# Mingsheng Dong

List of Publications by Year
in descending order

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| 86 | 3,343 | 182225 | 190340 |
|---|---|---|---|
| papers | citations | 30 h-index | 53 g-index |

| 88 | 88 | 88 | 3356 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Neuroprotective potency of a soy whey fermented by Cordyceps militaris SN-18 against hydrogen peroxide-induced oxidative injury in PC12 cells. European Journal of Nutrition, 2022, 61, 779-792. | 1.8 | 8 |
| 2 | In situ exopolysaccharides produced by Lactobacillus helveticus MB2-1 and its effect on gel properties of Sayram ketteki yoghurt. International Journal of Biological Macromolecules, 2022, 208, 314-323. | 3.6 | 23 |
| 3 | Soybean Whey Bio-Processed Using Weissella hellenica D1501 Protects Neuronal PC12 Cells Against Oxidative Damage. Frontiers in Nutrition, 2022, 9, 833555. | 1.6 | 5 |
| 4 | Composition, antioxidant activity, and neuroprotective effects of anthocyanin-rich extract from purple highland barley bran and its promotion on autophagy. Food Chemistry, 2021, 339, 127849. | 4.2 | 33 |
| 5 | Effect of lactic fermentation on soy protein digestive pattern assessed by an in vitro dynamic gastrointestinal digestion model and the influence on human faecal microbiota. Journal of the Science of Food and Agriculture, 2021, 101, 871-879. | 1.7 | 10 |
| 6 | Metabolite dynamics and phytochemistry of a soy whey-based beverage bio-transformed by water kefir consortium. Food Chemistry, 2021, 342, 128225. | 4.2 | 30 |
| 7 | Neuroprotective Potency of Tofu Bio-Processed Using Actinomucor elegans against Hypoxic Injury Induced by Cobalt Chloride in PC12 Cells. Molecules, 2021, 26, 2983. | 1.7 | 2 |
| 8 | Isolation, structural characterization and neuroprotective activity of exopolysaccharide from Paecilomyces cicada TJJ1213. International Journal of Biological Macromolecules, 2021, 183, 1034-1046. | 3.6 | 27 |
| 9 | Structural characterization and immunomodulatory activity of intracellular polysaccharide from the mycelium of Paecilomyces cicadae TJJ1213. Food Research International, 2021, 147, 110515. | 2.9 | 33 |
| 10 | Applied evolution: Dual dynamic regulations-based approaches in engineering intracellular malonyl-CoA availability. Metabolic Engineering, 2021, 67, 403-416. | 3.6 | 19 |
| 11 | Effect of Novel Bacteriocinogenic Lactobacillus fermentum BZ532 on Microbiological Shelf-Life and Physicochemical and Organoleptic Properties of Fresh Home-Made Bozai. Foods, 2021, 10, 2120. | 1.9 | 3 |
| 12 | Simulated digestion and fecal fermentation behaviors of exopolysaccharides from Paecilomyces cicadae TJJ1213 and its effects on human gut microbiota. International Journal of Biological Macromolecules, 2021, 188, 833-843. | 3.6 | 13 |
| 13 | Effects of fat content on the textural and in vivo buccal breakdown properties of soy yogurt. Journal of Texture Studies, 2021, 52, 334-346. | 1.1 | 9 |
| 14 | Structural Characterization and Antioxidant Activity of Exopolysaccharide from Soybean Whey Fermented by Lacticaseibacillus plantarum 70810. Foods, 2021, 10, 2780. | 1.9 | 10 |
| 15 | Biosynthesis of exopolysaccharide and structural characterization by Lacticaseibacillus paracasei ZY-1 isolated from Tibetan kefir. Food Chemistry Molecular Sciences, 2021, 3, 100054. | 0.9 | 7 |
| 16 | The Conformational Structural Change of Soy Glycinin via Lactic Acid Bacteria Fermentation Reduced Immunoglobulin E Reactivity. Foods, 2021, 10, 2969. | 1.9 | 4 |
