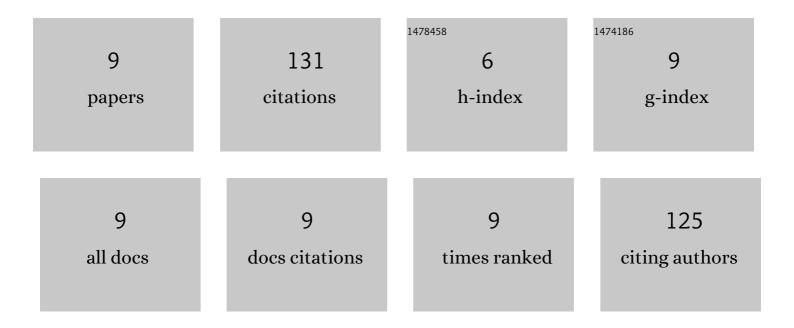
Wenli Liu

List of Publications by Year in descending order

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WENLLI

#	Article	IF	CITATIONS
1	Screening of gamma-aminobutyric acid-producing lactic acid bacteria and the characteristic of glutamate decarboxylase from Levilactobacillus brevis F109-MD3 isolated from kimchi. Journal of Applied Microbiology, 2022, 132, 1967-1977.	3.1	6
2	A mathematical model to predict the color change of fresh dough sheets under fluctuation temperatures. LWT - Food Science and Technology, 2022, 162, 113447.	5.2	3
3	Dynamic prediction model of ripening degree of Chinese spicy cabbage under fluctuation temperatures. Food Packaging and Shelf Life, 2021, 30, 100744.	7.5	7
4	Comparison of fermentation behaviors and properties of raspberry wines by spontaneous and controlled alcoholic fermentations. Food Research International, 2020, 128, 108801.	6.2	50
5	Effect of Saccharomyces cerevisiae, Torulaspora delbrueckii and malolactic fermentation on fermentation kinetics and sensory property of black raspberry wines. Food Microbiology, 2020, 91, 103551.	4.2	17
6	Effect of mixed fermentation by Torulaspora delbrueckii, Saccharomyces cerevisiae, and Lactobacillus plantarum on the sensory quality of black raspberry wines. European Food Research and Technology, 2020, 246, 1573-1581.	3.3	5
7	Selection of a versatile <i>Lactobacillus plantarum</i> for wine production and identification and preliminary characterisation of a novel histamineâ€degrading enzyme. International Journal of Food Science and Technology, 2020, 55, 2608-2618.	2.7	14
8	Experimental Investigation on the Quasi-Static Tensile Capacity of Engineered Cementitious Composites Reinforced with Steel Grid and Fibers. Materials, 2019, 12, 2666.	2.9	3
9	Biological and Functional Characteristics of Lactic Acid Bacteria in Different Kimchi. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 89-95.	0.9	26