

Haifeng Li

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8608786/publications.pdf>

Version: 2024-02-01

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