

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

217
papers

5,147
citations

41
h-index

61
g-index

234
ext. papers

7,172
ext. citations

5.6
avg, IF

6.59
L-index

#	Paper	IF	Citations
217	Mystery behind Chinese liquor fermentation. <i>Trends in Food Science and Technology</i> , 2017 , 63, 18-28	15.3	248
216	Characterization of the key odorants in light aroma type chinese liquor by gas chromatography-olfactometry, quantitative measurements, aroma recombination, and omission studies. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5796-804	5.7	158
215	Characterization of pyrazines in some Chinese liquors and their approximate concentrations. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9956-62	5.7	129
214	Characterization of aroma compounds in apple cider using solvent-assisted flavor evaporation and headspace solid-phase microextraction. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3051-7	5.7	119
213	Aroma characterization of chinese rice wine by gas chromatography-olfactometry, chemical quantitative analysis, and aroma reconstitution. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 11295-302	5.7	106
212	Characterization of Volatile and Semi-Volatile Compounds in Chinese Rice Wines by Headspace Solid Phase Microextraction Followed by Gas Chromatography-Mass Spectrometry. <i>Journal of the Institute of Brewing</i> , 2008 , 114, 172-179	2	104
211	The Influence of Yeast Strains on the Volatile Flavour Compounds of Chinese Rice Wine. <i>Journal of the Institute of Brewing</i> , 2010 , 116, 190-196	2	103
210	Filamentous fungal diversity and community structure associated with the solid state fermentation of Chinese Maotai-flavor liquor. <i>International Journal of Food Microbiology</i> , 2014 , 179, 80-4	5.8	96
209	Comparison on aroma compounds in Chinese soy sauce and strong aroma type liquors by gas chromatography-olfactometry, chemical quantitative and odor activity values analysis. <i>European Food Research and Technology</i> , 2014 , 239, 813-825	3.4	95
208	Unraveling Core Functional Microbiota in Traditional Solid-State Fermentation by High-Throughput Amplicons and Metatranscriptomics Sequencing. <i>Frontiers in Microbiology</i> , 2017 , 8, 1294	5.7	94
207	Source tracking of prokaryotic communities in fermented grain of Chinese strong-flavor liquor. <i>International Journal of Food Microbiology</i> , 2017 , 244, 27-35	5.8	93
206	Yeast community associated with the solid state fermentation of traditional Chinese Maotai-flavor liquor. <i>International Journal of Food Microbiology</i> , 2013 , 166, 323-30	5.8	92
205	<i>Bacillus licheniformis</i> affects the microbial community and metabolic profile in the spontaneous fermentation of Daqu starter for Chinese liquor making. <i>International Journal of Food Microbiology</i> , 2017 , 250, 59-67	5.8	82
204	Characterization of the Typical Potent Odorants in Chinese Roasted Sesame-like Flavor Type Liquor by Headspace Solid Phase Microextraction-Aroma Extract Dilution Analysis, with Special Emphasis on Sulfur-Containing Odorants. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 123-131	5.7	79
203	Highly Enantioselective Conversion of Racemic 1-Phenyl-1,2-ethanediol by Stereoinversion Involving a Novel Cofactor-Dependent Oxidoreduction System of <i>Candida parapsilosis</i> CCTCC M203011. <i>Organic Process Research and Development</i> , 2004 , 8, 246-251	3.9	79
202	Characterization of key odorants in Chinese chixiang aroma-type liquor by gas chromatography-olfactometry, quantitative measurements, aroma recombination, and omission studies. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3660-8	5.7	78
201	Illuminating Anaerobic Microbial Community and Cooccurrence Patterns across a Quality Gradient in Chinese Liquor Fermentation Pit Muds. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 2506-15	4.8	78

