Yihan Liu

List of Publications by Year
in descending order

49	1,014	325464	402749
papers	citations	19 h-index	29 g-index

52	52	52	1029
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Tunable physical and mechanical properties of gelatin hydrogel after transglutaminase crosslinking on two gelatin types. International Journal of Biological Macromolecules, 2020, 162, 405-413.	7.6	98
2	Cloning, expression, and characterization of a thermostable and pH-stable laccase from Klebsiella pneumoniae and its application to dye decolorization. Process Biochemistry, 2017, 53, 125-134.	3.8	79
3	Chameleon-Inspired Energy-Saving Smart Window Responding to Natural Weather. ACS Sustainable Chemistry and Engineering, 2021, 9, 12949-12959.	6.7	58
4	Engineering a highly efficient expression system to produce BcaPRO protease in Bacillus subtilis by an optimized promoter and signal peptide. International Journal of Biological Macromolecules, 2019, 138, 903-911.	7.6	47
5	Single network double cross-linker (SNDCL) hydrogels with excellent stretchability, self-recovery, adhesion strength, and conductivity for human motion monitoring. Soft Matter, 2020, 16, 7323-7331.	2.8	46
6	High-Yield Phosphatidylserine Production via Yeast Surface Display of Phospholipase D from Streptomyces chromofuscus on Pichia pastoris. Journal of Agricultural and Food Chemistry, 2014, 62, 5354-5360.	5.2	34
7	Purification, characterization and in vitro antioxidant activity of a polysaccharide AAPâ€“3â€“1 from Auricularia auricula. International Journal of Biological Macromolecules, 2020, 162, 1453-1464.	7.6	34
8	A novel approach for improving the yield of Bacillus subtilis transglutaminase in heterologous strains. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 1227-1235.	2.9	31
9	Characterization and application of a novel laccase derived from Bacillus amyloliquefaciens. International Journal of Biological Macromolecules, 2020, 150, 982-990.	7.6	30
10	The heterologous expression, characterization, and application of a novel laccase from Bacillus velezensis. Science of the Total Environment, 2020, 713, 136713.	8.1	28
11	Multiple Cross-Linking-Dominated Metalâ€“Ligand Coordinated Hydrogels with Tunable Strength and Thermosensitivity. ACS Applied Polymer Materials, 2019, 1, 2370-2378.	4.4	27
12	Improvement in thermostability of an alkaline lipase I from Penicillium cyclopium by directed evolution. RSC Advances, 2017, 7, 38538-38548.	3.7	26
13	A novel process for phosphatidylserine production using a Pichia pastoris whole-cell biocatalyst with overexpression of phospholipase D from Streptomyces halstedii in a purely aqueous system. Food Chemistry, 2019, 274, 535-542.	8.2	26
14	High-level expression, purification and characterization of a recombinant medium-temperature Î±-amylase from Bacillus subtilis. Biotechnology Letters, 2010, 32, 119-124.	2.2	24
15	Characterization of transglutaminase from Bacillus subtilis and its cross-linking function with a bovine serum albumin model. Food and Function, 2018, 9, 5560-5568.	4.6	24
16	Enhancing the activity and thermostability of Streptomyces mobaraensis transglutaminase by directed evolution and molecular dynamics simulation. Biochemical Engineering Journal, 2019, 151, 107333.	3.7	23
17	Enzymatic characterization, molecular dynamics simulation, and application of a novel Bacillus licheniformis laccase. International Journal of Biological Macromolecules, 2021, 167, 1393-1405.	7.6	21
18	Cytotoxic Metabolites Produced by the Endophytic Fungus Aspergillus clavatus. Chemistry Letters, 2015, 44, 1148-1149.	1.4	20

