Yonghua Wang

List of Publications by Year
in descending order

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124 papers	2,957 citations	236612 25 h-index	205818 48 g-index
127 all docs	127 docs citations	127 times ranked	2703 citing authors

#	Article	IF	Citations
1	Biocatalytic Oxidation Reactions: A Chemist's Perspective. Angewandte Chemie - International Edition, 2018, 57, 9238-9261.	7.2	342
2	The Lid Domain in Lipases: Structural and Functional Determinant of Enzymatic Properties. Frontiers in Bioengineering and Biotechnology, 2017, 5, 16.	2.0	243
3	Peroxygenases en route to becoming dream catalysts. What are the opportunities and challenges?. Current Opinion in Chemical Biology, 2017, 37, 1-9.	2.8	198
4	Biokatalytische Oxidationsreaktionen â€“ aus der Sicht eines Chemikers. Angewandte Chemie, 2018, 130, 9380-9404.	1.6	106
5	One-step synthesis of high-yield biodiesel from waste cooking oils by a novel and highly methanol-tolerant immobilized lipase. Bioresource Technology, 2017, 235, 18-24.	4.8	102
6	A functional natural deep eutectic solvent based on trehalose: Structural and physicochemical properties. Food Chemistry, 2017, 217, 560-567.	4.2	99
7	Identification and Evaluation of Inhibitors of Lipase from Malassezia restricta using Virtual High-Throughput Screening and Molecular Dynamics Studies. International Journal of Molecular Sciences, 2019, 20, 884.	1.8	72
8	Chemoenzymatic epoxidation of alkenes with Candida antarctica lipase B and hydrogen peroxide in deep eutectic solvents. RSC Advances, 2017, 7, 12518-12523.	1.7	61
9	Crystal structure of a mono- and diacylglycerol lipase from Malassezia globosa reveals a novel lid conformation and insights into the substrate specificity. Journal of Structural Biology, 2012, 178, 363-369.	1.3	59
10	Production of extremely pure diacylglycerol from soybean oil by lipase-catalyzed glycerolysis. Enzyme and Microbial Technology, 2011, 49, 192-196.	1.6	52
11	Screening and characterization of a thermostable lipase from marine Streptomyces sp. strain W007. Biotechnology and Applied Biochemistry, 2016, 63, 41-50.	1.4	46
12	Crystal structure of a lipase from Streptomyces sp. strain W007 â€“ implications for thermostability and regiospecificity. FEBS Journal, 2017, 284, 3506-3519.	2.2	44
13	Immobilized MAS1 lipase showed high esterification activity in the production of triacylglycerols with n-3 polyunsaturated fatty acids. Food Chemistry, 2017, 216, 260-267.	4.2	43
14	Hydrolysis of soybean oil to produce diacylglycerol by a lipase from Rhizopus oryzae. Journal of Molecular Catalysis B: Enzymatic, 2015, 115, 43-50.	1.8	42
15	Deep Eutectic Solvents Enable More Robust Chemoenzymatic Epoxidation Reactions. ChemCatChem, 2017, 9, 934-936.	1.8	39
16	A process for the synthesis of PUFA-enriched triglycerides from high-acid crude fish oil. Journal of Food Engineering, 2012, 109, 366-371.	2.7	37
17	New insights on unspecific peroxygenases: superfamily reclassification and evolution. BMC Evolutionary Biology, 2019, 19, 76.	3.2	37
18	Natural Deep Eutectic Solvents as Multifunctional Media for the Valorization of Agricultural Wastes. ChemSusChem, 2019, 12, 1310-1315.	3.6	37

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19	Site-directed mutagenesis studies of the aromatic residues at the active site of a lipase from Malassezia globosa. Biochimie, 2014, 102, 29-36.	1.3	34
20	Biocatalytic synthesis of lactones and lactams. Chemistry - an Asian Journal, 2018, 13, 3601-3610.	1.7	34
21	Immobilization of SMG1-F278N lipase onto a novel epoxy resin: Characterization and its application in synthesis of partial glycerides. Journal of Molecular Catalysis B: Enzymatic, 2016, 133, 154-160.	1.8	33