200	Quantification of volatile compounds in Chinese soy sauce aroma type liquor by stir bar sorptive extraction and gas chromatography-mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1187-98	4.3	77
199	Environmental Microbiota Drives Microbial Succession and Metabolic Profiles during Chinese Liquor Fermentation. <i>Applied and Environmental Microbiology</i> , 2018 , 84,	4.8	75
198	Identification and quantification of the caproic acid-producing bacterium <i>Clostridium kluveri</i> in the fermentation of pit mud used for Chinese strong-aroma type liquor production. <i>International Journal of Food Microbiology</i> , 2015 , 214, 116-122	5.8	71
197	Novel anti-Prelog stereospecific carbonyl reductases from <i>Candida parapsilosis</i> for asymmetric reduction of prochiral ketones. <i>Organic and Biomolecular Chemistry</i> , 2011 , 9, 4070-8	3.9	70
196	Systematically engineering the biosynthesis of a green biosurfactant surfactin by <i>Bacillus subtilis</i> 168. <i>Metabolic Engineering</i> , 2019 , 52, 87-97	9.7	61
195	In situ analysis of metabolic characteristics reveals the key yeast in the spontaneous and solid-state fermentation process of Chinese light-style liquor. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 3667-76	4.8	58
194	Characterization of the Key Aroma Compounds in Aged Chinese Rice Wine by Comparative Aroma Extract Dilution Analysis, Quantitative Measurements, Aroma Recombination, and Omission Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4876-4884	5.7	57
193	Engineering a disulfide bond in the lid hinge region of <i>Rhizopus chinensis</i> lipase: increased thermostability and altered acyl chain length specificity. <i>PLoS ONE</i> , 2012 , 7, e46388	3.7	57
192	Changes in Volatile Compounds of Chinese Rice Wine Wheat Qu During Fermentation and Storage. <i>Journal of the Institute of Brewing</i> , 2009 , 115, 300-307	2	56
191	Production of surfactin from waste distillers' grains by co-culture fermentation of two <i>Bacillus amyloliquefaciens</i> strains. <i>Bioresource Technology</i> , 2017 , 235, 96-103	11	54
190	Improving flavor metabolism of <i>Saccharomyces cerevisiae</i> by mixed culture with <i>Bacillus licheniformis</i> for Chinese Maotai-flavor liquor making. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2015 , 42, 1601-8	4.2	54
189	Characterization of geosmin as source of earthy odor in different aroma type Chinese liquors. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8331-7	5.7	54
188	Effect of Wheat Qu on the fermentation processes and volatile flavour-active compounds of Chinese rice wine (Huangjiu). <i>Journal of the Institute of Brewing</i> , 2013 , 119, 71-77	2	53
187	Construction of Synthetic Microbiota for Reproducible Flavor Compound Metabolism in Chinese Light-Aroma-Type Liquor Produced by Solid-State Fermentation. <i>Applied and Environmental Microbiology</i> , 2019 , 85,	4.8	52
186	Genome and transcriptome analysis of surfactin biosynthesis in <i>Bacillus amyloliquefaciens</i> MT45. <i>Scientific Reports</i> , 2017 , 7, 40976	4.9	51
185	Succession rate of microbial community causes flavor difference in strong-aroma Baijiu making process. <i>International Journal of Food Microbiology</i> , 2019 , 311, 108350	5.8	48
184	<i>Rhizopus chinensis</i> lipase: Gene cloning, expression in <i>Pichia pastoris</i> and properties. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2009 , 57, 304-311		47
183	Exploring the impacts of raw materials and environments on the microbiota in Chinese Daqu starter. <i>International Journal of Food Microbiology</i> , 2019 , 297, 32-40	5.8	45

