Xianzhen Li

List of Publications by Year in descending order

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43 papers 807 citations

758635 12 h-index 27 g-index

44 all docs 44 docs citations

44 times ranked 1065 citing authors

#	Article	IF	Citations
1	Quorum Quenching Enzymes and Their Application in Degrading Signal Molecules to Block Quorum Sensing-Dependent Infection. International Journal of Molecular Sciences, 2013, 14, 17477-17500.	1.8	231
2	Klebsiella singaporensis sp. nov., a novel isomaltulose-producing bacterium. International Journal of Systematic and Evolutionary Microbiology, 2004, 54, 2131-2136.	0.8	70
3	Isomaltulose Synthase from Klebsiella sp. Strain LX3: Gene Cloning and Characterization and Engineering of Thermostability. Applied and Environmental Microbiology, 2002, 68, 2676-2682.	1.4	53
4	Elicitor activity of algino-oligosaccharide and its potential application in protection of rice plant (<i>Oryza saliva</i> L.) against <i>Magnaporthe grisea</i> . Biotechnology and Biotechnological Equipment, 2015, 29, 646-652.	0.5	36
5	Influence of biochar application on potassium-solubilizing <i>Bacillus mucilaginosus</i> as potential biofertilizer. Preparative Biochemistry and Biotechnology, 2017, 47, 32-37.	1.0	36
6	Enhanced germination of barley (Hordeum vulgare L.) using chitooligosaccharide as an elicitor in seed priming to improve malt quality. Biotechnology Letters, 2016, 38, 1935-1940.	1.1	35
7	Application of chitooligosaccharides as antioxidants in beer to improve the flavour stability by protecting against beer staling during storage. Biotechnology Letters, 2017, 39, 305-310.	1.1	31
8	Biodegradation of xanthan by newly isolated Cellulomonas sp. LX, releasing elicitor-active xantho-oligosaccharides-induced phytoalexin synthesis in soybean cotyledons. Process Biochemistry, 2005, 40, 3701-3706.	1.8	27
9	The use of chitooligosaccharide in beer brewing for protection against beer-spoilage bacteria and its influence on beer performance. Biotechnology Letters, 2016, 38, 629-635.	1.1	26
10	Bacillus marcorestinctum sp. nov., a Novel Soil Acylhomoserine Lactone Quorum-Sensing Signal Quenching Bacterium. International Journal of Molecular Sciences, 2010, 11, 507-520.	1.8	23
11	Title is missing!. World Journal of Microbiology and Biotechnology, 2003, 19, 375-379.	1.7	18
12	Endoxanthanase, a Novel \hat{I}^2 -d-Glucanase Hydrolyzing Backbone Linkage of Intact Xanthan from Newly Isolated Microbacterium sp. XT11. Applied Biochemistry and Biotechnology, 2009, 159, 24-32.	1.4	15
13	Characteristics of Newly Isolated Geobacillus sp. ZY-10 Degrading Hydrocarbons in Crude Oil. Polish Journal of Microbiology, 2015, 64, 253-263.	0.6	13
14	Effect of added sulphur dioxide levels on the fermentation characteristics of strawberry wine. Journal of the Institute of Brewing, 2016, 122, 446-451.	0.8	12
15	Invertase Suc2-mediated inulin catabolism is regulated at the transcript level in Saccharomyces cerevisiae. Microbial Cell Factories, 2015, 14, 59.	1.9	11
16	Construction of a comprehensive beer proteome map using sequential filterâ€aided sample preparation coupled with liquid chromatography tandem mass spectrometry. Journal of Separation Science, 2019, 42, 2835-2841.	1.3	11
17	Novel caffeine degradation gene cluster is mega-plasmid encoded in Paraburkholderia caffeinilytica CF1. Applied Microbiology and Biotechnology, 2020, 104, 3025-3036.	1.7	11
18	Cellobiose-oxidizing enzyme from a newly isolated cellulolytic bacterium Cytophaga sp. LX-7. Biotechnology Letters, 1996, 18, 205-210.	1.1	10

