

Gong-Liang Zhang

List of Publications by Year in descending order

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papers

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643344

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543
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#	ARTICLE	IF	CITATIONS
1	Exploration of the antimicrobial activity of benzyl isothiocyanate against <i>Salmonella enterica</i> serovar Typhimurium. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 500-506.	1.6	3
2	Impacts of salt-tolerant <i>Staphylococcus nepalensis</i> 5-5 on bacterial composition and biogenic amines accumulation in fish sauce fermentation. <i>International Journal of Food Microbiology</i> , 2022, 361, 109464.	2.1	11
3	Inhibitory effects of 3-(methylthio) propyl isothiocyanate in comparison with benzyl isothiocyanate on <i>Listeria monocytogenes</i> . <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1768-1775.	1.6	5
4	Preparation of chitosan-cellulose-benzyl isothiocyanate nanocomposite film for food packaging applications. <i>Carbohydrate Polymers</i> , 2022, 285, 119234.	5.1	24
5	Editorial: Technological Advances in Microbiological Risk Assessment. <i>Frontiers in Microbiology</i> , 2022, 13, 872879.	1.5	0
6	Characterization of the Inclusion Complexes of Isothiocyanates with β -Cyclodextrin for Improvement of Antibacterial Activities against <i>Staphylococcus aureus</i> . <i>Foods</i> , 2022, 11, 60.	1.9	10
7	Study on microbial community and physicochemical properties of braised chicken during processing and storage microbial community of braised chicken. <i>Journal of Food Safety</i> , 2022, 42, .	1.1	2
8	Hierarchical Porous Nanocellulose Aerogels Loaded with Metal-Organic Framework Particles for the Adsorption Application of Heterocyclic Aromatic Amines. <i>ACS Applied Materials & Interfaces</i> , 2022, 14, 29131-29143.	4.0	7
9	Dynamics of Bacterial Composition and Association with Quality Formation and Biogenic Amines Accumulation during Fish Sauce Spontaneous Fermentation. <i>Applied and Environmental Microbiology</i> , 2022, 88, .	1.4	8
10	Assessment of the Distribution and Safety of <i>Tetragenococcus muriaticus</i> for Potential Application in the Preparation of Chinese Grasshopper Sub Shrimp Paste. <i>Frontiers in Microbiology</i> , 2021, 12, 628838.	1.5	11
11	Novel starter cultures <i>Virgibacillus</i> spp. selected from grasshopper sub shrimp paste to inhibit biogenic amines accumulation. <i>AMB Express</i> , 2021, 11, 25.	1.4	3
12	Quorum Sensing-Mediated and Growth Phase-Dependent Regulation of Metabolic Pathways in <i>Hafnia alvei</i> H4. <i>Frontiers in Microbiology</i> , 2021, 12, 567942.	1.5	10
13	White rice ethanol extract is qualitatively, but not quantitatively, equivalent to that of brown rice as an antioxidant source. <i>Bioscience, Biotechnology and Biochemistry</i> , 2021, 85, 2161-2168.	0.6	4
14	Bacteriostatic effects of benzyl isothiocyanate on <i>Vibrio parahaemolyticus</i> : Transcriptomic analysis and morphological verification. <i>BMC Biotechnology</i> , 2021, 21, 56.	1.7	5
15	Antimicrobial mechanism of 4-hydroxyphenylacetic acid on <i>Listeria monocytogenes</i> membrane and virulence. <i>Biochemical and Biophysical Research Communications</i> , 2021, 572, 145-150.	1.0	16
16	Novel procyanidins-loaded chitosan-graft-polyvinyl alcohol film with sustained antibacterial activity for food packaging. <i>Food Chemistry</i> , 2021, 365, 130534.	4.2	46
17	Contribution of Microorganisms to Biogenic Amine Accumulation during Fish Sauce Fermentation and Screening of Novel Starters. <i>Foods</i> , 2021, 10, 2572.	1.9	17
18	A Novel Photoelectrochemical Aptamer Sensor Based on CdTe Quantum Dots Enhancement and Exonuclease I-Assisted Signal Amplification for <i>Listeria monocytogenes</i> Detection. <i>Foods</i> , 2021, 10, 2896.	1.9	18

