## **Cui-Ying Zhang**

## List of Publications by Citations

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58
papers

587
citations

13
papers

62
ext. papers

795
ext. citations

4.7
avg, IF

21
g-index

3.91
L-index

#	Paper	IF	Citations
58	Effect of the inactivation of lactate dehydrogenase, ethanol dehydrogenase, and phosphotransacetylase on 2,3-butanediol production in Klebsiella pneumoniae strain. <i>Biotechnology for Biofuels</i> , <b>2014</b> , 7, 44	7.8	54
57	Optimization and evaluation of alkaline potassium permanganate pretreatment of corncob. <i>Bioresource Technology</i> , <b>2015</b> , 180, 1-6	11	52
56	Engineering the oleaginous yeast to produce limonene from waste cooking oil. <i>Biotechnology for Biofuels</i> , <b>2019</b> , 12, 241	7.8	44
55	Increased esters and decreased higher alcohols production by engineered brewer yeast strains. <i>European Food Research and Technology</i> , <b>2013</b> , 236, 1009-1014	3.4	32
54	Regulation of Saccharomyces cerevisiae genetic engineering on the production of acetate esters and higher alcohols during Chinese Baijiu fermentation. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2017</b> , 44, 949-960	4.2	30
53	Decreased production of higher alcohols by Saccharomyces cerevisiae for Chinese rice wine fermentation by deletion of Bat aminotransferases. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2015</b> , 42, 617-25	4.2	25
52	Genetic engineering to alter carbon flux for various higher alcohol productions by Saccharomyces cerevisiae for Chinese Baijiu fermentation. <i>Applied Microbiology and Biotechnology</i> , <b>2018</b> , 102, 1783-179	9 <i>5</i> ·7	24
51	Effects of MIG1, TUP1 and SSN6 deletion on maltose metabolism and leavening ability of baker's yeast in lean dough. <i>Microbial Cell Factories</i> , <b>2014</b> , 13, 93	6.4	18
50	Construction of lactose-consuming Saccharomyces cerevisiae for lactose fermentation into ethanol fuel. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2013</b> , 40, 353-63	4.2	18
49	Enhanced production of 2,3-butanediol by overexpressing acetolactate synthase and acetoin reductase in Klebsiella pneumoniae. <i>Biotechnology and Applied Biochemistry</i> , <b>2014</b> , 61, 707-15	2.8	16
48	Effects of overexpression of the alcohol acetyltransferase-encoding gene ATF1 and disruption of the esterase-encoding gene IAH1 on the flavour profiles of Chinese yellow rice wine. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 2590-2596	3.8	16
47	Optimization of 2,3-butanediol production by Enterobacter cloacae in simultaneous saccharification and fermentation of corncob residue. <i>Biotechnology and Applied Biochemistry</i> , <b>2014</b> , 61, 501-9	2.8	15
46	Effects of SNF1 on Maltose Metabolism and Leavening Ability of Baker's Yeast in Lean Dough. Journal of Food Science, <b>2015</b> , 80, M2879-85	3.4	14
45	MAL62 overexpression and NTH1 deletion enhance the freezing tolerance and fermentation capacity of the baker's yeast in lean dough. <i>Microbial Cell Factories</i> , <b>2016</b> , 15, 54	6.4	13
44	Effects of MAL61 and MAL62 overexpression on maltose fermentation of baker's yeast in lean dough. World Journal of Microbiology and Biotechnology, <b>2015</b> , 31, 1241-9	4.4	12
43	Engineering Saccharomyces cerevisiae for production of the valuable monoterpene d-limonene during Chinese Baijiu fermentation. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2020</b> , 47, 511-	5 <del>2</del> 3	12
42	Improving freeze-tolerance of baker's yeast through seamless gene deletion of NTH1 and PUT1. Journal of Industrial Microbiology and Biotechnology, <b>2016</b> , 43, 817-28	4.2	12