| 17 | In vitro digestion and fermentation of released exopolysaccharides (r-EPS) from Lactobacillus delbrueckii ssp. bulgaricus SRFM-1. Carbohydrate Polymers, 2020, 230, 115593. | 5.1 | 20 |
| 18 | Comparative study of the phenolics, antioxidant and metagenomic composition of novel soy wheyâ€based beverages produced using three different water kefir microbiota. International Journal of Food Science and Technology, 2020, 55, 1689-1697. | 1.3 | 25 |

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|---|---|---|---|
| 19 | Preparation, characterization and antioxidant activities of derivatives of exopolysaccharide from Lactobacillus helveticus MB2-1. International Journal of Biological Macromolecules, 2020, 145, 1008-1017. | 3.6 | 41 |
| 20 | Effect of Premna microphylla turcz leavesâ€™ extract addition on physicochemical and antioxidant properties of packed tofu by lactic fermentation. International Journal of Food Science and Technology, 2020, 55, 2541-2550. | 1.3 | 6 |
| 21 | Multistarter fermentation of glutinous rice with Fu brick tea: Effects on microbial, chemical, and volatile compositions. Food Chemistry, 2020, 309, 125790. | 4.2 | 24 |
| 22 | A Multi-Scale Approach to Investigate Adhesion Properties of Pseudomonas aeruginosa PAO1 to Geotrichum candidum LG-8, a Potential Probiotic Yeast. Foods, 2020, 9, 912. | 1.9 | 11 |
| 23 | Assessment of the effect of lactic acid fermentation on the gastroduodenal digestibility and immunoglobulin E binding capacity of soy proteins via an in vitro dynamic gastrointestinal digestion model. Food and Function, 2020, 11, 10467-10479. | 2.1 | 16 |
| 24 | Synthesis, Characterization, and Evaluation of Genistein-Loaded Zein/Carboxymethyl Chitosan Nanoparticles with Improved Water Dispersibility, Enhanced Antioxidant Activity, and Controlled Release Property. Foods, 2020, 9, 1604. | 1.9 | 39 |
| 25 | Improvement of the phenolic content, antioxidant activity, and nutritional quality of tofu fermented with Actinomucor elegans. LWT - Food Science and Technology, 2020, 133, 110087. | 2.5 | 22 |
| 26 | Effect of Co-Fermentation with Lactic Acid Bacteria and K. marxianus on Physicochemical and Sensory Properties of Goat Milk. Foods, 2020, 9, 299. | 1.9 | 34 |
| 27 | Influences of drying methods on the structural, physicochemical and antioxidant properties of exopolysaccharide from Lactobacillus helveticus MB2-1. International Journal of Biological Macromolecules, 2020, 157, 220-231. | 3.6 | 20 |
| 28 | Lead removal from water by a newly isolated Geotrichum candidum LG-8 from Tibet kefir milk and its mechanism. Chemosphere, 2020, 259, 127507. | 4.2 | 19 |
| 29 | Structural characterization and immunomodulatory activity of an exopolysaccharide produced by Lactobacillus helveticus LZ-R-5. Carbohydrate Polymers, 2020, 235, 115977. | 5.1 | 84 |
| 30 | Gelling behavior of bio-tofu coagulated by microbial transglutaminase combined with lactic acid bacteria. Food Research International, 2020, 134, 109200. | 2.9 | 25 |
| 31 | Isolation, purification, characterization and immunostimulatory activity of an exopolysaccharide produced by Lactobacillus pentosus LZ-R-17 isolated from Tibetan kefir. International Journal of Biological Macromolecules, 2020, 158, 408-419. | 3.6 | 49 |
| 32 | Improving medium chain fatty acid production in Escherichia coli by multiple transporter engineering. Food Chemistry, 2019, 272, 628-634. | 4.2 | 22 |
| 33 | Does lactic fermentation influence soy yogurt protein digestibility: a comparative study between soymilk and soy yogurt at different pH. Journal of the Science of Food and Agriculture, 2019, 99, 861-867. | 1.7 | 36 |
