

Qun Wu

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

47
papers

1,207
citations

22
h-index

34
g-index

48
ext. papers

1,752
ext. citations

5.6
avg, IF

5.15
L-index

#	Paper	IF	Citations
47	Initial fungal diversity impacts flavor compounds formation in the spontaneous fermentation of Chinese liquor.. <i>Food Research International</i> , 2022 , 155, 110995	7	1
46	Modelling and predicting population of core fungi through processing parameters in spontaneous starter (Daqu) fermentation.. <i>International Journal of Food Microbiology</i> , 2021 , 363, 109493	5.8	2
45	Can we control microbiota in spontaneous food fermentation? [Chinese liquor as a case example. <i>Trends in Food Science and Technology</i> , 2021 , 110, 321-331	15.3	34
44	Construction of a synthetic microbial community for the biosynthesis of volatile sulfur compound by multi-module division of labor. <i>Food Chemistry</i> , 2021 , 347, 129036	8.5	6
43	Fast and Effective Dynamic Optimization for Chemical Processes with Catalyst Deactivation Based on Incremental Encoding and Random Search. <i>Industrial & Engineering Chemistry Research</i> , 2021 , 60, 2983-2993	3.9	0
42	Gradient Internal Standard Method for Absolute Quantification of Microbial Amplicon Sequencing Data. <i>MSystems</i> , 2021 , 6,	7.6	4
41	Biodegradation of cyanide with <i>Saccharomyces cerevisiae</i> in Baijiu fermentation. <i>Food Control</i> , 2021 , 127, 108107	6.2	5
40	Sugar profile regulates the microbial metabolic diversity in Chinese Baijiu fermentation. <i>International Journal of Food Microbiology</i> , 2021 , 359, 109426	5.8	2
39	Fe Nanoparticles Enhanced Surfactin Production in. <i>ACS Omega</i> , 2020 , 5, 6321-6329	3.9	8
38	Regional aroma characteristics of sorghum for Chinese liquor production. <i>Journal of the Institute of Brewing</i> , 2020 , 126, 306-315	2	1
37	Synergistic Effect of Multiple Saccharifying Enzymes on Alcoholic Fermentation for Chinese Baijiu Production. <i>Applied and Environmental Microbiology</i> , 2020 , 86,	4.8	22
36	Chinese Liquor Fermentation: Identification of Key Flavor-Producing spp. by Quantitative Profiling with Indigenous Internal Standards. <i>Applied and Environmental Microbiology</i> , 2020 , 86,	4.8	16
35	Identification and quantification of surfactin, a nonvolatile lipopeptide in Moutai liquor. <i>International Journal of Food Properties</i> , 2020 , 23, 189-198	3	6
34	Increasing 2-furfurylthiol content in Chinese sesame-flavored Baijiu via inoculating the producer of precursor l-cysteine in Baijiu fermentation. <i>Food Research International</i> , 2020 , 138, 109757	7	7
33	Temperature-Induced Annual Variation in Microbial Community Changes and Resulting Metabolome Shifts in a Controlled Fermentation System. <i>MSystems</i> , 2020 , 5,	7.6	16
32	Modeling and Regulation of Higher Alcohol Production through the Combined Effects of the C/N Ratio and Microbial Interaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10694-10701	5.7	26
31	Construction of Synthetic Microbiota for Reproducible Flavor Compound Metabolism in Chinese Light-Aroma-Type Liquor Produced by Solid-State Fermentation. <i>Applied and Environmental Microbiology</i> , 2019 , 85,	4.8	52

