Bo-Bo Zhang

List of Publications by Year
in descending order

40 papers	1,020 citations	361045 20 h-index	433756 31 g-index
40 all docs	40 docs citations	40 times ranked	1050 citing authors

#	Article	IF	Citations
1	Alginate@polydopamine@SiO2 microcapsules with controlled porosity for whole-cell based enantioselective biosynthesis of (S)âˆ’1-phenylethanol. Colloids and Surfaces B: Biointerfaces, 2022, 214, 112454.	2.5	6
2	Single-cell yolk-shell nanoencapsulation for long-term viability with size-dependent permeability and molecular recognition. National Science Review, 2021, 8, nwaa097.	4.6	23
3	Ethanol addition elevates cell respiratory activity and causes overproduction of natural yellow pigments in submerged fermentation of Monascus purpureus. LWT - Food Science and Technology, 2021, 139, 110534.	2.5	17
4	Evaluating the effects of microparticle addition on mycelial morphology, natural yellow pigments productivity, and key genes regulation in submerged fermentation of <i>Monascus purpureus</i>. Biotechnology and Bioengineering, 2021, 118, 2503-2513.	1.7	23
5	Chemical Characterization and Antioxidant Properties of Cell Wall Polysaccharides from Antrodia cinnamomea mycelia. Food Bioscience, 2021, 41, 100932.	2.0	5
6	Unsaturated fatty acid promotes the production of triterpenoids in submerged fermentation of Sanghuangporus baumii. Food Bioscience, 2020, 37, 100712.	2.0	9
7	Oxidative Stress Induction Is a Rational Strategy to Enhance the Productivity of <i>Antrodia cinnamomea</i> Fermentations for the Antioxidant Secondary Metabolite Antrodin C. Journal of Agricultural and Food Chemistry, 2020, 68, 3995-4004.	2.4	8
8	Structure, bioactivity and applications of natural hyperbranched polysaccharides. Carbohydrate Polymers, 2019, 223, 115076.	5.1	70
9	Production of bioactive metabolites by submerged fermentation of the medicinal mushroom <i>Antrodia cinnamomea</i>: recent advances and future development. Critical Reviews in Biotechnology, 2019, 39, 541-554.	5.1	42
10	Efficient Biosynthesis of Natural Yellow Pigments by <i>Monascus purpureus</i> in a Novel Integrated Fermentation System. Journal of Agricultural and Food Chemistry, 2018, 66, 918-925.	2.4	40
11	Using millet as substrate for efficient production of monacolin K by solid-state fermentation of Monascus ruber. Journal of Bioscience and Bioengineering, 2018, 125, 333-338.	1.1	39
12	Chemical Composition and Safety of Unrecorded Grain Alcohol (Bai Jiu) Samples from Three Provinces in China. International Journal of Environmental Research and Public Health, 2018, 15, 2710.	1.2	6
13	Induction of antroquinonol production by addition of hydrogen peroxide in the fermentation ofAntrodia camphorataS-29. Journal of the Science of Food and Agriculture, 2017, 97, 595-599.	1.7	8
14	Enhanced production of natural yellow pigments from Monascus purpureus by liquid culture: The relationship between fermentation conditions and mycelial morphology. Journal of Bioscience and Bioengineering, 2017, 124, 452-458.	1.1	61
15	Polydopamine nanocoated whole-cell asymmetric biocatalysts. Chemical Communications, 2017, 53, 6617-6620.	2.2	37
16	Current Advances on the Structure, Bioactivity, Synthesis, and Metabolic Regulation of Novel Ubiquinone Derivatives in the Edible and Medicinal Mushroom <i>Antrodia cinnamomea</i>. Journal of Agricultural and Food Chemistry, 2017, 65, 10395-10405.	2.4	31
17	Structural and thermal analysis of a hyper-branched exopolysaccharide produced by submerged fermentation of mushroom mycelium. RSC Advances, 2016, 6, 112260-112268.	1.7	9
18	Stimulating the biosynthesis of antroquinonol by addition of effectors and soybean oil in submerged fermentation of <i>Antrodia camphorata</i>. Biotechnology and Applied Biochemistry, 2016, 63, 398-406.	1.4	9

