

Rui-Sang Liu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4768103/publications.pdf>

Version: 2024-02-01

16
papers

456
citations

623734

14
h-index

940533

16
g-index

16
all docs

16
docs citations

16
times ranked

490
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Aroma improvement by repeated freeze-thaw treatment during Tuber melanosporum fermentation. Scientific Reports, 2015, 5, 17120.	3.3	27
4	Current progress on truffle submerged fermentation: a promising alternative to its fruiting bodies. Applied Microbiology and Biotechnology, 2015, 99, 2041-2053.	3.6	19
5	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
6	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
7	<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
8	Lycopene production from synthetic medium by <i>Blakeslea trispora</i> NRRL 2895 (+) and 2896 (âˆ™) in a stirred-tank fermenter. Bioprocess and Biosystems Engineering, 2012, 35, 739-749.	3.4	30
9	Optimization of the mated fermentation process for the production of lycopene by <i>Blakeslea trispora</i> NRRL 2895 (+) and NRRL 2896 (âˆ™). Bioprocess and Biosystems Engineering, 2012, 35, 553-564.	3.4	24
10	Evaluation of aroma active compounds in Tuber fruiting bodies by gas chromatographyâ€“olfactometry in combination with aroma reconstitution and omission test. Applied Microbiology and Biotechnology, 2012, 94, 353-363.	3.6	33
11	Scale-up study on the fed-batch fermentation of <i>Ganoderma lucidum</i> for the hyperproduction of ganoderic acid and <i>Ganoderma</i> polysaccharides. Process Biochemistry, 2011, 46, 404-408.	3.7	44
12	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
13	Tuber melanosporum fermentation medium optimization by Plackettâ€“Burman design coupled with Draperâ€“Lin small composite design and desirability function. Bioresource Technology, 2010, 101, 3139-3146.	9.6	68
14	Fed-batch fermentation of Tuber melanosporum for the hyperproduction of mycelia and bioactive Tuber polysaccharides. Bioresource Technology, 2009, 100, 3644-3649.	9.6	35
15	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
16	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