Zhijiang Zhou

List of Publications by Year in descending order

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840776 752698 20 612 11 20 citations h-index g-index papers 20 20 20 641 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Characterization of antibacterial bacterial cellulose composite membranes modified with chitosan or chitooligosaccharide. Carbohydrate Polymers, 2020, 229, 115520.	10.2	81
2	Isolation and characterization of dextran produced by Leuconostoc citreum NM105 from manchurian sauerkraut. Carbohydrate Polymers, 2015, 133, 365-372.	10.2	75
3	Characterization of a dextran produced by Leuconostoc pseudomesenteroides XG5 from homemade wine. International Journal of Biological Macromolecules, 2018, 107, 2234-2241.	7.5	75
4	Production and characterization of bacterial cellulose produced by Gluconacetobacter xylinus isolated from Chinese persimmon vinegar. Carbohydrate Polymers, 2018, 194, 200-207.	10.2	74
5	Isolation, purification and characterization of exopolysaccharide produced by Leuconostoc pseudomesenteroides YF32 from soybean paste. International Journal of Biological Macromolecules, 2018, 114, 529-535.	7.5	65
6	Optimization, chain conformation and characterization of exopolysaccharide isolated from Leuconostoc mesenteroides DRP105. International Journal of Biological Macromolecules, 2018, 112, 1208-1216.	7.5	48
7	Isolation and characterization of dextran produced by Lactobacillus sakei L3 from Hubei sausage. Carbohydrate Polymers, 2019, 223, 115111.	10.2	35
8	Isolation, Purification, and Characterization of Exopolysaccharide Produced by Leuconostoc Citreum N21 from Dried Milk Cake. Transactions of Tianjin University, 2019, 25, 161-168.	6.4	33
9	Production optimization, partial characterization and properties of an exopolysaccharide from Lactobacillus sakei L3. International Journal of Biological Macromolecules, 2019, 141, 21-28.	7.5	30
10	In vitro prebiotic activities of exopolysaccharide from Leuconostoc pseudomesenteroides XG5 and its effect on the gut microbiota of mice. Journal of Functional Foods, 2020, 67, 103853.	3.4	25
11	Pilot-scale production of exopolysaccharide from Leuconostoc pseudomesenteroides XG5 and its application in set yogurt. Journal of Dairy Science, 2022, 105, 1072-1083.	3.4	17
12	Expression, characterization and molecular docking of the assimilatory NaDH-nitrite reductase from Acidovorax wautersii QZ-4. Biochemical Engineering Journal, 2020, 159, 107589.	3.6	12
13	Physical and antibacterial properties of bacterial cellulose films supplemented with cell-free supernatant enterocin-producing Enterococcus faecium TJUQ1. Food Microbiology, 2021, 99, 103828.	4.2	9
14	Determination of glucansucrase encoding gene in Leuconostoc mesenteroides. International Journal of Biological Macromolecules, 2019, 137, 761-766.	7.5	6
15	Secretion of the recombination \hat{l}_{\pm} -amylase in Escherichia coli and purification by the gram-positive enhancer matrix (GEM) particles. International Journal of Biological Macromolecules, 2019, 123, 91-96.	7.5	6
16	Structural Characterization of Exopolysaccharide Produced by Leuconostoccitreum B-2 Cultured in Molasses Medium and Its Application in Set Yogurt. Processes, 2022, 10, 891.	2.8	6
17	Biosynthesis and Structural Characterization of Levan by a Recombinant Levansucrase from Bacillus subtilis ZW019. Waste and Biomass Valorization, 2022, 13, 4599-4609.	3.4	6
18	Exopolysaccharide from Leuconostoc pseudomesenteroides XG5 delay the onset of autoimmune diabetes by modulating gut microbiota and its metabolites SCFAs in NOD mice. Journal of Functional Foods, 2021, 79, 104427.	3.4	4

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#	Article	IF	CITATIONS
19	Metagenomics Reveals the Diversity and Taxonomy of Carbohydrate-Active Enzymes and Antibiotic Resistance Genes in Suancai Bacterial Communities. Genes, 2022, 13, 773.	2.4	3
20	Longâ€term drench of exopolysaccharide from <scp><i>Leuconostoc pseudomesenteroides</i>XG5</scp> protects against type 1 diabetes of <scp>NOD</scp> mice via stimulating <scp>GLP</scp> â€1 secretion. Journal of the Science of Food and Agriculture, 2022, 102, 2023-2031.	3.5	2