22	Simplified Enzymatic Upgrading of High-Acid Rice Bran Oil Using Ethanol as a Novel Acyl Acceptor. Journal of Agricultural and Food Chemistry, 2016, 64, 6730-6737.	2.4	32
23	Enhancing production of lipase MAS1 from marine Streptomyces sp. strain in Pichia pastoris by chaperones co-expression. Electronic Journal of Biotechnology, 2016, 22, 62-67.	1.2	30
24	A Thermostable Monoacylglycerol Lipase from Marine Geobacillus sp. 12AMOR1: Biochemical Characterization and Mutagenesis Study. International Journal of Molecular Sciences, 2019, 20, 780.	1.8	27
25	Natural Deep Eutectic Solvents as Performance Additives for Peroxygenase Catalysis. ChemCatChem, 2020, 12, 989-994.	1.8	26
26	Biochemical Properties of a New Cold-Active Mono- and Diacylglycerol Lipase from Marine Member Janibacter sp. Strain HTCC2649. International Journal of Molecular Sciences, 2014, 15, 10554-10566.	1.8	25
27	Production of Diacylglycerolâ€Mixture of Regioisomers with High Purity by Twoâ€Step Enzymatic Reactions Combined with Molecular Distillation. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 251-259.	0.8	25
28	Î³-Oryzanol nanoemulsions produced by a low-energy emulsification method: an evaluation of process parameters and physicochemical stability. Food and Function, 2017, 8, 2202-2211.	2.1	25
29	A mutant T1 lipase homology modeling, and its molecular docking and molecular dynamics simulation with fatty acids. Journal of Biotechnology, 2021, 337, 24-34.	1.9	25
30	A Novel Process for the Synthesis of Highly Pure n-3 Polyunsaturated Fatty Acid (PUFA)-Enriched Triglycerides by Combined Transesterification and Ethanolysis. Journal of Agricultural and Food Chemistry, 2016, 64, 6533-6538.	2.4	24
31	Synthesis of DHA/EPA-rich phosphatidylcholine by immobilized phospholipase A1: effect of water addition and vacuum condition. Bioprocess and Biosystems Engineering, 2016, 39, 1305-1314.	1.7	24
32	Deep eutectic solvents as performance additives in biphasic reactions. RSC Advances, 2017, 7, 40367-40370.	1.7	24
33	Immobilization of lipase SMG1 and its application in synthesis of partial glycerides. European Journal of Lipid Science and Technology, 2014, 116, 1063-1069.	1.0	23
34	Molecular basis for substrate selectivity of a mono- and diacylglycerol lipase from Malassezia globosa. Biochemical and Biophysical Research Communications, 2012, 424, 285-289.	1.0	22
35	Synthesis of Structured Lipids by Lipase-Catalyzed Interesterification of Triacetin with Camellia Oil Methyl Esters and Preliminary Evaluation of their Plasma Lipid-Lowering Effect in Mice. Molecules, 2013, 18, 3733-3744.	1.7	22
36	Evolution of the diacylglycerol lipases. Progress in Lipid Research, 2016, 64, 85-97.	5.3	22

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37	Chemoenzymatic Halocyclization of Î³,Î´â€Unsaturated Carboxylic Acids and Alcohols. ChemSusChem, 2020, 13, 97-101.	3.6	22
38	Enantioselective Sulfoxidation of Thioanisole by Cascading a Choline Oxidase and a Peroxygenase in the Presence of Natural Deep Eutectic Solvents. ChemPlusChem, 2020, 85, 254-257.	1.3	22
39	Conversion of a Monoâ€•and Diacylglycerol Lipase into a Triacylglycerol Lipase by Protein Engineering. ChemBioChem, 2015, 16, 1431-1434.	1.3	20
40	Lipase-Driven Epoxidation Is A Two-Stage Synergistic Process. ChemistrySelect, 2016, 1, 836-839.	0.7	20
41	High-level expression of Thermomyces dupontii thermophilic lipase in Pichia pastoris via combined strategies. 3 Biotech, 2019, 9, 62.	1.1	20
42	A highly efficient immobilized MAS1 lipase for the glycerolysis reaction of n-3 PUFA-rich ethyl esters. Journal of Molecular Catalysis B: Enzymatic, 2016, 134, 25-31.	1.8	18
43	How To Break the Janus Effect of H₂O₂ in Biocatalysis? Understanding Inactivation Mechanisms To Generate more Robust Enzymes. ACS Catalysis, 2019, 9, 2916-2921.	5.5	18
