

Gang Fan

List of Publications by Year in descending order

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42
papers

838
citations

516215

16
h-index

525886

27
g-index

42
all docs

42
docs citations

42
times ranked

1015
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterisation of free and bound volatile compounds from six different varieties of citrus fruits. Food Chemistry, 2015, 185, 25-32.	4.2	76
2	Antifungal activity and action mode of pinocembrin from propolis against <i>Penicillium italicum</i> . Food Science and Biotechnology, 2012, 21, 1533-1539.	1.2	72
3	Recent updates on bioactive properties of linalool. Food and Function, 2021, 12, 10370-10389.	2.1	60
4	Antidepressant-like Effect of <i>Citrus sinensis</i> (L.) Osbeck Essential Oil and Its Main Component Limonene on Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 13817-13828.	2.4	58
5	Elastic and hierarchical porous carbon nanofibrous membranes incorporated with NiFe ₂ O ₄ nanocrystals for highly efficient capacitive energy storage. Nanoscale, 2016, 8, 2195-2204.	2.8	54
6	Antimicrobial application of nanofibrous mats self-assembled with quaternized chitosan and soy protein isolate. Carbohydrate Polymers, 2015, 133, 229-235.	5.1	36
7	Extraction of orange pectin based on the interaction between sodium caseinate and pectin. Food Chemistry, 2019, 283, 265-274.	4.2	36
8	Effects of orange essential oil on intestinal microflora in mice. Journal of the Science of Food and Agriculture, 2019, 99, 4019-4028.	1.7	33
9	Free and bound volatile compounds in juice and peel of Jincheng oranges. European Food Research and Technology, 2009, 229, 571-578.	1.6	32
10	Effect of fermentation on free and bound volatile compounds of orange juice. Flavour and Fragrance Journal, 2009, 24, 219-225.	1.2	29
11	Characteristics of immobilised β -glucosidase and its effect on bound volatile compounds in orange juice. International Journal of Food Science and Technology, 2011, 46, 2312-2320.	1.3	29
12	Optimisation of α -terpineol production by limonene biotransformation using <i>Penicillium digitatum</i> DSM 62840. Journal of the Science of Food and Agriculture, 2016, 96, 954-961.	1.7	26
13	Active compound identification by screening 33 essential oil monomers against <i>Botryosphaeria dothidea</i> from postharvest kiwifruit and its potential action mode. Pesticide Biochemistry and Physiology, 2021, 179, 104957.	1.6	21
14	Bioactive properties of the aromatic molecules of spearmint (<i>Mentha spicata</i> L.) essential oil: a review. Food and Function, 2022, 13, 3110-3132.	2.1	21
15	Free and Bound Volatile Compounds in Juice and Peel of Eureka Lemon. Food Science and Technology Research, 2014, 20, 167-174.	0.3	20
16	Effect of olive oil on the preparation of nanoemulsions and its effect on aroma release. Journal of Food Science and Technology, 2018, 55, 4223-4231.	1.4	18
17	Volatiles of orange juice and orange wines using spontaneous and inoculated fermentations. European Food Research and Technology, 2009, 228, 849-856.	1.6	17
18	Advances on (+)-nootkatone microbial biosynthesis and its related enzymes. Journal of Industrial Microbiology and Biotechnology, 2021, 48, .	1.4	15