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19	Enhancing the production of phenolic compounds during barley germination by using chitooligosaccharides to improve the antioxidant capacity of malt. Biotechnology Letters, 2018, 40, 1335-1341.	1.1	10
20	Novel Endotype Xanthanase from Xanthan-Degrading <i>Microbacterium</i> sp. Strain XT11. Applied and Environmental Microbiology, 2019, 85, .	1.4	10
21	Chitooligosaccharide as A Possible Replacement for Sulfur Dioxide in Winemaking. Applied Sciences (Switzerland), 2020, 10, 578.	1.3	10
22	Ethanol production using a newly isolated <i><scp>S</scp>accharomyces cerevisiae</i> strain directly assimilating intact inulin with a high degree of polymerization. Biotechnology and Applied Biochemistry, 2014, 61, 418-425.	1.4	9
23	Hop resistance and beer-spoilage features of foodborne Bacillus cereus newly isolated from filtration-sterilized draft beer. Annals of Microbiology, 2017, 67, 17-23.	1.1	9
24	Isolation and Properties of Enterobacter sp. LX3 Capable of Producing Indoleacetic Acid. Applied Sciences (Switzerland), 2018, 8, 2108.	1.3	9
25	Strain-Specific Effects of Biochar and Its Water-Soluble Compounds on Bacterial Growth. Applied Sciences (Switzerland), 2019, 9, 3209.	1.3	9
26	Beerâ€spoilage characteristics of Staphylococcus xylosus newly isolated from craft beer and its potential to influence beer quality. Food Science and Nutrition, 2019, 7, 3950-3957.	1.5	9
27	Isolation and characterization of xanthan-degrading Enterobacter sp. nov. LB37 for reducing the viscosity of xanthan in petroleum industry. World Journal of Microbiology and Biotechnology, 2014, 30, 1549-1557.	1.7	8
28	Complete genome sequence of a xanthan-degrading Microbacterium sp. strain XT11 with the potential for xantho-oligosaccharides production. Journal of Biotechnology, 2016, 222, 19-20.	1.9	8
29	Comparative metagenomic discovery of the dynamic cellulose-degrading process from a synergistic cellulolytic microbiota. Cellulose, 2021, 28, 2105-2123.	2.4	8
30	Production and Purification of a Novel Xanthan Lyase from a Xanthan-Degrading <i>Microbacterium </i> /i>sp. Strain XT11. Scientific World Journal, The, 2014, 2014, 1-8.	0.8	6
31	Proteomic Analysis of the Xanthan-Degrading Pathway of <i>Microbacterium</i> sp. XT11. ACS Omega, 2019, 4, 19096-19105.	1.6	6
32	Simple and efficient preparation of highâ€purity trehalulose from the waste syrup of isomaltulose production using solidâ€phase extraction followed by hydrophilic interaction chromatography. Journal of Separation Science, 2021, 44, 2334-2342.	1.3	6
33	The biogenic amineâ€producing bacteria from craft beer and their kinetic analysis between growth characteristics and biogenic amine formation in beer. Journal of Food Science, 2021, 86, 4991-5003.	1.5	6
34	Gelatinization and decrystallization of cellulose by newly isolated Arthrobotrys sp. CX1 to facilitate cellulose degradability. Cellulose, 2016, 23, 3543-3554.	2.4	3
35	Identification of an active-site residue in invertase SUC2 by mass spectrometry-based proteomics and site-directed mutagenesis. International Journal of Mass Spectrometry, 2016, 409, 9-15.	0.7	2
36	Production of a single cyclic type of fructooligosaccharide structure by inulinâ€degrading Paenibacillus sp. LX 16 newly isolated from Jerusalem artichoke root. Microbial Biotechnology, 2016, 9, 419-429.	2.0	2

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#	Article	IF	CITATIONS
37	Prediction of Cellulose Crystallinity in Liquid Phase Using CBM-GFP Probe. Macromolecular Research, 2019, 27, 377-385.	1.0	2
38	A novel accessory protein ArCel5 from cellulose-gelatinizing fungus Arthrobotrys sp. CX1. Bioresources and Bioprocessing, 2022, 9, .	2.0	2
39	Hop bitter acids inhibit carbohydrate metabolism, enhance biogenic amine metabolism and alter Lâ€malic acid, glutamic acid and arginine metabolism of <i>Lactobacillus brevis</i> 49. International Journal of Food Science and Technology, 2019, 54, 361-367.	1.3	1
40	Inulin catabolism in Saccharomyces cerevisiae is affected by some key glycosylation sequons of invertase Suc2. Biotechnology Letters, 2020, 42, 471-479.	1.1	1
41	A novel decrystallizing protein CxEXL22 from Arthrobotrys sp. CX1 capable of synergistically hydrolyzing cellulose with cellulases. Bioresources and Bioprocessing, 2021, 8, .	2.0	1
42	Isolation and properties of an endo- \hat{l}^2 -mannanase-producing Bacillus sp. LX114 capable of degrading guar gum. Preparative Biochemistry and Biotechnology, 2016, 46, 495-500.	1.0	0
43	Improvement of barley (Hordeum vulgare L.) germination by application of biochar leacheate in steeping solution to upgrade malt quality. Biotechnology Letters, 2020, 42, 305-311.	1.1	0