## (2018-2021)

41	Simultaneous Improvement of Limonene Production and Tolerance in through Tolerance Engineering and Evolutionary Engineering. <i>ACS Synthetic Biology</i> , <b>2021</b> , 10, 884-896	5.7	12	
40	Sustainable production of FAEE biodiesel using the oleaginous yeast Yarrowia lipolytica. <i>MicrobiologyOpen</i> , <b>2020</b> , 9, e1051	3.4	10	
39	Influence of nutrients on proteinase A activity in draft beer during fermentation. <i>International Journal of Food Science and Technology</i> , <b>2010</b> , 45, 1169-1174	3.8	10	
38	Efficient production of 2,3-butanediol from cheese whey powder (CWP) solution by Klebsiella pneumoniae through integrating pulsed fed-batch fermentation with a two-stage pH control strategy. <i>Fuel</i> , <b>2017</b> , 203, 469-477	7.1	9	
37	A two-step integration method for seamless gene deletion in baker's yeast. <i>Analytical Biochemistry</i> , <b>2013</b> , 439, 30-6	3.1	9	
36	Improvement of stress tolerance and leavening ability under multiple baking-associated stress conditions by overexpression of the SNR84 gene in baker's yeast. <i>International Journal of Food Microbiology</i> , <b>2015</b> , 197, 15-21	5.8	8	
35	Improve the production of D-limonene by regulating the mevalonate pathway of Saccharomyces cerevisiae during alcoholic beverage fermentation. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2020</b> , 47, 1083-1097	4.2	8	
34	Enhanced leavening properties of baker's yeast by reducing sucrase activity in sweet dough. <i>Applied Microbiology and Biotechnology</i> , <b>2016</b> , 100, 6375-6383	5.7	8	
33	High-efficiency production of bisabolene from waste cooking oil by metabolically engineered Yarrowia lipolytica. <i>Microbial Biotechnology</i> , <b>2021</b> , 14, 2497-2513	6.3	8	
32	An oleaginous yeast platform for renewable 1-butanol synthesis based on a heterologous CoA-dependent pathway and an endogenous pathway. <i>Microbial Cell Factories</i> , <b>2018</b> , 17, 166	6.4	8	
31	PGK1 Promoter Library for the Regulation of Acetate Ester Production in Saccharomyces cerevisiae during Chinese Baijiu Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 7417-7427	5.7	8	
30	Effect of ILV6 Deletion and Expression of aldB from Lactobacillus plantarum in Saccharomyces uvarum on Diacetyl Production and Wine Flavor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 8556-8565	5.7	7	
29	Next-generation metabolic engineering of non-conventional microbial cell factories for carboxylic acid platform chemicals. <i>Biotechnology Advances</i> , <b>2020</b> , 43, 107605	17.8	7	
28	Functional analysis of the global repressor Tup1 for maltose metabolism in Saccharomyces cerevisiae: different roles of the functional domains. <i>Microbial Cell Factories</i> , <b>2017</b> , 16, 194	6.4	6	
27	Comparative transcriptome analysis reveals the key regulatory genes for higher alcohol formation by yeast at different Emino nitrogen concentrations. <i>Food Microbiology</i> , <b>2021</b> , 95, 103713	6	6	
26	Hybrid promoter engineering strategies in Yarrowia lipolytica: isoamyl alcohol production as a test study. <i>Biotechnology for Biofuels</i> , <b>2021</b> , 14, 149	7.8	6	
25	Effects of GLC7 and REG1 deletion on maltose metabolism and leavening ability of baker's yeast in lean dough. <i>Journal of Biotechnology</i> , <b>2015</b> , 209, 1-6	3.7	5	
24	Overexpression of different alcohol acetyltransferase genes with BAT2 deletion in Saccharomyces cerevisiae affects acetate esters and higher alcohols. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 555-564	3.4	5	