| 34 | Construction of artificial micro-aerobic metabolism for energy- and carbon-efficient synthesis of medium chain fatty acids in Escherichia coli. Metabolic Engineering, 2019, 53, 1-13. | 3.6 | 40 |
| 35 | Increased Phenolic Content and Enhanced Antioxidant Activity in Fermented Glutinous Rice Supplemented with Fu Brick Tea. Molecules, 2019, 24, 671. | 1.7 | 20 |
| 36 | An aqueous polyphenol extract from Rosa rugosa tea has antiaging effects on Caenorhabditis elegans. Journal of Food Biochemistry, 2019, 43, e12796. | 1.2 | 22 |

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|---|---|---|---|
| 37 | Use of kombucha consortium to transform soy whey into a novel functional beverage. Journal of Functional Foods, 2019, 52, 81-89. | 1.6 | 90 |
| 38 | Degradation of antiâ€nutritional factors and reduction of immunoreactivity of tempeh by coâ€fermentation with Rhizopus oligosporus <scp>RT</scp>â€3 and Actinomucor elegans <scp>DCY</scp>â€1. International Journal of Food Science and Technology, 2019, 54, 1836-1848. | 1.3 | 27 |
| 39 | Microbial transglutaminase-mediated polymerization in the presence of lactic acid bacteria affects antigenicity of soy protein component present in bio-tofu. Journal of Functional Foods, 2019, 53, 292-298. | 1.6 | 25 |
| 40 | Changes in soy protein immunoglobulin E reactivity, protein degradation, and conformation through fermentation with Lactobacillus plantarum strains. LWT - Food Science and Technology, 2019, 99, 156-165. | 2.5 | 48 |
| 41 | Effects of Cordyceps militaris (L.) Fr. fermentation on the nutritional, physicochemical, functional properties and angiotensin I converting enzyme inhibitory activity of red bean (Phaseolus angularis) Tj ETQq1 1 0.784314 rgBT/Overlock | 2.4 | 37 |
| 42 | Whole-grain oats (Avena sativaL.) as a carrier of lactic acid bacteria and a supplement rich in angiotensin I-converting enzyme inhibitory peptides through solid-state fermentation. Food and Function, 2018, 9, 2270-2281. | 2.1 | 54 |
| 43 | Ultrasonic-assisted Aqueous Extraction and Physicochemical Characterization of Oil from <i>Clanis bilineata</i>. Journal of Oleo Science, 2018, 67, 151-165. | 0.6 | 26 |
| 44 | Potential prebiotic effects of rice wine on Lactobacillus and Streptococcus. FASEB Journal, 2018, 32, 875.2. | 0.2 | 0 |
| 45 | A systematic optimization of medium chain fatty acid biosynthesis via the reverse beta-oxidation cycle in Escherichia coli. Metabolic Engineering, 2017, 41, 115-124. | 3.6 | 73 |
| 46 | Use of fermented glutinous rice as a natural enzyme cocktail for improving dough quality and bread staling. RSC Advances, 2017, 7, 11394-11402. | 1.7 | 14 |
| 47 | Rational modular design of metabolic network for efficient production of plant polyphenol pinosylvin. Scientific Reports, 2017, 7, 1459. | 1.6 | 26 |
| 48 | Structural characterization and antioxidant property of released exopolysaccharides from Lactobacillus delbrueckii ssp . bulgaricus SRFM-1. Carbohydrate Polymers, 2017, 173, 654-664. | 5.1 | 101 |
| 49 | In situ and real-time monitoring of an ultrasonic-assisted enzymatic hydrolysis process of corn gluten meal by a miniature near infrared spectrometer. Analytical Methods, 2017, 9, 3795-3803. | 1.3 | 8 |
| 50 | Optimization of soy solid-state fermentation with selected lactic acid bacteria and the effect on the anti-nutritional components. Journal of Food Processing and Preservation, 2017, 41, e13290. | 0.9 | 29 |