44	Enzymatic Synthesis of Diacylglycerols Enriched with Conjugated Linoleic Acid by a Novel Lipase from Malassezia globosa. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1259-1266.	0.8	17
45	Structure of productâ€bound <scp>SMG</scp>1 lipase: active site gating implications. FEBS Journal, 2015, 282, 4538-4547.	2.2	17
46	Production and immobilization of lipase PCL and its application in synthesis of Î±-linolenic acid-rich diacylglycerol. Journal of Food Biochemistry, 2018, 42, e12574.	1.2	17
47	Structure-Guided Rational Design of a Mono- and Diacylglycerol Lipase from Aspergillus oryzae: A Single Residue Mutant Increases the Hydrolysis Ability. Journal of Agricultural and Food Chemistry, 2021, 69, 5344-5352.	2.4	17
48	A two-stage enzymatic process for synthesis of extremely pure high oleic glycerol monooleate. Enzyme and Microbial Technology, 2011, 48, 143-147.	1.6	16
49	Enzymatic hydrolysis of palm stearin to produce diacylglycerol with a highly thermostable lipase. European Journal of Lipid Science and Technology, 2013, 115, 564-570.	1.0	16
50	Residue Asn277 Affects the Stability and Substrate Specificity of the SMG1 Lipase from Malassezia globosa. International Journal of Molecular Sciences, 2015, 16, 7273-7288.	1.8	16
51	Immobilized Talaromyces thermophilus lipase as an efficient catalyst for the production of LML-type structured lipids. Bioprocess and Biosystems Engineering, 2019, 42, 321-329.	1.7	16
52	An Innovative Deacidification Approach for Producing Partial Glycerides-Free Rice Bran Oil. Food and Bioprocess Technology, 2017, 10, 1154-1161.	2.6	15
53	Effects of shortening and baking temperature on quality, MCPD ester and glycidyl ester content of conventional baked cake. LWT - Food Science and Technology, 2019, 116, 108553.	2.5	15
54	Enzymatic Synthesis of Extremely Pure Triacylglycerols Enriched in Conjugated Linoleic Acids. Molecules, 2013, 18, 9704-9716.	1.7	14

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55	Biochemical Properties and Structure Analysis of a DAG-Like Lipase from Malassezia globosa. International Journal of Molecular Sciences, 2015, 16, 4865-4879.	1.8	14
56	A novel and highly efficient approach for the production of biodiesel from high-acid content waste cooking oil. Catalysis Communications, 2017, 102, 76-80.	1.6	14
57	A comparative study on kinetics and substrate specificities of Phospholipase A1 with Thermomyces lanuginosus lipase. Journal of Colloid and Interface Science, 2017, 488, 149-154.	5.0	14
58	Malassezia globosa Mg MDL2 lipase: Crystal structure and rational modification of substrate specificity. Biochemical and Biophysical Research Communications, 2017, 488, 259-265.	1.0	13
59	A Feasible Industrialized Process for Producing High Purity Diacylglycerols with No Contaminants. European Journal of Lipid Science and Technology, 2019, 121, 1900039.	1.0	13
60	A mechanistic study into the epoxidation of carboxylic acid and alkene in a mono, di-acylglycerol lipase. Biochemical and Biophysical Research Communications, 2015, 460, 392-396.	1.0	12
61	Mechanical Insight into Resistance of Betaine to Urea-Induced Protein Denaturation. Journal of Physical Chemistry B, 2016, 120, 12327-12333.	1.2	12
62	Control of sticky deposits in wastepaper recycling with thermophilic esterase. Cellulose, 2017, 24, 311-321.	2.4	12
63	Recombinant Lipase from Gibberella zeae Exhibits Broad Substrate Specificity: A Comparative Study on Emulsified and Monomolecular Substrate. International Journal of Molecular Sciences, 2017, 18, 1535.	1.8	12
64	Highly Efficient Deacidification of High-Acid Rice Bran Oil Using Methanol as a Novel Acyl Acceptor. Applied Biochemistry and Biotechnology, 2018, 184, 1061-1072.	1.4	12
