

Chaofan Ji

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.

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	Moderate papain addition improves the physicochemical, microbiological, flavor and sensorial properties of Chouguiyu, traditional Chinese fermented fish. <i>Food Bioscience</i> , 2022 , 46, 101587	4.9	0
27	Lactobacillus strains inhibit biogenic amine formation in salted mackerel (<i>Scomberomorus niphonius</i>). <i>LWT - Food Science and Technology</i> , 2021 , 155, 112851	5.4	2
26	Effects of salt concentration on the quality of paocai, a fermented vegetable product from China. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 6202-6210	4.3	2
25	Inhibition of biogenic amines accumulation during Yucha fermentation by autochthonous Lactobacillus plantarum strains. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15291	2.1	1
24	Analysis of carotenoid profile changes and carotenogenic genes transcript levels in Rhodospiridium toruloides mutants from an optimized Agrobacterium tumefaciens-mediated transformation method. <i>Biotechnology and Applied Biochemistry</i> , 2021 , 68, 71-81	2.8	3
23	Relationships between the bacterial diversity and metabolites of a Chinese fermented pork product, sour meat. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2742-2750	3.8	3
22	Improving the quality of Suancai by inoculating with Lactobacillus plantarum and Pediococcus pentosaceus. <i>Food Research International</i> , 2021 , 148, 110581	7	2
21	Bacterial profiles and volatile flavor compounds in commercial Suancai with varying salt concentration from Northeastern China. <i>Food Research International</i> , 2020 , 137, 109384	7	11
20	Effect of autochthonous lactic acid bacteria on fermented Yucha quality. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109060	5.4	5
19	Effects of salt concentration on microbial diversity and volatile compounds during suancai fermentation. <i>Food Microbiology</i> , 2020 , 91, 103537	6	26
18	Effects of L-Lysine on the physiochemical properties and sensory characteristics of salt-reduced reconstructed ham. <i>Meat Science</i> , 2020 , 166, 108133	6.4	10
17	Effects of Temperature on Bacterial Biodiversity and Qualities of Fermented Yucha Products. <i>Journal of Aquatic Food Product Technology</i> , 2020 , 29, 43-54	1.6	1
16	Microbial succession and the changes of flavor and aroma in Chouguiyu, a traditional Chinese fermented fish. <i>Food Bioscience</i> , 2020 , 37, 100725	4.9	13
15	Effects of flavourzyme addition on physicochemical properties, volatile compound components and microbial community succession of Suanzhayu. <i>International Journal of Food Microbiology</i> , 2020 , 334, 108839	5.8	7
14	Effects of different temperatures on bacterial diversity and volatile flavor compounds during the fermentation of suancai, a traditional fermented vegetable food from northeastern China. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108773	5.4	48
13	Effect of synthetic microbial community on nutraceutical and sensory qualities of kombucha. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3327-3333	3.8	11
12	Developing and Validating a UPLC-MS Method with a StageTip-Based Extraction for the Biogenic Amines Analysis in Fish. <i>Journal of Food Science</i> , 2019 , 84, 1138-1144	3.4	6

11	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. <i>International Journal of Food Microbiology</i> , 2019 , 307, 108286	5.8	19
10	Effects of temperature on microbial succession and quality of sour meat during fermentation. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108391	5.4	13
9	Stability, microstructure, and digestibility of whey protein isolate β -Tremella fuciformis polysaccharide complexes. <i>Food Hydrocolloids</i> , 2019 , 89, 379-385	10.6	14
8	Enhancement of Torularhodin Production in Rhodosporidium toruloides by Agrobacterium tumefaciens-Mediated Transformation and Culture Condition Optimization. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1156-1164	5.7	9
7	Investigation on microbial diversity of industrial Zhacai paocai during fermentation using high-throughput sequencing and their functional characterization. <i>LWT - Food Science and Technology</i> , 2018 , 91, 460-466	5.4	48
6	Omics-prediction of bioactive peptides from the edible cyanobacterium Arthrospira platensis proteome. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 984-990	4.3	8
5	Shortening Fermentation Period and Quality Improvement of Fermented Fish, , by Co-inoculation of M10 and M3. <i>Frontiers in Microbiology</i> , 2018 , 9, 3003	5.7	27
4	Dynamic and Functional Characteristics of Predominant Species in Industrial Paocai as Revealed by Combined DGGE and Metagenomic Sequencing. <i>Frontiers in Microbiology</i> , 2018 , 9, 2416	5.7	18
3	Characterization the carotenoid productions and profiles of three Rhodosporidium toruloides mutants from Agrobacterium tumefaciens-mediated transformation. <i>Yeast</i> , 2017 , 34, 335-342	3.4	15
2	Metaproteomic analysis of microbiota in the fermented fish, Siniperca chuatsi. <i>LWT - Food Science and Technology</i> , 2017 , 80, 479-484	5.4	30
1	Investigating Cellular Responses During Photohydrogen Production by the Marine Microalga Tetraselmis subcordiformis by Quantitative Proteome Analysis. <i>Applied Biochemistry and Biotechnology</i> , 2015 , 177, 649-61	3.2	6