

Cui-Ying Zhang

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

58
papers

587
citations

13
h-index

21
g-index

62
ext. papers

795
ext. citations

4.7
avg, IF

3.91
L-index

#	Paper	IF	Citations
58	Enhanced limonene production by metabolically engineered <i>Yarrowia lipolytica</i> from cheap carbon sources. <i>Chemical Engineering Science</i> , 2022 , 249, 117342	4.4	2
57	Engineering to Produce Itaconic Acid From Waste Cooking Oil.. <i>Frontiers in Bioengineering and Biotechnology</i> , 2022 , 10, 888869	5.8	0
56	Cofactor Self-Sufficient Whole-Cell Biocatalysts for the Relay-Race Synthesis of Shikimic Acid. <i>Fermentation</i> , 2022 , 8, 229	4.7	1
55	Comparative transcriptome analysis reveals the key regulatory genes for higher alcohol formation by yeast at different amino nitrogen concentrations. <i>Food Microbiology</i> , 2021 , 95, 103713	6	6
54	High-efficiency production of bisabolene from waste cooking oil by metabolically engineered <i>Yarrowia lipolytica</i> . <i>Microbial Biotechnology</i> , 2021 , 14, 2497-2513	6.3	8
53	Simultaneous Improvement of Limonene Production and Tolerance in through Tolerance Engineering and Evolutionary Engineering. <i>ACS Synthetic Biology</i> , 2021 , 10, 884-896	5.7	12
52	Hybrid promoter engineering strategies in <i>Yarrowia lipolytica</i> : isoamyl alcohol production as a test study. <i>Biotechnology for Biofuels</i> , 2021 , 14, 149	7.8	6
51	Regulating the ratio of higher alcohols to esters by simultaneously overexpressing ATF1 and deleting BAT2 in brewer's yeast <i>Saccharomyces pastorianus</i> . <i>Food Bioscience</i> , 2021 , 43, 101231	4.9	0
50	Metabolic engineering of microbes for monoterpenoid production. <i>Biotechnology Advances</i> , 2021 , 53, 107837	17.8	4
49	Sustainable production of FAEE biodiesel using the oleaginous yeast <i>Yarrowia lipolytica</i> . <i>MicrobiologyOpen</i> , 2020 , 9, e1051	3.4	10
48	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> , 2020 , 321, 126691	8.5	4
47	Engineering <i>Saccharomyces cerevisiae</i> for production of the valuable monoterpene d-limonene during Chinese Baijiu fermentation. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2020 , 47, 511-523	4.2	12
46	Effect of ILV2 deletion and ILV3 or/and ILV5 overexpression in <i>Saccharomyces uvarum</i> on diacetyl and higher alcohols metabolism during wine fermentation. <i>European Food Research and Technology</i> , 2020 , 246, 563-572	3.4	1
45	Increasing Yield of 2,3,5,6-Tetramethylpyrazine in Baijiu Through Metabolic Engineering. <i>Frontiers in Microbiology</i> , 2020 , 11, 596306	5.7	4
44	Improve the production of D-limonene by regulating the mevalonate pathway of <i>Saccharomyces cerevisiae</i> during alcoholic beverage fermentation. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2020 , 47, 1083-1097	4.2	8
43	Next-generation metabolic engineering of non-conventional microbial cell factories for carboxylic acid platform chemicals. <i>Biotechnology Advances</i> , 2020 , 43, 107605	17.8	7
42	A Seamless Gene Deletion Method and Its Application for Regulation of Higher Alcohols and Ester in Baijiu. <i>BioMed Research International</i> , 2019 , 2019, 6723849	3	1

41	Construction of industrial baker's yeast with high level of cAMP. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12846	3.3	2
40	Engineering the oleaginous yeast to produce limonene from waste cooking oil. <i>Biotechnology for Biofuels</i> , 2019 , 12, 241	7.8	44
39	Overexpression of different alcohol acetyltransferase genes with BAT2 deletion in <i>Saccharomyces cerevisiae</i> affects acetate esters and higher alcohols. <i>European Food Research and Technology</i> , 2018 , 244, 555-564	3.4	5
38	Genetic engineering to alter carbon flux for various higher alcohol productions by <i>Saccharomyces cerevisiae</i> for Chinese Baijiu fermentation. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 1783-1795	5.7	24
37	Gradual enhancement of ethyl acetate production through promoter engineering in chinese liquor yeast strains. <i>Biotechnology Progress</i> , 2018 , 34, 328-336	2.8	4
36	Effect of ILV6 Deletion and Expression of aldB from <i>Lactobacillus plantarum</i> in <i>Saccharomyces uvarum</i> on Diacetyl Production and Wine Flavor. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8556-8565	5.7	7
35	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> , 2018 , 17, 166	6.4	8
34	PGK1 Promoter Library for the Regulation of Acetate Ester Production in <i>Saccharomyces cerevisiae</i> during Chinese Baijiu Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7417-7427	5.7	8
33	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> , 2018 , 45, 827-838	4.2	4
32	Regulation of <i>Saccharomyces cerevisiae</i> genetic engineering on the production of acetate esters and higher alcohols during Chinese Baijiu fermentation. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2017 , 44, 949-960	4.2	30
31	Efficient production of 2,3-butanediol from cheese whey powder (CWP) solution by <i>Klebsiella pneumoniae</i> through integrating pulsed fed-batch fermentation with a two-stage pH control strategy. <i>Fuel</i> , 2017 , 203, 469-477	7.1	9
30	Functional analysis of the global repressor Tup1 for maltose metabolism in <i>Saccharomyces cerevisiae</i> : different roles of the functional domains. <i>Microbial Cell Factories</i> , 2017 , 16, 194	6.4	6
29	Production of 2,3-butanediol by <i>Enterobacter cloacae</i> from corncob-derived xylose. <i>Turkish Journal of Biology</i> , 2016 , 40, 856-865	3.1	4
28	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> , 2016 , 15, 54	6.4	13
27	Improving freeze-tolerance of baker's yeast through seamless gene deletion of NTH1 and PUT1. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2016 , 43, 817-28	4.2	12
26	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> , 2016 , 122, 322-328 ²		1
25	Enhanced leavening properties of baker's yeast by reducing sucrase activity in sweet dough. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 6375-6383	5.7	8
24	Effects of GLC7 and REG1 deletion on maltose metabolism and leavening ability of baker's yeast in lean dough. <i>Journal of Biotechnology</i> , 2015 , 209, 1-6	3.7	5