65	An Efficient Synthesis of Lysophosphatidylcholine Enriched with n-3 Polyunsaturated Fatty Acids by Immobilized MAS1 Lipase. Journal of Agricultural and Food Chemistry, 2020, 68, 242-249.	2.4	12
66	Integrated Utilization Strategy for Soybean Oil Deodorizer Distillate: Synergically Synthesizing Biodiesel and Recovering Bioactive Compounds by a Combined Enzymatic Process and Molecular Distillation. ACS Omega, 2021, 6, 9141-9152.	1.6	12
67	Water-in-oil emulsions enriched with alpha-linolenic acid in diacylglycerol form: Stability, formation mechanism and in vitro digestion analysis. Food Chemistry, 2022, 391, 133201.	4.2	12
68	Optimal Production and Biochemical Properties of a Lipase from Candida albicans. International Journal of Molecular Sciences, 2011, 12, 7216-7237.	1.8	11
69	A â€œbridge-likeâ€•structure responsible for the substrate selectivity of mono- and diacylglycerol lipase from Aspergillus oryzae. Journal of Molecular Catalysis B: Enzymatic, 2013, 97, 144-149.	1.8	11
70	Sequenceâ€based proline incorporation improves the thermostability of Candida albicans lipase Lip5. European Journal of Lipid Science and Technology, 2016, 118, 821-826.	1.0	11
71	Siteâ€directed mutagenesis studies of hydrophobic residues in the lid region of T1 lipase. European Journal of Lipid Science and Technology, 2017, 119, 1600107.	1.0	11
72	Preparation of Highly Pure nâ€3 PUFAâ€Enriched Triacylglycerols by Twoâ€Step Enzymatic Reactions Combined with Molecular Distillation. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 225-233.	0.8	11

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73	Highly Efficient and Enzyme-Recoverable Method for Enzymatic Concentrating Omega-3 Fatty Acids Generated by Hydrolysis of Fish Oil in a Substrate-Constituted Three-Liquid-Phase System. Journal of Agricultural and Food Chemistry, 2019, 67, 2570-2580.	2.4	11
74	Novel inhibitor against Malassezia globosa LIP1 (SMG1), a potential anti-dandruff target. Bioorganic and Medicinal Chemistry Letters, 2015, 25, 3464-3467.	1.0	10
75	Immobilization ofCandida antarcticaLipase B Onto ECR1030 Resin and its Application in the Synthesis of n-3 PUFA-Rich Triacylglycerols. European Journal of Lipid Science and Technology, 2017, 119, 1700266.	1.0	10
76	Enhancing H2O2 resistance of an esterase from Pyrobaculum calidifontis by structure-guided engineering of the substrate binding site. Applied Microbiology and Biotechnology, 2017, 101, 5689-5697.	1.7	10
77	Improving the Catalytic Activity and Thermostability of MAS1 Lipase by Alanine Substitution. Molecular Biotechnology, 2018, 60, 319-328.	1.3	10
78	The enhancement of rice bran oil quality through a novel moderate biorefining process. LWT - Food Science and Technology, 2021, 151, 112118.	2.5	10
79	Choline-Chloride-Based Eutectic Solvent for the Efficient Production of Docosahexaenoyl and Eicosapentaenoyl Ethanolamides via an Enzymatic Process. Journal of Agricultural and Food Chemistry, 2018, 66, 12361-12367.	2.4	9
80	Biochemical Properties and Potential Applications of Recombinant Leucine Aminopeptidase from Bacillus kaustophilus CCRC 11223. International Journal of Molecular Sciences, 2011, 12, 7609-7625.	1.8	8
81	Evaluation of Glycidyl Fatty Acid Ester Levels in Camellia Oil with Different Refining Degrees. International Journal of Food Properties, 2015, 18, 978-985.	1.3	8
82	Deep Eutectic Solvents Enable the Enhanced Production of nâ€3 PUFAâ€Enriched Triacylglycerols. European Journal of Lipid Science and Technology, 2017, 119, 1700300.	1.0	8
83	Synthesis of conjugated linoleic acid-rich triacylglycerols by immobilized mutant lipase with excellent capability and recyclability. Enzyme and Microbial Technology, 2018, 117, 56-63.	1.6	8