| 51 | Efficient de novo synthesis of resveratrol by metabolically engineered Escherichia coli. Journal of Industrial Microbiology and Biotechnology, 2017, 44, 1083-1095. | 1.4 | 60 |
| 52 | Solid-State Bioprocessing withCordyceps militarisEnhanced Antioxidant Activity and DNA Damage Protection of Red Beans (Phaseolus angularis). Cereal Chemistry, 2017, 94, 177-184. | 1.1 | 4 |
| 53 | Enhancing the functional properties of soymilk residues (okara) by solid-state fermentation withActinomucor elegans. CYTA - Journal of Food, 2017, 15, 155-163. | 0.9 | 11 |
| 54 | Effect of Fermentation pH on Protein Bioaccessibility of Soymilk Curd with Added Tea Polyphenols As Assessed by in Vitro Gastrointestinal Digestion. Journal of Agricultural and Food Chemistry, 2017, 65, 11125-11132. | 2.4 | 32 |

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|---|---|---|---|
| 55 | Improving metabolic efficiency of the reverse beta-oxidation cycle by balancing redox cofactor requirement. Metabolic Engineering, 2017, 44, 313-324. | 3.6 | 19 |
| 56 | Flavonoids of Kudzu Root Fermented by Eurtotium cristatum Protected Rat Pheochromocytoma Line 12 (PC12) Cells against H2O2-Induced Apoptosis. International Journal of Molecular Sciences, 2017, 18, 2754. | 1.8 | 22 |
| 57 | Comparative study of the effects of fermented and non-fermented chickpea flour addition on quality and antioxidant properties of wheat bread. CYTA - Journal of Food, 2016, 14, 621-631. | 0.9 | 25 |
| 58 | Protein bioaccessibility of soymilk and soymilk curd prepared with two Lactobacillus plantarum strains as assessed by in vitro gastrointestinal digestion. Innovative Food Science and Emerging Technologies, 2016, 38, 155-159. | 2.7 | 30 |
| 59 | Efficient biosynthesis of (2S)-pinocembrin from d-glucose by integrating engineering central metabolic pathways with a pH-shift control strategy. Bioresource Technology, 2016, 218, 999-1007. | 4.8 | 43 |
| 60 | Fu brick tea extract supplementation enhanced probiotic viability and antioxidant activity of tofu under simulated gastrointestinal digestion condition. RSC Advances, 2016, 6, 103668-103682. | 1.7 | 8 |
| 61 | Stepwise modular pathway engineering of Escherichia coli for efficient one-step production of (2S)-pinocembrin. Journal of Biotechnology, 2016, 231, 183-192. | 1.9 | 30 |
| 62 | Simultaneously enhanced production and molecular weight of pullulan using a twoâ€stage agitation speed control strategy. Journal of Chemical Technology and Biotechnology, 2016, 91, 467-475. | 1.6 | 18 |
| 63 | Enhanced total phenolic and isoflavone aglycone content, antioxidant activity and DNA damage protection of soybeans processed by solid state fermentation with Rhizopus oligosporus RT-3. RSC Advances, 2016, 6, 29741-29756. | 1.7 | 31 |
| 64 | A comparison study of bioaccessibility of soy protein gel induced by magnesiumchloride, glucono-Î´-lactone and microbial transglutaminase. LWT - Food Science and Technology, 2016, 71, 234-242. | 2.5 | 61 |
| 65 | NMR Relaxometry and Imaging to Study Water Dynamics during Soaking and Blanching of Soybean. International Journal of Food Engineering, 2016, 12, 181-188. | 0.7 | 15 |
| 66 | Novel fermented chickpea milk with enhanced level ofÎ³-aminobutyric acid and neuroprotective effect on PC12 cells. PeerJ, 2016, 4, e2292. | 0.9 | 35 |
| 67 | In vitro gastrointestinal digestion study of a novel bio-tofu with special emphasis on the impact of microbial transglutaminase. PeerJ, 2016, 4, e2754. | 0.9 | 19 |
| 68 | Solid state fermentation with Cordyceps militaris SN-18 enhanced antioxidant capacity and DNA damage protective effect of oats (Avena sativa L.). Journal of Functional Foods, 2015, 16, 58-73. | 1.6 | 55 |
