

Fengxia Lu

List of Publications by Year in descending order

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Version: 2024-02-01

72
papers

2,026
citations

218677

26
h-index

289244

40
g-index

73
all docs

73
docs citations

73
times ranked

2193
citing authors

#	ARTICLE	IF	CITATIONS
1	A novel plantaricin 827 effectively inhibits <i>Staphylococcus aureus</i> and extends shelf life of skim milk. <i>LWT - Food Science and Technology</i> , 2022, 154, 112849.	5.2	12
2	A Novel Class IIb Bacteriocin-Plantaricin EmF Effectively Inhibits <i>Listeria monocytogenes</i> and Extends the Shelf Life of Beef in Combination with Chitosan. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2187-2196.	5.2	9
3	The antibacterial activity of plantaricin GZ1-27 against MRSA and its bio-preservative effect on chilled pork in combination with chitosan. <i>International Journal of Food Microbiology</i> , 2022, 365, 109539.	4.7	9
4	TetR-Type Regulator Lp_2642 Positively Regulates Plantaricin EF Production Based on Genome-Wide Transcriptome Sequencing of <i>Lactiplantibacillus plantarum</i> 163. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4362-4372.	5.2	3
5	Epimerization of Deoxynivalenol by the Devosia Strain A6-243 Assisted by Pyrroloquinoline Quinone. <i>Toxins</i> , 2022, 14, 16.	3.4	12
6	Screening of Sourdough Starter Strains and Improvements in the Quality of Whole Wheat Steamed Bread. <i>Molecules</i> , 2022, 27, 3510.	3.8	5
7	Structure-Function Analysis of a Quinone-Dependent Dehydrogenase Capable of Deoxynivalenol Detoxification. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6764-6774.	5.2	10
8	Cis-Element Engineering Promotes the Expression of <i>Bacillus subtilis</i> Type I L-Asparaginase and Its Application in Food. <i>International Journal of Molecular Sciences</i> , 2022, 23, 6588.	4.1	8
9	Anti-toxicogenic fungi and toxin-reducing effects of bacillomycin D in combination with fungicides. <i>Toxicon</i> , 2022, 216, 107-113.	1.6	3
10	A class II bacteriocin with broad-spectrum antibacterial activity from <i>Lactobacillus acidophilus</i> NX2-6 and its preservation in milk and cheese. <i>Food Control</i> , 2021, 121, 107597.	5.5	33
11	<i>In Silico</i> Development of Novel Chimeric Lysins with Highly Specific Inhibition against <i>Salmonella</i> by Computer-Aided Design. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3751-3760.	5.2	9
12	Novel <i>Bacillus</i> Milk-Clotting Enzyme Produces Diverse Functional Peptides in Semihard Cheese. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2784-2792.	5.2	4
13	Acetate and auto-inducing peptide are independent triggers of quorum sensing in <i>Lactobacillus plantarum</i> . <i>Molecular Microbiology</i> , 2021, 116, 298-310.	2.5	7
14	Genome Mining, Heterologous Expression, Antibacterial and Antioxidant Activities of Lipoamides and Amicoumacins from Compost-Associated <i>Bacillus subtilis</i> fmb60. <i>Molecules</i> , 2021, 26, 1892.	3.8	2
15	Maltose effective improving production and regulatory biosynthesis of plantaricin EF in <i>Lactobacillus plantarum</i> 163. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 2713-2723.	3.6	9
16	Glycoglycerolipids from the leaves of <i>Perilla frutescens</i> (L.) Britton (Labiatae) and their anti-inflammatory activities in lipopolysaccharide-stimulated RAW264.7 cells. <i>Phytochemistry</i> , 2021, 184, 112679.	2.9	14
17	Acetate Activates <i>Lactobacillus</i> Bacteriocin Synthesis by Controlling Quorum Sensing. <i>Applied and Environmental Microbiology</i> , 2021, 87, e0072021.	3.1	12
18	Non-classical secretion of a type I L-asparaginase in <i>Bacillus subtilis</i> . <i>International Journal of Biological Macromolecules</i> , 2021, 180, 677-683.	7.5	17

