Bo Jiang

List of Publications by Year
in descending order

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203 papers	7,879 citations	44069 48 h-index	69250 77 g-index
229 all docs	229 docs citations	229 times ranked	6453 citing authors

#	Article	IF	Citations
1	Antioxidant and free radical-scavenging activities of chickpea protein hydrolysate (CPH). Food Chemistry, 2008, 106, 444-450.	8.2	620
2	Effect of pullulanase debranching and recrystallization on structure and digestibility of waxy maize starch. Carbohydrate Polymers, 2009, 76, 214-221.	10.2	206
3	Structure and physicochemical properties of octenyl succinic esters of sugary maize soluble starch and waxy maize starch. Food Chemistry, 2014, 151, 154-160.	8.2	165
4	Purification and characterisation of a new antioxidant peptide from chickpea (Cicer arietium L.) protein hydrolysates. Food Chemistry, 2011, 128, 28-33.	8.2	145
5	Recent research on 3-phenyllactic acid, a broad-spectrum antimicrobial compound. Applied Microbiology and Biotechnology, 2012, 95, 1155-1163.	3.6	143
6	<scp>d</scp>â€Mannose: Properties, Production, and Applications: An Overview. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 773-785.	11.7	129
7	Recent advances on applications and biotechnological production of d-psicose. Applied Microbiology and Biotechnology, 2012, 94, 1461-1467.	3.6	127
8	Enzymatic approaches to rare sugar production. Biotechnology Advances, 2017, 35, 267-274.	11.7	124
9	Characterization and antioxidant activity of Ginkgo biloba exocarp polysaccharides. Carbohydrate Polymers, 2012, 87, 40-45.	10.2	119
10	Interaction between soybean protein and tea polyphenols under high pressure. Food Chemistry, 2019, 277, 632-638.	8.2	118
11	Interaction mechanism between green tea extract and human Î±-amylase for reducing starch digestion. Food Chemistry, 2015, 186, 20-25.	8.2	116
12	Cloning, Expression, and Characterization of a <scp>d</scp>-Psicose 3-Epimerase from Clostridium cellulolyticum H10. Journal of Agricultural and Food Chemistry, 2011, 59, 7785-7792.	5.2	114
13	An overview of biological production of L-theanine. Biotechnology Advances, 2015, 33, 335-342.	11.7	114
14	Characterisations of kabuli and desi chickpea starches cultivated in China. Food Chemistry, 2009, 113, 1025-1032.	8.2	112
15	Antioxidant activity of enzymatic hydrolysates from eggshell membrane proteins and its protective capacity in human intestinal epithelial Caco-2 cells. Journal of Functional Foods, 2014, 10, 35-45.	3.4	111
16	Characterization of d-tagatose-3-epimerase from Rhodobacter sphaeroides that converts d-fructose into d-psicose. Biotechnology Letters, 2009, 31, 857-862.	2.2	108
17	Impact of mild acid hydrolysis on structure and digestion properties of waxy maize starch. Food Chemistry, 2011, 126, 506-513.	8.2	100
18	Modular pathway rewiring of Saccharomyces cerevisiae enables high-level production of L-ornithine. Nature Communications, 2015, 6, 8224.	12.8	97

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19	Recent advances in d -allulose: Physiological functionalities, applications, and biological production. Trends in Food Science and Technology, 2016, 54, 127-137.	15.1	92
20	Zein/fucoidan-based composite nanoparticles for the encapsulation of pterostilbene: Preparation, characterization, physicochemical stability, and formation mechanism. International Journal of Biological Macromolecules, 2020, 158, 461-470.	7.5	91
21	Elucidation of stabilizing oil-in-water Pickering emulsion with different modified maize starch-based nanoparticles. Food Chemistry, 2017, 229, 152-158.	8.2	87
22	Emulsifying properties of chickpea protein isolates: Influence of pH and NaCl. Food Hydrocolloids, 2009, 23, 146-152.	10.7	85
23	Biotransformation of phenylpyruvic acid to phenyllactic acid by growing and resting cells of a Lactobacillus sp.. Biotechnology Letters, 2007, 29, 593-597.	2.2	82
