

Li-Qiong Guo

List of Publications by Year in descending order

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Version: 2024-02-01

35
papers

454
citations

759233

12
h-index

752698

20
g-index

36
all docs

36
docs citations

36
times ranked

484
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on recent advances in LED-based non-thermal technique for food safety: current applications and future trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 7692-7707.	10.3	3
2	Ergothioneine exhibits longevity-extension effect in <i>Drosophila melanogaster</i> via regulation of cholinergic neurotransmission, tyrosine metabolism, and fatty acid oxidation. <i>Food and Function</i> , 2022, 13, 227-241.	4.6	11
3	Chemical composition and deterioration mechanism of <i>Pleurotus tuoliensis</i> during postharvest storage. <i>Food Chemistry</i> , 2021, 338, 127731.	8.2	23
4	TMTMS proteomic analysis of the carbohydrate-active enzymes in the fruiting body of <i>Pleurotus tuoliensis</i> during storage. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1879-1891.	3.5	10
5	A comparative study on the physiochemical properties, antioxidant and immunostimulating activities of two national geographical indication products of <i>Tremella fuciformis</i> in China. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2904-2914.	2.7	2
6	Physicochemical, functional and structural properties of the major protein fractions extracted from <i>Cordyceps militaris</i> fruit body. <i>Food Research International</i> , 2021, 142, 110211.	6.2	29
7	Enhancement of carotenoid production and its regulation in edible mushroom <i>Cordyceps militaris</i> by abiotic stresses. <i>Enzyme and Microbial Technology</i> , 2021, 148, 109808.	3.2	11
8	Comparative transcriptome and proteome provide new insights into the regulatory mechanisms of the postharvest deterioration of <i>Pleurotus tuoliensis</i> fruitbodies during storage. <i>Food Research International</i> , 2021, 147, 110540.	6.2	24
9	Microbial Cell Factory of Baccatin III Preparation in <i>Escherichia coli</i> by Increasing DBAT Thermostability and in vivo Acetyl-CoA Supply. <i>Frontiers in Microbiology</i> , 2021, 12, 803490.	3.5	4
10	Structural characterization and immune-enhancing activity of a novel high-molecular-weight polysaccharide from <i>Cordyceps militaris</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 145, 11-20.	7.5	62
11	Successful biosynthesis of natural antioxidant ergothioneine in <i>Saccharomyces cerevisiae</i> required only two genes from <i>Grifola frondosa</i> . <i>Microbial Cell Factories</i> , 2020, 19, 164.	4.0	22
12	Transcriptome Analysis Reveals the Flexibility of Cordycepin Network in <i>Cordyceps militaris</i> Activated by L-Alanine Addition. <i>Frontiers in Microbiology</i> , 2020, 11, 577.	3.5	23
13	The Biosynthetic Pathway of Ergothioneine in Culinary-Medicinal Winter Mushroom, <i>Flammulina velutipes</i> (Agaricomycetes). <i>International Journal of Medicinal Mushrooms</i> , 2020, 22, 171-181.	1.5	5
14	Structural Analysis and Antioxidant Activity of Extracellular Polysaccharides Extracted from Culinary-Medicinal White Jelly Mushroom <i>Tremella fuciformis</i> (Tremellomycetes) Conidium Cells. <i>International Journal of Medicinal Mushrooms</i> , 2020, 22, 489-500.	1.5	8
15	An Efficient Strategy for Enhancement of Bioactive Compounds in the Fruit Body of Caterpillar Medicinal Mushroom, <i>Cordyceps militaris</i> (Ascomycetes), by Spraying Biotic Elicitors. <i>International Journal of Medicinal Mushrooms</i> , 2020, 22, 1161-1170.	1.5	3
16	Purification and structural characterization of a novel natural pigment: cordycepine from edible and medicinal mushroom <i>Cordyceps militaris</i> . <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 7943-7952.	3.6	8
17	Optimization of Baccatin III Production by Cross-Linked Enzyme Aggregate of Taxoid 10 ² -O-Acetyltransferase. <i>Molecular Biotechnology</i> , 2019, 61, 498-505.	2.4	3
18	<i>Musa basjoo</i> regulates the gut microbiota in mice by rebalancing the abundance of probiotic and pathogen. <i>Microbial Pathogenesis</i> , 2019, 131, 205-211.	2.9	4