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19	Proteins differentially expressed during limonene biotransformation by <i>Penicillium digitatum</i> DSM 62840 were examined using iTRAQ labeling coupled with 2D-LC-MS/MS. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2016, 43, 1481-1495.	1.4	13
20	Determination of synergistic effects of polymethoxylated flavone extracts of Jincheng orange peels (<i>Citrus Sinensis</i> Osberk) with amino acids and organic acids using chemiluminescence. <i>European Food Research and Technology</i> , 2009, 229, 743-750.	1.6	12
21	Effects of modified starches on the processing properties of heat-resistant blueberry jam. <i>LWT - Food Science and Technology</i> , 2016, 72, 447-456.	2.5	12
22	Changes of aroma compounds and qualities of freshly-squeezed orange juice during storage. <i>Journal of Food Science and Technology</i> , 2018, 55, 4530-4543.	1.4	12
23	Effects of different sweeteners on behavior and neurotransmitters release in mice. <i>Journal of Food Science and Technology</i> , 2020, 57, 113-121.	1.4	12
24	Catalytic condition optimization in the conversion of nootkatone from valencene by <i>Yarrowia lipolytica</i> . <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14962.	0.9	12
25	Ergosterol depletion under bifonazole treatment induces cell membrane damage and triggers a ROS-mediated mitochondrial apoptosis in <i>Penicillium expansum</i> . <i>Fungal Biology</i> , 2022, 126, 1-10.	1.1	12
26	Genomic and Transcriptomic Study for Screening Genes Involved in the Limonene Biotransformation of <i>Penicillium digitatum</i> DSM 62840. <i>Frontiers in Microbiology</i> , 2020, 11, 744.	1.5	11
27	Effect of Food Emulsifiers on Aroma Release. <i>Molecules</i> , 2016, 21, 511.	1.7	10
28	Changes in the Physicochemical Characteristics, Free and Bound Aroma Compounds in the Raspberry Juice during Storage. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2834-2843.	0.9	9
29	Effects of xanthan and sugar on the release of aroma compounds in model solution. <i>Flavour and Fragrance Journal</i> , 2017, 32, 112-118.	1.2	9
30	Identification of functional genes associated with the biotransformation of limonene to <i>trans</i> -dihydrocarvone in <i>Klebsiella</i> sp. O852. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3297-3307.	1.7	9
31	Characteristics of β -glucosidase from oranges during maturation and its relationship with changes in bound volatile compounds. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2345-2352.	1.7	8
32	Effects of poplar buds as an alternative to propolis on postharvest diseases control of strawberry fruits. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2136-2141.	1.7	8
33	Physiological and iTRAQ-based proteomic analyses reveal the mechanism of pinocembrin against <i>Penicillium italicum</i> through targeting mitochondria. <i>Pesticide Biochemistry and Physiology</i> , 2020, 167, 104534.	1.6	8
34	Dietary essential oil from navel orange alleviates depression in reserpine-treated mice by monoamine neurotransmitters. <i>Flavour and Fragrance Journal</i> , 2019, 34, 252-259.	1.2	7
35	Study on the optimization of the decolorization of orange essential oil. <i>Food Science and Biotechnology</i> , 2018, 27, 929-938.	1.2	4
36	Screening a Strain of <i>Klebsiella</i> sp. O852 and the Optimization of Fermentation Conditions for <i>trans</i> -Dihydrocarvone Production. <i>Molecules</i> , 2021, 26, 2432.	1.7	4

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37	Effect of short-term intake of high- and low-concentrations of sucrose solution on the neurochemistry of male and female mice. <i>Food and Function</i> , 2020, 11, 9103-9113.	2.1	3
38	Genomic and transcriptomic analysis screening key genes for (+)-valencene biotransformation to (+)-nootkatone in <i>Yarrowia lipolytica</i> . <i>Microbiological Research</i> , 2022, 260, 127042.	2.5	3
39	Separation and purification of nootkatone from fermentation broth of <i>Yarrowia lipolytica</i> with high-speed counter-current chromatography. <i>Journal of Food Science and Technology</i> , 2022, 59, 4487-4498.	1.4	3
40	Effect of short-term intake of four sweeteners on feed intake, solution consumption and neurotransmitters release on mice. <i>Journal of Food Science and Technology</i> , 2021, 58, 2227-2236.	1.4	2
41	Protective effect of orange essential oil on the formation of non-alcoholic fatty liver disease caused by high-fat diet. <i>Food and Function</i> , 2022, 13, 933-943.	2.1	2
42	Effect and mechanism of high-fat diet on the preference for sweeteners on mice. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1844-1853.	1.7	0