24	Characterisation of a novel water-soluble polysaccharide from Leuconostoc citreum SK24.002. Food Hydrocolloids, 2014, 36, 265-272.	10.7	81
25	A d-psicose 3-epimerase with neutral pH optimum from Clostridium bolteae for d-psicose production: cloning, expression, purification, and characterization. Applied Microbiology and Biotechnology, 2014, 98, 717-725.	3.6	80
26	Optimization of culture medium for the production of phenyllactic acid by Lactobacillus sp. SK007. Bioresource Technology, 2009, 100, 1366-1370.	9.6	74
27	Combined effects of high-pressure and enzymatic treatments on the hydrolysis of chickpea protein isolates and antioxidant activity of the hydrolysates. Food Chemistry, 2012, 135, 904-912.	8.2	74
28	Characterization of a Metal-Dependent <scp>d</scp>-Psicose 3-Epimerase from a Novel Strain, Desmospora sp. 8437. Journal of Agricultural and Food Chemistry, 2013, 61, 11468-11476.	5.2	74
29	Enzymatic modification of corn starch with 4-Î±-glucanotransferase results in increasing slow digestible and resistant starch. International Journal of Biological Macromolecules, 2014, 65, 208-214.	7.5	74
30	Microbial Starchâ€Converting Enzymes: Recent Insights and Perspectives. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1238-1260.	11.7	74
31	Manufacturing, properties and shelf life of labneh: a review. International Journal of Dairy Technology, 2005, 58, 129-137.	2.8	70
32	Characterization of a Novel Metal-Dependent D-Psicose 3-Epimerase from Clostridium scindens 35704. PLoS ONE, 2013, 8, e62987.	2.5	70
33	Characterization of a d-psicose 3-epimerase from Dorea sp. CAG317 with an acidic pH optimum and a high specific activity. Journal of Molecular Catalysis B: Enzymatic, 2015, 120, 68-74.	1.8	69
34	Effect of controlled gelatinization in excess water on digestibility of waxy maize starch. Food Chemistry, 2010, 119, 41-48.	8.2	64
35	Characterization of a d-psicose-producing enzyme, d-psicose 3-epimerase, from Clostridium sp.. Biotechnology Letters, 2013, 35, 1481-1486.	2.2	64
36	Dual-enzymatic modification of maize starch for increasing slow digestion property. Food Hydrocolloids, 2014, 38, 180-185.	10.7	64

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37	Efficient biosynthesis of levan from sucrose by a novel levansucrase from Brenneria goodwinii. Carbohydrate Polymers, 2017, 157, 1732-1740.	10.2	62
38	Partial branching enzyme treatment increases the low glycaemic property and Î±-1,6 branching ratio of maize starch. Food Chemistry, 2014, 164, 502-509.	8.2	60
39	Biochemical characterization of a <scp>d</scp>â€psicose 3â€epimerase from Treponema primitia<scp>ZAS</scp>â€1 and its application on enzymatic production of <scp>d</scp>â€psicose. Journal of the Science of Food and Agriculture, 2016, 96, 49-56.	3.5	60
40	Fabrication, characterization, physicochemical stability and simulated gastrointestinal digestion of pterostilbene loaded zein-sodium caseinate-fucoidan nanoparticles using pH-driven method. Food Hydrocolloids, 2021, 119, 106851.	10.7	60
41	Structural investigation of a neutral extracellular glucan from Lactobacillus reuteri SK24.003. Carbohydrate Polymers, 2014, 106, 384-392.	10.2	58
42	Impact of Î²-amylase degradation on properties of sugary maize soluble starch particles. Food Chemistry, 2015, 177, 1-7.	8.2	58
43	Purification and Characterization of Î³-Glutamyltranspeptidase from Bacillus subtilis SK11.004. Journal of Agricultural and Food Chemistry, 2011, 59, 6233-6238.	5.2	57
44	Blend-modification of soy protein/lauric acid edible films using polysaccharides. Food Chemistry, 2014, 151, 1-6.	8.2	57
45	Biotechnical production of trehalose through the trehalose synthase pathway: current status and future prospects. Applied Microbiology and Biotechnology, 2018, 102, 2965-2976.	3.6	55
46	Gelation properties of chickpea protein isolates. Food Hydrocolloids, 2007, 21, 280-286.	10.7	54
