Zhennan Gu

List of Publications by Year
in descending order

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55 papers	1,613 citations	304602 22 h-index	315616 38 g-index
55 all docs	55 docs citations	55 times ranked	2567 citing authors

#	Article	IF	Citations
1	Genome Characterization of the Oleaginous Fungus Mortierella alpina. PLoS ONE, 2011, 6, e28319.	1.1	133
2	Microbial Biogeography and Core Microbiota of the Rat Digestive Tract. Scientific Reports, 2017, 7, 45840.	1.6	127
3	Determining Antioxidant Activities of Lactobacilli Cell-Free Supernatants by Cellular Antioxidant Assay: A Comparison with Traditional Methods. PLoS ONE, 2015, 10, e0119058.	1.1	97
4	Ribosomal proteinâ€“Mdm2â€“p53 pathway coordinates nutrient stress with lipid metabolism by regulating MCD and promoting fatty acid oxidation. Proceedings of the National Academy of Sciences of the United States of America, 2014, 111, E2414-22.	3.3	91
5	Identification of a critical determinant that enables efficient fatty acid synthesis in oleaginous fungi. Scientific Reports, 2015, 5, 11247.	1.6	83
6	Mechanisms of Omega-3 Polyunsaturated Fatty Acids in Prostate Cancer Prevention. BioMed Research International, 2013, 2013, 1-10.	0.9	75
7	n-3 Polyunsaturated Fatty Acids and Their Role in Cancer Chemoprevention. Current Pharmacology Reports, 2015, 1, 283-294.	1.5	65
8	Metabolic Engineering of Mortierella alpina for Enhanced Arachidonic Acid Production through the NADPH-Supplying Strategy. Applied and Environmental Microbiology, 2016, 82, 3280-3288.	1.4	56
9	Polyunsaturated fatty acids affect the localization and signaling of PIP3/AKT in prostate cancer cells. Carcinogenesis, 2013, 34, 1968-1975.	1.3	54
10	Resolvin D1 and D2 inhibit tumour growth and inflammation via modulating macrophage polarization. Journal of Cellular and Molecular Medicine, 2020, 24, 8045-8056.	1.6	46
11	Application of a delta-6 desaturase with Î±-linolenic acid preference on eicosapentaenoic acid production in Mortierella alpina. Microbial Cell Factories, 2016, 15, 117.	1.9	45
12	Ï‰3 fatty acid desaturases from microorganisms: structure, function, evolution, and biotechnological use. Applied Microbiology and Biotechnology, 2013, 97, 10255-10262.	1.7	42
13	Strain-specific properties ofLactobacillus plantarumfor prevention ofSalmonellainfection. Food and Function, 2018, 9, 3673-3682.	2.1	42
14	Molecular mechanism of substrate specificity for delta 6 desaturase from Mortierella alpina and Micromonas pusilla. Journal of Lipid Research, 2015, 56, 2309-2321.	2.0	36
15	Chemoprevention of Colorectal Cancer by Artocarpin, a Dietary Phytochemical from Artocarpus heterophyllus. Journal of Agricultural and Food Chemistry, 2017, 65, 3474-3480.	2.4	36
16	Lactobacillus plantarum ZS2058 produces CLA to ameliorate DSS-induced acute colitis in mice. RSC Advances, 2016, 6, 14457-14464.	1.7	35
17	Metabolic engineering of Mortierella alpina for arachidonic acid production with glycerol as carbon source. Microbial Cell Factories, 2015, 14, 205.	1.9	34
18	Fatty acid metabolism: Implications for diet, genetic variation, and disease. Food Bioscience, 2013, 4, 1-12.	2.0	32

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19	Dietary supplementation of Î±-linolenic acid induced conversion of n-3 LCPUFAs and reduced prostate cancer growth in a mouse model. Lipids in Health and Disease, 2017, 16, 136.	1.2	28
20	Lactobacillus plantarum ZS2058 and Lactobacillus rhamnosus GG Use Different Mechanisms to Prevent Salmonella Infection in vivo. Frontiers in Microbiology, 2019, 10, 299.	1.5	28
21	Dietary intake of n-3 PUFAs modifies the absorption, distribution and bioavailability of fatty acids in the mouse gastrointestinal tract. Lipids in Health and Disease, 2017, 16, 10.	1.2	27
22	Application of a Ï‰-3 Desaturase with an Arachidonic Acid Preference to Eicosapentaenoic Acid Production in Mortierella alpina. Frontiers in Bioengineering and Biotechnology, 2017, 5, 89.	2.0	25
23	Bifidobacterium adolescentis Isolated from Different Hosts Modifies the Intestinal Microbiota and Displays Differential Metabolic and Immunomodulatory Properties in Mice Fed a High-Fat Diet. Nutrients, 2021, 13, 1017.	1.7	25
24	Characterization of an Omega-3 Desaturase From Phytophthora parasitica and Application for Eicosapentaenoic Acid Production in Mortierella alpina. Frontiers in Microbiology, 2018, 9, 1878.	1.5	24
25	Clove extract functions as a natural fatty acid synthesis inhibitor and prevents obesity in a mouse model. Food and Function, 2017, 8, 2847-2856.	2.1	23
26	A new potential secretion pathway for recombinant proteins in Bacillus subtilis. Microbial Cell Factories, 2015, 14, 179.	1.9	22
27	Comparative Proteome Analysis between High Lipid-Producing Strain Mucor circinelloides WJ11 and Low Lipid-Producing Strain CBS 277.49. Journal of Agricultural and Food Chemistry, 2017, 65, 5074-5082.	2.4	22
28	Potential of gut microbiome for detection of autism spectrum disorder. Microbial Pathogenesis, 2020, 149, 104568.	1.3	21
29	Distinct Gut Microbiota Induced by Different Fat-to-Sugar-Ratio High-Energy Diets Share Similar Pro-obesity Genetic and Metabolite Profiles in Prediabetic Mice. MSystems, 2019, 4, .	1.7	18
30	The Protective Effect of Myristica fragrans Houtt. Extracts Against Obesity and Inflammation by Regulating Free Fatty Acids Metabolism in Nonalcoholic Fatty Liver Disease. Nutrients, 2020, 12, 2507.	1.7	16
31	Role of g6pdh and leuB on Lipid Accumulation in Mucor circinelloides. Journal of Agricultural and Food Chemistry, 2020, 68, 4245-4251.	2.4	16
32	Cellular model to assess the antioxidant activity of lactobacilli. RSC Advances, 2015, 5, 37626-37634.	1.7	13
33	Dietary Supplementation of n-3 LCPUFAs Prevents Salmonellosis in a Murine Model. Journal of Agricultural and Food Chemistry, 2020, 68, 128-137.	2.4	13
34	An efficient strategy for screening polyunsaturated fatty acid-producing oleaginous filamentous fungi from soil. Journal of Microbiological Methods, 2019, 158, 80-85.	0.7	12
35	Complete genome sequence of Lactobacillus plantarum ZS2058, a probiotic strain with high conjugated linoleic acid production ability. Journal of Biotechnology, 2015, 214, 212-213.	1.9	11
36	Multiple mechanisms applied byLactobacillus pentosusAT6 to mute the lethal effects ofSalmonellain a mouse model. Food and Function, 2018, 9, 2787-2795.	2.1	11

