Guohua Zhang

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8213979/publications.pdf

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13	473	840776 11	1125743 13
papers	citations	h-index	g-index

13	13	13	482
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Probiotics in the dairy industryâ€"Advances and opportunities. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3937-3982.	11.7	69
2	Proteomic Analysis Explores Interactions between Lactiplantibacillus plantarum and Saccharomyces cerevisiae during Sourdough Fermentation. Microorganisms, 2021, 9, 2353.	3.6	7
3	Use of physiological and transcriptome analysis to infer the interactions between Saccharomyces cerevisiae and Lactobacillus sanfranciscensis isolated from Chinese traditional sourdoughs. LWT - Food Science and Technology, 2020, 126, 109268.	5.2	8
4	Preparation screening, production optimization and characterization of exopolysaccharides produced by Lactobacillus sanfranciscensis Ls-1001 isolated from Chinese traditional sourdough. International Journal of Biological Macromolecules, 2019, 139, 1295-1303.	7.5	37
5	Prevalence, Genetic Diversity, and Technological Functions of theLactobacillus sanfranciscensisin Sourdough: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1209-1226.	11.7	26
6	Microbiota succession and metabolite changes during the traditional sourdough fermentation of Chinese steamed bread. CYTA - Journal of Food, 2019, 17, 172-179.	1.9	14
7	Evaluation of the effect of Saccharomyces cerevisiae on fermentation characteristics and volatile compounds of sourdough. Journal of Food Science and Technology, 2018, 55, 2079-2086.	2.8	14
8	Genotyping of Lactobacillus sanfranciscensis isolates from Chinese traditional sourdoughs by multilocus sequence typing and multiplex RAPD-PCR. International Journal of Food Microbiology, 2017, 258, 50-57.	4.7	21
9	Prevalence and diversity of lactic acid bacteria in Chinese traditional sourdough revealed by culture dependent and pyrosequencing approaches. LWT - Food Science and Technology, 2016, 68, 91-97.	5.2	87
10	The heat resistance and spoilage potential of aerobic mesophilic and thermophilic spore forming bacteria isolated from Chinese milk powders. International Journal of Food Microbiology, 2016, 238, 193-201.	4.7	69
11	A RAPD based study revealing a previously unreported wide range of mesophilic and thermophilic spore formers associated with milk powders in China. International Journal of Food Microbiology, 2016, 217, 200-208.	4.7	41
12	Investigation of Microbial Communities of Chinese Sourdoughs Using Cultureâ€Ðependent and DGGE Approaches. Journal of Food Science, 2015, 80, M2535-42.	3.1	47
13	Predominant Bacteria Diversity in Chinese Traditional Sourdough. Journal of Food Science, 2013, 78, M1218-23.	3.1	33