182	Unconserved substrate-binding sites direct the stereoselectivity of medium-chain alcohol dehydrogenase. <i>Chemical Communications</i> , 2014 , 50, 7770-2	5.8	45
181	Identification of Aroma Compounds in Chinese Moutai and Dangjiu Liquors by Normal Phase Liquid Chromatography Fractionation Followed by Gas Chromatography/Olfactometry. <i>ACS Symposium Series</i> , 2012 , 303-338	0.4	45
180	Starter culture selection for making Chinese sesame-flavored liquor based on microbial metabolic activity in mixed-culture fermentation. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 4450-9	4.8	43
179	Role of N-linked glycosylation in the secretion and enzymatic properties of Rhizopus chinensis lipase expressed in Pichia pastoris. <i>Microbial Cell Factories</i> , 2015 , 14, 40	6.4	42
178	Traditional Chinese biotechnology. <i>Advances in Biochemical Engineering/Biotechnology</i> , 2010 , 122, 189-233		42
177	Redesigning alcohol dehydrogenases/reductases for more efficient biosynthesis of enantiopure isomers. <i>Biotechnology Advances</i> , 2015 , 33, 1671-84	17.8	41
176	Characterization of odor-active compounds in sweet-type Chinese rice wine by aroma extract dilution analysis with special emphasis on sotolon. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9712-8	5.7	40
175	Characterization of the Key Aroma Compounds in Chinese Vidal Icewine by Gas Chromatography-Olfactometry, Quantitative Measurements, Aroma Recombination, and Omission Tests. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 394-401	5.7	36
174	Synergistic Effect in Core Microbiota Associated with Sulfur Metabolism in Spontaneous Chinese Liquor Fermentation. <i>Applied and Environmental Microbiology</i> , 2017 , 83,	4.8	36
173	Quality grade discrimination of Chinese strong aroma type liquors using mass spectrometry and multivariate analysis. <i>Food Research International</i> , 2013 , 54, 1753-1760	7	36
172	Lipases from the genus Rhizopus: Characteristics, expression, protein engineering and application. <i>Progress in Lipid Research</i> , 2016 , 64, 57-68	14.3	35
171	Lichenysin, a cyclooctapeptide occurring in Chinese liquor jiannanchun reduced the headspace concentration of phenolic off-flavors via hydrogen-bond interactions. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8302-7	5.7	34
170	Can we control microbiota in spontaneous food fermentation? [Chinese liquor as a case example. <i>Trends in Food Science and Technology</i> , 2021 , 110, 321-331	15.3	34
169	Biocontrol of geosmin-producing Streptomyces spp. by two Bacillus strains from Chinese liquor. <i>International Journal of Food Microbiology</i> , 2016 , 231, 1-9	5.8	33
168	Flavor Profile of Chinese Liquor Is Altered by Interactions of Intrinsic and Extrinsic Microbes. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 422-30	4.8	32
167	Structural insights into alcohol dehydrogenases catalyzing asymmetric reductions. <i>Critical Reviews in Biotechnology</i> , 2019 , 39, 366-379	9.4	31
166	Compositional Differences and Similarities between Typical Chinese Baijiu and Western Liquor as Revealed by Mass Spectrometry-Based Metabolomics. <i>Metabolites</i> , 2018 , 9,	5.6	31
165	Characterization of Volatile Sulfur Compounds in Moutai Liquors by Headspace Solid-Phase Microextraction Gas Chromatography-Pulsed Flame Photometric Detection and Odor Activity Value. <i>Journal of Food Science</i> , 2017 , 82, 2816-2822	3.4	29