84	Structure and characterization of Aspergillus fumigatus lipase B with a unique, oversized regulatory subdomain. FEBS Journal, 2019, 286, 2366-2380.	2.2	8
85	Changes in 3-, 2-Monochloropropandiol and Glycidyl Esters during a Conventional Baking System with Addition of Antioxidants. Foods, 2020, 9, 739.	1.9	8
86	Cascade Synthesis from Cyclohexane to Ïµâ€Caprolactone by Visibleâ€Lightâ€Driven Photocatalysis Combined with Wholeâ€Cell Biological Oxidation. ChemBioChem, 2020, 21, 1852-1855.	1.3	8
87	Two-step enzymatic synthesis of Î±-linolenic acid-enriched diacylglycerols with high purities from silkworm pupae oil. Bioprocess and Biosystems Engineering, 2021, 44, 627-634.	1.7	8
88	Enhancing the thermostability of a mono- and diacylglycerol lipase from Malassizia globose by stabilizing a flexible loop in the catalytic pocket. Enzyme and Microbial Technology, 2021, 149, 109849.	1.6	8
89	Efficient purification of native recombinant proteins using proteases immobilized on cellulose. Journal of Bioscience and Bioengineering, 2012, 113, 542-544.	1.1	7
90	Hydrolysis of lysophosphatidylcholines by a lipase from Malassezia globosa. European Journal of Lipid Science and Technology, 2015, 117, 1655-1658.	1.0	7

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91	Lid mobility in lipase SMG1 validated using a thiol/disulfide redox potential probe. FEBS Open Bio, 2016, 6, 477-483.	1.0	7
92	An efficient upgrading approach to produce n -3 polyunsaturated fatty acids-rich edible grade oil from high-acid squid visceral oil. Biochemical Engineering Journal, 2017, 127, 167-174.	1.8	7
93	Acyl Chain Specificity of Marine Streptomyces klenkii PhosPholipase D and Its Application in Enzymatic Preparation of Phosphatidylserine. International Journal of Molecular Sciences, 2021, 22, 10580.	1.8	7
94	Synthesis of CLA-Rich Lysophosphatidylcholine by Immobilized MAS1-H108A-Catalyzed Esterification: Effects of the Parameters and Monitoring of the Reaction Process. European Journal of Lipid Science and Technology, 2018, 120, 1700529.	1.0	6
95	Properties of immobilized MAS1-H108A lipase and its application in the efficient synthesis of n-3 PUFA-rich triacylglycerols. Bioprocess and Biosystems Engineering, 2021, 44, 575-584.	1.7	6
96	Host-guest interactions between oleic acid and Î²-cyclodextrin: A combined experimental and theoretical study. Food Chemistry, 2022, 387, 132910.	4.2	6
97	Expression and Characterization of a Novel Glycerophosphodiester Phosphodiesterase from Pyrococcus furiosus DSM 3638 That Possesses Lysophospholipase D Activity. International Journal of Molecular Sciences, 2016, 17, 831.	1.8	5
98	Diacylglycerol production by genetically modified lipase from Malassezia globosa. Journal of Molecular Catalysis B: Enzymatic, 2016, 133, S204-S212.	1.8	5
99	Open and closed states of Mrlip1 DAG lipase revealed by molecular dynamics simulation. Molecular Simulation, 2018, 44, 1520-1528.	0.9	5
100	An Efficient Strategy for the Production of Epoxidized Oils: Natural Deep Eutectic Solventâ€Based Enzymatic Epoxidation. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 671-679.	0.8	5
101	UPObase: an online database of unspecific peroxygenases. Database: the Journal of Biological Databases and Curation, 2019, 2019, .	1.4	5
102	Structural Basis for the Regiospecificity of a Lipase from Streptomyces sp. W007. International Journal of Molecular Sciences, 2022, 23, 5822.	1.8	5
103	PRODUCTION AND OXIDATIVE STABILITY OF A SOYBEAN OIL CONTAINING CONJUGATED LINOLEIC ACID PRODUCED BY LIPASE CATALYSIS. Journal of Food Biochemistry, 2011, 35, 1612-1618.	1.2	4
104	Insight into the Modification of Phosphatidylcholine with n-3 Polyunsaturated Fatty Acids-Rich Ethyl Esters by Immobilized MAS1 Lipase. Molecules, 2019, 24, 3528.	1.7	4
