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List of Publications by Year in descending order

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16 papers	314 citations	933447 10 h-index	940533 16 g-index
16 all docs	16 docs citations	16 times ranked	428 citing authors

#	Article	IF	CITATIONS
1	Effect of chitosan and its derivatives as antifungal and preservative agents on postharvest green asparagus. Food Chemistry, 2014, 155, 105-111.	8.2	101
2	New insights into the mechanisms of acetic acid resistance in Acetobacter pasteurianus using iTRAQ-dependent quantitative proteomic analysis. International Journal of Food Microbiology, 2016, 238, 241-251.	4.7	40
3	Genomic Evolution of Saccharomyces cerevisiae under Chinese Rice Wine Fermentation. Genome Biology and Evolution, 2014, 6, 2516-2526.	2.5	28
4	Comparative Proteome of Acetobacter pasteurianus Ab3 During the High Acidity Rice Vinegar Fermentation. Applied Biochemistry and Biotechnology, 2015, 177, 1573-1588.	2.9	20
5	A comparative secretome analysis of industrial Aspergillus oryzae and its spontaneous mutant ZJGS-LZ-21. International Journal of Food Microbiology, 2017, 248, 1-9.	4.7	19
6	Transcriptome response of Acetobacter pasteurianus Ab3 to high acetic acid stress during vinegar production. Applied Microbiology and Biotechnology, 2020, 104, 10585-10599.	3.6	15
7	Design and synthesis of 5-aminolaevulinic acid/3-hydroxypyridinone conjugates for photodynamic therapy: enhancement of protoporphyrin IX production and photo-toxicity in tumor cells. MedChemComm, 2016, 7, 1190-1196.	3.4	12
8	Functional investigation of the chromosomal ccdAB and hipAB operon in Escherichia coli Nissle 1917. Applied Microbiology and Biotechnology, 2020, 104, 6731-6747.	3.6	12
9	Toxin-antitoxin HicAB regulates the formation of persister cells responsible for the acid stress resistance in Acetobacter pasteurianus. Applied Microbiology and Biotechnology, 2021, 105, 725-739.	3.6	12
10	Comparative Genomics of Acetobacterpasteurianus Ab3, an Acetic Acid Producing Strain Isolated from Chinese Traditional Rice Vinegar Meiguichu. PLoS ONE, 2016, 11, e0162172.	2.5	12
11	Characterization and comparative analysis of toxin–antitoxin systems in <i>Acetobacter pasteurianus</i> . Journal of Industrial Microbiology and Biotechnology, 2019, 46, 869-882.	3.0	11
12	Tooth brushing using toothpaste containing theaflavins reduces the oral pathogenic bacteria in healthy adults. 3 Biotech, 2021, 11, 150.	2.2	9
13	New insights into the antibacterial and quorum sensing inhibition mechanism of Artemisia argyi leaf extracts towards Pseudomonas aeruginosa PAO1. 3 Biotech, 2021, 11, 97.	2.2	7
14	Mechanistic insights into the inhibitory effect of theaflavins on virulence factors production in Streptococcus mutans. AMB Express, 2021, 11, 102.	3.0	7
15	Impacts of type II toxin-antitoxin systems on cell physiology and environmental behavior in acetic acid bacteria. Applied Microbiology and Biotechnology, 2021, 105, 4357-4367.	3.6	5
16	Investigation of lipid profile in Acetobacter pasteurianus Ab3 against acetic acid stress during vinegar production. Extremophiles, 2020, 24, 909-922.	2.3	4