47	An L-arabinose isomerase from Acidothermus cellulolytics ATCC 43068: cloning, expression, purification, and characterization. Applied Microbiology and Biotechnology, 2010, 86, 1089-1097.	3.6	54
48	Purification and Partial Characterization of Lactobacillus Species SK007 Lactate Dehydrogenase (LDH) Catalyzing Phenylpyruvic Acid (PPA) Conversion into Phenyllactic Acid (PLA). Journal of Agricultural and Food Chemistry, 2008, 56, 2392-2399.	5.2	52
49	Structural characterizations of waxy maize starch residue following in vitro pancreatin and amyloglucosidase synergistic hydrolysis. Food Hydrocolloids, 2011, 25, 214-220.	10.7	50
50	A review of the enzymatic, physical, and chemical modification techniques of xanthan gum. International Journal of Biological Macromolecules, 2021, 186, 472-489.	7.5	50
51	Effect of combined high pressure and thermal treatment on kiwifruit peroxidase. Food Chemistry, 2008, 109, 802-807.	8.2	49
52	Physicochemical properties of a water soluble extracellular homopolysaccharide from Lactobacillus reuteri SK24.003. Carbohydrate Polymers, 2015, 131, 377-383.	10.2	49
53	Resveratrol and inflammatory bowel disease. Annals of the New York Academy of Sciences, 2017, 1403, 38-47.	3.8	49
54	Structure and digestibility of endosperm water-soluble Î±-glucans from different sugary maize mutants. Food Chemistry, 2014, 143, 156-162.	8.2	48

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55	Development of efficient enzymatic production of theanine by Î³-glutamyltranspeptidase from a newly isolated strain of Bacillus subtilis, SK11.004. Journal of the Science of Food and Agriculture, 2010, 90, 2563-2567.	3.5	47
56	Current studies on sucrose isomerase and biological isomaltulose production using sucrose isomerase. Applied Microbiology and Biotechnology, 2014, 98, 6569-6582.	3.6	47
57	Physicochemical properties of a high molecular weight levan from Brenneria sp. EniD312. International Journal of Biological Macromolecules, 2018, 109, 810-818.	7.5	47
58	Elucidation of structural difference in theaflavins for modulation of starch digestion. Journal of Functional Foods, 2013, 5, 2024-2029.	3.4	45
59	Phytonutrients for controlling starch digestion: Evaluation of grape skin extract. Food Chemistry, 2014, 145, 205-211.	8.2	45
60	Development of maize starch with a slow digestion property using maltogenic Î±-amylase. Carbohydrate Polymers, 2014, 103, 164-169.	10.2	45
61	Improving the Thermostability and Catalytic Efficiency of the <scp>d</scp>-Psicose 3-Epimerase from Clostridium bolteae ATCC BAA-613 Using Site-Directed Mutagenesis. Journal of Agricultural and Food Chemistry, 2016, 64, 3386-3393.	5.2	45
62	Structure elucidation of catechins for modulation of starch digestion. LWT - Food Science and Technology, 2014, 57, 188-193.	5.2	44
63	Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. Carbohydrate Polymers, 2016, 147, 392-400.	10.2	43
64	The effects of an antioxidative pentapeptide derived from chickpea protein hydrolysates on oxidative stress in Caco-2 and HT-29 cell lines. Journal of Functional Foods, 2014, 7, 719-726.	3.4	42
65	l -arabinose isomerases: Characteristics, modification, and application. Trends in Food Science and Technology, 2018, 78, 25-33.	15.1	42
66	Biotransformation of stevioside by Leuconostoc citreum SK24.002 alternansucrase acceptor reaction. Food Chemistry, 2014, 146, 23-29.	8.2	41
67	Thermostable <scp>L</scp>â€arabinose isomerase from Bacillus stearothermophilus IAM 11001 for <scp>D</scp>â€tagatose production: gene cloning, purification and characterisation. Journal of the Science of Food and Agriculture, 2010, 90, 1327-1333.	3.5	39
68	High-level production of poly(Î³-glutamic acid) by a newly isolated glutamate-independent strain, Bacillus methylotrophicus. Process Biochemistry, 2015, 50, 329-335.	3.7	39
69	Structure and functional properties of starches from Chinese ginkgo (Ginkgo biloba L.) nuts. Food Research International, 2012, 49, 303-310.	6.2	38
