Food and Function</i> , 2018, 9, 2705-2715.	2.1	90
76	Origination, change, and modulation of geriatric disease-related gut microbiota during life. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 8275-8289.	1.7	25
77	Responses of Intestinal Mucosal Barrier Functions of Rats to Simulated Weightlessness. <i>Frontiers in Physiology</i> , 2018, 9, 729.	1.3	27
78	Dietary compounds have potential in controlling atherosclerosis by modulating macrophage cholesterol metabolism and inflammation via miRNA. <i>Npj Science of Food</i> , 2018, 2, 13.	2.5	23
79	Purification and characterization of a novel glutamate dehydrogenase from <i>Geotrichum candidum</i> with higher alcohol and amino acid activity. <i>AMB Express</i> , 2017, 7, 9.	1.4	7
80	Identification, characterization, and probiotic potential of <i>Lactobacillus rhamnosus</i> isolated from human milk. <i>LWT - Food Science and Technology</i> , 2017, 84, 271-280.	2.5	134
81	Lipopeptides from <i>Bacillus subtilis</i> have potential application in the winemaking process: inhibiting fungal and ochratoxin A contamination and enhancing esters and acids biosynthesis. <i>Australian Journal of Grape and Wine Research</i> , 2017, 23, 350-358.	1.0	14
82	Simulated microgravity affects some biological characteristics of <i>Lactobacillus acidophilus</i> . <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 3439-3449.	1.7	46
83	Interaction between diet composition and gut microbiota and its impact on gastrointestinal tract health. <i>Food Science and Human Wellness</i> , 2017, 6, 121-130.	2.2	116
84	Immobilized enzymes from <i>Geotrichum</i> spp. improve wine quality. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 6637-6649.	1.7	3
85	Strategies to increase the efficacy of using gut microbiota for the modulation of obesity. <i>Obesity Reviews</i> , 2017, 18, 1260-1271.	3.1	24
86	Biological activity of lipopeptides from <i>Bacillus</i> . <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 5951-5960.	1.7	233
87	Effects of polysaccharide from mycelia of <i>Ganoderma lucidum</i> on intestinal barrier functions of rats. <i>International Journal of Biological Macromolecules</i> , 2017, 94, 1-9.	3.6	102
88	Capacity of lactic acid bacteria in immunity enhancement and cancer prevention. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 35-45.	1.7	70
89	Bioconversion of Pinoresinol Diglucoside from Glucose Using Resting and Freeze-Dried <i>Phomopsis</i> sp. XP-8 Cells. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 1428-1440.	0.9	1
90	Transcriptome Analysis Reveals the Genetic Basis of the Resveratrol Biosynthesis Pathway in an Endophytic Fungus ( <i>Alternaria</i> sp. MG1) Isolated from <i>Vitis vinifera</i> . <i>Frontiers in Microbiology</i> , 2016, 7, 1257.	1.5	18

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91	Strategies for enhancing resveratrol production and the expression of pathway enzymes. Applied Microbiology and Biotechnology, 2016, 100, 7407-7421.	1.7	47
92	Comparison of pinoresinol diglucoside production by <i>Phomopsis</i> sp. XP-8 in different media and the characterisation and product profiles of the cultivation in mung bean. Journal of the Science of Food and Agriculture, 2016, 96, 4015-4025.	1.7	5
93	Isolation of exopolysaccharide-producing bacteria and yeasts from Tibetan kefir and characterisation of the exopolysaccharides. International Journal of Dairy Technology, 2016, 69, 410-417.	1.3	30
94	Application of strains of <i>Geotrichum</i> spp. to decrease higher alcohols and to increase esters. Journal of the Institute of Brewing, 2016, 122, 147-155.	0.8	15
95	Cholesterol-Lowering Effects and Mechanisms in View of Bile Acid Pathway of Resveratrol and Resveratrol Glucuronides. Journal of Food Science, 2016, 81, H2841-H2848.	1.5	23
96	Polyphenolic Content and Color of Seedless and Seeded Shade Dried Chinese Raisins. Food Science and Technology Research, 2016, 22, 359-369.	0.3	8
97	A New Approach to Produce Resveratrol by Enzymatic Bioconversion. Journal of Microbiology and Biotechnology, 2016, 26, 1348-1357.	0.9	11
98	Inhibition of Gallic Acid on the Growth and Biofilm Formation of <i>Escherichia coli</i> and <i>Streptococcus mutans</i> . Journal of Food Science, 2015, 80, M1299-305.	1.5	91
