

Zhijiang Zhou

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

612
citations

840776

11
h-index

752698

20
g-index

20
all docs

20
docs citations

20
times ranked

641
citing authors

#	ARTICLE	IF	CITATIONS
1	Long-term drench of exopolysaccharide from <i>Leuconostoc pseudomesenteroides</i> XG5 protects against type 1 diabetes of NOD mice via stimulating GLP-1 secretion. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2023-2031.	3.5	2
2	Pilot-scale production of exopolysaccharide from <i>Leuconostoc pseudomesenteroides</i> XG5 and its application in set yogurt. <i>Journal of Dairy Science</i> , 2022, 105, 1072-1083.	3.4	17
3	Structural Characterization of Exopolysaccharide Produced by <i>Leuconostoc citreum</i> B-2 Cultured in Molasses Medium and Its Application in Set Yogurt. <i>Processes</i> , 2022, 10, 891.	2.8	6
4	Metagenomics Reveals the Diversity and Taxonomy of Carbohydrate-Active Enzymes and Antibiotic Resistance Genes in Suancai Bacterial Communities. <i>Genes</i> , 2022, 13, 773.	2.4	3
5	Biosynthesis and Structural Characterization of Levan by a Recombinant Levansucrase from <i>Bacillus subtilis</i> ZW019. <i>Waste and Biomass Valorization</i> , 2022, 13, 4599-4609.	3.4	6
6	Exopolysaccharide from <i>Leuconostoc pseudomesenteroides</i> XG5 delay the onset of autoimmune diabetes by modulating gut microbiota and its metabolites SCFAs in NOD mice. <i>Journal of Functional Foods</i> , 2021, 79, 104427.	3.4	4
7	Physical and antibacterial properties of bacterial cellulose films supplemented with cell-free supernatant enterocin-producing <i>Enterococcus faecium</i> TJUQ1. <i>Food Microbiology</i> , 2021, 99, 103828.	4.2	9
8	Characterization of antibacterial bacterial cellulose composite membranes modified with chitosan or chitooligosaccharide. <i>Carbohydrate Polymers</i> , 2020, 229, 115520.	10.2	81
9	In vitro prebiotic activities of exopolysaccharide from <i>Leuconostoc pseudomesenteroides</i> XG5 and its effect on the gut microbiota of mice. <i>Journal of Functional Foods</i> , 2020, 67, 103853.	3.4	25
10	Expression, characterization and molecular docking of the assimilatory NaDH-nitrite reductase from <i>Acidovorax wautersii</i> QZ-4. <i>Biochemical Engineering Journal</i> , 2020, 159, 107589.	3.6	12
11	Isolation and characterization of dextran produced by <i>Lactobacillus sakei</i> L3 from Hubei sausage. <i>Carbohydrate Polymers</i> , 2019, 223, 115111.	10.2	35
12	Determination of glucansucrase encoding gene in <i>Leuconostoc mesenteroides</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 137, 761-766.	7.5	6
13	Production optimization, partial characterization and properties of an exopolysaccharide from <i>Lactobacillus sakei</i> L3. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 21-28.	7.5	30
14	Secretion of the recombinant α -amylase in <i>Escherichia coli</i> and purification by the gram-positive enhancer matrix (GEM) particles. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 91-96.	7.5	6
15	Isolation, Purification, and Characterization of Exopolysaccharide Produced by <i>Leuconostoc Citreum</i> N21 from Dried Milk Cake. <i>Transactions of Tianjin University</i> , 2019, 25, 161-168.	6.4	33
16	Production and characterization of bacterial cellulose produced by <i>Gluconacetobacter xylinus</i> isolated from Chinese persimmon vinegar. <i>Carbohydrate Polymers</i> , 2018, 194, 200-207.	10.2	74
17	Optimization, chain conformation and characterization of exopolysaccharide isolated from <i>Leuconostoc mesenteroides</i> DRP105. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 1208-1216.	7.5	48
18	Isolation, purification and characterization of exopolysaccharide produced by <i>Leuconostoc pseudomesenteroides</i> YF32 from soybean paste. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 529-535.	7.5	65

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19	Characterization of a dextran produced by <i>Leuconostoc pseudomesenteroides</i> XG5 from homemade wine. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 2234-2241.	7.5	75
20	Isolation and characterization of dextran produced by <i>Leuconostoc citreum</i> NM105 from manchurian sauerkraut. <i>Carbohydrate Polymers</i> , 2015, 133, 365-372.	10.2	75