70	Current studies on physiological functions and biological production of lactosucrose. Applied Microbiology and Biotechnology, 2013, 97, 7073-7080.	3.6	38
71	From fructans to difructose dianhydrides. Applied Microbiology and Biotechnology, 2015, 99, 175-188.	3.6	38
72	Effects of fermentation conditions and homogenization pressure on the rheological properties of Kefir. LWT - Food Science and Technology, 2010, 43, 1180-1184.	5.2	37

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73	Construction of a Food Grade Recombinant Bacillus subtilis Based on Replicative Plasmids with an Auxotrophic Marker for Biotransformation of <scp>d</scp>-Fructose to <scp>d</scp>-Allulose. Journal of Agricultural and Food Chemistry, 2016, 64, 3243-3250.	5.2	36
74	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. Carbohydrate Polymers, 2017, 166, 195-201.	10.2	36
75	Hydrolysate from Eggshell Membrane Ameliorates Intestinal Inflammation in Mice. International Journal of Molecular Sciences, 2014, 15, 22728-22742.	4.1	35
76	Purification, preliminary structural characterization and inÂvitro antioxidant activity of polysaccharides from Acanthus ilicifolius. LWT - Food Science and Technology, 2014, 56, 9-14.	5.2	35
77	Development of self-assembled zein-fucoidan complex nanoparticles as a delivery system for resveratrol. Colloids and Surfaces B: Biointerfaces, 2022, 216, 112529.	5.0	34
78	Food-Grade Expression of <scp>d</scp>-Psicose 3-Epimerase with Tandem Repeat Genes in Bacillus subtilis. Journal of Agricultural and Food Chemistry, 2016, 64, 5701-5707.	5.2	33
79	Purification and characterization of inulin fructotransferase (DFA III-forming) from Arthrobacter aurescens SK 8.001. Bioresource Technology, 2011, 102, 1757-1764.	9.6	32
80	Bioconversion of Phenylpyruvate to Phenyllactate: Gene Cloning, Expression, and Enzymatic Characterization of d- and l1-Lactate Dehydrogenases from Lactobacillus plantarum SK002. Applied Biochemistry and Biotechnology, 2010, 162, 242-251.	2.9	31
81	Isomerases for biotransformation of D-hexoses. Applied Microbiology and Biotechnology, 2015, 99, 6571-6584.	3.6	31
82	Encapsulation of pterostilbene in nanoemulsions: influence of lipid composition on physical stability, in vitro digestion, bioaccessibility, and Caco-2 cell monolayer permeability. Food and Function, 2019, 10, 6604-6614.	4.6	31
83	Anti-obesity potential of rare sugar<scp>d</scp>-psicose by regulating lipid metabolism in rats. Food and Function, 2019, 10, 2417-2425.	4.6	31
84	Biochemical characterization of a thermostable l-arabinose isomerase from a thermoacidophilic bacterium, Alicyclobacillus hesperidum URH17-3-68. Journal of Molecular Catalysis B: Enzymatic, 2014, 102, 120-126.	1.8	30
85	Effect of some operating variables on the microstructure and physical properties of a novel Kefir formulation. Journal of Food Engineering, 2012, 108, 579-584.	5.2	29
86	Polysaccharides modification through green technology: Role of ultrasonication towards improving physicochemical properties of (1-3)(1-6)-Î±-d-glucans. Food Hydrocolloids, 2015, 50, 166-173.	10.7	28
87	Characterization of d-lactate dehydrogenase from Pediococcus acidilactici that converts phenylpyruvic acid into phenyllactic acid. Biotechnology Letters, 2012, 34, 907-911.	2.2	27
88	Hidden Reaction: Mesophilic Cellobiose 2-Epimerases Produce Lactulose. Journal of Agricultural and Food Chemistry, 2017, 65, 2530-2539.	5.2	27
89	Characterization of a thermostable glucose isomerase with an acidic pH optimum from Acidothermus cellulolyticus. Food Research International, 2012, 47, 364-367.	6.2	26
90	Impact of phase separation of soy protein isolate/sodium alginate co-blending mixtures on gelation dynamics and gels properties. Carbohydrate Polymers, 2015, 125, 169-179.	10.2	26

