Bo Jiang

List of Publications by Year
in descending order

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Version: 2024-02-01

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	Food bioactives lowering risks of chronic diseases induced by fine particulate air pollution: a comprehensive review. Critical Reviews in Food Science and Nutrition, 2023, 63, 7811-7836.	10.3	2
2	Review of arginase as a promising biocatalyst: characteristics, preparation, applications and future challenges. Critical Reviews in Biotechnology, 2022, 42, 651-667.	9.0	7
3	Enhanced biosynthesis of d-tagatose from maltodextrin through modular pathway engineering of recombinant Escherichia coli. Biochemical Engineering Journal, 2022, 178, 108303.	3.6	11
4	Identification of zincâ€chelating pumpkin seed (Cucurbita pepo L.) peptides and in vitro transport of peptideâ€“zinc chelates. Journal of Food Science, 2022, 87, 2048-2057.	3.1	4
5	Permeabilized whole-cell biocatalyst containing co-expressed two enzymes facilitates the synthesis of maltoheptaose (G7) from starch. Enzyme and Microbial Technology, 2022, 159, 110057.	3.2	1
6	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
7	Deletion of Î±-amylase genes via CRISPR/Cas9 decreases the side effects of hydrolysis towards nonreducing maltoheptaose preparation. Food Bioscience, 2022, 48, 101801.	4.4	2
8	Permeabilization and immobilization of wholeâ€cell Pseudomonas nitroreducens<scp>SP</scp>.001 to improve its <scp>l</scp>â€glutaminase performance. Journal of the Science of Food and Agriculture, 2021, 101, 1301-1306.	3.5	4
9	Genetic and biochemical characterization of thermophilic Î²â€cyclodextrin glucanotransferase from Gracilibacillus alcaliphilus<scp>SK51</scp>.001. Journal of the Science of Food and Agriculture, 2021, 101, 3308-3318.	3.5	6
10	Purification and Characterization of Resistant Dextrin. Foods, 2021, 10, 185.	4.3	10
11	Characterization and enhanced extracellular overexpression of a new saltâ€activated alginate lyase. Journal of the Science of Food and Agriculture, 2021, 101, 5154-5162.	3.5	5
12	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
13	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
14	Whole-cell biosynthesis of d-tagatose from maltodextrin by engineered Escherichia coli with multi-enzyme co-expression system. Enzyme and Microbial Technology, 2021, 145, 109747.	3.2	9
15	Improved Performance of D-Psicose 3-Epimerase by Immobilisation on Amino-Epoxide Support with Intense Multipoint Attachment. Foods, 2021, 10, 831.	4.3	6
16	Enzymatic Preparation of Nonâ€Reducing Oligosaccharides from Maltodextrins and Nigerooligosaccharides. Starch/Staerke, 2021, 73, 2100028.	2.1	2
17	Sulforaphane attenuates oxidative stress and inflammation induced by fine particulate matter in human bronchial epithelial cells. Journal of Functional Foods, 2021, 81, 104460.	3.4	8
18	Efficient biotransformation and synergetic mechanism of dual-enzyme cascade reaction in nonreducing maltoheptaose synthesis. Food Bioscience, 2021, 41, 101066.	4.4	6

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19	Dictyoglomus turgidum DSM 6724 Î±-Glucan Phosphorylase: Characterization and Its Application in Multi-enzyme Cascade Reaction for d-Tagatose Production. Applied Biochemistry and Biotechnology, 2021, 193, 3719-3731.	2.9	5
20	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
21	New strategy for rare sugars biosynthesis: Aldol reactions using dihydroxyacetone phosphate (DHAP)-dependent aldolases. Food Bioscience, 2021, 44, 101377.	4.4	6
22	Structure characterization and in vitro hypoglycemic effect of partially degraded alginate. Food Chemistry, 2021, 356, 129728.	8.2	8
23	One-pot production of maltoheptaose (DP7) from starch by sequential addition of cyclodextrin glucotransferase and cyclomaltodextrinase. Enzyme and Microbial Technology, 2021, 149, 109847.	3.2	9
24	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
25	Effect of Microbial Fermentation on the Fishy-Odor Compounds in Kelp (Laminaria japonica). Foods, 2021, 10, 2532.	4.3	14
26	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
27	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
28	Dual-enzyme co-immobilization for the one-pot production of glucose 6-phosphate from maltodextrin. Biochemical Engineering Journal, 2020, 161, 107654.	3.6	10
29	Characteristics of a fructose 6-phosphate 4-epimerase from Caldilinea aerophila DSM 14535 and its application for biosynthesis of tagatose. Enzyme and Microbial Technology, 2020, 139, 109594.	3.2	9
30	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
31	A report on the 2nd Chinese-German symposium: Functional and healthy food ingredients: Emerging insights and technologies. Trends in Food Science and Technology, 2020, 99, 472-473.	15.1	1
32	Computer-aided search for a cold-active cellobiose 2-epimerase. Journal of Dairy Science, 2020, 103, 7730-7741.	3.4	10
33	Embedding inulin fructotransferase from Arthrobacter aurescens into novel curdlan-based mesoporous silica microspheres for efficient production of Difructose Anhydride III. Food Chemistry, 2019, 299, 125128.	8.2	8
34	Ultrasound-assisted aqueous two-phase extraction of resveratrol from the enzymatic hydrolysates of Polygonum cuspidatum. Food Bioscience, 2019, 31, 100442.	4.4	25
35	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
36	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

