Sufang Zhang

List of Publications by Year
in descending order

44 papers	1,298 citations	430442 18 h-index	377514 34 g-index
44 all docs	44 docs citations	44 times ranked	1149 citing authors

#	Article	IF	Citations
1	Comprehensive metabolite analysis of wheat dough in a continuous heating process. Food Research International, 2022, 153, 110972.	2.9	2
2	Moderate papain addition improves the physicochemical, microbiological, flavor and sensorial properties of Chouguiyu, traditional Chinese fermented fish. Food Bioscience, 2022, 46, 101587.	2.0	11
3	Genetic Engineering Production of Ethyl Carbamate Hydrolase and Its Application in Degrading Ethyl Carbamate in Chinese Liquor. Foods, 2022, 11, 937.	1.9	10
4	Effects of papain, Lactiplantibacillus plantarum 1â€24â€LJ and their combinations on bacterial community changes and flavour improvement in Suanzhayu, a Chinese traditional fish. International Journal of Food Science and Technology, 2022, 57, 5366-5375.	1.3	2
5	Analysis of carotenoid profile changes and carotenogenic genes transcript levels in Rhodosporidium toruloides mutants from an optimized Agrobacterium tumefaciensâ€mediated transformation method. Biotechnology and Applied Biochemistry, 2021, 68, 71-81.	1.4	4
6	Relationships between the bacterial diversity and metabolites of a Chinese fermented pork product, sour meat. International Journal of Food Science and Technology, 2021, 56, 2742-2750.	1.3	11
7	Effects of salt concentration on the quality of paocai, a fermented vegetable product from <scp>China</scp>. Journal of the Science of Food and Agriculture, 2021, 101, 6202-6210.	1.7	5
8	Inhibition of biogenic amines accumulation during Yucha fermentation by autochthonous Lactobacillus plantarum strains. Journal of Food Processing and Preservation, 2021, 45, e15291.	0.9	6
9	Reduction of lipid-accumulation of oleaginous yeast Rhodosporidium toruloides through CRISPR/Cas9-mediated inactivation of lipid droplet structural proteins. FEMS Microbiology Letters, 2021, 368, .	0.7	5
10	Improving the quality of Suancai by inoculating with Lactobacillus plantarum and Pediococcus pentosaceus. Food Research International, 2021, 148, 110581.	2.9	22
11	Moderate fermentation contributes to the formation of typical aroma and good organoleptic properties: A study based on different brands of Chouguiyu. LWT - Food Science and Technology, 2021, 152, 112325.	2.5	15
12	Lipase Addition Promoted the Growth of Proteus and the Formation of Volatile Compounds in Suanzhayu, a Traditional Fermented Fish Product. Foods, 2021, 10, 2529.	1.9	7
13	Engineering the Oleaginous Yeast Rhodosporidium toruloides for Improved Resistance Against Inhibitors in Biomass Hydrolysates. Frontiers in Bioengineering and Biotechnology, 2021, 9, 768934.	2.0	8
14	Effects of flavourzyme addition on physicochemical properties, volatile compound components and microbial community succession of Suanzhayu. International Journal of Food Microbiology, 2020, 334, 108839.	2.1	30
15	The complete mitochondrial genome of the lipid-producing yeast Rhodotorula toruloides. FEMS Yeast Research, 2020, 20, .	1.1	2
16	Expression of VHb Improved Lipid Production in Rhodosporidium toruloides. Energies, 2020, 13, 4446.	1.6	5
17	Bacterial profiles and volatile flavor compounds in commercial Suancai with varying salt concentration from Northeastern China. Food Research International, 2020, 137, 109384.	2.9	47
18	Rhodosporidium toruloides - A potential red yeast chassis for lipids and beyond. FEMS Yeast Research, 2020, 20, .	1.1	83

