Haijin Mou

List of Publications by Year
in descending order

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76	2,618	257357	206029
papers	citations	24 h-index	48 g-index

77	77	77	2796
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antimicrobial Peptides: Classification, Design, Application and Research Progress in Multiple Fields. Frontiers in Microbiology, 2020, 11, 582779.	1.5	682
2	Nondigestible carbohydrates, butyrate, and butyrate-producing bacteria. Critical Reviews in Food Science and Nutrition, 2019, 59, S130-S152.	5.4	271
3	Study on saccharification techniques of seaweed wastes for the transformation of ethanol. Renewable Energy, 2011, 36, 84-89.	4.3	185
4	In vitroantioxidative activities of three marine oligosaccharides. Natural Product Research, 2007, 21, 646-654.	1.0	99
5	Anti-oxidation of agar oligosaccharides produced by agarase from a marine bacterium. Journal of Applied Phycology, 2004, 16, 333-340.	1.5	98
6	Compositional and structural characteristics of sulfated polysaccharide from Enteromorpha prolifera. Carbohydrate Polymers, 2017, 165, 221-228.	5.1	89
7	Photodynamic effect of curcumin on Vibrio parahaemolyticus. Photodiagnosis and Photodynamic Therapy, 2016, 15, 34-39.	1.3	75
8	Characterization of Lipopeptide Biosurfactants Produced by Bacillus licheniformis MB01 from Marine Sediments. Frontiers in Microbiology, 2017, 8, 871.	1.5	69
9	Developing a unidirectionally permeable edible film based on Ä¸-carrageenan and gelatin for visually detecting the freshness of grass carp fillets. Carbohydrate Polymers, 2020, 241, 116336.	5.1	45
10	Molecular cloning, characterization, and heterologous expression of a new Î²-carrageenase gene from marine bacterium Zobellia sp. ZM-2. Applied Microbiology and Biotechnology, 2013, 97, 10057-10067.	1.7	43
11	Production of a water-soluble fertilizer containing amino acids by solid-state fermentation of soybean meal and evaluation of its efficacy on the rapeseed growth. Journal of Biotechnology, 2014, 187, 34-42.	1.9	43
12	High-level expression of a thermophilic and acidophilic Î²-mannanase from Aspergillus kawachii IFO 4308 with significant potential in mannooligosaccharide preparation. Bioresource Technology, 2020, 295, 122257.	4.8	43
13	Expression and Characterization of a New PolyG-Specific Alginate Lyase From Marine Bacterium Microbulbifer sp. Q7. Frontiers in Microbiology, 2018, 9, 2894.	1.5	34
14	Ultrasound-assisted extraction and characterization of anthocyanins from purple corn bran. Journal of Food Processing and Preservation, 2018, 42, e13377.	0.9	33
15	Application of bacteriophage-borne enzyme combined with chlorine dioxide on controlling bacterial biofilm. LWT - Food Science and Technology, 2014, 59, 1159-1165.	2.5	31
16	Effect of guar gum on stability and physical properties of orange juice. International Journal of Biological Macromolecules, 2017, 98, 565-574.	3.6	31
17	Promotive effects of alginate-derived oligosaccharides on the inducing drought resistance of tomato. Journal of Ocean University of China, 2009, 8, 303-311.	0.6	30
18	Characterization of high yield exopolysaccharide produced by Phyllobacterium sp. 921F exhibiting moisture preserving properties. International Journal of Biological Macromolecules, 2017, 101, 562-568.	3.6	27

