

Yan Xu

List of Publications by Year in Descending Order

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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	Directed evolution of maltogenic amylase from <i>Bacillus licheniformis</i> R-53: Enhancing activity and thermostability improves bread quality and extends shelf life.. <i>Food Chemistry</i> , 2022 , 381, 132222	8.5	0
216	Semi-Rational Design of <i>Proteus mirabilis</i> α -Amino Acid Deaminase for Expanding Its Substrate Specificity in β -Keto Acid Synthesis from L-Amino Acids. <i>Catalysts</i> , 2022 , 12, 175	4	
215	Substrate-Specific Engineering of Amino Acid Dehydrogenase Superfamily for Synthesis of a Variety of Chiral Amines and Amino Acids. <i>Catalysts</i> , 2022 , 12, 380	4	1
214	Constructing simplified microbial consortia to improve the key flavour compounds during strong aroma-type Baijiu fermentation.. <i>International Journal of Food Microbiology</i> , 2022 , 369, 109594	5.8	3
213	Initial fungal diversity impacts flavor compounds formation in the spontaneous fermentation of Chinese liquor.. <i>Food Research International</i> , 2022 , 155, 110995	7	1
212	Optimization of an intra-oral solid-phase microextraction (SPME) combined with comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry (GC \times GC-TOFMS) method for oral aroma compounds monitoring of Baijiu.. <i>Food Chemistry</i> , 2022 , 385, 132502	8.5	1
211	Assessing the contribution of odor-active compounds in icewine considering odor mixture-induced interactions through gas chromatography-olfactometry and Olfactoscan.. <i>Food Chemistry</i> , 2022 , 388, 132991	8.5	1
210	A Sustainable Approach for Synthesizing (-)-4-Aminopentanoic Acid From Levulinic Acid Catalyzed by Structure-Guided Tailored Glutamate Dehydrogenase.. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021 , 9, 770302	5.8	1
209	Identification of Compounds Contributing to Trigeminal Pungency of Baijiu by Sensory Evaluation, Quantitative Measurements, Correlation Analysis, and Sensory Verification Testing.. <i>Journal of Agricultural and Food Chemistry</i> , 2021 ,	5.7	3
208	Iterative Alanine Scanning Mutagenesis Confers Aromatic Ketone Specificity and Activity of L-Amine Dehydrogenases. <i>ChemCatChem</i> , 2021 , 13, 5243	5.2	1
207	Modelling and predicting population of core fungi through processing parameters in spontaneous starter (Daqu) fermentation.. <i>International Journal of Food Microbiology</i> , 2021 , 363, 109493	5.8	2
206	Impact of tannins on intraoral aroma release and retronasal perception, including detection thresholds and temporal perception by taste, in model wines.. <i>Food Chemistry</i> , 2021 , 375, 131890	8.5	1
205	Chemical and Sensory Characterization of Vidal Icewines Fermented with Different Yeast Strains. <i>Fermentation</i> , 2021 , 7, 211	4.7	2
204	Evolutionary coupling-inspired engineering of alcohol dehydrogenase reveals the influence of distant sites on its catalytic efficiency for stereospecific synthesis of chiral alcohols. <i>Computational and Structural Biotechnology Journal</i> , 2021 , 19, 5864-5873	6.8	1
203	Structure-guided steric hindrance engineering of <i>Bacillus badius</i> phenylalanine dehydrogenase for efficient L-homophenylalanine synthesis. <i>Biotechnology for Biofuels</i> , 2021 , 14, 207	7.8	2
202	Comparison of Potent Odorants in Traditional and Modern Types of Chinese Liquor (Baijiu) Based on Odor Activity Values and Multivariate Analyses. <i>Foods</i> , 2021 , 10,	4.9	2
201	Use of elicitors to enhance or activate the antibiotic production in. <i>Critical Reviews in Biotechnology</i> , 2021 , 1-24	9.4	2

