## Yonghong Meng

List of Publications by Year in descending order

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| #  | Article  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | Exploring fatty alcohol-producing capability of Yarrowia lipolytica. Biotechnology for Biofuels, 2016, 9, 107.   | 6.2 | 66        |
| 2  | Metabolic Redesign of <i>Rhodobacter sphaeroides</i> for Lycopene Production. Journal of<br>Agricultural and Food Chemistry, 2018, 66, 5879-5885.  | 5.2 | 54        |
| 3  | Overexpression of â–312, â–315-Desaturases for Enhanced Lipids Synthesis in Yarrowia lipolytica. Frontiers in<br>Microbiology, 2020, 11, 289.  | 3.5 | 29        |
| 4  | Elevated β-Carotene Synthesis by the Engineered <i>Rhodobacter sphaeroides</i> with Enhanced CrtY<br>Expression. Journal of Agricultural and Food Chemistry, 2019, 67, 9560-9568.  | 5.2 | 26        |
| 5  | Chlorogenic Acid Ameliorates High-Fat and High-Fructose Diet-Induced Cognitive Impairment via<br>Mediating the Microbiota–Gut–Brain Axis. Journal of Agricultural and Food Chemistry, 2022, 70,<br>2600-2615.  | 5.2 | 23        |
| 6  | Dissolved-oxygen feedback control fermentation for enhancing β-carotene in engineered Yarrowia<br>lipolytica. Scientific Reports, 2020, 10, 17114.   | 3.3 | 21        |
| 7  | Promoting the Synthesis of Precursor Substances by Overexpressing Hexokinase (Hxk) and<br>Hydroxymethylglutaryl-CoA Synthase (Erg13) to Elevate β-Carotene Production in Engineered Yarrowia<br>lipolytica. Frontiers in Microbiology, 2020, 11, 1346. | 3.5 | 19        |
| 8  | Elevated β-Carotene Production Using Codon-Adapted CarRA&B and Metabolic Balance in Engineered Yarrowia lipolytica. Frontiers in Microbiology, 2021, 12, 627150.   | 3.5 | 15        |
| 9  | Fu instant tea ameliorates fatty liver by improving microbiota dysbiosis and elevating short-chain fatty acids in the intestine of mice fed a high-fat diet. Food Bioscience, 2021, 42, 101207.  | 4.4 | 15        |
| 10 | Development of a GC–MS/SIM method for the determination of phytosteryl esters. Food Chemistry, 2019, 281, 236-241.   | 8.2 | 14        |
| 11 | Increased campesterol synthesis by improving lipid content in engineered Yarrowia lipolytica. Applied<br>Microbiology and Biotechnology, 2020, 104, 7165-7175.   | 3.6 | 14        |
| 12 | Antibacterial mechanism of apple phloretin on physiological and morphological properties of Listeria monocytogenes. Food Science and Technology, 0, 42, .  | 1.7 | 11        |
| 13 | Developing efficient vanillin biosynthesis system by regulating feruloyl-CoA synthetase and enoyl-CoA hydratase enzymes. Applied Microbiology and Biotechnology, 2022, 106, 247-259.   | 3.6 | 11        |
| 14 | Manipulation of the Regulatory Genes <i>ppsR</i> and <i>prrA</i> in <i>Rhodobacter sphaeroides</i> Enhances Lycopene Production. Journal of Agricultural and Food Chemistry, 2021, 69, 4134-4143.  | 5.2 | 9         |
| 15 | Enhanced β-carotene production by overexpressing the DID2 gene, a subunit of ESCRT complex, in engineered Yarrowia lipolytica. Biotechnology Letters, 2021, 43, 1799-1807.   | 2.2 | 7         |
| 16 | Apple phlorizin oxidation product 2 inhibits proliferation and differentiation of 3T3-L1 preadipocytes.<br>Journal of Functional Foods, 2019, 62, 103525.  | 3.4 | 6         |
| 17 | Authentication of fresh apple juice by stable isotope ratios of Î'D, Î'180 and Î'13C. Food Science and Technology, 0, , .  | 1.7 | 0         |