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19	Antimicrobial peptides/ciprofloxacin-loaded O-carboxymethyl chitosan/self-assembling peptides hydrogel dressing with sustained-release effect for enhanced anti-bacterial infection and wound healing. Carbohydrate Polymers, 2022, 280, 119033.	5.1	27
20	Study on expression and action mode of recombinant alginate lyases based on conserved domains reconstruction. Applied Microbiology and Biotechnology, 2019, 103, 807-817.	1.7	26
21	Dietary galactosyl and mannosyl carbohydrates: In-vitro assessment of prebiotic effects. Food Chemistry, 2020, 329, 127179.	4.2	26
22	STRUCTURAL ANALYSIS OF KAPPA-CARRAGEENAN OLIGOSACCHARIDES RELEASED BY CARRAGEENASE FROM MARINE CYTOPHAGA MCA-2. Journal of Food Biochemistry, 2004, 28, 245-260.	1.2	25
23	Inhibition of Adhesion of Intestinal Pathogens (Escherichia coli,Vibrio) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 587 Td (c Oligosaccharides. Foodborne Pathogens and Disease, 2015, 12, 360-365.	0.8	25
24	Cloning and expression of a Î²-mannanase gene from Bacillus sp. MK-2 and its directed evolution by random mutagenesis. Enzyme and Microbial Technology, 2019, 124, 70-78.	1.6	24
25	Extracellular expression of a novel Î²-agarase from Microbulbifer sp. Q7, isolated from the gut of sea cucumber. AMB Express, 2017, 7, 220.	1.4	23
26	Application of enzymes as a feed additive in aquaculture. Marine Life Science and Technology, 2022, 4, 208-221.	1.8	23
27	Anti-oxidant and anti-inflammatory activities of ultrasonic-assistant extracted polyphenol-rich compounds from Sargassum muticum. Journal of Oceanology and Limnology, 2019, 37, 836-847.	0.6	22
28	An effective method for the preparation of carrageenan oligosaccharides directly from Eucheuma cottonii using cellulase and recombinant Îº-carrageenase. Algal Research, 2016, 15, 93-99.	2.4	21
29	Improving catalytic efficiency and maximum activity at low pH of Aspergillus neoniger phytase using rational design. International Journal of Biological Macromolecules, 2019, 131, 1117-1124.	3.6	21
30	Properties of hydrolyzed guar gum fermented in vitro with pig fecal inocula and its favorable impacts on microbiota. Carbohydrate Polymers, 2020, 237, 116116.	5.1	21
31	Enzymatic preparation of a low-molecular-weight polysaccharide rich in uronic acid from the seaweed Laminaria japonica and evaluation of its hypolipidemic effect in mice. Food and Function, 2020, 11, 2395-2405.	2.1	21
32	Partially degraded chitosan-based flocculation to achieve effective deodorization of oyster (Crassostrea gigas) hydrolysates. Carbohydrate Polymers, 2020, 234, 115948.	5.1	21
33	Fucose-containing bacterial exopolysaccharides: Sources, biological activities, and food applications. Food Chemistry: X, 2022, 13, 100233.	1.8	19
34	Marine-derived uronic acid-containing polysaccharides: Structures, sources, production, and nutritional functions. Trends in Food Science and Technology, 2022, 122, 1-12.	7.8	19
35	Study on the ability of partially hydrolyzed guar gum to modulate the gut microbiota and relieve constipation. Journal of Food Biochemistry, 2019, 43, e12715.	1.2	18
36	PRODUCTION, PURIFICATION AND PROPERTIES OF Î²-MANNANASE FROM SOIL BACTERIUM BACILLUS CIRCULANS M-21. Journal of Food Biochemistry, 2011, 35, 1451-1460.	1.2	17

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37	Characterization of Full-Length and Truncated Recombinant Î²-Carrageenase Expressed in Pichia pastoris. Frontiers in Microbiology, 2017, 8, 1544.	1.5	17
38	Efficient extracellular production of Î²-carrageenase in Escherichia coli: Effects of wild-type signal sequence and process conditions on extracellular secretion. Journal of Biotechnology, 2014, 185, 8-14.	1.9	16
39	Eco-friendly preparation of chitooligosaccharides with different degrees of deacetylation from shrimp shell waste and their effects on the germination of wheat seeds. Marine Life Science and Technology, 2019, 1, 95-103.	1.8	16
40	Expression and Characterization of an Alginate Lyase and Its Thermostable Mutant in Pichia pastoris. Marine Drugs, 2020, 18, 305.	2.2	15
41	Structure and molecular morphology of a novel moisturizing exopolysaccharide produced by Phyllobacterium sp. 921F. International Journal of Biological Macromolecules, 2019, 135, 998-1005.	3.6	14
42	High-efficiency expression of a superior Î²-mannanase engineered by cooperative substitution method in Pichia pastoris and its application in preparation of prebiotic mannooligosaccharides. Bioresource Technology, 2020, 311, 123482.	4.8	13
43	Structural characterization of fucose-containing disaccharides prepared from exopolysaccharides of Enterobacter sakazakii. Carbohydrate Polymers, 2021, 252, 117139.	5.1	13
44	Fucoxanthin from marine microalgae: A promising bioactive compound for industrial production and food application. Critical Reviews in Food Science and Nutrition, 2023, 63, 7996-8012.	5.4	13
45	Purification and charicterization of angiotensin I-converting enzyme (ACE) inhibitory peptides with specific structure X-Pro. European Food Research and Technology, 2019, 245, 1743-1753.	1.6	12
46	Expression, Purification and Characterization of Chondroitinase AC II from Marine Bacterium Arthrobacter sp. CS01. Marine Drugs, 2019, 17, 185.	2.2	11
47	Complete nucleotide sequence of Klebsiella phage P13 and prediction of an EPS depolymerase gene. Virus Genes, 2015, 50, 118-128.	0.7	10
48	Application of Microalgal Stress Responses in Industrial Microalgal Production Systems. Marine Drugs, 2022, 20, 30.	2.2	10
49	Improving the kinetic stability of a hyperthermostable Î²-mannanase by a rationally combined strategy. International Journal of Biological Macromolecules, 2021, 167, 405-414.	3.6	9
50	Biotransformation of alkylamides and alkaloids by lactic acid bacteria strains isolated from Zanthoxylum bungeanum meal. Bioresource Technology, 2021, 330, 124944.	4.8	9
51	Flocculation activity of carp protamine in microalgal cells. Aquaculture, 2019, 505, 150-156.	1.7	8
52	A New Cold-Active Glucose Oxidase From Penicillium: High-Level Expression and Application in Fish Preservation. Frontiers in Microbiology, 2020, 11, 606007.	1.5	8
53	Genomic analysis of Microbulbifer sp. Q7 exhibiting degradation activity toward seaweed polysaccharides. Marine Genomics, 2018, 39, 7-10.	0.4	7
54	Expression, purification and characterisation of chondroitinase AC II with glyceraldehyde-3-phosphate dehydrogenase tag and chaperone (GroEs-GroEL) from Arthrobacter sp. CS01. International Journal of Biological Macromolecules, 2019, 129, 471-476.	3.6	7