200	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
199	gen. nov., sp. nov., a novel member of the family isolated from pit clay used for making Chinese strong aroma-type liquor. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2021 , 71,	2.2	7
198	Propeptide in Lipase: New Insights into Its Mechanism of Activity and Substrate Selectivity by Computational Design. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 4263-4275	5.7	3
197	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
196	Enhanced catalytic efficiency and coenzyme affinity of leucine dehydrogenase by comprehensive screening strategy for L-tert-leucine synthesis. <i>Applied Microbiology and Biotechnology</i> , 2021 , 105, 3625-3634	5.7	3
195	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
194	Microbial Community Succession and Its Environment Driving Factors During Initial Fermentation of Maotai-Flavor Baijiu. <i>Frontiers in Microbiology</i> , 2021 , 12, 669201	5.7	7
193	Volatile compounds sorption during the aging of Chinese Liquor (Baijiu) using Pottery Powder. <i>Food Chemistry</i> , 2021 , 345, 128705	8.5	7
192	Ile258Met mutation of <i>Brucella melitensis</i> 7 α -hydroxysteroid dehydrogenase significantly enhances catalytic efficiency, cofactor affinity, and thermostability. <i>Applied Microbiology and Biotechnology</i> , 2021 , 105, 3573-3586	5.7	0
191	A Novel Quantitative Prediction Approach for Pungency Level of Chinese Liquor (Baijiu) Based on Infrared Thermal Imager. <i>Foods</i> , 2021 , 10,	4.9	1
190	Aroma release during wine consumption: Factors and analytical approaches. <i>Food Chemistry</i> , 2021 , 346, 128957	8.5	6
189	Aroma of Icewine: A Review on How Environmental, Viticultural, and Oenological Factors Affect the Aroma of Icewine. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6943-6957	5.7	4
188	Construction of a synthetic microbial community for the biosynthesis of volatile sulfur compound by multi-module division of labor. <i>Food Chemistry</i> , 2021 , 347, 129036	8.5	6
187	Enzymatic cascade systems for D-amino acid synthesis: progress and perspectives. <i>Systems Microbiology and Biomanufacturing</i> , 2021 , 1, 397-410		0
186	A dataset on odor intensity and odor pleasantness of 222 binary mixtures of 72 key food odorants rated by a sensory panel of 30 trained assessors. <i>Data in Brief</i> , 2021 , 36, 107143	1.2	2
185	Computer-aided understanding and engineering of enzymatic selectivity. <i>Biotechnology Advances</i> , 2021 , 54, 107793	17.8	5
184	GC [GC-TOF/MS and UPLC-Q-TOF/MS based untargeted metabolomics coupled with physicochemical properties to reveal the characteristics of different type daqus for making soy sauce aroma and flavor type baijiu. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111416	5.4	6
183	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

182	Effect of <i>Pichia</i> on shaping the fermentation microbial community of sauce-flavor Baijiu. <i>International Journal of Food Microbiology</i> , 2021 , 336, 108898	5.8	26
181	Profiling prokaryotic community in pit mud of Chinese strong-aroma type liquor by using oligotrophic culturing. <i>International Journal of Food Microbiology</i> , 2021 , 337, 108951	5.8	6
180	The deletion of <i>Schizosaccharomyces pombe</i> decreased the production of flavor-related metabolites during traditional Baijiu fermentation. <i>Food Research International</i> , 2021 , 140, 109872	7	2
179	A new maltogenic amylase from <i>Bacillus licheniformis</i> R-53 significantly improves bread quality and extends shelf life. <i>Food Chemistry</i> , 2021 , 344, 128599	8.5	7
178	Mannitol and erythritol reduce the ethanol yield during Chinese Baijiu production. <i>International Journal of Food Microbiology</i> , 2021 , 337, 108933	5.8	8
177	Structure-based mechanisms: On the way to apply alcohol dehydrogenases/reductases to organic-aqueous systems. <i>International Journal of Biological Macromolecules</i> , 2021 , 168, 412-427	7.9	3
176	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
175	The effects of dynamic bacterial succession on the flavor metabolites during Baijiu fermentation. <i>Food Research International</i> , 2021 , 140, 109860	7	5
174	Computational design of noncanonical amino acid-based thioether staples at N/C-terminal domains of multi-modular pullulanase for thermostabilization in enzyme catalysis. <i>Computational and Structural Biotechnology Journal</i> , 2021 , 19, 577-585	6.8	3
173	Quantitative Analysis of Pyrazines and Their Perceptual Interactions in Soy Sauce Aroma Type Baijiu. <i>Foods</i> , 2021 , 10,	4.9	3
172	Advances in Fe(II)/2-ketoglutarate-dependent dioxygenase-mediated C-H bond oxidation for regioselective and stereoselective hydroxyl amino acid synthesis: from structural insights into practical applications. <i>Systems Microbiology and Biomanufacturing</i> , 2021 , 1, 275-290		3
171	Gradient Internal Standard Method for Absolute Quantification of Microbial Amplicon Sequencing Data. <i>MSystems</i> , 2021 , 6,	7.6	4
170	Maillard Browning Inhibition by Ellagic Acid via Its Adduct Formation with the Amadori Rearrangement Product. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9924-9933	5.7	2
169	Perceptual interactions among food odors: Major influences on odor intensity evidenced with a set of 222 binary mixtures of key odorants. <i>Food Chemistry</i> , 2021 , 353, 129483	8.5	3
168	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
167	Biodegradation of cyanide with <i>Saccharomyces cerevisiae</i> in Baijiu fermentation. <i>Food Control</i> , 2021 , 127, 108107	6.2	5
166	Sensory characterization of Baijiu pungency by combined time-intensity (TI) and temporal dominance of sensations (TDS). <i>Food Research International</i> , 2021 , 147, 110493	7	4
165	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