164	Industrially produced pullulanases with thermostability: Discovery, engineering, and heterologous expression. <i>Bioresource Technology</i> , 2019 , 278, 360-371	11	28
163	Characterization of Potent Odorants Causing a Pickle-like Off-Odor in Moutai-Aroma Type Baijiu by Comparative Aroma Extract Dilution Analysis, Quantitative Measurements, Aroma Addition, and Omission Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1666-1677	5.7	28
162	Identification of Low Molecular Weight Peptides in Chinese Rice Wine (Huang Jiu) by UPLC-ESI-MS/MS. <i>Journal of the Institute of Brewing</i> , 2011 , 117, 238-250	2	28
161	Optimization and validation of a head space solid-phase microextraction-arrow gas chromatography-mass spectrometry method using central composite design for determination of aroma compounds in Chinese liquor (Baijiu). <i>Journal of Chromatography A</i> , 2020 , 1610, 460584	4.5	28
160	Chemosensory characteristics of regional Vidal icewines from China and Canada. <i>Food Chemistry</i> , 2018 , 261, 66-74	8.5	27
159	Modeling and Regulation of Higher Alcohol Production through the Combined Effects of the C/N Ratio and Microbial Interaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10694-10701	5.7	26
158	Unraveling the chemosensory characteristics of strong-aroma type Baijiu from different regions using comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry and descriptive sensory analysis. <i>Food Chemistry</i> , 2020 , 331, 127335	8.5	26
157	Characterization of volatile sulfur compounds in soy sauce aroma type Baijiu and changes during fermentation by GC-TOFMS, organoleptic impact evaluation, and multivariate data analysis. <i>Food Research International</i> , 2020 , 131, 109043	7	26
156	Effect of Pichia on shaping the fermentation microbial community of sauce-flavor Baijiu. <i>International Journal of Food Microbiology</i> , 2021 , 336, 108898	5.8	26
155	Community of environmental streptomyces related to geosmin development in Chinese liquors. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1343-8	5.7	25
154	Formation and fate of Amadori rearrangement products in Maillard reaction. <i>Trends in Food Science and Technology</i> , 2021 , 115, 391-408	15.3	25
153	Comparison and chemometric analysis of the phenolic compounds and organic acids composition of chinese wines. <i>Journal of Food Science</i> , 2015 , 80, C20-8	3.4	24
152	Ethyl Carbamate Formation Regulated by Lactic Acid Bacteria and Nonconventional Yeasts in Solid-State Fermentation of Chinese Moutai-Flavor Liquor. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 387-392	5.7	24
151	Development, validation and application of specific primers for analyzing the clostridial diversity in dark fermentation pit mud by PCR-DGGE. <i>Bioresource Technology</i> , 2014 , 163, 40-7	11	24
150	Comparison of pyrazine compounds in seven Chinese liquors using headspace solid-phase micro-extraction and GC-nitrogen phosphorus detection. <i>Food Science and Biotechnology</i> , 2013 , 22, 1-6	3	24
149	Raw Material Regulates Flavor Formation via Driving Microbiota in Chinese Liquor Fermentation. <i>Frontiers in Microbiology</i> , 2019 , 10, 1520	5.7	23
148	Synergistic Effect of Multiple Saccharifying Enzymes on Alcoholic Fermentation for Chinese Baijiu Production. <i>Applied and Environmental Microbiology</i> , 2020 , 86,	4.8	22
147	Enzyme Engineering Based on X-ray Structures and Kinetic Profiling of Substrate Libraries: Alcohol Dehydrogenases for Stereospecific Synthesis of a Broad Range of Chiral Alcohols. <i>ACS Catalysis</i> , 2018 , 8, 5145-5152	13.1	22

