

# Haifeng Li

## List of Publications by Year in descending order

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15  
papers

364  
citations

1040056

9  
h-index

996975

15  
g-index

15  
all docs

15  
docs citations

15  
times ranked

423  
citing authors

#	ARTICLE	IF	CITATIONS
1	Biodegradation of phenolic compounds in high saline wastewater by biofilms adhering on aerated membranes. <i>Journal of Hazardous Materials</i> , 2020, 392, 122463.	12.4	61
2	Characteristics of remixed fermentation dough and its influence on the quality of steamed bread. <i>Food Chemistry</i> , 2015, 179, 257-262.	8.2	60
3	Microbiological characterization of traditional dough fermentation starter (Jiaozi) for steamed bread making by culture-dependent and culture-independent methods. <i>International Journal of Food Microbiology</i> , 2016, 234, 9-14.	4.7	54
4	Bacterial diversity in traditional Jiaozi and sourdough revealed by high-throughput sequencing of 16S rRNA amplicons. <i>LWT - Food Science and Technology</i> , 2017, 81, 319-325.	5.2	51
5	Effect of mixed <i>Saccharomyces cerevisiae</i> Y10 and <i>Torulasporea delbrueckii</i> Y22 on dough fermentation for steamed bread making. <i>International Journal of Food Microbiology</i> , 2019, 303, 58-64.	4.7	26
6	Assessing the performance and microbial structure of biofilms adhering on aerated membranes for domestic saline sewage treatment. <i>RSC Advances</i> , 2017, 7, 27198-27205.	3.6	25
7	Effect of Mixed Strain Starter Culture on Rheological Properties of Wheat Dough and Quality of Steamed Bread. <i>Journal of Texture Studies</i> , 2014, 45, 180-186.	2.5	22
8	Performance of non- <i>Saccharomyces</i> yeasts isolated from Jiaozi in dough fermentation and steamed bread making. <i>LWT - Food Science and Technology</i> , 2019, 111, 46-54.	5.2	21
9	Effect of <i>Lactobacillus plantarum</i> DM616 on Dough Fermentation and Chinese Steamed Bread Quality. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 30-37.	2.0	18
10	Selenite removal and reduction by growing <i>Aspergillus</i> sp. J2. <i>BioMetals</i> , 2018, 31, 45-50.	4.1	7
11	Combined effects of phosphate-solubilizing bacterium XMT-5 ( <i>Rhizobium</i> sp.) and submerged macrophyte <i>Ceratophyllum demersum</i> on phosphorus release in eutrophic lake sediments. <i>Environmental Science and Pollution Research</i> , 2018, 25, 18990-19000.	5.3	6
12	Effects of acetic acid bacteria in starter culture on the properties of sourdough and steamed bread. <i>Grain &amp; Oil Science and Technology</i> , 2022, 5, 13-21.	5.1	6
13	Improvement of whole wheat dough fermentation for steamed bread making using selected phytate-degrading <i>Wickerhamomyces anomalus</i> P4. <i>Journal of Cereal Science</i> , 2021, 100, 103261.	3.7	4
14	Fitness of Jiaozi starter for steamed bread production using a two-stage procedure. <i>Food Science and Nutrition</i> , 2018, 6, 1394-1401.	3.4	2
15	Sorption of Se(IV) from aqueous solution by wheat bran-hydroxyapatite (HA) composite. <i>Environmental Science and Pollution Research</i> , 2021, 28, 58721-58729.	5.3	1