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19	Comparison of the inhibitory potential of benzyl isothiocyanate and phenethyl isothiocyanate on Shiga toxin-producing and enterotoxigenic <i>Escherichia coli</i> . <i>LWT - Food Science and Technology</i> , 2020, 118, 108806.	2.5	21
20	Evaluation of biogenic amines and microbial composition in the Chinese traditional fermented food grasshopper sub shrimp paste. <i>LWT - Food Science and Technology</i> , 2020, 134, 109979.	2.5	24
21	Effect of quorum sensing and quorum sensing inhibitors on the expression of serine protease gene in <i>Hafnia alvei</i> H4. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 7457-7465.	1.7	15
22	<i>Lentibacillus panjinensis</i> sp. nov., Isolated from Shrimp Paste, a Traditional Chinese Fermented Seafood. <i>Current Microbiology</i> , 2020, 77, 1997-2001.	1.0	3
23	Antibacterial Activity and Potential Application in Food Packaging of Peptides Derived from Turbot Viscera Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9968-9977.	2.4	31
24	The Impact of Microbial Diversity on Biogenic Amines Formation in Grasshopper Sub Shrimp Paste During the Fermentation. <i>Frontiers in Microbiology</i> , 2020, 11, 782.	1.5	27
25	Detection of Histamine Based on Gold Nanoparticles with Dual Sensor System of Colorimetric and Fluorescence. <i>Foods</i> , 2020, 9, 316.	1.9	35
26	Transcriptomic Analysis, Motility and Biofilm Formation Characteristics of <i>Salmonella typhimurium</i> Exposed to Benzyl Isothiocyanate Treatment. <i>International Journal of Molecular Sciences</i> , 2020, 21, 1025.	1.8	22
27	Influence of Oxygen-Containing Sulfur Flavor Molecules on the Stability of β -Carotene under UVA Irradiation. <i>Molecules</i> , 2019, 24, 318.	1.7	1
28	Downregulated Expression of Virulence Factors Induced by Benzyl Isothiocyanate in <i>Staphylococcus Aureus</i> : A Transcriptomic Analysis. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5441.	1.8	11
29	Transcriptomic Analysis of <i>Vibrio parahaemolyticus</i> Reveals Different Virulence Gene Expression in Response to Benzyl Isothiocyanate. <i>Molecules</i> , 2019, 24, 761.	1.7	11
30	Effect of the <i>luxI/R</i> gene on AHL-signaling molecules and QS regulatory mechanism in <i>Hafnia alvei</i> H4. <i>AMB Express</i> , 2019, 9, 197.	1.4	17
31	Preparation and characterization of Sm ³⁺ -doped SrSnO ₃ and its photoelectric performance as photo-anode of dye-sensitized solar cells. <i>Journal of Nanoparticle Research</i> , 2017, 19, 1.	0.8	10
32	Characteristics of N-Acylhomoserine Lactones Produced by <i>Hafnia alvei</i> H4 Isolated from Spoiled Instant Sea Cucumber. <i>Sensors</i> , 2017, 17, 772.	2.1	35
33	Biofilm Formation, Virulence Gene Profiles, and Antimicrobial Resistance of Nine Serogroups of Non-O157 Shiga Toxin-producing <i>Escherichia coli</i> . <i>Foodborne Pathogens and Disease</i> , 2016, 13, 316-324.	0.8	56
34	Oxidative stress-mediated antiproliferative effects of furan-containing sulfur flavors in human leukemia Jurkat cells. <i>Food Chemistry</i> , 2015, 180, 1-8.	4.2	15
35	Bacterial Flora in Turbot <i>Scophthalmus maximus</i> Cultured in Deepwell Seawater of Liaodong Peninsula. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 530-541.	0.6	0
36	Effect of matrix metalloproteinase on autolysis of sea cucumber <i>Stichopus japonicus</i> . <i>Food Science and Biotechnology</i> , 2013, 22, 1-3.	1.2	13

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37	Induction of Apoptosis by β -Carotene and Dimethyl Tetrasulfide Assisted by UVA Irradiation in HL-60 Cells. <i>Bioscience, Biotechnology and Biochemistry</i> , 2009, 73, 1014-1020.	0.6	4
38	Structure-Dependent Photodegradation of Carotenoids Accelerated by Dimethyl Tetrasulfide under UVA Irradiation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2008, 72, 2176-2183.	0.6	16
39	Effect of Dimethyl Sulfides on the Induction of Apoptosis in Human Leukemia Jurkat Cells and HL-60 Cells. <i>Bioscience, Biotechnology and Biochemistry</i> , 2008, 72, 2966-2972.	0.6	17