## Yonghong Meng

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Chlorogenic Acid Ameliorates High-Fat and High-Fructose Diet-Induced Cognitive Impairment via Mediating the Microbiota–Gut–Brain Axis. Journal of Agricultural and Food Chemistry, 2022, 70, 2600-2615.	5.2	23
2	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
3	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
4	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
5	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
6	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
7	Dissolved-oxygen feedback control fermentation for enhancing β-carotene in engineered Yarrowia lipolytica. Scientific Reports, 2020, 10, 17114.	3.3	21
8	Promoting the Synthesis of Precursor Substances by Overexpressing Hexokinase (Hxk) and Hydroxymethylglutaryl-CoA Synthase (Erg13) to Elevate β-Carotene Production in Engineered Yarrowia lipolytica. Frontiers in Microbiology, 2020, 11, 1346.	3.5	19
9	Overexpression of â–312, â–315-Desaturases for Enhanced Lipids Synthesis in Yarrowia lipolytica. Frontiers in Microbiology, 2020, 11, 289.	3.5	29
10	Increased campesterol synthesis by improving lipid content in engineered Yarrowia lipolytica. Applied Microbiology and Biotechnology, 2020, 104, 7165-7175.	3.6	14
11	Elevated β-Carotene Synthesis by the Engineered <i>Rhodobacter sphaeroides</i> with Enhanced CrtY Expression. Journal of Agricultural and Food Chemistry, 2019, 67, 9560-9568.	5.2	26
12	Apple phlorizin oxidation product 2 inhibits proliferation and differentiation of 3T3-L1 preadipocytes. Journal of Functional Foods, 2019, 62, 103525.	3.4	6
13	Development of a GC–MS/SIM method for the determination of phytosteryl esters. Food Chemistry, 2019, 281, 236-241.	8.2	14
14	Metabolic Redesign of <i>Rhodobacter sphaeroides</i> for Lycopene Production. Journal of Agricultural and Food Chemistry, 2018, 66, 5879-5885.	5.2	54
15	Exploring fatty alcohol-producing capability of Yarrowia lipolytica. Biotechnology for Biofuels, 2016, 9, 107.	6.2	66
16	Antibacterial mechanism of apple phloretin on physiological and morphological properties of Listeria monocytogenes. Food Science and Technology, 0, 42, .	1.7	11
17	Authentication of fresh apple juice by stable isotope ratios of Î'D, Î'18O and Î'13C. Food Science and Technology, 0, , .	1.7	0