146	Ferulic Acid Release and 4-Vinylguaiacol Formation during Chinese Rice Wine Brewing and Fermentation. <i>Journal of the Institute of Brewing</i> , 2010 , 116, 304-311	2	22
145	Isolation, identification, and quantification of lichenysin, a novel nonvolatile compound in Chinese distilled spirits. <i>Journal of Food Science</i> , 2014 , 79, C1907-15	3.4	21
144	Metaproteomics insights into traditional fermented foods and beverages. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 2506-2529	16.4	21
143	1,1-Diethoxymethane and methanethiol as age markers in Chinese roasted-sesame-like aroma and flavour type liquor. <i>European Food Research and Technology</i> , 2016 , 242, 1985-1992	3.4	21
142	Identification of 2-Hydroxymethyl-3,6-diethyl-5-methylpyrazine as a Key Retronasal Burnt Flavor Compound in Soy Sauce Aroma Type Baijiu Using Sensory-Guided Isolation Assisted by Multivariate Data Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10496-10505	5.7	21
141	Characterization of the Key Aroma Compounds in Marselan Wine by Gas Chromatography-Olfactometry, Quantitative Measurements, Aroma Recombination, and Omission Tests. <i>Molecules</i> , 2019 , 24,	4.8	20
140	Cooperative Response of and to Lactic Acid Stress in Baijiu Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 4903-4911	5.7	20
139	Comparison of the aromatic profile of traditional and modern types of Huang Jiu (Chinese rice wine) by aroma extract dilution analysis and chemical analysis. <i>Flavour and Fragrance Journal</i> , 2018 , 33, 263-271	2.5	20
138	Exploring the microbial origins of p-cresol and its co-occurrence pattern in the Chinese liquor-making process. <i>International Journal of Food Microbiology</i> , 2017 , 260, 27-35	5.8	20
137	An Alkylpyrazine Synthesis Mechanism Involving l-Threonine-3-Dehydrogenase Describes the Production of 2,5-Dimethylpyrazine and 2,3,5-Trimethylpyrazine by <i>Bacillus subtilis</i> . <i>Applied and Environmental Microbiology</i> , 2019 , 85,	4.8	20
136	Effects of <i>Tetragenococcus halophilus</i> and <i>Candida versatilis</i> on the production of aroma-active and umami-taste compounds during soy sauce fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2782-2790	4.3	19
135	Deciphering the crucial roles of transcriptional regulator GadR on gamma-aminobutyric acid production and acid resistance in <i>Lactobacillus brevis</i> . <i>Microbial Cell Factories</i> , 2019 , 18, 108	6.4	18
134	Biodegradation of Ethyl Carbamate and Urea with <i>Lysinibacillus sphaericus</i> MT33 in Chinese Liquor Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1583-1590	5.7	18
133	Improvement of (R)-carbonyl reductase-mediated biosynthesis of (R)-1-phenyl-1,2-ethanediol by a novel dual-cosubstrate-coupled system for NADH recycling. <i>Process Biochemistry</i> , 2012 , 47, 1060-1065	4.8	18
132	Complementary selectivity to (S)-1-phenyl-1,2-ethanediol-forming <i>Candida parapsilosis</i> by expressing its carbonyl reductase in <i>Escherichia coli</i> for (R)-specific reduction of 2-hydroxyacetophenone. <i>Biocatalysis and Biotransformation</i> , 2008 , 26, 210-219	2.5	18
131	Domination of pit mud microbes in the formation of diverse flavour compounds during Chinese strong aroma-type Baijiu fermentation. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110442	5.4	18
130	Improvement of the Activity and Stability of Starch-Debranching Pullulanase from <i>Bacillus naganensis</i> via Tailoring of the Active Sites Lining the Catalytic Pocket. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 13236-13242	5.7	18
129	Steady-state kinetics of the oxidation of (S)-1-phenyl-1,2-ethanediol catalyzed by alcohol dehydrogenase from <i>Candida parapsilosis</i> CCTCC M203011. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2006 , 43, 23-28		17

