## Rui-Sang Liu

List of Publications by Year in descending order

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623734 940533 16 456 14 16 citations h-index g-index papers 16 16 16 490 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Tuber melanosporum fermentation medium optimization by Plackett–Burman design coupled with Draper–Lin small composite design and desirability function. Bioresource Technology, 2010, 101, 3139-3146.	9.6	68
2	Response surface modeling the significance of nitrogen source on the cell growth and Tuber polysaccharides production by submerged cultivation of Chinese truffle Tuber sinense. Process Biochemistry, 2008, 43, 868-876.	3.7	48
3	Scale-up study on the fed-batch fermentation of Ganoderma lucidum for the hyperproduction of ganoderic acid and Ganoderma polysaccharides. Process Biochemistry, 2011, 46, 404-408.	3.7	44
4	Quantitative response of cell growth and Tuber polysaccharides biosynthesis by medicinal mushroom Chinese truffle Tuber sinense to metal ion in culture medium. Bioresource Technology, 2008, 99, 7606-7615.	9.6	40
5	Fed-batch fermentation of Tuber melanosporum for the hyperproduction of mycelia and bioactive Tuber polysaccharides. Bioresource Technology, 2009, 100, 3644-3649.	9.6	35
6	Evaluation of aroma active compounds in Tuber fruiting bodies by gas chromatography–olfactometry in combination with aroma reconstitution and omission test. Applied Microbiology and Biotechnology, 2012, 94, 353-363.	3.6	33
7	Lycopene production from synthetic medium by Blakeslea trispora NRRL 2895 (+) and 2896 (â^') in a stirred-tank fermenter. Bioprocess and Biosystems Engineering, 2012, 35, 739-749.	3.4	30
8	Metabolism of l-methionine linked to the biosynthesis of volatile organic sulfur-containing compounds during the submerged fermentation of Tuber melanosporum. Applied Microbiology and Biotechnology, 2013, 97, 9981-9992.	3.6	27
9	Aroma improvement by repeated freeze-thaw treatment during Tuber melanosporum fermentation. Scientific Reports, 2015, 5, 17120.	3.3	27
10	Optimization of the mated fermentation process for the production of lycopene by Blakeslea trispora NRRL 2895 (+) and NRRL 2896 (â^'). Bioprocess and Biosystems Engineering, 2012, 35, 553-564.	3.4	24
11	Current progress on truffle submerged fermentation: a promising alternative to its fruiting bodies. Applied Microbiology and Biotechnology, 2015, 99, 2041-2053.	3.6	19
12	Screening of the key volatile organic compounds of Tuber melanosporum fermentation by aroma sensory evaluation combination with principle component analysis. Scientific Reports, 2015, 5, 17954.	3.3	16
13	<i>Actinobacillus succinogenes</i> ATCC 55618 Fermentation Medium Optimization for the Production of Succinic Acid by Response Surface Methodology. Journal of Biomedicine and Biotechnology, 2012, 2012, 1-9.	3.0	15
14	Quantitative analysis for the effect of plant oil and fatty acid on Tuber melanosporum culture by uniform design combined with partial least squares regression. Applied Microbiology and Biotechnology, 2010, 87, 1689-1697.	3.6	14
15	Regulating ehrlich and demethiolation pathways for alcohols production by the expression of ubiquitin-protein ligase gene HUWE1. Scientific Reports, 2016, 6, 20828.	3.3	10
16	Ranking the significance of fermentation conditions on the volatile organic compounds of Tuber melanosporum fermentation system by combination of head-space solid phase microextraction and chromatographic fingerprint similarity analysis. Bioprocess and Biosystems Engineering, 2014, 37, 543-552.	3.4	6