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19	A simple and effective method using macroporous resins for the simultaneous decoloration and deproteinisation of <i>Cordyceps militaris</i> polysaccharides. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1741-1751.	2.7	15
20	In vitro enzymatic synthesis of baccatin III with novel and cheap acetyl donors by the recombinant taxoid 10 ¹ -O-acetyl transferase. <i>Biocatalysis and Biotransformation</i> , 2019, 37, 239-245.	2.0	2
21	Developing a Novel Two-Stage Process for Carotenoid Production by <i>Cordyceps militaris</i> (Ascomycetes). <i>International Journal of Medicinal Mushrooms</i> , 2019, 21, 47-57.	1.5	8
22	Optimization of Cultivation Conditions of Lingzhi or Reishi Medicinal Mushroom, <i>Ganoderma lucidum</i> (Agaricomycetes) for the Highest Antioxidant Activity and Antioxidant Content. <i>International Journal of Medicinal Mushrooms</i> , 2019, 21, 353-366.	1.5	3
23	Increasing of the Contain of Carotenoids in Caterpillar Mushroom, <i>Cordyceps militaris</i> (Ascomycetes) by Using the Fungal Elicitors Cultivation. <i>International Journal of Medicinal Mushrooms</i> , 2019, 21, 1181-1191.	1.5	11
24	Targeted Gene Deletion in <i>Cordyceps militaris</i> Using the Split-Marker Approach. <i>Molecular Biotechnology</i> , 2018, 60, 380-385.	2.4	22
25	Isolation and characterization of cyclic lipopeptides with broad-spectrum antimicrobial activity from <i>Bacillus siamensis</i> JFL15. <i>3 Biotech</i> , 2018, 8, 444.	2.2	24
26	Genomics-guided discovery and structure identification of cyclic lipopeptides from the <i>Bacillus siamensis</i> JFL15. <i>PLoS ONE</i> , 2018, 13, e0202893.	2.5	31
27	Activity Essential Residue Analysis of Taxoid 10 ¹ -O-Acetyl Transferase for Enzymatic Synthesis of Baccatin. <i>Applied Biochemistry and Biotechnology</i> , 2018, 186, 949-959.	2.9	7
28	Improving the thermal stability of anisyl alcohol by β -D-galactosidase enzymatic glycosylation. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2723-2729.	2.7	2
29	Enhanced catalytic activities and modified substrate preferences for taxoid 10 ¹ -O-acetyl transferase mutants by engineering catalytic histidine residues. <i>Biotechnology Letters</i> , 2018, 40, 1245-1251.	2.2	6
30	De novo transcriptome sequencing of <i>Flammulina velutipes</i> uncover candidate genes associated with cold-induced fruiting. <i>Journal of Basic Microbiology</i> , 2018, 58, 698-703.	3.3	6
31	Improvement of Nutritional and Bioactive Compound Production by Lion's Mane Medicinal Mushroom, <i>Herichium erinaceus</i> (Agaricomycetes), by Spraying Growth Regulators. <i>International Journal of Medicinal Mushrooms</i> , 2018, 20, 271-281.	1.5	2
32	Heterologous expression of the multi-functional cellulase gene (<i>mfc</i>) from the mollusc <i>Ampullaria crosseana</i> , in <i>Volvariella volvacea</i> . <i>Journal of Horticultural Science and Biotechnology</i> , 2016, 91, 325-331.	1.9	5
33	A novel process for obtaining pinosylvin using combinatorial bioengineering in <i>Escherichia coli</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 102.	3.6	38
34	A novel process for obtaining phenylpropanoic acid precursor using <i>Escherichia coli</i> with a constitutive expression system. <i>Food Science and Biotechnology</i> , 2016, 25, 795-801.	2.6	2
35	Compositional analysis of the fruiting body of transgenic <i>Flammulina velutipes</i> producing resveratrol. <i>Food Chemistry</i> , 2014, 164, 211-218.	8.2	15