23	Production of 2,3-butanediol by Enterobacter cloacae from corncob-derived xylose. <i>Turkish Journal of Biology</i> , <b>2016</b> , 40, 856-865	3.1	4
22	Production of low-alcohol Huangjiu with improved acidity and reduced levels of higher alcohols by fermentation with scarless ALD6 overexpression yeast. <i>Food Chemistry</i> , <b>2020</b> , 321, 126691	8.5	4
21	Gradual enhancement of ethyl acetate production through promoter engineering in chinese liquor yeast strains. <i>Biotechnology Progress</i> , <b>2018</b> , 34, 328-336	2.8	4
20	Increasing Yield of 2,3,5,6-Tetramethylpyrazine in Baijiu Through Metabolic Engineering. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 596306	5.7	4
19	Overexpression of SNF4 and deletions of REG1- and REG2-enhanced maltose metabolism and leavening ability of baker's yeast in lean dough. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2018</b> , 45, 827-838	4.2	4
18	Metabolic engineering of microbes for monoterpenoid production. <i>Biotechnology Advances</i> , <b>2021</b> , 53, 107837	17.8	4
17	Construction of industrial baker's yeast with high level of cAMP. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12846	3.3	2
16	Enhanced limonene production by metabolically engineered Yarrowia lipolytica from cheap carbon sources. <i>Chemical Engineering Science</i> , <b>2022</b> , 249, 117342	4.4	2
15	Corncob Residue Pretreatment for 2,3-Butanediol Production by Simultaneous Saccharification and Fermentation. <i>Lecture Notes in Electrical Engineering</i> , <b>2014</b> , 1469-1479	0.2	2
14	Effect of MIG1 Gene Deletion on Lactose Utilization in Lac+Saccharomyces cerevisiae Engineering Strains. <i>Lecture Notes in Electrical Engineering</i> , <b>2015</b> , 143-151	0.2	2
13	A Seamless Gene Deletion Method and Its Application for Regulation of Higher Alcohols and Ester in Baijiu. <i>BioMed Research International</i> , <b>2019</b> , 2019, 6723849	3	1
12	Effect of ILV2 deletion and ILV3 or/and ILV5 overexpression in Saccharomyces uvarum on diacetyl and higher alcohols metabolism during wine fermentation. <i>European Food Research and Technology</i> , <b>2020</b> , 246, 563-572	3.4	1
11	Influence of Trehalose Accumulation on Response to Freeze Stress in Baker's Yeast. <i>International Conference on Bioinformatics and Biomedical Engineering:</i> [proceedings] International Conference on Bioinformatics and Biomedical Engineering, <b>2010</b> ,		1
10	Expression of the Gene Lg-ATF1 Encoding Alcohol Acetyltransferases from Brewery Lager Yeast in Chinese Rice Wine Yeast. <i>Lecture Notes in Electrical Engineering</i> , <b>2014</b> , 43-51	0.2	1
9	Construction of self-cloning industrial brewer's yeast with SOD1 gene insertion into PEP4 prosequence locus by homologous recombination. <i>Journal of the Institute of Brewing</i> , <b>2016</b> , 122, 322-32	28	1
8	Cofactor Self-Sufficient Whole-Cell Biocatalysts for the Relay-Race Synthesis of Shikimic Acid. <i>Fermentation</i> , <b>2022</b> , 8, 229	4.7	1
7	Regulating the ratio of higher alcohols to esters by simultaneously overexpressing ATF1 and deleting BAT2 in brewer's yeast Saccharomyces pastorianus. <i>Food Bioscience</i> , <b>2021</b> , 43, 101231	4.9	0
6	Engineering to Produce Itaconic Acid From Waste Cooking Oil <i>Frontiers in Bioengineering and Biotechnology</i> , <b>2022</b> , 10, 888869	5.8	O

## LIST OF PUBLICATIONS

5	Improved Lactose Utilization by Overexpression EGalactosidase and Lactose Permease in Klebsiella pneumoniae. <i>Lecture Notes in Electrical Engineering</i> , <b>2015</b> , 121-131	0.2
4	The Effect of Different Activated Carbon and Bleaching Temperature on Kojic Acid Bleaching. <i>Lecture Notes in Electrical Engineering</i> , <b>2015</b> , 325-333	0.2
3	Effects of IAH1 Gene Deletion on the Profiles of Chinese Yellow Rice Wine. <i>Lecture Notes in Electrical Engineering</i> , <b>2014</b> , 409-416	0.2
2	Effects of NTH1 Gene Deletion and Overexpressing TPS1 Gene on Freeze Tolerance in Baker Yeast. Lecture Notes in Electrical Engineering, 2014, 447-454	0.2
1	Effect of Proteinase A Propeptide Deletion on its Enzyme Activity in Saccharomyces cerevisiae. Lecture Notes in Electrical Engineering, <b>2014</b> , 1459-1467	0.2