164	Sugar profile regulates the microbial metabolic diversity in Chinese Baijiu fermentation. <i>International Journal of Food Microbiology</i> , 2021 , 359, 109426	5.8	2
163	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
162	Identification, quantitation and sensorial contribution of lactones in brandies between China and France. <i>Food Chemistry</i> , 2021 , 357, 129761	8.5	4
161	Influence of tannins, human saliva, and the interaction between them on volatility of aroma compounds in a model wine. <i>Journal of Food Science</i> , 2021 , 86, 4466-4478	3.4	1
160	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
159	Regulatory effect of volatile compounds in fermented alcoholic beverages on gut microbiota and serum metabolism in a mouse model. <i>Food and Function</i> , 2021 , 12, 5576-5590	6.1	2
158	Biosynthesis of chiral cyclic and heterocyclic alcohols via CO/C _H /C _D asymmetric reactions. <i>Catalysis Science and Technology</i> , 2021 , 11, 2637-2651	5.5	3
157	GlnR Negatively Regulates Glutamate-Dependent Acid Resistance in <i>Lactobacillus brevis</i> . <i>Applied and Environmental Microbiology</i> , 2020 , 86,	4.8	8
156	Fe Nanoparticles Enhanced Surfactin Production in. <i>ACS Omega</i> , 2020 , 5, 6321-6329	3.9	8
155	Expression of Melittin in Fusion with GST in and Its Purification as a Pure Peptide with Good Bacteriostatic Efficacy. <i>ACS Omega</i> , 2020 , 5, 9251-9258	3.9	3
154	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
153	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
152	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
151	Regional aroma characteristics of sorghum for Chinese liquor production. <i>Journal of the Institute of Brewing</i> , 2020 , 126, 306-315	2	1
150	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
149	Pleasantness of Binary Odor Mixtures: Rules and Prediction. <i>Chemical Senses</i> , 2020 , 45, 303-311	4.8	2
148	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
147	Enhancement of pullulanase production from recombinant <i>Bacillus subtilis</i> by optimization of feeding strategy and fermentation conditions. <i>AMB Express</i> , 2020 , 10, 11	4.1	6

146	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
145	Structural and metabolic performance of p-cresol producing microbiota in different carbon sources. <i>Food Research International</i> , 2020 , 132, 109049	7	12
144	Aroma characteristics of Cabernet Sauvignon wines from Loess Plateau in China by QDA , Napping and GC analysis. <i>European Food Research and Technology</i> , 2020 , 246, 821-832	3.4	5
143	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
142	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
141	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
140	Modeling of industrial-scale anaerobic solid-state fermentation for Chinese liquor production. <i>Chemical Engineering Journal</i> , 2020 , 394, 124942	14.7	11
139	Synergistic Effect of Multiple Saccharifying Enzymes on Alcoholic Fermentation for Chinese Baijiu Production. <i>Applied and Environmental Microbiology</i> , 2020 , 86,	4.8	22
138	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
137	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
136	Directional design of a starter to assemble the initial microbial fermentation community of baijiu. <i>Food Research International</i> , 2020 , 134, 109255	7	12
135	Identification and quantification of surfactin, a nonvolatile lipopeptide in Moutai liquor. <i>International Journal of Food Properties</i> , 2020 , 23, 189-198	3	6
134	Chemometric analysis of Chinese red wines using stir bar sorptive extraction combined with GCMS analysis. <i>European Food Research and Technology</i> , 2020 , 246, 55-67	3.4	1
133	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
132	Three Extraction Methods in Combination with GC-TOFMS for the Detailed Investigation of Volatiles in Chinese Herbaceous Aroma-Type Baijiu. <i>Molecules</i> , 2020 , 25,	4.8	3
131	Increasing 2-furfurylthiol content in Chinese sesame-flavored Baijiu via inoculating the producer of precursor l-cysteine in Baijiu fermentation. <i>Food Research International</i> , 2020 , 138, 109757	7	7
130	Functional Microbiota for Polypeptide Degradation during Hypertonic Moromi-Fermentation of Pixian Broad Bean Paste. <i>Foods</i> , 2020 , 9,	4.9	4
129	The carbapenem resistance gene bla is disseminated by a conjugative plasmid containing the novel transposon Tn6681 in <i>Acinetobacter johnsonii</i> M19. <i>Antimicrobial Resistance and Infection Control</i> , 2020 , 9, 182	6.2	5