128	Enhancing the thermostability of <i>Rhizopus chinensis</i> lipase by rational design and MD simulations. <i>International Journal of Biological Macromolecules</i> , 2020 , 160, 1189-1200	7.9	16
127	Chinese Liquor Fermentation: Identification of Key Flavor-Producing spp. by Quantitative Profiling with Indigenous Internal Standards. <i>Applied and Environmental Microbiology</i> , 2020 , 86,	4.8	16
126	Cycloamylose production from amylo maize by isoamylase and <i>Thermus aquaticus</i> 4- α -glucanotransferase. <i>Carbohydrate Polymers</i> , 2014 , 102, 66-73	10.3	16
125	Immobilized <i>Rhodotorula mucilaginosa</i> : a novel urethanase-producing strain for degrading ethyl carbamate. <i>Applied Biochemistry and Biotechnology</i> , 2013 , 171, 2220-32	3.2	16
124	Characteristic Aroma Compounds of Chinese Dry Rice Wine by Gas Chromatography/Olfactometry and Gas Chromatography/Mass Spectrometry. <i>ACS Symposium Series</i> , 2012 , 277-301	0.4	16
123	Temperature-Induced Annual Variation in Microbial Community Changes and Resulting Metabolome Shifts in a Controlled Fermentation System. <i>MSystems</i> , 2020 , 5,	7.6	16
122	Effects of initial temperature on microbial community succession rate and volatile flavors during Baijiu fermentation process. <i>Food Research International</i> , 2021 , 141, 109887	7	16
121	Genomic mining-based identification of novel stereospecific aldo-keto reductases toolbox from <i>Candida parapsilosis</i> for highly enantioselective reduction of carbonyl compounds. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014 , 105, 66-73		15
120	Specific Volumetric Weight-Driven Shift in Microbiota Compositions With Saccharifying Activity Change in Starter for Chinese Baijiu Fermentation. <i>Frontiers in Microbiology</i> , 2018 , 9, 2349	5.7	15
119	Disorder prediction-based construct optimization improves activity and catalytic efficiency of <i>Bacillus naganensis</i> pullulanase. <i>Scientific Reports</i> , 2016 , 6, 24574	4.9	14
118	Genomic and transcriptomic analyses of the Chinese Maotai-flavored liquor yeast MT1 revealed its unique multi-carbon co-utilization. <i>BMC Genomics</i> , 2015 , 16, 1064	4.5	14
117	High yield <i>Rhizopus chinensis</i> prolipase production in <i>Pichia pastoris</i> : Impact of methanol concentration. <i>Biotechnology and Bioengineering</i> , 2011 , 16, 305-311	3.1	14
116	Enhancement of <i>Candida parapsilosis</i> catalyzing deracemization of (R,S)-1-phenyl-1, 2-ethanediol: agitation speed control during cell cultivation. <i>Journal of Chemical Technology and Biotechnology</i> , 2009 , 84, 468-472	3.5	14
115	Efficient (R)-phenylethanol production with enantioselectivity-aided (S)-carbonyl reductase II and NADPH regeneration. <i>PLoS ONE</i> , 2013 , 8, e83586	3.7	14
114	Characterization of the potent odorants in Tibetan Qingke Jiu by sensory analysis, aroma extract dilution analysis, quantitative analysis and odor activity values. <i>Food Research International</i> , 2020 , 137, 109349	7	13
113	6-(2-Formyl-5-methyl-1-pyrrol-1-yl)hexanoic Acid as a Novel Retronasal Burnt Aroma Compound in Soy Sauce Aroma-Type Chinese Baijiu. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7916-7925	5.7	12
112	Structural and metabolic performance of p-cresol producing microbiota in different carbon sources. <i>Food Research International</i> , 2020 , 132, 109049	7	12
111	Electronic Effect of Substituents on the DNA Intercalation of Ruthenium(II) Polypyridyl Complexes. <i>Chemistry and Biodiversity</i> , 2011 , 8, 1486-1496	2.5	12