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19	Detection of <i>Exiguobacterium</i> spp. and <i>E. acetylicum</i> on fresh-cut leafy vegetables by a multiplex PCR assay. <i>Journal of Microbiological Methods</i> , 2021, 180, 106100.	1.6	6
20	Structures of <i>Asparaginase</i> from <i>Bacillus licheniformis</i> Reveal an Essential Residue for its Substrate Stereoselectivity. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 223-231.	5.2	14
21	<i>Lactobacillus acidophilus</i> NX2-6 Improved High-Fat Diet-Induced Glucose Metabolism Disorder Independent of Promotion of Insulin Secretion in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15598-15610.	5.2	8
22	Characterization of a Novel L-Asparaginase from <i>Mycobacterium gordonae</i> with Acrylamide Mitigation Potential. <i>Foods</i> , 2021, 10, 2819.	4.3	21
23	Iturin A Induces Resistance and Improves the Quality and Safety of Harvested Cherry Tomato. <i>Molecules</i> , 2021, 26, 6905.	3.8	14
24	Overproduction of lipoxygenase from <i>Pseudomonas aeruginosa</i> in <i>Escherichia coli</i> by auto-induction expression and its application in triphenylmethane dyes degradation. <i>Journal of Bioscience and Bioengineering</i> , 2020, 129, 327-332.	2.2	18
25	Co-expression of alcohol dehydrogenase and aldehyde dehydrogenase in <i>Bacillus subtilis</i> for alcohol detoxification. <i>Food and Chemical Toxicology</i> , 2020, 135, 110890.	3.6	19
26	Preliminary structure, antioxidant and immunostimulatory activities of a polysaccharide fraction from <i>Artemisia selengensis</i> Turcz. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 842-849.	7.5	14
27	Transcriptomic and proteomic profiling response of methicillin-resistant <i>Staphylococcus aureus</i> (MRSA) to a novel bacteriocin, plantaricin GZ1-27 and its inhibition of biofilm formation. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 7957-7970.	3.6	21
28	Influence of different factors on biofilm formation of <i>Listeria monocytogenes</i> and the regulation of cheY gene. <i>Food Research International</i> , 2020, 137, 109405.	6.2	40
29	Bacillomycin D effectively controls growth of <i>Malassezia globosa</i> by disrupting the cell membrane. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 3529-3540.	3.6	18
30	Characterization of a novel type I l-asparaginase from <i>Acinetobacter soli</i> and its ability to inhibit acrylamide formation in potato chips. <i>Journal of Bioscience and Bioengineering</i> , 2020, 129, 672-678.	2.2	47
31	Characterization of Deoxynivalenol Detoxification by <i>Lactobacillus paracasei</i> LHZ-1 Isolated from Yogurt. <i>Journal of Food Protection</i> , 2019, 82, 1292-1299.	1.7	27
32	Effect of Plantaricin 163 in Combination with Thymol and Surfactin on Crucian Carp (<i>Carassius</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22	1.7	8
33	Preparation of chitosan/curdlan/carboxymethyl cellulose blended film and its characterization. <i>Journal of Food Science and Technology</i> , 2019, 56, 5396-5404.	2.8	31
34	Bacillomycin D inhibits growth of <i>Rhizopus stolonifer</i> and induces defense-related mechanism in cherry tomato. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 7663-7674.	3.6	15
35	Improvement of the activity of l-asparaginase I improvement of the catalytic activity of l-asparaginase I from <i>Bacillus megaterium</i> H-1 by in vitro directed evolution. <i>Journal of Bioscience and Bioengineering</i> , 2019, 128, 683-689.	2.2	17
36	Detoxification of Deoxynivalenol by a Mixed Culture of Soil Bacteria With 3-epi-Deoxynivalenol as the Main Intermediate. <i>Frontiers in Microbiology</i> , 2019, 10, 2172.	3.5	33