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19	Guanosine-based thermotropic liquid crystals with tunable phase structures and ion-responsive properties. Journal of Colloid and Interface Science, 2019, 553, 269-279.	9.5	20
20	Biochemical characterization of a novel GH43 family Î²-xylosidase from Bacillus pumilus. Food Chemistry, 2019, 295, 653-661.	8.2	19
21	Efficient secretion expression of phospholipase D in Bacillus subtilis and its application in synthesis of phosphatidylserine by enzyme immobilization. International Journal of Biological Macromolecules, 2021, 169, 282-289.	7.6	19
22	Enhancing the functional characteristics of soy protein isolate via crossâ€linking catalyzed by Bacillus subtilis transglutaminase. Journal of the Science of Food and Agriculture, 2021, 101, 4154-4160.	3.5	19
23	Improving the activity and stability of Bacillus clausii alkaline protease using directed evolution and molecular dynamics simulation. Enzyme and Microbial Technology, 2021, 147, 109787.	3.2	19
24	Efficient expression of an alkaline pectate lyase gene from Bacillus subtilis and the characterization of the recombinant protein. Biotechnology Letters, 2012, 34, 109-115.	2.2	18
25	Ionic-surfactants-based thermotropic liquid crystals. Physical Chemistry Chemical Physics, 2019, 21, 15256-15281.	2.8	18
26	Transcriptomic Analysis of the Influence of Methanol Assimilation on the Gene Expression in the Recombinant Pichia pastoris Producing Hirudin Variant 3. Genes, 2019, 10, 606.	2.4	16
27	Biochemical characterization of a tyrosinase from Bacillus aryabhattai and its application. International Journal of Biological Macromolecules, 2021, 176, 37-46.	7.6	16
28	Enhancing the thermostability of phospholipase D from Streptomyces halstedii by directed evolution and elucidating the mechanism of a key amino acid residue using molecular dynamics simulation. International Journal of Biological Macromolecules, 2020, 164, 3065-3074.	7.6	14
29	Metagenomic Profiling of the Bacterial Community Changes from Koji to Mash Stage in the Brewing of Soy Sauce. Polish Journal of Microbiology, 2017, 66, 537-541.	1.6	14
30	Preparing oligopeptides from broken rice protein by ultrafiltration-coupled enzymatic hydrolysis. European Food Research and Technology, 2013, 236, 419-424.	3.3	12
31	Directed evolution of Î±-amylase from Bacillus licheniformis to enhance its acid-stable performance. Biologia (Poland), 2019, 74, 1363-1372.	1.4	12
32	Reducing the cell lysis to enhance yield of acid-stable alpha amylase by deletion of multiple peptidoglycan hydrolase-related genes in Bacillus amyloliquefaciens. International Journal of Biological Macromolecules, 2021, 167, 777-786.	7.6	12
33	Multiple Modular Engineering of Bacillus Amyloliquefaciens Cell Factories for Enhanced Production of Alkaline Proteases From B. Clausii. Frontiers in Bioengineering and Biotechnology, 2022, 10, 866066.	4.1	11
34	G-Quadruplex based hydrogels stabilized by a cationic polymer as an efficient adsorbent of picric acid. New Journal of Chemistry, 2019, 43, 18331-18338.	2.6	10
35	Ethanol effects on the overexpression of heterologous catalase in Escherichia coli BL21 (DE3). Applied Microbiology and Biotechnology, 2019, 103, 1441-1453.	3.6	10
36	Fluorescent magnetic ionic liquids with multiple responses to temperature, humidity and organic vapors. Journal of Materials Chemistry C, 2021, 9, 13276-13285.	5.4	10

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37	Cloning, expression and characterisation of phospholipase B fromSaccharomyces cerevisiaeand its application in the synthesis of<scp>l</scp>-alpha-glycerylphosphorylcholine and peanut oil degumming. Biotechnology and Biotechnological Equipment, 2018, 32, 968-973.	1.3	9
38	Biochemical and Structural Properties of a High-Temperature-Active Laccase from Bacillus pumilus and Its Application in the Decolorization of Food Dyes. Foods, 2022, 11, 1387.	4.3	8
39	From gas separation to ion transport in the cavity of hyperbranched polyamides based on triptycene aimed for electrochromic and memory devices. Polymer Chemistry, 2022, 13, 808-818.	3.9	6
40	Crosslinking Mechanism on a Novel Bacillus cereus Transglutaminase-Mediated Conjugation of Food Proteins. Foods, 2022, 11, 3722.	4.3	6
41	Overexpression of a Thermostable Î±-Amylase through Genome Integration in Bacillus subtilis. Fermentation, 2023, 9, 139.	3.0	5
42	Functional expression ofTrametes versicolorthermotolerant laccase variant inPichia pastoris. Biotechnology and Biotechnological Equipment, 2016, 30, 261-269.	1.3	4
43	Magnetic polymerizable surfactants: thermotropic liquid crystal behaviors and construction of nanostructured films. New Journal of Chemistry, 2020, 44, 16537-16545.	2.6	4
44	Novel Detection Method for Evaluating the Activity of an Alkaline Serine Protease from Bacillus clausii. Journal of Agricultural and Food Chemistry, 2022, 70, 3765-3774.	5.2	4
45	Utilization of Soybean Oil Waste for a High-Level Production of Ceramide by a Novel Phospholipase C as an Environmentally Friendly Process. Journal of Agricultural and Food Chemistry, 2022, 70, 3228-3238.	5.2	2
46	Immobilization of Phospholipase D for Production of Phosphatidylserine by a Pickering Emulsion Strategy. Catalysts, 2023, 13, 1318.	3.5	2
47	Screening of the candidate inhibitory peptides of subtilisin by in vitro RNA display technique. International Journal of Biological Macromolecules, 2020, 163, 1162-1167.	7.6	1
48	Immobilization of Phospholipase D for Production of Phosphatidylserine via Enzyme-Inorganic Hybrid Nanoflower Strategy. Fermentation, 2023, 9, 1016.	3.0	0
49	Recent Advances of Enzymes in the Food Industry. Foods, 2023, 12, 4506.	4.3	0