Chaofan Ji

List of Publications by Citations

28 papers	359 citations	11 h-index	18 g-index
32 ext. papers	626 ext. citations	4.7 avg, IF	3.74 L-index

#	Paper	IF	Citations
28	Investigation on microbial diversity of industrial Zhacai paocai during fermentation using high-throughput sequencing and their functional characterization. *LWT - Food Science and Technology*, **2018**, 91, 460-466	5.4	48
27	Effects of different temperatures on bacterial diversity and volatile flavor compounds during the fermentation of suancai, a traditional fermented vegetable food from northeastern China. *LWT - Food Science and Technology*, **2020**, 118, 108773	5.4	48
26	Metaproteomic analysis of microbiota in the fermented fish, Siniperca chuatsi. *LWT - Food Science and Technology*, **2017**, 80, 479-484	5.4	30
25	Shortening Fermentation Period and Quality Improvement of Fermented Fish, , by Co-inoculation of M10 and M3. *Frontiers in Microbiology*, **2018**, 9, 3003	5.7	27
24	Effects of salt concentration on microbial diversity and volatile compounds during suancai fermentation. *Food Microbiology*, **2020**, 91, 103537	6	26
23	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. *International Journal of Food Microbiology*, **2019**, 307, 108286	5.8	19
22	Dynamic and Functional Characteristics of Predominant Species in Industrial Paocai as Revealed by Combined DGGE and Metagenomic Sequencing. *Frontiers in Microbiology*, **2018**, 9, 2416	5.7	18
21	Characterization the carotenoid productions and profiles of three Rhodosporidium toruloides mutants from Agrobacterium tumefaciens-mediated transformation. *Yeast*, **2017**, 34, 335-342	3.4	15
20	Stability, microstructure, and digestibility of whey protein isolate Tremella fuciformis polysaccharide complexes. *Food Hydrocolloids*, **2019**, 89, 379-385	10.6	14
19	Effects of temperature on microbial succession and quality of sour meat during fermentation. *LWT - Food Science and Technology*, **2019**, 114, 108391	5.4	13
18	Microbial succession and the changes of flavor and aroma in Chouguiyu, a traditional Chinese fermented fish. *Food Bioscience*, **2020**, 37, 100725	4.9	13
17	Bacterial profiles and volatile flavor compounds in commercial Suancai with varying salt concentration from Northeastern China. *Food Research International*, **2020**, 137, 109384	7	11
16	Effect of synthetic microbial community on nutraceutical and sensory qualities of kombucha. *International Journal of Food Science and Technology*, **2020**, 55, 3327-3333	3.8	11
15	Effects of l-Lysine on the physiochemical properties and sensory characteristics of salt-reduced reconstructed ham. *Meat Science*, **2020**, 166, 108133	6.4	10
14	Enhancement of Torularhodin Production in Rhodosporidium toruloides by Agrobacterium tumefaciens-Mediated Transformation and Culture Condition Optimization. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 1156-1164	5.7	9
13	Omics-prediction of bioactive peptides from the edible cyanobacterium Arthrospira platensis proteome. *Journal of the Science of Food and Agriculture*, **2018**, 98, 984-990	4.3	8
12	Effects of flavourzyme addition on physicochemical properties, volatile compound components and microbial community succession of Suanzhayu. *International Journal of Food Microbiology*, **2020**, 334, 108839	5.8	7

11	Developing and Validating a UPLC-MS Method with a StageTip-Based Extraction for the Biogenic Amines Analysis in Fish. *Journal of Food Science*, **2019**, 84, 1138-1144	3.4	6
10	Investigating Cellular Responses During Photohydrogen Production by the Marine Microalga Tetraselmis subcordiformis by Quantitative Proteome Analysis. *Applied Biochemistry and Biotechnology*, **2015**, 177, 649-61	3.2	6
9	Effect of autochthonous lactic acid bacteria on fermented Yucha quality. *LWT - Food Science and Technology*, **2020**, 123, 109060	5.4	5
8	Analysis of carotenoid profile changes and carotenogenic genes transcript levels in Rhodosporidium toruloides mutants from an optimized Agrobacterium tumefaciens-mediated transformation method. *Biotechnology and Applied Biochemistry*, **2021**, 68, 71-81	2.8	3
7	Relationships between the bacterial diversity and metabolites of a Chinese fermented pork product, sour meat. *International Journal of Food Science and Technology*, **2021**, 56, 2742-2750	3.8	3
6	Lactobacillus strains inhibit biogenic amine formation in salted mackerel (Scomberomorus niphonius). *LWT - Food Science and Technology*, **2021**, 155, 112851	5.4	2
5	Effects of salt concentration on the quality of paocai, a fermented vegetable product from China. *Journal of the Science of Food and Agriculture*, **2021**, 101, 6202-6210	4.3	2
4	Improving the quality of Suancai by inoculating with Lactobacillus plantarum and Pediococcus pentosaceus. *Food Research International*, **2021**, 148, 110581	7	2
3	Effects of Temperature on Bacterial Biodiversity and Qualities of Fermented Yucha Products. *Journal of Aquatic Food Product Technology*, **2020**, 29, 43-54	1.6	1
2	Inhibition of biogenic amines accumulation during Yucha fermentation by autochthonous Lactobacillus plantarum strains. *Journal of Food Processing and Preservation*, **2021**, 45, e15291	2.1	1
1	Moderate papain addition improves the physicochemical, microbiological, flavor and sensorial properties of Chouguiyu, traditional Chinese fermented fish. *Food Bioscience*, **2022**, 46, 101587	4.9	0