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37	Di-glycosyl-stevioside production via Leuconostoc citreum sk24.002 alternansucrase enzymatic reaction and structural characterization. Journal of Food Measurement and Characterization, 2019, 13, 1159-1165.	3.2	2
38	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
39	Characterization of a Recombinant Trehalose Synthase from Arthrobacter chlorophenolicus and its Unique Kinetics Indicating a Substrate Cooperativity. Applied Biochemistry and Biotechnology, 2019, 187, 1255-1271.	2.9	5
40	Detarium microcarpum: A novel source of nutrition and medicine: A review. Food Chemistry, 2019, 274, 900-906.	8.2	8
41	Interaction between soybean protein and tea polyphenols under high pressure. Food Chemistry, 2019, 277, 632-638.	8.2	118
42	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
43	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
44	Combination of sequence-based and in silico screening to identify novel trehalose synthases. Enzyme and Microbial Technology, 2018, 115, 62-72.	3.2	5
45	Lactulose production by a thermostable glycoside hydrolase from the hyperthermophilic archaeon Caldivirga maquilingensis ICâ€167. Journal of the Science of Food and Agriculture, 2018, 98, 928-937.	3.5	4
46	Deactivation kinetics and the effects of additives on storage stability and structure of d-psicose 3-epimerase. Biotechnology Letters, 2018, 40, 173-179.	2.2	2
47	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
48	Physicochemical properties of a high molecular weight levan from Brenneria sp. EniD312. International Journal of Biological Macromolecules, 2018, 109, 810-818.	7.5	47
49	Chemistry Behind Rare Sugars and Bioprocessing. Journal of Agricultural and Food Chemistry, 2018, 66, 13343-13345.	5.2	15
50	l -arabinose isomerases: Characteristics, modification, and application. Trends in Food Science and Technology, 2018, 78, 25-33.	15.1	42
51	Microbial Starchâ€Converting Enzymes: Recent Insights and Perspectives. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1238-1260.	11.7	74
52	Thermostability and Specific-Activity Enhancement of an Arginine Deiminase from Enterococcus faecalis SK23.001 via Semirational Design for <scp>l</scp>-Citrulline Production. Journal of Agricultural and Food Chemistry, 2018, 66, 8841-8850.	5.2	8
53	Bioconversion of inulin to difructose anhydride III by a novel inulin fructotransferase from Arthrobacter chlorophenolicus A6. Process Biochemistry, 2018, 75, 130-138.	3.7	4
54	Enzymatic approaches to rare sugar production. Biotechnology Advances, 2017, 35, 267-274.	11.7	124

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55	Elucidation of stabilizing oil-in-water Pickering emulsion with different modified maize starch-based nanoparticles. Food Chemistry, 2017, 229, 152-158.	8.2	87
56	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
57	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. Carbohydrate Polymers, 2017, 166, 195-201.	10.2	36
58	Elucidation of pressure-induced lid movement and catalysis behavior of Rhizopus chinensis lipase. International Journal of Biological Macromolecules, 2017, 103, 360-365.	7.5	6
59	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
60	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
61	Hidden Reaction: Mesophilic Cellobiose 2-Epimerases Produce Lactulose. Journal of Agricultural and Food Chemistry, 2017, 65, 2530-2539.	5.2	27
62	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
63	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
64	Characterisations of Lactobacillus reuteri SK24.003 glucansucrase: Implications for Î±-gluco-poly- and oligosaccharides biosynthesis. Food Chemistry, 2017, 222, 105-112.	8.2	21
65	Resveratrol and inflammatory bowel disease. Annals of the New York Academy of Sciences, 2017, 1403, 38-47.	3.8	49
66	Formation of di- d -fructofuranose-1,2â€²:2,1â€²-dianhydride by three novel inulin fructotransferases from the Nocardiaceae family. Process Biochemistry, 2017, 62, 106-113.	3.7	5
67	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
68	Improving the Catalytic Behavior of DFA I-Forming Inulin Fructotransferase from Streptomyces davawensis with Site-Directed Mutagenesis. Journal of Agricultural and Food Chemistry, 2017, 65, 7579-7587.	5.2	8
69	Characterization of a thermostable glycoside hydrolase (<scp>CMbg0408</scp>) from the hyperthermophilic archaeon Caldivirga maquilingensis<scp>IC</scp>â€167. Journal of the Science of Food and Agriculture, 2017, 97, 2132-2140.	3.5	3
70	Impact of glucansucrase treatment on structure and properties of maize starch. Starch/Staerke, 2017, 69, 1600222.	2.1	6
71	Large-scale purification of epilactose using a semi-preparative HPLC system. European Food Research and Technology, 2017, 243, 391-402.	3.3	9
72	Allitol: production, properties and applications. International Journal of Food Science and Technology, 2017, 52, 91-97.	2.7	13

