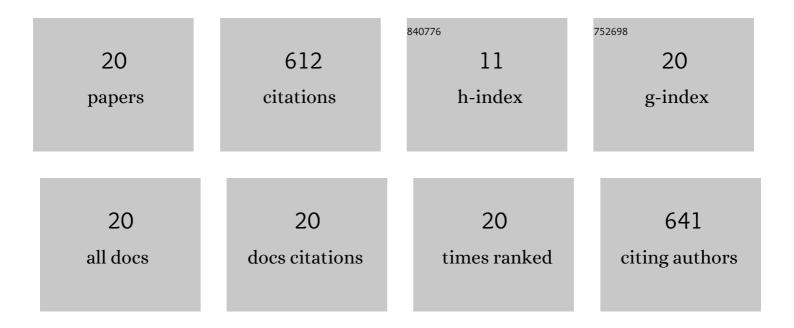
## **Zhijiang Zhou**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9205096/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Longâ€ŧerm 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
2	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
3	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
4	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
5	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
6	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
7	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
8	Characterization of antibacterial bacterial cellulose composite membranes modified with chitosan or chitooligosaccharide. Carbohydrate Polymers, 2020, 229, 115520.	10.2	81
9	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
10	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
11	Isolation and characterization of dextran produced by Lactobacillus sakei L3 from Hubei sausage. Carbohydrate Polymers, 2019, 223, 115111.	10.2	35
12	Determination of glucansucrase encoding gene in Leuconostoc mesenteroides. International Journal of Biological Macromolecules, 2019, 137, 761-766.	7.5	6
13	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
14	Secretion of the recombination α-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
15	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
16	Production and characterization of bacterial cellulose produced by Gluconacetobacter xylinus isolated from Chinese persimmon vinegar. Carbohydrate Polymers, 2018, 194, 200-207.	10.2	74
17	Optimization, chain conformation and characterization of exopolysaccharide isolated from Leuconostoc mesenteroides DRP105. International Journal of Biological Macromolecules, 2018, 112, 1208-1216.	7.5	48
18	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

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