

Huipeng Liang

List of Publications by Year in descending order

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papers

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515
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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 T15	2.5	11
2	Moderate papain addition improves the physicochemical, microbiological, flavor and sensorial properties of Chouguiyu, traditional Chinese fermented fish. <i>Food Bioscience</i> , 2022, 46, 101587.	2.0	11
3	Genetic Engineering Production of Ethyl Carbamate Hydrolase and Its Application in Degrading Ethyl Carbamate in Chinese Liquor. <i>Foods</i> , 2022, 11, 937.	1.9	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. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5366-5375.	1.3	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. <i>Foods</i> , 2022, 11, 1932.	1.9	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. <i>Biotechnology and Applied Biochemistry</i> , 2021, 68, 71-81.	1.4	4
7	Relationships between the bacterial diversity and metabolites of a Chinese fermented pork product, sour meat. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2742-2750.	1.3	11
8	Effects of salt concentration on the quality of paocai, a fermented vegetable product from China. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6202-6210.	1.7	5
9	Inhibition of biogenic amines accumulation during Yucha fermentation by autochthonous <i>Lactobacillus plantarum</i> strains. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15291.	0.9	6
10	Improving the quality of Suancai by inoculating with <i>Lactobacillus plantarum</i> and <i>Pediococcus pentosaceus</i> . <i>Food Research International</i> , 2021, 148, 110581.	2.9	22
11	Moderate fermentation contributes to the formation of typical aroma and good organoleptic properties: A study based on different brands of Chouguiyu. <i>LWT - Food Science and Technology</i> , 2021, 152, 112325.	2.5	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. <i>Foods</i> , 2021, 10, 2529.	1.9	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. <i>LWT - Food Science and Technology</i> , 2020, 118, 108773.	2.5	96
14	Effects of Temperature on Bacterial Biodiversity and Qualities of Fermented Yucha Products. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 43-54.	0.6	5
15	Microbial succession and the changes of flavor and aroma in Chouguiyu, a traditional Chinese fermented fish. <i>Food Bioscience</i> , 2020, 37, 100725.	2.0	48
16	Effects of flavourzyme addition on physicochemical properties, volatile compound components and microbial community succession of <i>Suanzhayu</i> . <i>International Journal of Food Microbiology</i> , 2020, 334, 108839.	2.1	30
17	Bacterial profiles and volatile flavor compounds in commercial Suancai with varying salt concentration from Northeastern China. <i>Food Research International</i> , 2020, 137, 109384.	2.9	47
18	Effect of autochthonous lactic acid bacteria on fermented Yucha quality. <i>LWT - Food Science and Technology</i> , 2020, 123, 109060.	2.5	10

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19	Effects of salt concentration on microbial diversity and volatile compounds during suancai fermentation. <i>Food Microbiology</i> , 2020, 91, 103537.	2.1	64
20	Effects of L-Lysine on the physiochemical properties and sensory characteristics of salt-reduced reconstructed ham. <i>Meat Science</i> , 2020, 166, 108133.	2.7	27
21	Effect of synthetic microbial community on nutraceutical and sensory qualities of kombucha. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3327-3333.	1.3	30
22	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. <i>International Journal of Food Microbiology</i> , 2019, 307, 108286.	2.1	44
23	Effects of temperature on microbial succession and quality of sour meat during fermentation. <i>LWT - Food Science and Technology</i> , 2019, 114, 108391.	2.5	26
24	Developing and Validating a UPLC-MS Method with a StageTip-Based Extraction for the Biogenic Amines Analysis in Fish. <i>Journal of Food Science</i> , 2019, 84, 1138-1144.	1.5	13
25	Enhancement of <i>Torularhodin</i> Production in <i>Rhodospiridium toruloides</i> by <i>Agrobacterium tumefaciens</i> -Mediated Transformation and Culture Condition Optimization. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1156-1164.	2.4	18
26	Investigation on microbial diversity of industrial Zhacai paocai during fermentation using high-throughput sequencing and their functional characterization. <i>LWT - Food Science and Technology</i> , 2018, 91, 460-466.	2.5	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. <i>Annals of Microbiology</i> , 2018, 68, 111-122.	1.1	41
28	Shortening Fermentation Period and Quality Improvement of Fermented Fish, Chouguiyu, by Co-inoculation of <i>Lactococcus lactis</i> M10 and <i>Weissella cibaria</i> M3. <i>Frontiers in Microbiology</i> , 2018, 9, 3003.	1.5	49
29	Dynamic and Functional Characteristics of Predominant Species in Industrial Paocai as Revealed by Combined DGGE and Metagenomic Sequencing. <i>Frontiers in Microbiology</i> , 2018, 9, 2416.	1.5	30
30	Comparison of bacterial community in matured and degenerated pit mud from Chinese Luzhou-flavour liquor distillery in different regions. <i>Journal of the Institute of Brewing</i> , 2016, 122, 48-54.	0.8	19
31	Microbial Community Characteristics in Industrial Matured Chinese paocai, a Fermented Vegetable Food, from Different Factories. <i>Food Science and Technology Research</i> , 2016, 22, 595-604.	0.3	13
32	Characterization of Microbial Community during the Fermentation of Chinese Homemade <i>paocai</i>, a Traditional Fermented Vegetable Food. <i>Food Science and Technology Research</i> , 2016, 22, 467-475.	0.3	24
33	Analysis of the bacterial community in aged and aging pit mud of Chinese Luzhou-flavour liquor by combined PCR-DGGE and quantitative PCR assay. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2729-2735.	1.7	42
34	Complexation behavior of <i>Auricularia auricula</i> polysaccharide and whey protein isolate: Characterization and potential beverage application. <i>Journal of Food Processing and Preservation</i> , 0, ,	0.9	2