

# Yong Hu

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

244  
citations

933447

10  
h-index

996975

15  
g-index

20  
all docs

20  
docs citations

20  
times ranked

276  
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation and Characterization of Three Plant Growth-Promoting Rhizobacteria for Growth Enhancement of Rice Seedling. <i>Journal of Plant Growth Regulation</i> , 2022, 41, 1382-1393.	5.1	12
2	Metabolites of the Soy Sauce <i>Koji</i> Making with <i>Aspergillus niger</i> and <i>Aspergillus oryzae</i> . <i>International Journal of Food Science and Technology</i> , 2022, 57, 301-309.	2.7	16
3	Metabolomic profiles of the liquid state fermentation in co-culture of <i>A. oryzae</i> and <i>Z. rouxii</i> . <i>Food Microbiology</i> , 2022, 103, 103966.	4.2	11
4	Cost-Effective Production of ATP and S-Adenosylmethionine Using Engineered Multidomain Scaffold Proteins. <i>Biomolecules</i> , 2021, 11, 1706.	4.0	5
5	Efficient 2,3-Butanediol/Acetoin Production Using Whole-Cell Biocatalyst with a New Ndh/Nad(+) Regeneration System. <i>Catalysts</i> , 2021, 11, 1422.	3.5	0
6	Genome analysis provides insight into hyper-virulence of <i>Streptococcus suis</i> LSM178, a human strain with a novel sequence type 1005. <i>Scientific Reports</i> , 2021, 11, 23919.	3.3	2
7	Effect of selenium supplements on the antioxidant activity and nitrite degradation of lactic acid bacteria. <i>World Journal of Microbiology and Biotechnology</i> , 2019, 35, 61.	3.6	16
8	Fermentation improves the potentiality of capsicum in decreasing high-fat diet-induced obesity in C57BL/6 mice by modulating lipid metabolism and hormone response. <i>Food Research International</i> , 2019, 124, 49-60.	6.2	15
9	Improvement of the Flavor and Quality of Watermelon Vinegar by High Ethanol Fermentation using Ethanol-Tolerant Acetic Acid Bacteria. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	10
10	Classification of Chinese Vinegars Using Optimized Artificial Neural Networks by Genetic Algorithm and Other Discriminant Techniques. <i>Food Analytical Methods</i> , 2017, 10, 2646-2656.	2.6	7
11	Effects of a mixed koji culture of <i>Aspergillus oryzae</i> HG26 and <i>Aspergillus niger</i> HG35 on the levels of enzymes, antioxidants and phenolic compounds in soy sauce during the fermentation process. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1585-1593.	2.7	22
12	HIST1H1C Regulates Interferon- $\gamma$ and Inhibits Influenza Virus Replication by Interacting with IRF3. <i>Frontiers in Immunology</i> , 2017, 8, 350.	4.8	10
13	Analysis of the Hydrolytic Capacities of <i>Aspergillus oryzae</i> Proteases on Soybean Protein Using Artificial Neural Networks. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 918-924.	2.0	7
14	Autolysis of <i>Aspergillus oryzae</i> Mycelium and Effect on Volatile Flavor Compounds of Soy Sauce. <i>Journal of Food Science</i> , 2016, 81, C1883-90.	3.1	18
15	Comparative analysis of protective effects of curcumin, curcumin- $\beta$ -cyclodextrin nanoparticle and nanoliposomal curcumin on unsymmetrical dimethyl hydrazine poisoning in mice. <i>Bioengineered</i> , 2016, 7, 334-341.	3.2	14
16	Genetic Algorithm- Artificial Neural Network Modeling of Capsaicin and Capsorubin Content of Chinese Chili Oil. <i>Food Analytical Methods</i> , 2016, 9, 2076-2086.	2.6	11
17	Correlation between ethanol resistance and characteristics of PQQ-dependent ADH in acetic acid bacteria. <i>European Food Research and Technology</i> , 2016, 242, 837-847.	3.3	7
18	Screening and characterization of ethanol-tolerant and thermotolerant acetic acid bacteria from Chinese vinegar Pei. <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 14.	3.6	20

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19	Effect of a halophilic aromatic yeast together with <i>Aspergillus oryzae</i> in koji making on the volatile compounds and quality of soy sauce moromi. International Journal of Food Science and Technology, 2015, 50, 1352-1358.	2.7	41
20	Effect of lipoxygenase-induced oxidation on molecular structure and digestive properties of arachin and conarachin. Journal of Food Processing and Preservation, 0, , e15874.	2.0	0