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91	Characterisation of a novel cellobiose 2â€epimerase from thermophilic Caldicellulosiruptor obsidiansis for lactulose production. Journal of the Science of Food and Agriculture, 2017, 97, 3095-3105.	3.5	26
92	Effect of high hydrostatic pressure (HHP) treatment on texture changes of water bamboo shoots cultivated in China. Postharvest Biology and Technology, 2011, 59, 327-329.	6.0	25
93	Production of <scp>d</scp>-Allulose with <scp>d</scp>-Psicose 3-Epimerase Expressed and Displayed on the Surface of Bacillus subtilis Spores. Journal of Agricultural and Food Chemistry, 2016, 64, 7201-7207.	5.2	25
94	l-Rhamnose isomerase and its use for biotechnological production of rare sugars. Applied Microbiology and Biotechnology, 2016, 100, 2985-2992.	3.6	25
95	Identification of an Î±-(1,4)-Glucan-Synthesizing Amylosucrase from Cellulomonas carboniz T26. Journal of Agricultural and Food Chemistry, 2017, 65, 2110-2119.	5.2	25
96	Ultrasound-assisted aqueous two-phase extraction of resveratrol from the enzymatic hydrolysates of Polygonum cuspidatum. Food Bioscience, 2019, 31, 100442.	4.4	25
97	Improved the slow digestion property of maize starch using partially Î²-amylolysis. Food Chemistry, 2014, 152, 128-132.	8.2	24
98	Characterization of<scp>D</scp>-Lactate Dehydrogenase Producing<scp>D</scp>-3-Phenyllactic Acid fromPediococcus pentosaceus. Bioscience, Biotechnology and Biochemistry, 2012, 76, 853-855.	1.3	23
99	Efficient Biosynthesis of Lactosucrose from Sucrose and Lactose by the Purified Recombinant Levansucrase from Leuconostoc mesenteroides B-512 FMC. Journal of Agricultural and Food Chemistry, 2015, 63, 9755-9763.	5.2	23
100	Production of 3-phenyllactic acid and 4-hydroxyphenyllactic acid by Pediococcus acidilactici DSM 20284 fermentation. European Food Research and Technology, 2012, 235, 581-585.	3.3	22
101	Arginase from Bacillus thuringiensis SK 20.001: Purification, characteristics, and implications for l-ornithine biosynthesis. Process Biochemistry, 2013, 48, 663-668.	3.7	22
102	Total phenolic compounds and antioxidant activity of a novel peanut based kefir. Food Science and Biotechnology, 2015, 24, 1055-1060.	2.6	22
103	Leuconostoc citreum SK24.002 glucansucrase: Biochemical characterisation and de novo synthesis of Î±-glucan. International Journal of Biological Macromolecules, 2016, 91, 123-131.	7.5	22
104	Enzymatic Production of Melibiose from Raffinose by the Levansucrase from Leuconostoc mesenteroides B-512 FMC. Journal of Agricultural and Food Chemistry, 2017, 65, 3910-3918.	5.2	22
105	Effect of Roasting on the Antioxidant Activity, Phenolic Composition, and Nutritional Quality of Pumpkin (Cucurbita pepo L.) Seeds. Frontiers in Nutrition, 2021, 8, 647354.	3.7	22
106	Bioproduction of Dâ€allulose: Properties, applications, purification, and future perspectives. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 6012-6026.	11.7	22
107	Assessment of the physical, mechanical, and moisture-retention properties of pullulan-based ternary co-blended films. Carbohydrate Polymers, 2014, 112, 94-101.	10.2	21
108	Production of <scp>d</scp>â€allulose from <scp>d</scp>â€glucose by Escherichia coli transformant cells coâ€expressing <scp>d</scp>â€glucose isomerase and <scp>d</scp>â€psicose 3â€epimerase genes. Journal of the Science of Food and Agriculture, 2017, 97, 3420-3426.	3.5	21

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109	Characterisations of Lactobacillus reuteri SK24.003 glucansucrase: Implications for Î±-gluco-poly- and oligosaccharides biosynthesis. Food Chemistry, 2017, 222, 105-112.	8.2	21
110	Structural elucidation and in vitro fermentation of extracellular Î±-d-glucan from Lactobacillus reuteri SK24.003. Bioactive Carbohydrates and Dietary Fibre, 2015, 6, 109-116.	2.7	20
111	Loofah sponge activated by periodate oxidation as a carrier for covalent immobilization of lipase. Korean Journal of Chemical Engineering, 2013, 30, 1620-1625.	2.7	19