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19	Developing a CRISPR/Cas9 System for Genome Editing in the Basidiomycetous Yeast Rhodosporidium toruloides. Biotechnology Journal, 2019, 14, e1900036.	1.8	34
20	RNA interference in the oleaginous yeast Rhodosporidium toruloides. FEMS Yeast Research, 2019, 19, .	1.1	22
21	Developing a flippase-mediated maker recycling protocol for the oleaginous yeast Rhodosporidium toruloides. Biotechnology Letters, 2018, 40, 933-940.	1.1	9
22	Exchanging the order of carotenogenic genes linked by porcine teschovirus-1 2A peptide enable to optimize carotenoid metabolic pathway in Saccharomyces cerevisiae. RSC Advances, 2018, 8, 34967-34972.	1.7	12
23	Efficient co-expression of multiple enzymes from a single promoter mediated by virus 2A sequence in the oleaginous yeast Rhodosporidium toruloides. FEMS Yeast Research, 2018, 18, .	1.1	12
24	Expression of phosphotransacetylase in Rhodosporidium toruloides leading to improved cell growth and lipid production. RSC Advances, 2018, 8, 24673-24678.	1.7	21
25	Systems analysis of phosphate-limitation-induced lipid accumulation by the oleaginous yeast Rhodosporidium toruloides. Biotechnology for Biofuels, 2018, 11, 148.	6.2	78
26	Characterization the carotenoid productions and profiles of three <scp>Rhodosporidium</scp><scp>toruloides</scp> mutants from Agrobacterium tumefaciensâ€mediated transformation. Yeast, 2017, 34, 335-342.	0.8	23
27	Fast and efficient genetic transformation of oleaginous yeast Rhodosporidium toruloides by using electroporation. FEMS Yeast Research, 2017, 17, .	1.1	54
28	Development of an Agrobacterium-Mediated Transformation Method and Evaluation of Two Exogenous Constitutive Promoters in Oleaginous Yeast Lipomyces starkeyi. Applied Biochemistry and Biotechnology, 2017, 183, 867-875.	1.4	11
29	Homologous gene targeting of a carotenoids biosynthetic gene in Rhodosporidium toruloides by Agrobacterium-mediated transformation. Biotechnology Letters, 2017, 39, 1001-1007.	1.1	24
30	Cloning and evaluation of different constitutive promoters in the oleaginous yeast Rhodosporidium toruloides. Yeast, 2016, 33, 99-106.	0.8	57
31	Overexpression of Î”12-Fatty Acid Desaturase in the Oleaginous Yeast Rhodosporidium toruloides for Production of Linoleic Acid-Rich Lipids. Applied Biochemistry and Biotechnology, 2016, 180, 1497-1507.	1.4	40
32	Dynamics of the Lipid Droplet Proteome of the Oleaginous Yeast Rhodosporidium toruloides. Eukaryotic Cell, 2015, 14, 252-264.	3.4	71
33	A metabolomics-based method for studying the effect of yfcC gene in Escherichia coli on metabolism. Analytical Biochemistry, 2014, 451, 48-55.	1.1	20
34	Functional integration of multiple genes into the genome of the oleaginous yeastRhodosporidium toruloides. FEMS Yeast Research, 2014, 14, 547-555.	1.1	94
35	Highlyâ€efficient colony PCR method for red yeasts and its application to identify mutations within two leucine auxotroph mutants. Yeast, 2012, 29, 467-474.	0.8	10
36	A multi-omic map of the lipid-producing yeast Rhodosporidium toruloides. Nature Communications, 2012, 3, 1112.	5.8	324

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37	Characterization of the mitochondrial NAD+-dependent isocitrate dehydrogenase of the oleaginous yeast Rhodosporidium toruloides. Applied Microbiology and Biotechnology, 2012, 94, 1095-1105.	1.7	18
38	Efficient gene disruption in Saccharomyces cerevisiae using marker cassettes with long homologous arms prepared by the restriction-free cloning strategy. World Journal of Microbiology and Biotechnology, 2011, 27, 2999-3003.	1.7	7
39	High-Quality RNA Preparation from Rhodosporidium toruloides and cDNA Library Construction Therewith. Molecular Biotechnology, 2011, 47, 144-151.	1.3	9
40	Purification and characterization of a Î²-1,3-glucomannanase expressed in Pichia pastoris. Enzyme and Microbial Technology, 2011, 49, 223-228.	1.6	8
41	The isocitrate dehydrogenase gene of oleaginous yeast Lipomyces starkeyi is linked to lipid accumulation. Canadian Journal of Microbiology, 2009, 55, 1062-1069.	0.8	29
42	Identification of the orotidineâ€5â€²â€monophosphate decarboxylase gene of the oleaginous yeast Rhodosporidium toruloides. Yeast, 2008, 25, 623-630.	0.8	14
43	PCR-based strategy for construction of multi-site-saturation mutagenic expression library. Journal of Microbiological Methods, 2007, 71, 225-230.	0.7	20
44	Complexation behavior of Auricularia auricula polysaccharide and whey protein isolate: Characterization and potential beverage application. Journal of Food Processing and Preservation, 0, , .	0.9	2