23	Decreased production of higher alcohols by <i>Saccharomyces cerevisiae</i> for Chinese rice wine fermentation by deletion of Bat aminotransferases. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2015 , 42, 617-25	4.2	25
22	Effects of MAL61 and MAL62 overexpression on maltose fermentation of baker's yeast in lean dough. <i>World Journal of Microbiology and Biotechnology</i> , 2015 , 31, 1241-9	4.4	12
21	Effects of SNF1 on Maltose Metabolism and Leavening Ability of Baker's Yeast in Lean Dough. <i>Journal of Food Science</i> , 2015 , 80, M2879-85	3.4	14
20	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> , 2015 , 197, 15-21	5.8	8
19	Optimization and evaluation of alkaline potassium permanganate pretreatment of corncob. <i>Bioresource Technology</i> , 2015 , 180, 1-6	11	52
18	Effect of MIG1 Gene Deletion on Lactose Utilization in Lac+ <i>Saccharomyces cerevisiae</i> Engineering Strains. <i>Lecture Notes in Electrical Engineering</i> , 2015 , 143-151	0.2	2
17	Improved Lactose Utilization by Overexpression of Galactosidase and Lactose Permease in <i>Klebsiella pneumoniae</i> . <i>Lecture Notes in Electrical Engineering</i> , 2015 , 121-131	0.2	
16	The Effect of Different Activated Carbon and Bleaching Temperature on Kojic Acid Bleaching. <i>Lecture Notes in Electrical Engineering</i> , 2015 , 325-333	0.2	
15	Optimization of 2,3-butanediol production by <i>Enterobacter cloacae</i> in simultaneous saccharification and fermentation of corncob residue. <i>Biotechnology and Applied Biochemistry</i> , 2014 , 61, 501-9	2.8	15
14	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> , 2014 , 13, 93	6.4	18
13	Effect of the inactivation of lactate dehydrogenase, ethanol dehydrogenase, and phosphotransacetylase on 2,3-butanediol production in <i>Klebsiella pneumoniae</i> strain. <i>Biotechnology for Biofuels</i> , 2014 , 7, 44	7.8	54
12	Enhanced production of 2,3-butanediol by overexpressing acetolactate synthase and acetoin reductase in <i>Klebsiella pneumoniae</i> . <i>Biotechnology and Applied Biochemistry</i> , 2014 , 61, 707-15	2.8	16
11	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> , 2014 , 43-51	0.2	1
10	Corn cob Residue Pretreatment for 2,3-Butanediol Production by Simultaneous Saccharification and Fermentation. <i>Lecture Notes in Electrical Engineering</i> , 2014 , 1469-1479	0.2	2
9	Effects of IAH1 Gene Deletion on the Profiles of Chinese Yellow Rice Wine. <i>Lecture Notes in Electrical Engineering</i> , 2014 , 409-416	0.2	
8	Effects of NTH1 Gene Deletion and Overexpressing TPS1 Gene on Freeze Tolerance in Baker's Yeast. <i>Lecture Notes in Electrical Engineering</i> , 2014 , 447-454	0.2	
7	Effect of Proteinase A Propeptide Deletion on its Enzyme Activity in <i>Saccharomyces cerevisiae</i> . <i>Lecture Notes in Electrical Engineering</i> , 2014 , 1459-1467	0.2	
6	Increased esters and decreased higher alcohols production by engineered brewer's yeast strains. <i>European Food Research and Technology</i> , 2013 , 236, 1009-1014	3.4	32

5	A two-step integration method for seamless gene deletion in baker's yeast. <i>Analytical Biochemistry</i> , 2013 , 439, 30-6	3.1	9
4	Construction of lactose-consuming <i>Saccharomyces cerevisiae</i> for lactose fermentation into ethanol fuel. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2013 , 40, 353-63	4.2	18
3	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> , 2012 , 47, 2590-2596	3.8	16
2	Influence of nutrients on proteinase A activity in draft beer during fermentation. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1169-1174	3.8	10
1	Influence of Trehalose Accumulation on Response to Freeze Stress in Baker's Yeast. <i>International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering</i> , 2010 ,		1