

Gang Fan

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.

40
papers

482
citations

13
h-index

20
g-index

42
ext. papers

662
ext. citations

4.3
avg, IF

3.6
L-index

#	Paper	IF	Citations
40	Bioactive properties of the aromatic molecules of spearmint (L.) essential oil: a review.. <i>Food and Function</i> , 2022 ,	6.1	4
39	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	2.8	2
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	5.3	0
37	Identification of functional genes associated with the biotransformation of limonene to trans-dihydrocarvone in <i>Klebsiella</i> sp. O852. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	2
36	Screening a Strain of sp. O852 and the Optimization of Fermentation Conditions for -Dihydrocarvone Production. <i>Molecules</i> , 2021 , 26,	4.8	2
35	Advances on (+)-nootkatone microbial biosynthesis and its related enzymes. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2021 , 48,	4.2	2
34	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	2.1	6
33	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	4.3	
32	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	3.3	
31	Recent updates on bioactive properties of linalool. <i>Food and Function</i> , 2021 , 12, 10370-10389	6.1	5
30	Active compound identification by screening 33 essential oil monomers against <i>Botryosphaeria dothidea</i> from postharvest kiwifruit and its potential action mode. <i>Pesticide Biochemistry and Physiology</i> , 2021 , 179, 104957	4.9	4
29	Genomic and Transcriptomic Study for Screening Genes Involved in the Limonene Biotransformation of DSM 62840. <i>Frontiers in Microbiology</i> , 2020 , 11, 744	5.7	5
28	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	4.9	3
27	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	6.1	1
26	Effects of different sweeteners on behavior and neurotransmitters release in mice. <i>Journal of Food Science and Technology</i> , 2020 , 57, 113-121	3.3	5
25	Antidepressant-like Effect of (L.) Osbeck Essential Oil and Its Main Component Limonene on Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13817-13828	5.7	32
24	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	2.5	3

23	Effects of orange essential oil on intestinal microflora in mice. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4019-4028	4.3	17
22	Extraction of orange pectin based on the interaction between sodium caseinate and pectin. <i>Food Chemistry</i> , 2019 , 283, 265-274	8.5	20
21	Study on the optimization of the decolorization of orange essential oil. <i>Food Science and Biotechnology</i> , 2018 , 27, 929-938	3	0
20	Effect of olive oil on the preparation of nanoemulsions and its effect on aroma release. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4223-4231	3.3	13
19	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	3.3	5
18	Effects of xanthan and sugar on the release of aroma compounds in model solution. <i>Flavour and Fragrance Journal</i> , 2017 , 32, 112-118	2.5	7
17	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, 1481-95	4.2	8
16	Elastic and hierarchical porous carbon nanofibrous membranes incorporated with NiFe ₂ O ₄ nanocrystals for highly efficient capacitive energy storage. <i>Nanoscale</i> , 2016 , 8, 2195-204	7.7	44
15	Effect of Food Emulsifiers on Aroma Release. <i>Molecules</i> , 2016 , 21, 511	4.8	7
14	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, 2136-41	4.3	6
13	Optimisation of Limonene production by limonene biotransformation using <i>Penicillium digitatum</i> DSM 62840. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 954-61	4.3	22
12	Effects of modified starches on the processing properties of heat-resistant blueberry jam. <i>LWT - Food Science and Technology</i> , 2016 , 72, 447-456	5.4	7
11	Characteristics of α-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, 2345-52	4.3	3
10	Antimicrobial application of nanofibrous mats self-assembled with quaternized chitosan and soy protein isolate. <i>Carbohydrate Polymers</i> , 2015 , 133, 229-35	10.3	30
9	Characterisation of free and bound volatile compounds from six different varieties of citrus fruits. <i>Food Chemistry</i> , 2015 , 185, 25-32	8.5	47
8	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	2.1	5
7	Free and Bound Volatile Compounds in Juice and Peel of Eureka Lemon. <i>Food Science and Technology Research</i> , 2014 , 20, 167-174	0.8	18
6	Antifungal activity and action mode of pinocembrin from propolis against <i>Penicillium italicum</i> . <i>Food Science and Biotechnology</i> , 2012 , 21, 1533-1539	3	49

5	Characteristics of immobilised β -glucosidase and its effect on bound volatile compounds in orange juice. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 2312-2320	3.8	23
4	Effect of fermentation on free and bound volatile compounds of orange juice. <i>Flavour and Fragrance Journal</i> , 2009 , 24, 219-225	2.5	22
3	Volatiles of orange juice and orange wines using spontaneous and inoculated fermentations. <i>European Food Research and Technology</i> , 2009 , 228, 849-856	3.4	14
2	Free and bound volatile compounds in juice and peel of Jincheng oranges. <i>European Food Research and Technology</i> , 2009 , 229, 571-578	3.4	28
1	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	3.4	10