105	Enzymatic deacidification of alpha-linolenic acid -enriched oils with negligible change in triacylglycerol composition. Process Biochemistry, 2021, 111, 230-240.	1.8	4
106	Simultaneous preparation of edible quality medium and high purity diacylglycerol by a novel combined approach. LWT - Food Science and Technology, 2021, 150, 111949.	2.5	4
107	Thermal properties, oxidative stability, and frying applicability of highly pure soybeanâ€based diacylglycerol oil. Journal of Food Processing and Preservation, 2022, 46, .	0.9	4
108	Study on green extraction of limonene from orange peel and cascade catalysis to produce carvol and carvone in deep eutectic solvents. Flavour and Fragrance Journal, 2022, 37, 254-261.	1.2	4

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109	Engineered lipase from Janibacter sp. with high thermal stability to efficiently produce long-medium-long triacylglycerols. LWT - Food Science and Technology, 2022, 165, 113675.	2.5	4
110	Substrate selectivity and optimization of immobilized SMG1â€F278N lipase in synthesis of propylene glycol monooleate. European Journal of Lipid Science and Technology, 2017, 119, 1600423.	1.0	3
111	A novel strategy to improve the thermostability of Penicillium camembertii mono- and di-acylglycerol lipase. Biochemical and Biophysical Research Communications, 2018, 500, 639-644.	1.0	3
112	Function of C-terminal peptides on enzymatic and interfacial adsorption properties of lipase from Gibberella zeae. Biochimica Et Biophysica Acta - General Subjects, 2018, 1862, 2623-2631.	1.1	3
113	Exploring the influence of phospholipid monolayer conformation and environmental conditions on the interfacial binding of Gibberella Zeae lipase. International Journal of Biological Macromolecules, 2019, 132, 1051-1056.	3.6	3
114	A novel sn-1,3 specific lipase from Janibacter sp. as catalysts for the high-yield synthesis of long-medium-long type structured triacylglycerols. Food Chemistry, 2022, 366, 130523.	4.2	3
115	The Role of Residues 103, 104, and 278 in the Activity of SMG1 Lipase from Malassezia globosa: A Site-Directed Mutagenesis Study. Journal of Microbiology and Biotechnology, 2015, 25, 1827-1834.	0.9	3
116	Possible Charged Residue Switch for Acylglycerol Selectivity of Lipase MAS1. Applied Biochemistry and Biotechnology, 2022, 194, 5119-5131.	1.4	3
117	Biochemical and conformational characterization of a leucine aminopeptidase from Geobacillus thermodenitrificans NG80-2. World Journal of Microbiology and Biotechnology, 2012, 28, 3227-3237.	1.7	2
118	Enzymatic Synthesis of an Isopropyl Ester by Alcoholysis of Camellia Oil. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1277-1285.	0.8	2
119	Improving phospholipase activity of PLA₁ by protein engineering and its effects on oil degumming. European Journal of Lipid Science and Technology, 2017, 119, 1600110.	1.0	2
120	Sequence and structure-based method to predict diacylglycerol lipases in protein sequence. International Journal of Biological Macromolecules, 2021, 182, 455-463.	3.6	2
121	Production of Cocoa Butter Substitute via Enzymatic Interesterification of Fully Hydrogenated Palm Kernel Oil, Coconut Oil and Fully Hydrogenated Palm Stearin Blends. Journal of Oleo Science, 2022, 71, 343-351.	0.6	2
122	Synthesis of partial glycerides rich in Î±-linolenic acid efficiently from silkworm pupa oil with immobilized lipase MAS1-H108A. Food Science and Technology, 0, 42, .	0.8	1
123	Glycerol is Released from a New Path in MGL Lipase Catalytic Process. Journal of Chemical Information and Modeling, 2022, 62, 2248-2256.	2.5	1
124	Production and characterisation of high-quality silkworm pupal oil for omega-3 fatty acid supplementation. , 2022, 29, 540-551.		0