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37	Myristica fragrans Extract Regulates Gut Microbes and Metabolites to Attenuate Hepatic Inflammation and Lipid Metabolism Disorders via the AhRâ€“FAS and NF-ÎºB Signaling Pathways in Mice with Non-Alcoholic Fatty Liver Disease. Nutrients, 2022, 14, 1699.	1.7	11
38	Molecular mechanism of substrate preference for Ï‰-3 fatty acid desaturase from Mortierella alpina by mutational analysis and molecular docking. Applied Microbiology and Biotechnology, 2018, 102, 9679-9689.	1.7	10
39	Preventive effects of Lactobacillus plantarum ST-III against Salmonella infection. LWT - Food Science and Technology, 2019, 105, 200-205.	2.5	10
40	Synergistic Effect of Eugenol and Probiotic Lactobacillus Plantarum Zs2058 against Salmonella Infection in C57bl/6 Mice. Nutrients, 2020, 12, 1611.	1.7	10
41	Dietary supplementation with low-dose xylooligosaccharide promotes the anti-Salmonella activity of probiotic Lactiplantibacillus plantarum ZS2058 in a murine model. Food Research International, 2022, 151, 110858.	2.9	10
42	Substrate specificity ofMortierella alpinaÎ”9-III fatty acid desaturase and its value for the production of omega-9 MUFA. European Journal of Lipid Science and Technology, 2016, 118, 753-760.	1.0	9
43	Characterization of an fungal l-fucokinase involved inMortierella alpinaGDP-l-fucose salvage pathway. Glycobiology, 2016, 26, 880-887.	1.3	9
44	Role of dihydrofolate reductase in tetrahydrobiopterin biosynthesis and lipid metabolism in the oleaginous fungus Mortierella alpina. Microbiology (United Kingdom), 2016, 162, 1544-1553.	0.7	9
45	Protective effects of a cocktail of lactic acid bacteria on microcystin-LR-induced hepatotoxicity and oxidative damage in BALB/c mice. RSC Advances, 2017, 7, 20480-20487.	1.7	7
46	Endogenous omega-3 long-chain fatty acid biosynthesis from alpha-linolenic acid is affected by substrate levels, gene expression, and product inhibition. RSC Advances, 2017, 7, 40946-40951.	1.7	7
47	Characterization and molecular docking of new Î”17 fatty acid desaturase genes from Rhizophagus irregularis and Octopus bimaculoides. RSC Advances, 2019, 9, 6871-6880.	1.7	7
48	Tetrahydrobiopterin Plays a Functionally Significant Role in Lipogenesis in the Oleaginous Fungus Mortierella alpina. Frontiers in Microbiology, 2020, 11, 250.	1.5	7
49	Targeting the Gut Microbiota for Remediating Obesity and Related Metabolic Disorders. Journal of Nutrition, 2021, 151, 1703-1716.	1.3	7
50	Structural Determinants of Substrate Specificity of Omega-3 Desaturases from Mortierella alpina and Rhizophagus irregularis by Domain-Swapping and Molecular Docking. International Journal of Molecular Sciences, 2019, 20, 1603.	1.8	5
51	Evaluation of methylations and external/internal standard quantification of lipids using gas chromatography-mass spectrometry. Analytical Methods, 2017, 9, 419-426.	1.3	4
52	Biochemical characterization of an isoform of GDP-d-mannose-4,6-dehydratase from Mortierella alpina. Biotechnology Letters, 2016, 38, 1761-1768.	1.1	3
53	Application of high EPA-producing Mortierella alpina in laying hen feed for egg DHA accumulation. RSC Advances, 2018, 8, 39005-39012.	1.7	2
54	The role of MTHFDL in mediating intracellular lipogenesis in oleaginous Mortierella alpina. Microbiology (United Kingdom), 2020, 166, 617-623.	0.7	2

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55	Production of GDP-l-fucose from exogenous fucose through the salvage pathway in Mortierella alpina. RSC Advances, 2016, 6, 46308-46316.	1.7	0