

Wenli Liu

List of Publications by Year in descending order

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9
papers

131
citations

1478458
6
h-index

1474186
9
g-index

9
all docs

9
docs citations

9
times ranked

125
citing authors

#	ARTICLE	IF	CITATIONS
1	Screening of gamma-aminobutyric acid-producing lactic acid bacteria and the characteristic of glutamate decarboxylase from <i>Levilactobacillus brevis</i> F109-MD3 isolated from kimchi. <i>Journal of Applied Microbiology</i> , 2022, 132, 1967-1977.	3.1	6
2	A mathematical model to predict the color change of fresh dough sheets under fluctuation temperatures. <i>LWT - Food Science and Technology</i> , 2022, 162, 113447.	5.2	3
3	Dynamic prediction model of ripening degree of Chinese spicy cabbage under fluctuation temperatures. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100744.	7.5	7
4	Comparison of fermentation behaviors and properties of raspberry wines by spontaneous and controlled alcoholic fermentations. <i>Food Research International</i> , 2020, 128, 108801.	6.2	50
5	Effect of <i>Saccharomyces cerevisiae</i> , <i>Torulaspota delbrueckii</i> and malolactic fermentation on fermentation kinetics and sensory property of black raspberry wines. <i>Food Microbiology</i> , 2020, 91, 103551.	4.2	17
6	Effect of mixed fermentation by <i>Torulaspota delbrueckii</i> , <i>Saccharomyces cerevisiae</i> , and <i>Lactobacillus plantarum</i> on the sensory quality of black raspberry wines. <i>European Food Research and Technology</i> , 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 histamine-degrading enzyme. <i>International Journal of Food Science and Technology</i> , 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. <i>Materials</i> , 2019, 12, 2666.	2.9	3
9	Biological and Functional Characteristics of Lactic Acid Bacteria in Different Kimchi. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2013, 42, 89-95.	0.9	26