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37	Discovery of a Novel Antimicrobial Lipopeptide, Brevibacillin V, from <i>Brevibacillus laterosporus</i> fmb70 and Its Application on the Preservation of Skim Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12452-12460.	5.2	33
38	Improved physicochemical and functional properties of dietary fiber from millet bran fermented by <i>Bacillus natto</i> . <i>Food Chemistry</i> , 2019, 294, 79-86.	8.2	146
39	Effect of Tea Polyphenols on Curdlan/Chitosan Blending Film Properties and Its Application to Chilled Meat Preservation. <i>Coatings</i> , 2019, 9, 262.	2.6	32
40	Purification, Characterization, and Mode of Action of Plantaricin GZ1-27, a Novel Bacteriocin against <i>Bacillus cereus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4716-4724.	5.2	69
41	Knockout of <i>rapC</i> Improves the Bacillomycin D Yield Based on <i>De Novo</i> Genome Sequencing of <i>Bacillus amyloliquefaciens</i> fmbJ. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4422-4430.	5.2	23
42	Whey protein isolate with improved film properties through cross-linking catalyzed by small laccase from <i>Streptomyces coelicolor</i> . <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3843-3850.	3.5	14
43	Growth inhibition of <i>Fusarium graminearum</i> and reduction of deoxynivalenol production in wheat grain by bacillomycin D. <i>Journal of Stored Products Research</i> , 2018, 75, 21-28.	2.6	23
44	Patulin in Apples and Apple-Based Food Products: The Burdens and the Mitigation Strategies. <i>Toxins</i> , 2018, 10, 475.	3.4	99
45	Consensus design for improved thermostability of lipoxygenase from <i>Anabaena</i> sp. PCC 7120. <i>BMC Biotechnology</i> , 2018, 18, 57.	3.3	16
46	Enhanced Expression of Pullulanase in <i>Bacillus subtilis</i> by New Strong Promoters Mined From Transcriptome Data, Both Alone and in Combination. <i>Frontiers in Microbiology</i> , 2018, 9, 2635.	3.5	21
47	Improving Iturin A Production of <i>Bacillus amyloliquefaciens</i> by Genome Shuffling and Its Inhibition Against <i>Saccharomyces cerevisiae</i> in Orange Juice. <i>Frontiers in Microbiology</i> , 2018, 9, 2683.	3.5	33
48	Newly Effective Milk-Clotting Enzyme from <i>Bacillus subtilis</i> and Its Application in Cheese Making. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6162-6169.	5.2	24
49	Preparation of Gallic Acid-Grafted Chitosan Using Recombinant Bacterial Laccase and Its Application in Chilled Meat Preservation. <i>Frontiers in Microbiology</i> , 2018, 9, 1729.	3.5	33
50	Characterization of a broad host-spectrum virulent <i>Salmonella</i> bacteriophage fmb-p1 and its application on duck meat. <i>Virus Research</i> , 2017, 236, 14-23.	2.2	61
51	Expression, purification, and characterization of a novel acidic Lipoxygenase from <i>Myxococcus xanthus</i> . <i>Protein Expression and Purification</i> , 2017, 138, 13-17.	1.3	17
52	Development and application of a sensitive, rapid, and reliable immunomagnetic separation-PCR detection method for <i>Cronobacter</i> spp.. <i>Journal of Dairy Science</i> , 2017, 100, 961-969.	3.4	29
53	Membrane-Active Amphipathic Peptide WRL3 with <i>In Vitro</i> Antibiofilm Capability and <i>In Vivo</i> Efficacy in Treating Methicillin-Resistant <i>Staphylococcus aureus</i> Burn Wound Infections. <i>ACS Infectious Diseases</i> , 2017, 3, 820-832.	3.8	38
54	Identification and characterization of <i>Streptomyces flavogriseus</i> NJ-4 as a novel producer of actinomycin D and holomycin. <i>PeerJ</i> , 2017, 5, e3601.	2.0	27

