

Huipeng Liang

List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	Lactobacillus strains inhibit biogenic amine formation in salted mackerel (<i>Scomberomorus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T5	5.2	11
2	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
3	Genetic Engineering Production of Ethyl Carbamate Hydrolase and Its Application in Degrading Ethyl Carbamate in Chinese Liquor. Foods, 2022, 11, 937.	4.3	10
4	Effects of papain, <i>Lactiplantibacillus plantarum</i> and their combinations on bacterial community changes and flavour improvement in <i>Suanzhayu</i> , a Chinese traditional fish. International Journal of Food Science and Technology, 2022, 57, 5366-5375.	2.7	2
5	Screening of <i>Lactiplantibacillus plantarum</i> with High Stress Tolerance and High Esterase Activity and Their Effect on Promoting Protein Metabolism and Flavor Formation in <i>Suanzhayu</i> , a Chinese Fermented Fish. Foods, 2022, 11, 1932.	4.3	4
6	Analysis of carotenoid profile changes and carotenogenic genes transcript levels in <i>Rhodospiridium toruloides</i> mutants from an optimized <i>Agrobacterium tumefaciens</i> -mediated transformation method. Biotechnology and Applied Biochemistry, 2021, 68, 71-81.	3.1	4
7	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
8	Effects of salt concentration on the quality of paocai, a fermented vegetable product from China. Journal of the Science of Food and Agriculture, 2021, 101, 6202-6210.	3.5	5
9	Inhibition of biogenic amines accumulation during Yucha fermentation by autochthonous <i>Lactobacillus plantarum</i> strains. Journal of Food Processing and Preservation, 2021, 45, e15291.	2.0	6
10	Improving the quality of Suancai by inoculating with <i>Lactobacillus plantarum</i> and <i>Pediococcus pentosaceus</i> . Food Research International, 2021, 148, 110581.	6.2	22
11	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
12	Lipase Addition Promoted the Growth of <i>Proteus</i> and the Formation of Volatile Compounds in <i>Suanzhayu</i> , a Traditional Fermented Fish Product. Foods, 2021, 10, 2529.	4.3	7
13	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
14	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
15	Microbial succession and the changes of flavor and aroma in Chouguiyu, a traditional Chinese fermented fish. Food Bioscience, 2020, 37, 100725.	4.4	48
16	Effects of flavourzyme addition on physicochemical properties, volatile compound components and microbial community succession of <i>Suanzhayu</i> . International Journal of Food Microbiology, 2020, 334, 108839.	4.7	30
17	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
18	Effect of autochthonous lactic acid bacteria on fermented Yucha quality. LWT - Food Science and Technology, 2020, 123, 109060.	5.2	10

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19	Effects of salt concentration on microbial diversity and volatile compounds during suancai fermentation. Food Microbiology, 2020, 91, 103537.	4.2	64
20	Effects of L-Lysine on the physiochemical properties and sensory characteristics of salt-reduced reconstructed ham. Meat Science, 2020, 166, 108133.	5.5	27
21	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
22	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
23	Effects of temperature on microbial succession and quality of sour meat during fermentation. LWT - Food Science and Technology, 2019, 114, 108391.	5.2	26
24	Developing and Validating a UPLC-MS Method with a StageTip-Based Extraction for the Biogenic Amines Analysis in Fish. Journal of Food Science, 2019, 84, 1138-1144.	3.1	13
25	Enhancement of Torularhodin Production in <i>Rhodospiridium toruloides</i> by <i>Agrobacterium tumefaciens</i> -Mediated Transformation and Culture Condition Optimization. Journal of Agricultural and Food Chemistry, 2019, 67, 1156-1164.	5.2	18
26	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
27	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
28	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
29	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
30	Comparison of bacterial community in matured and degenerated pit mud from Chinese Luzhou-flavour liquor distillery in different regions. Journal of the Institute of Brewing, 2016, 122, 48-54.	2.3	19
31	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
32	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
33	Analysis of the bacterial community in aged and aging pit mud of Chinese <i>Luzhou-flavour</i> liquor by combined <i>PCR-DGGE</i> and quantitative <i>PCR</i> assay. Journal of the Science of Food and Agriculture, 2015, 95, 2729-2735.	3.5	42
34	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