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19	A mechanistic study on the biosynthetic regulation of bioactive metabolite Antroquinonol from edible and medicinal mushroom Antrodia camphorata. Journal of Functional Foods, 2016, 25, 70-79.	1.6	16
20	Robust and Biocompatible Hybrid Matrix with Controllable Permeability for Microalgae Encapsulation. ACS Applied Materials & Interfaces, 2016, 8, 8939-8946.	4.0	25
21	Why solid-state fermentation is more advantageous over submerged fermentation for converting high concentration of glycerol into Monacolin K by Monascus purpureus 9901: A mechanistic study. Journal of Biotechnology, 2015, 206, 60-65.	1.9	33
22	Immobilization of Alkaline Protease on Amino-Functionalized Magnetic Nanoparticles and Its Efficient Use for Preparation of Oat Polypeptides. Industrial & Engineering Chemistry Research, 2015, 54, 4689-4698.	1.8	48
23	Effect of cultural conditions on antrodin <scp>C</scp> production by basidiomycete <i><scp>A</scp>ntrodia camphorata</i> in solidâ€state fermentation. Biotechnology and Applied Biochemistry, 2014, 61, 724-732.	1.4	2
24	Enhanced production of <scp>M</scp>onacolin <scp>K</scp> by addition of precursors and surfactants in submerged fermentation of <i>Monascus purpureus</i> 9901. Biotechnology and Applied Biochemistry, 2014, 61, 202-207.	1.4	24
25	Enabling the biosynthesis of Antroquinonol in submerged fermentation of Antrodia camphorata. Biochemical Engineering Journal, 2014, 91, 157-162.	1.8	17
26	Integrated strategy of pH-shift and glucose feeding for enhanced production of bioactive Antrodin C in submerged fermentation of <i>Antrodia camphorata</i>. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 1305-1310.	1.4	7
27	Cell wall structure of mushroom sclerotium (Pleurotus tuber-regium): Part 2. Fine structure of a novel alkali-soluble hyper-branched cell wall polysaccharide. Food Hydrocolloids, 2014, 38, 48-55.	5.6	46
28	Efficient conversion of high concentration of glycerol to Monacolin K by solid-state fermentation of Monascus purpureus using bagasse as carrier. Bioprocess and Biosystems Engineering, 2013, 36, 293-299.	1.7	23
29	Coupling use of surfactant and in situ extractant for enhanced production of Antrodin C by submerged fermentation of Antrodia camphorata. Biochemical Engineering Journal, 2013, 79, 194-199.	1.8	23
30	Use of agar as carrier in solid-state fermentation for Monacolin K production by Monascus: A novel method for direct determination of biomass and accurate comparison with submerged fermentation. Biochemical Engineering Journal, 2013, 80, 10-13.	1.8	9
31	Enhanced production of pigments by addition of surfactants in submerged fermentation of <scp><i>Monascus purpureus</i> H1102</scp>. Journal of the Science of Food and Agriculture, 2013, 93, 3339-3344.	1.7	62
32	Proteomic insights into the stimulatory effect of Tween 80 on mycelial growth and exopolysaccharide production of an edible mushroom Pleurotus tuber-regium. Biotechnology Letters, 2012, 34, 1863-1867.	1.1	18
33	Two-Dimensional Gel Electrophoresis Analysis of Mycelial Cells Treated with Tween 80: Differentially Expressed Protein Related to Enhanced Metabolite Production. Journal of Agricultural and Food Chemistry, 2012, 60, 10585-10591.	2.4	6
34	Efficient anti-Prelog enantioselective reduction of acetyltrimethylsilane to (R)-1-trimethylsilylethanol by immobilized Candida parapsilosis CCTCC M203011 cells in ionic liquid-based biphasic systems. Microbial Cell Factories, 2012, 11, 108.	1.9	19
35	Efficient Asymmetric Reduction of 4-(Trimethylsilyl)-3-Butyn-2-One by Candida parapsilosis Cells in an Ionic Liquid-Containing System. PLoS ONE, 2012, 7, e37641.	1.1	6
36	Comparative Proteomic Analysis of Mushroom Cell Wall Proteins among the Different Developmental Stages of <i>Pleurotus tuber-regium</i>. Journal of Agricultural and Food Chemistry, 2012, 60, 6173-6182.	2.4	37

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37	Use of Stimulatory Agents To Enhance the Production of Bioactive Exopolysaccharide from <i>Pleurotus tuber-regium</i> by Submerged Fermentation. Journal of Agricultural and Food Chemistry, 2011, 59, 1210-1216.	2.4	49
38	A mechanistic study of the enhancing effect of Tween 80 on the mycelial growth and exopolysaccharide production by Pleurotus tuber-regium. Bioresource Technology, 2011, 102, 8323-8326.	4.8	53
39	Using a water-immiscible ionic liquid to improve asymmetric reduction of 4-(trimethylsilyl)-3-butyn-2-one catalyzed by immobilized Candida parapsilosis CCTCC M203011 cells. BMC Biotechnology, 2009, 9, 90.	1.7	33
40	Efficient synthesis of enantiopure (S)-4-(trimethylsilyl)-3-butyn-2-ol via asymmetric reduction of 4-(trimethylsilyl)-3-butyn-2-one with immobilized Candida parapsilosis CCTCC M203011 cells. Journal of Molecular Catalysis B: Enzymatic, 2008, 54, 122-129.	1.8	21