Huipeng Liang

List of Publications by Year
in descending order

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		471509	477307
34	872	17	29
papers	citations	h-index	g-index

34	34	34	515
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of different temperatures on bacterial diversity and volatile flavor compounds during the fermentation of suancai, a traditional fermented vegetable food from northeastern China. LWT - Food Science and Technology, 2020, 118, 108773.	5.2	96
2	Investigation on microbial diversity of industrial Zhacai paocai during fermentation using high-throughput sequencing and their functional characterization. LWT - Food Science and Technology, 2018, 91, 460-466.	5.2	86
3	Effects of salt concentration on microbial diversity and volatile compounds during suancai fermentation. Food Microbiology, 2020, 91, 103537.	4.2	64
4	Shortening Fermentation Period and Quality Improvement of Fermented Fish, Chouguiyu, by Co-inoculation of Lactococcus lactis M10 and Weissella cibaria M3. Frontiers in Microbiology, 2018, 9, 3003.	3.5	49
5	Microbial succession and the changes of flavor and aroma in Chouguiyu, a traditional Chinese fermented fish. Food Bioscience, 2020, 37, 100725.	4.4	48
6	Bacterial profiles and volatile flavor compounds in commercial Suancai with varying salt concentration from Northeastern China. Food Research International, 2020, 137, 109384.	6.2	47
7	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. International Journal of Food Microbiology, 2019, 307, 108286.	4.7	44
8	Analysis of the bacterial community in aged and aging pit mud of Chinese Luzhouâ€flavour liquor by combined <scp>PCRâ€DGGE</scp> and quantitative <scp>PCR</scp> assay. Journal of the Science of Food and Agriculture, 2015, 95, 2729-2735.	3.5	42
9	Dynamics and diversity of a microbial community during the fermentation of industrialized Qingcai paocai, a traditional Chinese fermented vegetable food, as assessed by Illumina MiSeq sequencing, DGGE and qPCR assay. Annals of Microbiology, 2018, 68, 111-122.	2.6	41
10	Dynamic and Functional Characteristics of Predominant Species in Industrial Paocai as Revealed by Combined DGGE and Metagenomic Sequencing. Frontiers in Microbiology, 2018, 9, 2416.	3.5	30
11	Effects of flavourzyme addition on physicochemical properties, volatile compound components and microbial community succession of Suanzhayu. International Journal of Food Microbiology, 2020, 334, 108839.	4.7	30
12	Effect of synthetic microbial community on nutraceutical and sensory qualities of kombucha. International Journal of Food Science and Technology, 2020, 55, 3327-3333.	2.7	30
13	Effects of l-Lysine on the physiochemical properties and sensory characteristics of salt-reduced reconstructed ham. Meat Science, 2020, 166, 108133.	5.5	27
14	Effects of temperature on microbial succession and quality of sour meat during fermentation. LWT - Food Science and Technology, 2019, 114, 108391.	5.2	26
15	Characterization of Microbial Community during the Fermentation of Chinese Homemade <i>paocai</i>, a Traditional Fermented Vegetable Food. Food Science and Technology Research, 2016, 22, 467-475.	0.6	24
16	Improving the quality of Suancai by inoculating with Lactobacillus plantarum and Pediococcus pentosaceus. Food Research International, 2021, 148, 110581.	6.2	22
17	Comparison of bacterial community in matured and degenerated pit mud from ChineseLuzhou-flavourliquor distillery in different regions. Journal of the Institute of Brewing, 2016, 122, 48-54.	2.3	19
18	Enhancement of Torularhodin Production in Rhodosporidium toruloides by Agrobacterium tumefaciens-Mediated Transformation and Culture Condition Optimization. Journal of Agricultural and Food Chemistry, 2019, 67, 1156-1164.	5.2	18

#	Article	IF	Citations
19	Moderate fermentation contributes to the formation of typical aroma and good organoleptic properties: A study based on different brands of Chouguiyu. LWT - Food Science and Technology, 2021, 152, 112325.	5.2	15
20	Microbial Community Characteristics in Industrial Matured Chinese paocai, a Fermented Vegetable Food, from Different Factories. Food Science and Technology Research, 2016, 22, 595-604.	0.6	13
21	Developing and Validating a UPLCâ€MS Method with a StageTipâ€Based Extraction for the Biogenic Amines Analysis in Fish. Journal of Food Science, 2019, 84, 1138-1144.	3.1	13
22	Relationships between the bacterial diversity and metabolites of a Chinese fermented pork product, sour meat. International Journal of Food Science and Technology, 2021, 56, 2742-2750.	2.7	11
23	Lactobacillus strains inhibit biogenic amine formation in salted mackerel (Scomberomorus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	5.2	11
24	Moderate papain addition improves the physicochemical, microbiological, flavor and sensorial properties of Chouguiyu, traditional Chinese fermented fish. Food Bioscience, 2022, 46, 101587.	4.4	11
25	Effect of autochthonous lactic acid bacteria on fermented Yucha quality. LWT - Food Science and Technology, 2020, 123, 109060.	5.2	10
26	Genetic Engineering Production of Ethyl Carbamate Hydrolase and Its Application in Degrading Ethyl Carbamate in Chinese Liquor. Foods, 2022, 11, 937.	4.3	10
27	Lipase Addition Promoted the Growth of Proteus and the Formation of Volatile Compounds in Suanzhayu, a Traditional Fermented Fish Product. Foods, 2021, 10, 2529.	4.3	7
28	Inhibition of biogenic amines accumulation during Yucha fermentation by autochthonous Lactobacillus plantarum strains. Journal of Food Processing and Preservation, 2021, 45, e15291.	2.0	6
29	Effects of Temperature on Bacterial Biodiversity and Qualities of Fermented Yucha Products. Journal of Aquatic Food Product Technology, 2020, 29, 43-54.	1.4	5
30	Effects of salt concentration on the quality of paocai, a fermented vegetable product from <scp>China</scp>. Journal of the Science of Food and Agriculture, 2021, 101, 6202-6210.	3.5	5
31	Analysis of carotenoid profile changes and carotenogenic genes transcript levels in Rhodosporidium toruloides mutants from an optimized Agrobacterium tumefaciensâ€mediated transformation method. Biotechnology and Applied Biochemistry, 2021, 68, 71-81.	3.1	4
32	Screening of Lactiplantibacillus plantarum with High Stress Tolerance and High Esterase Activity and Their Effect on Promoting Protein Metabolism and Flavor Formation in Suanzhayu, a Chinese Fermented Fish. Foods, 2022, 11, 1932.	4.3	4
33	Complexation behavior of Auricularia auricula polysaccharide and whey protein isolate: Characterization and potential beverage application. Journal of Food Processing and Preservation, 0, , .	2.0	2
34	Effects of papain, Lactiplantibacillus plantarum 1â€24â€Ł and their combinations on bacterial community changes and flavour improvement in Suanzhayu, a Chinese traditional fish. International Journal of Food Science and Technology, 2022, 57, 5366-5375.	2.7	2