| 69 | Characterization of a novel polysaccharide with anti-colon cancer activity from Lactobacillus helveticus MB2-1. Carbohydrate Research, 2015, 411, 6-14. | 1.1 | 58 |
| 70 | Complete genome sequence of Lactobacillus helveticus MB2-1, a probiotic bacterium producing exopolysaccharides. Journal of Biotechnology, 2015, 209, 14-15. | 1.9 | 13 |
| 71 | Mung bean (Vigna radiata) as probiotic food through fermentation with Lactobacillus plantarum B1-6. LWT - Food Science and Technology, 2015, 63, 445-451. | 2.5 | 69 |
| 72 | Study of Water Dynamics in the Soaking, Steaming, and Solid-State Fermentation of Glutinous Rice by LF-NMR: A Novel Monitoring Approach. Journal of Agricultural and Food Chemistry, 2015, 63, 3261-3270. | 2.4 | 97 |

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|---|---|---|---|
| 73 | Structural Characterization and Anticancer Activity of Cell-Bound Exopolysaccharide from Lactobacillus helveticus MB2-1. Journal of Agricultural and Food Chemistry, 2015, 63, 3454-3463. | 2.4 | 107 |
| 74 | The mechanism of improved pullulan production by nitrogen limitation in batch culture of Aureobasidium pullulans. Carbohydrate Polymers, 2015, 127, 325-331. | 5.1 | 32 |
| 75 | Isolation and fatty acid analysis of lipid-producing endophytic fungi from wild Chinese Torreya Grandis. Microbiology, 2015, 84, 710-716. | 0.5 | 10 |
| 76 | Enrichment of ACE inhibitory peptides in navy bean (Phaseolus vulgaris) using lactic acid bacteria. Food and Function, 2015, 6, 622-629. | 2.1 | 43 |
| 77 | Enhancement of the antioxidant capacity of soy whey by fermentation with Lactobacillus plantarum B1â€“6. Journal of Functional Foods, 2015, 12, 33-44. | 1.6 | 136 |
| 78 | Structural characterization and bioactivity of released exopolysaccharides from Lactobacillus plantarum 70810. International Journal of Biological Macromolecules, 2014, 67, 71-78. | 3.6 | 114 |
| 79 | Structural elucidation and antioxidant activities of exopolysaccharides from Lactobacillus helveticus MB2-1. Carbohydrate Polymers, 2014, 102, 351-359. | 5.1 | 201 |
| 80 | Characterization of a novel exopolysaccharide with antitumor activity from Lactobacillus plantarum 70810. International Journal of Biological Macromolecules, 2014, 63, 133-139. | 3.6 | 252 |
| 81 | Enhancement of the antioxidant capacity of chickpeas by solid state fermentation with Cordyceps militaris SN-18. Journal of Functional Foods, 2014, 10, 210-222. | 1.6 | 138 |
| 82 | Water Distribution in Tofu and Application of T<sub>2</sub> Relaxation Measurements in Determination of Tofuâ€™s Water-Holding Capacity. Journal of Agricultural and Food Chemistry, 2014, 62, 8594-8601. | 2.4 | 75 |
| 83 | Characterization of an antiproliferative exopolysaccharide (LHEPS-2) from Lactobacillus helveticus MB2-1. Carbohydrate Polymers, 2014, 105, 334-340. | 5.1 | 44 |
| 84 | Lactobacillus plantarum 70810 from Chinese paocai as a potential source of Î²-galactosidase for prebiotic galactooligosaccharides synthesis. European Food Research and Technology, 2013, 236, 817-826. | 1.6 | 9 |
| 85 | Isolation and identification of high viscosity-producing lactic acid bacteria from a traditional fermented milk in Xinjiang and its role in fermentation process. European Food Research and Technology, 2012, 235, 497-505. | 1.6 | 57 |
| 86 | Ginger protease used as coagulant enhances the proteolysis and sensory quality of Peshawari cheese compared to calf rennet. Dairy Science and Technology, 2011, 91, 431-440. | 2.2 | 15 |