

Xingjiang Li

List of Publications by Year in descending order

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56
papers

1,886
citations

331259

21
h-index

264894

42
g-index

56
all docs

56
docs citations

56
times ranked

1850
citing authors

#	ARTICLE	IF	CITATIONS
1	Multifunctional colorimetric cellulose acetate membrane incorporated with <i>Perilla frutescens</i> (L.) Britt. anthocyanins and chamomile essential oil. <i>Carbohydrate Polymers</i> , 2022, 278, 118914.	5.1	21
2	Analysis of the microbial community and the metabolic profile in medium-temperature Daqu after inoculation with <i>Bacillus licheniformis</i> and <i>Bacillus velezensis</i> . <i>LWT - Food Science and Technology</i> , 2022, 160, 113214.	2.5	18
3	Microbial communities and flavor formation in the fermentation of Chinese strong-flavor Baijiu produced from old and new Zaopei. <i>Food Research International</i> , 2022, 156, 111162.	2.9	22
4	Secretion of <i>Bacillus amyloliquefaciens</i> Levansucrase from <i>Bacillus subtilis</i> and Its Application in the Enzymatic Synthesis of Levan. <i>ACS Food Science & Technology</i> , 2021, 1, 249-259.	1.3	10
5	Expression of <i>Bacillus amyloliquefaciens</i> Î ³ -Glutamyltransferase in <i>Lactococcus lactis</i> and Immobilization on Magnetic Nanoparticles. <i>ACS Food Science & Technology</i> , 2021, 1, 778-787.	1.3	2
6	Analysis of the Physicochemical Properties and Microbial Diversity of Caishiji Soybean Paste at Different Fermentation Stages. <i>ACS Food Science & Technology</i> , 2021, 1, 680-688.	1.3	1
7	Profiling the influence of physicochemical parameters on the microbial community and flavor substances of zaopei. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6300-6310.	1.7	14
8	Cost-effective process for the production of <i>Monascus</i> pigments using potato pomace as carbon source by fed-batch submerged fermentation. <i>Food Science and Nutrition</i> , 2021, 9, 5415-5427.	1.5	8
9	pH-responsive antibacterial film based polyvinyl alcohol/poly (acrylic acid) incorporated with aminoethyl-phloretin and application to pork preservation. <i>Food Research International</i> , 2021, 147, 110532.	2.9	19
10	Production of soluble dietary fibers and red pigments from potato pomace in submerged fermentation by <i>Monascus purpureus</i> . <i>Process Biochemistry</i> , 2021, 111, 159-166.	1.8	16
11	Colorimetric film based on polyvinyl alcohol/okra mucilage polysaccharide incorporated with rose anthocyanins for shrimp freshness monitoring. <i>Carbohydrate Polymers</i> , 2020, 229, 115402.	5.1	193
12	Effects of different salts on the gelation behaviour and mechanical properties of citric acid-induced tofu. <i>International Journal of Food Science and Technology</i> , 2020, 55, 785-794.	1.3	11
13	Intelligent double-layer fiber mats with high colorimetric response sensitivity for food freshness monitoring and preservation. <i>Food Hydrocolloids</i> , 2020, 101, 105468.	5.6	68
14	Temperature Responsive Shape-Memory Scaffolds with Circumferentially Aligned Nanofibers for Guiding Smooth Muscle Cell Behavior. <i>Macromolecular Bioscience</i> , 2020, 20, e1900312.	2.1	16
15	Gelatin/zein fiber mats encapsulated with resveratrol: Kinetics, antibacterial activity and application for pork preservation. <i>Food Hydrocolloids</i> , 2020, 101, 105577.	5.6	62
16	Synergistic antibacterial activity of streptomycin sulfate loaded PEG-MoS ₂ /rGO nanoflakes assisted with near-infrared. <i>Materials Science and Engineering C</i> , 2020, 116, 111221.	3.8	19
17	Profiling the effects of physicochemical indexes on the microbial diversity and its aroma substances in pit mud. <i>Letters in Applied Microbiology</i> , 2020, 71, 667-678.	1.0	16
18	Production and characterization of okara dietary fiber produced by fermentation with <i>Monascus anka</i> . <i>Food Chemistry</i> , 2020, 316, 126243.	4.2	55