30	Raw Material Regulates Flavor Formation via Driving Microbiota in Chinese Liquor Fermentation. <i>Frontiers in Microbiology</i> , 2019 , 10, 1520	5.7	23
29	Systematically engineering the biosynthesis of a green biosurfactant surfactin by <i>Bacillus subtilis</i> 168. <i>Metabolic Engineering</i> , 2019 , 52, 87-97	9.7	61
28	Biodegradation of Ethyl Carbamate and Urea with <i>Lysinibacillus sphaericus</i> MT33 in Chinese Liquor Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1583-1590	5.7	18
27	<i>Zygosaccharomyces pseudobailii</i> , another yeast interspecies hybrid that regained fertility by damaging one of its MAT loci. <i>FEMS Yeast Research</i> , 2018 , 18,	3.1	16
26	Specific Volumetric Weight-Driven Shift in Microbiota Compositions With Saccharifying Activity Change in Starter for Chinese Baijiu Fermentation. <i>Frontiers in Microbiology</i> , 2018 , 9, 2349	5.7	15
25	Effects of glutinous and nonglutinous sorghums on <i>Saccharomyces cerevisiae</i> fermentation for Chinese liquor making. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1348-1357	3.8	14
24	<i>Bacillus licheniformis</i> affects the microbial community and metabolic profile in the spontaneous fermentation of Daqu starter for Chinese liquor making. <i>International Journal of Food Microbiology</i> , 2017 , 250, 59-67	5.8	82
23	Genome and transcriptome analysis of surfactin biosynthesis in <i>Bacillus amyloliquefaciens</i> MT45. <i>Scientific Reports</i> , 2017 , 7, 40976	4.9	51
22	Production of surfactin from waste distillersTgrains by co-culture fermentation of two <i>Bacillus amyloliquefaciens</i> strains. <i>Bioresource Technology</i> , 2017 , 235, 96-103	11	54
21	Synergistic Effect in Core Microbiota Associated with Sulfur Metabolism in Spontaneous Chinese Liquor Fermentation. <i>Applied and Environmental Microbiology</i> , 2017 , 83,	4.8	36
20	Urea production by yeasts other than <i>Saccharomyces</i> in food fermentation. <i>FEMS Yeast Research</i> , 2017 , 17,	3.1	4
19	Effect of Microbial Interaction on Urea Metabolism in Chinese Liquor Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 11133-11139	5.7	5
18	Is a Potential Producer of Various Flavor Compounds in Chinese -Flavor Liquor Fermentation. <i>Frontiers in Microbiology</i> , 2017 , 8, 2609	5.7	28
17	Flavor Profile of Chinese Liquor Is Altered by Interactions of Intrinsic and Extrinsic Microbes. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 422-30	4.8	32
16	On-site calibration method for outdoor binocular stereo vision sensors. <i>Optics and Lasers in Engineering</i> , 2016 , 86, 75-82	4.6	11
15	Biocontrol of geosmin-producing <i>Streptomyces</i> spp. by two <i>Bacillus</i> strains from Chinese liquor. <i>International Journal of Food Microbiology</i> , 2016 , 231, 1-9	5.8	33
14	Improving flavor metabolism of <i>Saccharomyces cerevisiae</i> by mixed culture with <i>Bacillus licheniformis</i> for Chinese Maotai-flavor liquor making. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2015 , 42, 1601-8	4.2	54
13	Effect of yeast species on the terpenoids profile of Chinese light-style liquor. <i>Food Chemistry</i> , 2015 , 168, 390-5	8.5	36

12	Genomic and transcriptomic analyses of the Chinese Maotai-flavored liquor yeast MT1 revealed its unique multi-carbon co-utilization. <i>BMC Genomics</i> , 2015 , 16, 1064	4.5	14
11	Regulating yeast flavor metabolism by controlling saccharification reaction rate in simultaneous saccharification and fermentation of Chinese Maotai-flavor liquor. <i>International Journal of Food Microbiology</i> , 2015 , 200, 39-46	5.8	26
10	Transcriptional characteristics associated with lichenysin biosynthesis in <i>Bacillus licheniformis</i> from Chinese Maotai-flavor liquor making. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 888-93	5.7	10
9	Filamentous fungal diversity and community structure associated with the solid state fermentation of Chinese Maotai-flavor liquor. <i>International Journal of Food Microbiology</i> , 2014 , 179, 80-4	5.8	96
8	Starter culture selection for making Chinese sesame-flavored liquor based on microbial metabolic activity in mixed-culture fermentation. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 4450-9	4.8	43
7	Development, validation and application of specific primers for analyzing the clostridial diversity in dark fermentation pit mud by PCR-DGGE. <i>Bioresource Technology</i> , 2014 , 163, 40-7	11	24
6	Isolation and identification of a black <i>Aspergillus</i> strain and the effect of its novel protease on the aroma of Moutai-flavoured liquor. <i>Journal of the Institute of Brewing</i> , 2014 , 120, 268-276	2	16
5	In situ analysis of metabolic characteristics reveals the key yeast in the spontaneous and solid-state fermentation process of Chinese light-style liquor. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 3667-76	4.8	58
4	Yeast community associated with the solid state fermentation of traditional Chinese Maotai-flavor liquor. <i>International Journal of Food Microbiology</i> , 2013 , 166, 323-30	5.8	92
3	Immobilized <i>Rhodotorula mucilaginosa</i> : a novel urethanase-producing strain for degrading ethyl carbamate. <i>Applied Biochemistry and Biotechnology</i> , 2013 , 171, 2220-32	3.2	16
2	Genome Sequence of <i>Bacillus licheniformis</i> CGMCC3963, a Stress-Resistant Strain Isolated in a Chinese Traditional Solid-State Liquor-Making Process. <i>Genome Announcements</i> , 2013 , 1,		6
1	Transcriptome profiling of heat-resistant strain <i>Bacillus licheniformis</i> CGMCC3962 producing Maotai flavor. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2033-8	5.7	25