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55	Characterization of a single-chain variable fragment specific to Cronobacter spp. from hybridoma based on outer membrane protein A. Journal of Microbiological Methods, 2016, 129, 136-143.	1.6	4
56	Genomics-Inspired Discovery of Three Antibacterial Active Metabolites, Aurantinins B, C, and D from Compost-Associated <i>Bacillus subtilis</i> fmb60. Journal of Agricultural and Food Chemistry, 2016, 64, 8811-8820.	5.2	28
57	Engineering of a thermostable α -D-glucanase from <i>Bacillus altitudinis</i> YC9 to improve its catalytic efficiency. Journal of the Science of Food and Agriculture, 2016, 96, 109-115.	3.5	9
58	Novel Development of a qPCR Assay Based on the rpoB Gene for Rapid Detection of Cronobacter spp.. Current Microbiology, 2016, 72, 436-443.	2.2	9
59	Identification of novel surfactin derivatives from NRPS modification of Bacillus subtilis and its antifungal activity against Fusarium moniliforme. BMC Microbiology, 2016, 16, 31.	3.3	69
60	Antifungal activity mode of Aspergillus ochraceus by bacillomycin D and its inhibition of ochratoxin A (OTA) production in food samples. Food Control, 2016, 60, 281-288.	5.5	40
61	Improvement of the Nutritional Quality and Fibrinolytic Enzyme Activity of Soybean Meal by Fermentation of <i>Bacillus subtilis</i> . Journal of Food Processing and Preservation, 2015, 39, 1235-1242.	2.0	30
62	Biochemical characterization of a novel L-asparaginase from Bacillus megaterium H-1 and its application in French fries. Food Research International, 2015, 77, 527-533.	6.2	37
63	Mining of novel species-specific primers for PCR detection of Listeria monocytogenes based on genomic approach. World Journal of Microbiology and Biotechnology, 2015, 31, 1955-1966.	3.6	13
64	Identification of bacillomycin D from Bacillus subtilis fmbj and its inhibition effects against Aspergillus flavus. Food Control, 2014, 36, 8-14.	5.5	129
65	Effects of fengycin from Bacillus subtilis fmbj on apoptosis and necrosis in Rhizopus stolonifer. Journal of Microbiology, 2014, 52, 675-680.	2.8	70
66	Study on an antimicrobial protein produced by Paenibacillus polymyxa JSa-9 isolated from soil. World Journal of Microbiology and Biotechnology, 2011, 27, 1803-1807.	3.6	15
67	Isolation and identification of a fungal strain QY229 producing milk-clotting enzyme. European Food Research and Technology, 2011, 232, 861-866.	3.3	9
68	Isolation and Identification of an Endophytic Strain EJS-3 Producing Novel Fibrinolytic Enzymes. Current Microbiology, 2007, 54, 435-439.	2.2	36
69	Lipase-catalysed acidolysis of lard with caprylic acid to produce structured lipid. International Journal of Food Science and Technology, 2006, 41, 1027-1032.	2.7	17
70	Isolation and characterization of a co-producer of fengycins and surfactins, endophytic Bacillus amyloliquefaciens ES-2, from Scutellaria baicalensis Georgi. World Journal of Microbiology and Biotechnology, 2006, 22, 1259-1266.	3.6	114
71	Antiviral Activity of Antimicrobial Lipopeptide from Bacillus subtilis fmbj Against Pseudorabies Virus, Porcine Parvovirus, Newcastle Disease Virus and Infectious Bursal Disease Virus in Vitro. International Journal of Peptide Research and Therapeutics, 2006, 12, 373-377.	1.9	83
72	Screening the Main Factors Affecting Extraction of the Antimicrobial Substance from Bacillus sp. fmbj using the Plackett-Burman Method. World Journal of Microbiology and Biotechnology, 2005, 21, 925-928.	3.6	27