112	Biosynthesis of lactosylfructoside by an intracellular levansucrase from Bacillus methylotrophicus SK 21.002. Carbohydrate Research, 2015, 401, 122-126.	2.3	19
113	Engineering of Alicyclobacillus hesperidum l-Arabinose Isomerase for Improved Catalytic Activity and Reduced pH Optimum Using Random and Site-Directed Mutagenesis. Applied Biochemistry and Biotechnology, 2015, 177, 1480-1492.	2.9	19
114	Properties of a novel polydatinâ€Î²â€<scp>d</scp>â€glucosidase from Aspergillus niger<scp>SK34</scp>.002 and its application in enzymatic preparation of resveratrol. Journal of the Science of Food and Agriculture, 2016, 96, 2588-2595.	3.5	19
115	Characterization of a novel thermostable l-rhamnose isomerase from Thermobacillus composti KWC4 and its application for production of d-allose. Process Biochemistry, 2017, 53, 153-161.	3.7	19
116	Characterization of ribose-5-phosphate isomerase converting d-psicose to d-allose from Thermotoga lettingae TMO. Biotechnology Letters, 2013, 35, 719-724.	2.2	18
117	Construction of an enzymatic route using a food-grade recombinant Bacillus subtilis for the production and purification of epilactose from lactose. Journal of Dairy Science, 2018, 101, 1872-1882.	3.4	18
118	Characterization of a thermostable recombinant <scp>l</scp>â€rhamnose isomerase from Caldicellulosiruptor obsidiansis OB47 and its application for the production of <scp>l</scp>â€fructose and <scp>l</scp>â€rhamnulose. Journal of the Science of Food and Agriculture, 2018, 98, 2184-2193.	3.5	18
119	Combined mutagenesis and metabolic regulation to enhance <scp>d</scp>-arabitol production from Candida parapsilosis. Journal of Industrial Microbiology and Biotechnology, 2020, 47, 425-435.	3.0	18
120	Enzymatic hydrolysis of inulin in a bioreactor coupled with an ultrafiltration membrane. Desalination, 2012, 284, 309-315.	8.2	17
121	Identification of a Recombinant Inulin Fructotransferase (Difructose Dianhydride III Forming) from Arthrobacter sp. 161MFSha2.1 with High Specific Activity and Remarkable Thermostability. Journal of Agricultural and Food Chemistry, 2015, 63, 3509-3515.	5.2	16
122	An efficient method for the high-yield production of l-theanine using a newly isolated glutaminase-producing organism. Food Bioscience, 2019, 28, 164-169.	4.4	16
123	Recent advances on biological difructose anhydride III production using inulase II from inulin. Applied Microbiology and Biotechnology, 2011, 92, 457-465.	3.6	15
124	Cloning and extracellular expression of inulin fructotransferase from Arthrobacter aurescens SK 8.001 in E. coli. Journal of the Science of Food and Agriculture, 2011, 91, 2715-2721.	3.5	15
125	Structural modification and characterisation of a sugary maize soluble starch particle after double enzyme treatment. Carbohydrate Polymers, 2015, 122, 101-107.	10.2	15
126	Characterization of a thermostable arginase from Rummeliibacillus pycnus SK31.001. Journal of Molecular Catalysis B: Enzymatic, 2016, 133, S68-S75.	1.8	15

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127	Cloning, Expression, and Characterization of a Novel l-Arabinose Isomerase from the Psychrotolerant Bacterium Pseudoalteromonas haloplanktis. Molecular Biotechnology, 2016, 58, 695-706.	2.4	15
128	Advances in the enzymatic production of l-hexoses. Applied Microbiology and Biotechnology, 2016, 100, 6971-6979.	3.6	15
129	Quantification of Lactulose and Epilactose in the Presence of Lactose in Milk using a dual HPLC analysis. Food Analytical Methods, 2016, 9, 2210-2222.	2.6	15
130	Chemistry Behind Rare Sugars and Bioprocessing. Journal of Agricultural and Food Chemistry, 2018, 66, 13343-13345.	5.2	15
131	Purification and characterization of an intracellular levansucrase derived from Bacillus methylotrophicus SK 21.002. Biotechnology and Applied Biochemistry, 2015, 62, 815-822.	3.1	14
