

Guohua Zhang

List of Publications by Year in descending order

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13
papers

473
citations

840119

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1125271

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13
times ranked

482
citing authors

#	ARTICLE	IF	CITATIONS
1	Prevalence and diversity of lactic acid bacteria in Chinese traditional sourdough revealed by culture dependent and pyrosequencing approaches. <i>LWT - Food Science and Technology</i> , 2016, 68, 91-97.	2.5	87
2	The heat resistance and spoilage potential of aerobic mesophilic and thermophilic spore forming bacteria isolated from Chinese milk powders. <i>International Journal of Food Microbiology</i> , 2016, 238, 193-201.	2.1	69
3	Probiotics in the dairy industry—Advances and opportunities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3937-3982.	5.9	69
4	Investigation of Microbial Communities of Chinese Sourdoughs Using Culture-Dependent and DGGE Approaches. <i>Journal of Food Science</i> , 2015, 80, M2535-42.	1.5	47
5	A RAPD based study revealing a previously unreported wide range of mesophilic and thermophilic spore formers associated with milk powders in China. <i>International Journal of Food Microbiology</i> , 2016, 217, 200-208.	2.1	41
6	Preparation screening, production optimization and characterization of exopolysaccharides produced by <i>Lactobacillus sanfranciscensis</i> Ls-1001 isolated from Chinese traditional sourdough. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 1295-1303.	3.6	37
7	Predominant Bacteria Diversity in Chinese Traditional Sourdough. <i>Journal of Food Science</i> , 2013, 78, M1218-23.	1.5	33
8	Prevalence, Genetic Diversity, and Technological Functions of the <i>Lactobacillus sanfranciscensis</i> in Sourdough: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1209-1226.	5.9	26
9	Genotyping of <i>Lactobacillus sanfranciscensis</i> isolates from Chinese traditional sourdoughs by multilocus sequence typing and multiplex RAPD-PCR. <i>International Journal of Food Microbiology</i> , 2017, 258, 50-57.	2.1	21
10	Evaluation of the effect of <i>Saccharomyces cerevisiae</i> on fermentation characteristics and volatile compounds of sourdough. <i>Journal of Food Science and Technology</i> , 2018, 55, 2079-2086.	1.4	14
11	Microbiota succession and metabolite changes during the traditional sourdough fermentation of Chinese steamed bread. <i>CYTA - Journal of Food</i> , 2019, 17, 172-179.	0.9	14
12	Use of physiological and transcriptome analysis to infer the interactions between <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus sanfranciscensis</i> isolated from Chinese traditional sourdoughs. <i>LWT - Food Science and Technology</i> , 2020, 126, 109268.	2.5	8
13	Proteomic Analysis Explores Interactions between <i>Lactiplantibacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> during Sourdough Fermentation. <i>Microorganisms</i> , 2021, 9, 2353.	1.6	7