110	Coexpression of a carbonyl reductase and glucose 6-phosphate dehydrogenase in <i>Pichia pastoris</i> improves the production of (S)-1-phenyl-1,2-ethanediol. <i>Biocatalysis and Biotransformation</i> , 2011 , 29, 172-178	2.5	12
109	Purification and biochemical characterization of an intracellular lipase by <i>Rhizopus chinensis</i> under solid-state fermentation and its potential application in the production of eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA). <i>Journal of Chemical Technology and Biotechnology</i> , 2009 , 84, 435-441	3.5	12
108	Directional design of a starter to assemble the initial microbial fermentation community of baijiu. <i>Food Research International</i> , 2020 , 134, 109255	7	12
107	Solid-state fermented Chinese alcoholic beverage (baijiu) and ethanol resulted in distinct metabolic and microbiome responses. <i>FASEB Journal</i> , 2019 , 33, 7274-7288	0.9	11
106	Modeling of industrial-scale anaerobic solid-state fermentation for Chinese liquor production. <i>Chemical Engineering Journal</i> , 2020 , 394, 124942	14.7	11
105	Biofunctionalized "Kiwifruit-Assembly" of Oxidoreductases in Mesoporous ZnO/Carbon Nanoparticles for Efficient Asymmetric Catalysis. <i>Advanced Materials</i> , 2018 , 30, 1705443	24	11
104	Melanoidins from Chinese Distilled Spent Grain: Content, Preliminary Structure, Antioxidant, and ACE-Inhibitory Activities In Vitro. <i>Foods</i> , 2019 , 8,	4.9	11
103	Characterization and mechanism of action of <i>Microbacterium imperiale</i> glucan 1,4- α -maltotriohydrolase. <i>Carbohydrate Research</i> , 2014 , 384, 46-50	2.9	11
102	A phenylalanine dynamic switch controls the interfacial activation of <i>Rhizopus chinensis</i> lipase. <i>International Journal of Biological Macromolecules</i> , 2021 , 173, 1-12	7.9	11
101	In Vitro Production and Identification of Angiotensin Converting Enzyme (ACE) Inhibitory Peptides Derived from Distilled Spent Grain Prolamin Isolate. <i>Foods</i> , 2019 , 8,	4.9	10
100	Highly Regioselective and Stereoselective Hydroxylation of Free Amino Acids by a 2-Oxoglutarate-Dependent Dioxygenase from. <i>ACS Omega</i> , 2019 , 4, 8350-8358	3.9	10
99	Computation-aided engineering of starch-debranching pullulanase from <i>Bacillus thermoleovorans</i> for enhanced thermostability. <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 7551-7562	5.7	10
98	Brewing of Chinese rice wine from rice roasted using superheated steam. <i>Journal of the Institute of Brewing</i> , 2012 , 118, 97-106	2	10
97	Evolutionary coupling saturation mutagenesis: Coevolution-guided identification of distant sites influencing <i>Bacillus naganoensis</i> pullulanase activity. <i>FEBS Letters</i> , 2020 , 594, 799-812	3.8	10
96	can Reduce Acetic Acid Produced by Spontaneous Fermentation Microbiota. <i>Microorganisms</i> , 2019 , 7,	4.9	10
95	Identification of water-soluble peptides in distilled spent grain and its angiotensin converting enzyme (ACE) inhibitory activity based on UPLC-Q-TOF-MS and proteomics analysis. <i>Food Chemistry</i> , 2021 , 353, 129521	8.5	10
94	Structural Basis by Which the N-Terminal Polypeptide Segment of Lipase Regulates Its Substrate Binding Affinity. <i>Biochemistry</i> , 2019 , 58, 3943-3954	3.2	9
93	Sortase A-mediated crosslinked short-chain dehydrogenases/reductases as novel biocatalysts with improved thermostability and catalytic efficiency. <i>Scientific Reports</i> , 2017 , 7, 3081	4.9	9

92	A highly stable whole-cell biocatalyst for the enantioselective synthesis of optically active alpha-hydroxy acids. <i>Journal of Chemical Technology and Biotechnology</i> , 2009 , 84, 1787-1792	3.5	9
91	Volatile Organic Compound-Mediated Antifungal Activity of spp. and Its Effect on the Metabolic Profiles of Fermentation Communities. <i>Applied and Environmental Microbiology</i> , 2021 , 87,	4.8	9
90	Identification of angiotensin converting enzyme (ACE) inhibitory and antioxidant peptides derived from Pixian broad bean paste. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112221	5.4	9
89	GlnR Negatively Regulates Glutamate-Dependent Acid Resistance in <i>Lactobacillus brevis</i> . <i>Applied and Environmental Microbiology</i> , 2020 , 86,	4.8	8
88	Fe Nanoparticles Enhanced Surfactin Production in. <i>ACS Omega</i> , 2020 , 5, 6321-6329	3.9	8
87	Efficient production of (2)H, (13)C, (15)N-enriched industrial enzyme <i>Rhizopus chinensis</i> lipase with native disulfide bonds. <i>Microbial Cell Factories</i> , 2016 , 15, 123	6.4	8
86	Mannitol and erythritol reduce the ethanol yield during Chinese Baijiu production. <i>International Journal of Food Microbiology</i> , 2021 , 337, 108933	5.8	8
85	Adaptability of a Caproate-Producing Bacterium Contributes to Its Dominance in an Anaerobic Fermentation System. <i>Applied and Environmental Microbiology</i> , 2021 , 87, e0120321	4.8	8
84	The Biosynthesis Mechanism Involving 2,3-Pentanedione and Aminoacetone Describes the Production of 2-Ethyl-3,5-dimethylpyrazine and 2-Ethyl-3,6-dimethylpyrazine by. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 3558-3567	5.7	7
83	Quantitation of pyrazines in Baijiu and during production process by a rapid and sensitive direct injection UPLC-MS/MS approach. <i>LWT - Food Science and Technology</i> , 2020 , 128, 109371	5.4	7
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