128	2-Ketoglutarate-Generated In Vitro Enzymatic Biosystem Facilitates Fe(II)/2-Ketoglutarate-Dependent Dioxygenase-Mediated C-H Bond Oxidation for (2,3,4)-4-Hydroxyisoleucine Synthesis. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	2
127	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
126	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
125	Engineering of a thermo-alkali-stable lipase from <i>Rhizopus chinensis</i> by rational design of a buried disulfide bond and combinatorial mutagenesis. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2020 , 47, 1019-1030	4.2	1
124	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
123	Efficient production of (S)-1-phenyl-1,2-ethanediol using xylan as co-substrate by a coupled multi-enzyme <i>Escherichia coli</i> system. <i>Microbial Cell Factories</i> , 2020 , 19, 87	6.4	2
122	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
121	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
120	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
119	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
118	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
117	Structural insights into alcohol dehydrogenases catalyzing asymmetric reductions. <i>Critical Reviews in Biotechnology</i> , 2019 , 39, 366-379	9.4	31
116	Industrially produced pullulanases with thermostability: Discovery, engineering, and heterologous expression. <i>Bioresource Technology</i> , 2019 , 278, 360-371	11	28
115	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
114	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
113	Efficient chiral synthesis by <i>Saccharomyces cerevisiae</i> spore encapsulation of <i>Candida parapsilosis</i> Glu228Ser/(S)-carbonyl reductase II and <i>Bacillus</i> sp. YX-1 glucose dehydrogenase in organic solvents. <i>Microbial Cell Factories</i> , 2019 , 18, 87	6.4	3
112	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
111	Chemical and Sensory Characterization of Cabernet Sauvignon Wines from the Chinese Loess Plateau Region. <i>Molecules</i> , 2019 , 24,	4.8	6

110	Determination of Linoleic Acid Oxylipins in Chinese Baijiu Using Ultra-Performance Liquid Chromatography with Quadruple-Time-of-Flight Mass Spectrometry (UPLC-QTOF-MS) and Nuclear Magnetic Resonance (NMR). <i>Analytical Letters</i> , 2019 , 52, 2165-2179	2.2	6
109	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
108	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
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	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
105	Improving Expression of Bovine Lactoferrin N-Lobe by Promoter Optimization and Codon Engineering in and Its Antibacterial Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9749-9756	5.7	5
104	Raw Material Regulates Flavor Formation via Driving Microbiota in Chinese Liquor Fermentation. <i>Frontiers in Microbiology</i> , 2019 , 10, 1520	5.7	23
103	Melanoidins from Chinese Distilled Spent Grain: Content, Preliminary Structure, Antioxidant, and ACE-Inhibitory Activities In Vitro. <i>Foods</i> , 2019 , 8,	4.9	11
102	can Reduce Acetic Acid Produced by Spontaneous Fermentation Microbiota. <i>Microorganisms</i> , 2019 , 7,	4.9	10
101	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
100	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
99	Chemosensory characteristics of regional Vidal icewines from China and Canada. <i>Food Chemistry</i> , 2018 , 261, 66-74	8.5	27
98	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
97	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
96	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
95	Biofunctionalized "Kiwifruit-Assembly" of Oxidoreductases in Mesoporous ZnO/Carbon Nanoparticles for Efficient Asymmetric Catalysis. <i>Advanced Materials</i> , 2018 , 30, 1705443	24	11
94	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
93	Backbone and Ile- β , Leu, Val methyl H, N, and C, chemical shift assignments for <i>Rhizopus chinensis</i> lipase. <i>Biomolecular NMR Assignments</i> , 2018 , 12, 63-68	0.7	3

92	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
91	Environmental Microbiota Drives Microbial Succession and Metabolic Profiles during Chinese Liquor Fermentation. <i>Applied and Environmental Microbiology</i> , 2018 , 84,	4.8	75
90	Improved Soluble Expression and Catalytic Activity of a Thermostable Esterase Using a High-Throughput Screening System Based on a Split-GFP Assembly. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12756-12764	5.7	5
89	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
88	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
87	The high expression of <i>Aspergillus pseudoglaucus</i> protease in <i>Escherichia coli</i> for hydrolysis of soy protein and milk protein. <i>Preparative Biochemistry and Biotechnology</i> , 2018 , 48, 725-733	2.4	4
86	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
85	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
84	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
83	<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
82	Mystery behind Chinese liquor fermentation. <i>Trends in Food Science and Technology</i> , 2017 , 63, 18-28	15.3	248
81	Genome and transcriptome analysis of surfactin biosynthesis in <i>Bacillus amyloliquefaciens</i> MT45. <i>Scientific Reports</i> , 2017 , 7, 40976	4.9	51
80	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
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