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19	Antibacterial activity and cytotoxicity of novel silkworm-like nisin@PEGylated MoS ₂ . <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110491.	2.5	24
20	The Secretion of <i>Streptomyces monbaraensis</i> Transglutaminase From <i>Lactococcus lactis</i> and Immobilization on Porous Magnetic Nanoparticles. <i>Frontiers in Microbiology</i> , 2019, 10, 1675.	1.5	11
21	Effects of mixed cultures of <i>Candida tropicalis</i> and aromatizing yeast in alcoholic fermentation on the quality of apple vinegar. <i>3 Biotech</i> , 2019, 9, 128.	1.1	6
22	Extract from <i>Lycium ruthenicum</i> Murr. Incorporating $\hat{\text{I}}^{\text{e}}$ -carrageenan colorimetric film with a wide pH sensing range for food freshness monitoring. <i>Food Hydrocolloids</i> , 2019, 94, 1-10.	5.6	164
23	Secretion of <i>Bacillus amyloliquefaciens</i> $\hat{\text{I}}^{\text{3}}$ -Glutamyltranspeptidase from <i>Bacillus subtilis</i> and Its Application in Enzymatic Synthesis of Theanine. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 14129-14136.	2.4	27
24	Effects of the liquid vapor oxygen transfer coefficient (k_L) on ethanol production from cassava residue and analysis of the fermentation kinetics. <i>Energy Science and Engineering</i> , 2018, 6, 83-92.	1.9	7
25	Heterologous signal peptides-directing secretion of <i>Streptomyces mobaraensis</i> transglutaminase by <i>Bacillus subtilis</i> . <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 5533-5543.	1.7	23
26	Antibacterial [2-(Methacryloyloxy) ethyl] Trimethylammonium Chloride Functionalized Reduced Graphene Oxide/Poly(ethylene-vinyl alcohol) Multilayer Barrier Film for Food Packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 732-739.	2.4	47
27	Producing Acetic Acid of <i>Acetobacter pasteurianus</i> by Fermentation Characteristics and Metabolic Flux Analysis. <i>Applied Biochemistry and Biotechnology</i> , 2018, 186, 217-232.	1.4	10
28	Improvement of the activity and thermostability of microbial transglutaminase by multiple-site mutagenesis. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 106-109.	0.6	22
29	Production of Fumaric Acid by Bioconversion of Corn cob Hydrolytes Using an Improved <i>Rhizopus oryzae</i> Strain. <i>Applied Biochemistry and Biotechnology</i> , 2018, 184, 553-569.	1.4	10
30	Effect of Partial Hydrolysis with Papain on the Characteristics of Transglutaminase-Crosslinked Tofu Gel. <i>Journal of Food Science</i> , 2018, 83, 3092-3098.	1.5	23
31	Ethylene-vinyl Alcohol Copolymer-Montmorillonite Multilayer Barrier Film Coated with Mulberry Anthocyanin for Freshness Monitoring. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 13268-13276.	2.4	82
32	Films based on $\hat{\text{I}}^{\text{e}}$ -carrageenan incorporated with curcumin for freshness monitoring. <i>Food Hydrocolloids</i> , 2018, 83, 134-142.	5.6	288
33	Butylated hydroxyanisole encapsulated in gelatin fiber mats: Volatile release kinetics, functional effectiveness and application to strawberry preservation. <i>Food Chemistry</i> , 2018, 269, 142-149.	4.2	42
34	Montmorillonite@chitosan-poly (ethylene oxide) nanofibrous membrane enhancing poly (vinyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14	5.1	22
35	Sodium lactate loaded chitosan-polyvinyl alcohol/montmorillonite composite film towards active food packaging. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 42, 101-108.	2.7	51
36	Production of itaconic acid by biotransformation of wheat bran hydrolysate with <i>Aspergillus terreus</i> CICC40205 mutant. <i>Bioresource Technology</i> , 2017, 241, 25-34.	4.8	46