132	Development of a recombinant d-mannose isomerase and its characterizations for d-mannose synthesis. International Journal of Biological Macromolecules, 2016, 89, 328-335.	7.5	14
133	Advances in applications, metabolism, and biotechnological production of L-xylulose. Applied Microbiology and Biotechnology, 2016, 100, 535-540.	3.6	14
134	Effect of Enzymatic Hydrolysis on the Zinc Binding Capacity and in vitro Gastrointestinal Stability of Peptides Derived From Pumpkin (Cucurbita pepo L.) Seeds. Frontiers in Nutrition, 2021, 8, 647782.	3.7	14
135	Effect of Microbial Fermentation on the Fishy-Odor Compounds in Kelp (Laminaria japonica). Foods, 2021, 10, 2532.	4.3	14
136	Allitol: production, properties and applications. International Journal of Food Science and Technology, 2017, 52, 91-97.	2.7	13
137	Molecular cloning, expression, and enzymatic characterization of Solanum tuberosum hydroperoxide lyase. European Food Research and Technology, 2012, 234, 723-731.	3.3	12
138	Enzyme membrane reactor coupled with nanofiltration membrane process for difructose anhydride III from inulin conversion. Chemical Engineering Journal, 2015, 276, 75-82.	12.7	12
139	Efficient secretion of inulin fructotransferase in Pichia pastoris using the formaldehyde dehydrogenase 1 promoter. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 1783-1791.	3.0	11
140	Characterization of a thermostable inulin fructotransferase from Clostridium clostridioforme AGR2157 that produces difructose dianhydride I from inulin. Journal of Molecular Catalysis B: Enzymatic, 2015, 120, 16-22.	1.8	11
141	Probing the Role of Two Critical Residues in Inulin Fructotransferase (DFA III-Producing) Thermostability fromArthrobactersp.Â161MFSha2.1. Journal of Agricultural and Food Chemistry, 2016, 64, 6188-6195.	5.2	11
142	Overproduction of Rummeliibacillus pycnus arginase with multi-copy insertion of the arg R.pyc cassette into the Bacillus subtilis chromosome. Applied Microbiology and Biotechnology, 2017, 101, 6039-6048.	3.6	11
143	Enhanced biosynthesis of d-tagatose from maltodextrin through modular pathway engineering of recombinant Escherichia coli. Biochemical Engineering Journal, 2022, 178, 108303.	3.6	11
144	Enhancing the thermal stability of inulin fructotransferase with high hydrostatic pressure. International Journal of Biological Macromolecules, 2015, 74, 171-178.	7.5	10

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145	Cloning, expression, and characterization of a thermostable <scp>l</scp>â€arginase from Geobacillus thermodenitrificans NG80â€2 for <scp>l</scp>â€ornithine production. Biotechnology and Applied Biochemistry, 2016, 63, 391-397.	3.1	10
146	Dual-enzyme co-immobilization for the one-pot production of glucose 6-phosphate from maltodextrin. Biochemical Engineering Journal, 2020, 161, 107654.	3.6	10
147	Purification and Characterization of Resistant Dextrin. Foods, 2021, 10, 185.	4.3	10
148	Computer-aided search for a cold-active cellobiose 2-epimerase. Journal of Dairy Science, 2020, 103, 7730-7741.	3.4	10
149	Bioproduction of D-psicose using permeabilized cells of newly isolated Rhodobacter sphaeroides SK011. Frontiers of Chemical Engineering in China, 2009, 3, 393-398.	0.6	9
150	Functional characteristics of starches from the root of Cynanchum auriculatum Royle ex Wight grown in China. Carbohydrate Polymers, 2012, 88, 568-575.	10.2	9
151	Dry powder preparation of inulin fructotransferase from Arthrobacter aurescens SK 8.001 fermented liquor. Carbohydrate Polymers, 2013, 95, 654-656.	10.2	9
152	Identification of a Novel Di-D-Fructofuranose 1,2â€™:2,3â€™ Dianhydride (DFA III) Hydrolysis Enzyme from Arthrobacter aurescens SK8.001. PLoS ONE, 2015, 10, e0142640.	2.5	9
153	Highâ€level extracellular expression of inulin fructotransferase in Pichia pastoris for <scp>DFA III</scp> production. Journal of the Science of Food and Agriculture, 2015, 95, 1408-1413.	3.5	9
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