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55	Enhancing the expression of recombinant Î²-carrageenase in Pichia pastoris using dual promoters, co-expressing chaperones and transcription factors. Biocatalysis and Biotransformation, 2020, 38, 104-113.	1.1	7
56	A thermostable glucose oxidase from Aspergillus heteromophus CBS 117.55 with broad pH stability and digestive enzyme resistance. Protein Expression and Purification, 2020, 176, 105717.	0.6	7
57	Bacteriostatic effect of lipopeptides from Bacillus subtilis N-2 on Pseudomonas putida using soybean meal by solid-state fermentation. Marine Life Science and Technology, 2020, 2, 172-180.	1.8	7
58	A novel glucofucobiose with potential prebiotic activity prepared from the exopolysaccharides of Clavibacter michiganensis M1. Food Chemistry, 2022, 377, 132001.	4.2	7
59	Regulation of Virulence Factors Expression During the Intestinal Colonization of Vibrio parahaemolyticus. Foodborne Pathogens and Disease, 2022, 19, 169-178.	0.8	6
60	Properties of Klebsiella phage P13 and associated exopolysaccharide depolymerase. Journal of Ocean University of China, 2014, 13, 163-168.	0.6	5
61	1-allyl-3-methylimidazolium chloride pretreatment of seaweed industrial waste for bioethanol conversion. Journal of Renewable and Sustainable Energy, 2013, 5, .	0.8	4
62	A novel whole genome amplification method using type IIS restriction enzymes to create overhangs with random sequences. Journal of Biotechnology, 2014, 184, 1-6.	1.9	4
63	Composition and characteristics of continuous enzymatic hydrolysis products from Kappaphycus striatum. Journal of Applied Phycology, 2017, 29, 1647-1656.	1.5	4
64	Distribution of Vibrio parahaemolyticus ATCC17802 in tissues of adult Pacific oysters (Crassostrea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	4
65	Surface charged amino acid-based strategy for rational engineering of kinetic stability and specific activity of enzymes: Linking experiments with computational modeling. International Journal of Biological Macromolecules, 2021, 182, 228-236.	3.6	4
66	Preparation and Characterization of the Enzymatic Degradation Products of the Exopolysaccharide FromKlebsiellaK13. Journal of Carbohydrate Chemistry, 2014, 33, 68-85.	0.4	3
67	Ethanol production from kelp slag hydrolysates using genetically engineered Escherichia coli KO11. Journal of Applied Phycology, 2015, 27, 1327-1336.	1.5	3
68	Fatty acid profiles of Vibrio parahaemolyticus and its changes with environment. Journal of Basic Microbiology, 2015, 55, 112-120.	1.8	3
69	Bacillomycin D lipopeptides from marine Bacillus megaterium as antimicrobial and preservative agents for large yellow croaker, Larimichthys crocea. Journal of Food Safety, 2019, 39, e12652.	1.1	3
70	A multiâ€functional genetic manipulation system and its use in highâ€level expression of a Î²â€mannanase mutant with high specific activity in Pichia pastoris. Microbial Biotechnology, 2021, 14, 1525-1538.	2.0	3
71	Production of a water-soluble protein powder from anchovy and soybean meal by endogenous enzymatic hydrolysis and solid-state fermentation. Journal of Food Processing and Preservation, 2019, 43, e13854.	0.9	2
72	Improvement of the Catalytic Ability of a Thermostable and Acidophilic Î²-Mannanase Using a Consensus Sequence Design Strategy. Frontiers in Microbiology, 2021, 12, 722347.	1.5	2

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73	Genome sequence analysis of Cronobacter phage PF-CE2 and proposal of a new species in the genus Pseudotevenvirus. Archives of Virology, 2021, 166, 3467-3472.	0.9	2
74	Editorial: Marine Microorganisms and Their Enzymes With Biotechnological Application. Frontiers in Microbiology, 2022, 13, 901161.	1.5	2
75	Notice of Retraction: Isolation and Properties of Cypermethrin-Degrading Acinetobacter junii ML9. , 2011, , .		1
76	Characterization of flocculating and antimicrobial activity of salmine. Algal Research, 2016, 16, 46-53.	2.4	0