

# Hai Du

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

26

papers

800

citations

16

h-index

28

g-index

29

ext. papers

1,241

ext. citations

5.8

avg, IF

4.93

L-index

#	Paper	IF	Citations
26	Source tracking of prokaryotic communities in fermented grain of Chinese strong-flavor liquor. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 244, 27-35	5.8	93
25	Illuminating Anaerobic Microbial Community and Cooccurrence Patterns across a Quality Gradient in Chinese Liquor Fermentation Pit Muds. <i>Applied and Environmental Microbiology</i> , <b>2016</b> , 82, 2506-15	4.8	78
24	Environmental Microbiota Drives Microbial Succession and Metabolic Profiles during Chinese Liquor Fermentation. <i>Applied and Environmental Microbiology</i> , <b>2018</b> , 84,	4.8	75
23	Identification and quantification of the caproic acid-producing bacterium <i>Clostridium kluyveri</i> in the fermentation of pit mud used for Chinese strong-aroma type liquor production. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 214, 116-122	5.8	71
22	Characterization of geosmin as source of earthy odor in different aroma type Chinese liquors. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 8331-7	5.7	54
21	Succession rate of microbial community causes flavor difference in strong-aroma Baijiu making process. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 311, 108350	5.8	48
20	Exploring the impacts of raw materials and environments on the microbiota in Chinese Daqu starter. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 297, 32-40	5.8	45
19	Can we control microbiota in spontaneous food fermentation? [Chinese liquor as a case example. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 110, 321-331	15.3	34
18	Biocontrol of geosmin-producing <i>Streptomyces</i> spp. by two <i>Bacillus</i> strains from Chinese liquor. <i>International Journal of Food Microbiology</i> , <b>2016</b> , 231, 1-9	5.8	33
17	Compositional Differences and Similarities between Typical Chinese Baijiu and Western Liquor as Revealed by Mass Spectrometry-Based Metabolomics. <i>Metabolites</i> , <b>2018</b> , 9,	5.6	31
16	Effect of <i>Pichia</i> on shaping the fermentation microbial community of sauce-flavor Baijiu. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 336, 108898	5.8	26
15	Community of environmental streptomycetes related to geosmin development in Chinese liquors. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 1343-8	5.7	25
14	Determination of the microbial origin of geosmin in Chinese liquor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2288-92	5.7	25
13	Ethyl Carbamate Formation Regulated by Lactic Acid Bacteria and Nonconventional Yeasts in Solid-State Fermentation of Chinese Moutai-Flavor Liquor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 387-392	5.7	24
12	Cooperative Response of and to Lactic Acid Stress in Baijiu Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 4903-4911	5.7	20
11	Exploring the microbial origins of p-cresol and its co-occurrence pattern in the Chinese liquor-making process. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 260, 27-35	5.8	20
10	Effects of initial temperature on microbial community succession rate and volatile flavors during Baijiu fermentation process. <i>Food Research International</i> , <b>2021</b> , 141, 109887	7	16

9	Influence of geosmin-producing <i>Streptomyces</i> on the growth and volatile metabolites of yeasts during chinese liquor fermentation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 290-6	5.7	13
8	Structural and metabolic performance of p-cresol producing microbiota in different carbon sources. <i>Food Research International</i> , <b>2020</b> , 132, 109049	7	12
7	Directional design of a starter to assemble the initial microbial fermentation community of baijiu. <i>Food Research International</i> , <b>2020</b> , 134, 109255	7	12
6	Solid-state fermented Chinese alcoholic beverage (baijiu) and ethanol resulted in distinct metabolic and microbiome responses. <i>FASEB Journal</i> , <b>2019</b> , 33, 7274-7288	0.9	11
5	can Reduce Acetic Acid Produced by Spontaneous Fermentation Microbiota. <i>Microorganisms</i> , <b>2019</b> , 7,	4.9	10
4	Volatile Organic Compound-Mediated Antifungal Activity of spp. and Its Effect on the Metabolic Profiles of Fermentation Communities. <i>Applied and Environmental Microbiology</i> , <b>2021</b> , 87,	4.8	9
3	Mannitol and erythritol reduce the ethanol yield during Chinese Baijiu production. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 337, 108933	5.8	8
2	The effects of dynamic bacterial succession on the flavor metabolites during Baijiu fermentation. <i>Food Research International</i> , <b>2021</b> , 140, 109860	7	5
1	The deletion of <i>Schizosaccharomyces pombe</i> decreased the production of flavor-related metabolites during traditional Baijiu fermentation. <i>Food Research International</i> , <b>2021</b> , 140, 109872	7	2