Junjun Wu

List of Publications by Year
in descending order

25 papers	1,258 citations	361045 20 h-index	580395 25 g-index
25 all docs	25 docs citations	25 times ranked	1347 citing authors

#	Article	IF	Citations
1	Metabolic engineering of Escherichia coli for (2S)-pinocembrin production from glucose by a modular metabolic strategy. Metabolic Engineering, 2013, 16, 48-55.	3.6	193
2	Enhancing flavonoid production by systematically tuning the central metabolic pathways based on a CRISPR interference system in Escherichia coli. Scientific Reports, 2015, 5, 13477.	1.6	145
3	Multivariate modular metabolic engineering of Escherichia coli to produce resveratrol from l-tyrosine. Journal of Biotechnology, 2013, 167, 404-411.	1.9	110
4	Structural characterization and antioxidant property of released exopolysaccharides from Lactobacillus delbrueckii ssp . bulgaricus SRFM-1. Carbohydrate Polymers, 2017, 173, 654-664.	5.1	101
5	Modular Optimization of Heterologous Pathways for De Novo Synthesis of (2S)-Naringenin in Escherichia coli. PLoS ONE, 2014, 9, e101492.	1.1	78
6	A systematic optimization of medium chain fatty acid biosynthesis via the reverse beta-oxidation cycle in Escherichia coli. Metabolic Engineering, 2017, 41, 115-124.	3.6	73
7	Fine-Tuning of the Fatty Acid Pathway by Synthetic Antisense RNA for Enhanced (2 <i>S</i>)-Naringenin Production from <scp>l</scp> -Tyrosine in Escherichia coli. Applied and Environmental Microbiology, 2014, 80, 7283-7292.	1.4	67
8	Efficient de novo synthesis of resveratrol by metabolically engineered <i>Escherichia coli</i>. Journal of Industrial Microbiology and Biotechnology, 2017, 44, 1083-1095.	1.4	60
9	Efficient biosynthesis of (2S)-pinocembrin from d-glucose by integrating engineering central metabolic pathways with a pH-shift control strategy. Bioresource Technology, 2016, 218, 999-1007.	4.8	43
10	Construction of artificial micro-aerobic metabolism for energy- and carbon-efficient synthesis of medium chain fatty acids in Escherichia coli. Metabolic Engineering, 2019, 53, 1-13.	3.6	40
11	Systems metabolic engineering of microorganisms to achieve large-scale production of flavonoid scaffolds. Journal of Biotechnology, 2014, 188, 72-80.	1.9	39
12	Novel fermented chickpea milk with enhanced level ofÎ³-aminobutyric acid and neuroprotective effect on PC12 cells. PeerJ, 2016, 4, e2292.	0.9	35
13	Identification of membrane proteins associated with phenylpropanoid tolerance and transport in Escherichia coli BL21. Journal of Proteomics, 2015, 113, 15-28.	1.2	32
14	Stepwise modular pathway engineering of Escherichia coli for efficient one-step production of (2S)-pinocembrin. Journal of Biotechnology, 2016, 231, 183-192.	1.9	30
15	Developing a pathway-independent and full-autonomous global resource allocation strategy to dynamically switching phenotypic states. Nature Communications, 2020, 11, 5521.	5.8	27
16	Rational modular design of metabolic network for efficient production of plant polyphenol pinosylvin. Scientific Reports, 2017, 7, 1459.	1.6	26
17	Ultrasonic-assisted Aqueous Extraction and Physicochemical Characterization of Oil from <i>Clanis bilineata</i>. Journal of Oleo Science, 2018, 67, 151-165.	0.6	26
18	In situ exopolysaccharides produced by Lactobacillus helveticus MB2-1 and its effect on gel properties of Sayram ketteki yoghurt. International Journal of Biological Macromolecules, 2022, 208, 314-323.	3.6	23

#	Article	IF	Citations
19	Improving medium chain fatty acid production in Escherichia coli by multiple transporter engineering. Food Chemistry, 2019, 272, 628-634.	4.2	22
20	In vitro digestion and fermentation of released exopolysaccharides (r-EPS) from Lactobacillus delbrueckii ssp. bulgaricus SRFM-1. Carbohydrate Polymers, 2020, 230, 115593.	5.1	20
21	Improving metabolic efficiency of the reverse beta-oxidation cycle by balancing redox cofactor requirement. Metabolic Engineering, 2017, 44, 313-324.	3.6	19
22	Applied evolution: Dual dynamic regulations-based approaches in engineering intracellular malonyl-CoA availability. Metabolic Engineering, 2021, 67, 403-416.	3.6	19
23	Improving l-serine formation by Escherichia coli by reduced uptake of produced l-serine. Microbial Cell Factories, 2020, 19, 66.	1.9	14
24	Enhancing the functional properties of soymilk residues (okara) by solid-state fermentation with<i>Actinomucor elegans</i>. CYTA - Journal of Food, 2017, 15, 155-163.	0.9	11
25	Oxidative characteristics and gel properties of porcine myofibrillar proteins affected by <scp>l</scp>â€lysine and <scp>l</scp>â€histidine in a doseâ€dependent manner at a low and high salt concentration. International Journal of Food Science and Technology, 2022, 57, 2556-2567.	1.3	5