99	The aspartyl asparaginyl beta-hydroxylase in carcinomas. Frontiers in Bioscience - Landmark, 2015, 20, 902-909.	3.0	6
100	Changes of cytoskeleton affect T cell biological behaviors. Frontiers in Bioscience - Landmark, 2015, 20, 829-837.	3.0	2
101	Cell signaling in the interaction between pathogenic bacteria and immune cells. Frontiers in Bioscience - Landmark, 2015, 20, 1029-1035.	3.0	1
102	A New Ex Vivo Method for Effective Expansion and Activation of Human Natural Killer Cells for Anti-Tumor Immunotherapy. Cell Biochemistry and Biophysics, 2015, 73, 723-729.	0.9	9
103	Production of pinoresinol diglucoside, pinoresinol monoglucoside, and pinoresinol by <i>Phomopsis</i> sp. XP-8 using mung bean and its major components. Applied Microbiology and Biotechnology, 2015, 99, 4629-4643.	1.7	18
104	Chemical and physical characteristics and antioxidant activities of the exopolysaccharide produced by Tibetan kefir grains during milk fermentation. International Dairy Journal, 2015, 43, 15-21.	1.5	112
105	Effect of sulfur dioxide and ethanol concentration on fungal profile and ochratoxin a production by <i>Aspergillus carbonarius</i> during wine making. Food Control, 2015, 47, 656-663.	2.8	8
106	Telomere Reverse Transcriptase (TERT) rs2735940 Increases Cancer Risk. Medical Science Monitor, 2015, 21, 612-616.	0.5	8
107	Bioconversion of Pinoresinol Diglucoside and Pinoresinol from Substrates in the Phenylpropanoid Pathway by Resting Cells of <i>Phomopsis</i> sp. XP-8. PLoS ONE, 2015, 10, e0137066.	1.1	8
108	Effect of <i>Aspergillus carbonarius</i> amounts on winemaking and ochratoxin A contamination. Food Control, 2014, 40, 85-92.	2.8	15

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109	Profile and Antioxidant Activity of Phenolic Extracts from 10 Crabapples ( <i>Malus Wild Species</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 574-581.	2.4	46
110	Inhibition of <i>Aspergillus carbonarius</i> and fungal contamination in table grapes using <i>Bacillus subtilis</i> . <i>Food Control</i> , 2014, 35, 41-48.	2.8	59
111	Induction of hexanol dehydrogenase in <i>Geotrichum spp.</i> by the addition of hexanol. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 1279-1287.	1.7	6
112	Substrates and enzyme activities related to biotransformation of resveratrol from phenylalanine by <i>Alternaria sp. MG1</i> . <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 9941-9954.	1.7	19
113	Fruit spoilage and ochratoxin a production by <i>Aspergillus carbonarius</i> in the berries of different grape cultivars. <i>Food Control</i> , 2013, 30, 93-100.	2.8	25
114	Bioconversion of resveratrol using resting cells of non-“genetically modified <i>Alternaria</i> sp.. <i>Biotechnology and Applied Biochemistry</i> , 2013, 60, 236-243.	1.4	13
115	Purification and Characterization of a Hexanol-Degrading Enzyme Extracted from Apple. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3246-3252.	2.4	5
116	Biochemical characteristics and thermal inhibition kinetics of polyphenol oxidase extracted from Thompson seedless grape. <i>European Food Research and Technology</i> , 2012, 234, 607-616.	1.6	21
117	<i>Alternaria sp. MG1</i> , a resveratrol-producing fungus: isolation, identification, and optimal cultivation conditions for resveratrol production. <i>Applied Microbiology and Biotechnology</i> , 2012, 95, 369-379.	1.7	69
118	Structure identification and fermentation characteristics of pinosresinol diglucoside produced by <i>Phomopsis sp.</i> isolated from <i>Eucommia ulmoides Oliv.</i> <i>Applied Microbiology and Biotechnology</i> , 2012, 93, 1475-1483.	1.7	20
119	Effect of Infusion Method and Parameters on Solid Gain in Blueberries. <i>Food and Bioprocess Technology</i> , 2009, 2, 271-278.	2.6	15
120	OPTIMAL CONDITIONS FOR THE GROWTH AND POLYSACCHARIDE PRODUCTION BY <i>HYPsizIGUS MARMOREUSIN</i> SUBMERGED CULTURE. <i>Journal of Food Processing and Preservation</i> , 2009, 33, 454-472.	0.9	2
121	Tryptophan supplementation and pH adjustment for optimizing the sporulation of <i>Coniothyrium minitans</i> . <i>Biotechnology Letters</i> , 2008, 30, 259-262.	1.1	2
122	Development of a microecologic product of <i>Lactobacillus rhamnosus</i> based on silica. <i>Journal of the Science of Food and Agriculture</i> , 0, , .	1.7	0