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37	Gelation Properties of Transglutaminase-Induced Soy Protein Isolate and Wheat Gluten Mixture with Ultrahigh Pressure Pretreatment. <i>Food and Bioprocess Technology</i> , 2017, 10, 866-874.	2.6	52
38	Production of vinegar from purple sweet potato in a liquid fermentation process and investigation of its antioxidant activity. <i>3 Biotech</i> , 2017, 7, 308.	1.1	15
39	Effects of organic acid coagulants on the physical properties of and chemical interactions in tofu. <i>LWT - Food Science and Technology</i> , 2017, 85, 58-65.	2.5	63
40	Fermentation Process and Metabolic Flux of Ethanol Production from the Detoxified Hydrolyzate of Cassava Residue. <i>Frontiers in Microbiology</i> , 2017, 8, 1603.	1.5	13
41	Improving Acetic Acid Production by Over-Expressing PQQ-ADH in <i>Acetobacter pasteurianus</i> . <i>Frontiers in Microbiology</i> , 2017, 8, 1713.	1.5	23
42	Influence of pH and neutralizing agent on anaerobic succinic acid production by a <i>Corynebacterium crenatum</i> strain. <i>Journal of Bioscience and Bioengineering</i> , 2017, 124, 439-444.	1.1	7
43	Mesoporous hydroxylapatite/activated carbon bead-on-string nanofibers and their sorption towards Co(<i>sc</i>). <i>RSC Advances</i> , 2016, 6, 69947-69955.	1.7	3
44	The saccharification of destarched wheat bran with microwave-assisted acid treatment. <i>Energy Sources, Part A: Recovery, Utilization and Environmental Effects</i> , 2016, 38, 209-213.	1.2	2
45	Synthesis and bioactivity of gelatin/multiwalled carbon nanotubes/hydroxyapatite nanofibrous scaffolds towards bone tissue engineering. <i>RSC Advances</i> , 2015, 5, 53550-53558.	1.7	26
46	Diffusion and Antibacterial Properties of Nisin-Loaded Chitosan/Poly (L-Lactic Acid) Towards Development of Active Food Packaging Film. <i>Food and Bioprocess Technology</i> , 2015, 8, 1657-1667.	2.6	63
47	A new method studying the kinetics of Lactic acid production by pellets <i>Rhizopus oryzae</i> in semi-continuous fermentation. <i>Annals of Microbiology</i> , 2015, 65, 1473-1480.	1.1	5
48	Cloning, expression, and characterization of a novel xylose reductase from <i>Rhizopus oryzae</i> . <i>Journal of Basic Microbiology</i> , 2015, 55, 907-921.	1.8	9
49	Synthesis and antimicrobial activity of mesoporous hydroxylapatite/zinc oxide nanofibers. <i>Materials and Design</i> , 2015, 87, 17-24.	3.3	34
50	High levels of malic acid production by the bioconversion of corn straw hydrolyte using an isolated <i>Rhizopus delemar</i> strain. <i>Biotechnology and Bioprocess Engineering</i> , 2014, 19, 478-492.	1.4	50
51	Synthesis, antimicrobial and release of chloroamphenicol loaded poly(l-lactic acid)/ZrO ₂ nanofibrous membranes. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 494-499.	3.6	15
52	Production of succinic acid and lactic acid by <i>Corynebacterium crenatum</i> under anaerobic conditions. <i>Annals of Microbiology</i> , 2013, 63, 39-44.	1.1	15
53	Optimization for the Bioconversion of Succinic Acid Based on Response Surface Methodology and Back-Propagation Artificial Neural Network. , 2009, , .		2
54	Screening, breeding and metabolic modulating of a strain producing succinic acid with corn straw hydrolyte. <i>World Journal of Microbiology and Biotechnology</i> , 2009, 25, 667-677.	1.7	12

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55	Secretion of <i>Bacillus amyloliquefaciens</i> Levansucrase and Its Mutants from <i>L. lactis</i> NZ9000 and Their Applications in the Synthesis of Levan. ACS Food Science & Technology, 0, , .	1.3	1
56	Co-fermentation metabolism characteristics of apple vinegar with <i>Acetobacter pasteurianus</i> and <i>Lactobacillus plantarum</i> . Journal of Food Processing and Preservation, 0, , .	0.9	0