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73	Efficient biosynthesis of levan from sucrose by a novel levansucrase from Brenneria goodwinii. Carbohydrate Polymers, 2017, 157, 1732-1740.	10.2	62
74	Cloning and characterization of a new ribitol dehydrogenase fromProvidencia alcalifaciensRIMD 1656011. Journal of the Science of Food and Agriculture, 2016, 96, 2917-2924.	3.5	9
75	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
76	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
77	A coupled system involving arginase and urease for l-ornithine production. Journal of Molecular Catalysis B: Enzymatic, 2016, 133, S303-S310.	1.8	3
78	Characterization of a thermostable arginase from Rummeliibacillus pycnus SK31.001. Journal of Molecular Catalysis B: Enzymatic, 2016, 133, S68-S75.	1.8	15
79	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
80	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
81	Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. Carbohydrate Polymers, 2016, 147, 392-400.	10.2	43
82	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
83	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
84	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
85	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
86	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
87	<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
88	Identification of a novel DFA I-producing inulin fructotransferase from Streptomyces davawensis. International Journal of Biological Macromolecules, 2016, 92, 723-730.	7.5	8
89	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
90	Facile enzymatic production of difructose dianhydride III from sucrose. RSC Advances, 2016, 6, 103791-103794.	3.6	7

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91	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
92	Recent advances in d -allulose: Physiological functionalities, applications, and biological production. Trends in Food Science and Technology, 2016, 54, 127-137.	15.1	92
93	Advances in the enzymatic production of l-hexoses. Applied Microbiology and Biotechnology, 2016, 100, 6971-6979.	3.6	15
94	Intracellular synthesis of glutamic acid in Bacillus methylotrophicus<scp>SK19</scp>.001, a glutamateâ€independent poly(Î³â€glutamic acid)â€producing strain. Journal of the Science of Food and Agriculture, 2016, 96, 66-72.	3.5	9
95	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
96	l-Rhamnose isomerase and its use for biotechnological production of rare sugars. Applied Microbiology and Biotechnology, 2016, 100, 2985-2992.	3.6	25
97	Advances in applications, metabolism, and biotechnological production of L-xylulose. Applied Microbiology and Biotechnology, 2016, 100, 535-540.	3.6	14
98	Improving the catalytic behavior of inulin fructotransferase under high hydrostatic pressure. Journal of the Science of Food and Agriculture, 2015, 95, 2588-2594.	3.5	5
99	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
100	An overview of biological production of L-theanine. Biotechnology Advances, 2015, 33, 335-342.	11.7	114
101	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
102	Physicochemical properties of a water soluble extracellular homopolysaccharide from Lactobacillus reuteri SK24.003. Carbohydrate Polymers, 2015, 131, 377-383.	10.2	49
103	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
104	Enhancing the thermal stability of inulin fructotransferase with high hydrostatic pressure. International Journal of Biological Macromolecules, 2015, 74, 171-178.	7.5	10
105	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
106	Structural modification and characterisation of a sugary maize soluble starch particle after double enzyme treatment. Carbohydrate Polymers, 2015, 122, 101-107.	10.2	15
107	Interaction mechanism between green tea extract and human Î±-amylase for reducing starch digestion. Food Chemistry, 2015, 186, 20-25.	8.2	116
108	Impact of Î²-amylase degradation on properties of sugary maize soluble starch particles. Food Chemistry, 2015, 177, 1-7.	8.2	58

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109	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
110	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
111	From fructans to difructose dianhydrides. Applied Microbiology and Biotechnology, 2015, 99, 175-188.	3.6	38
112	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
113	Biosynthesis of lactosylfructoside by an intracellular levansucrase from Bacillus methylotrophicus SK 21.002. Carbohydrate Research, 2015, 401, 122-126.	2.3	19
114	Polysaccharide Modification through Green Technology: Role of Endodextranase in Improving the Physicochemical Properties of (1â†'3)(1â†'6)-Î±-<scp>d</scp>-Glucan. Journal of Agricultural and Food Chemistry, 2015, 63, 6450-6456.	5.2	6
115	Isomerases for biotransformation of D-hexoses. Applied Microbiology and Biotechnology, 2015, 99, 6571-6584.	3.6	31
116	Total phenolic compounds and antioxidant activity of a novel peanut based kefir. Food Science and Biotechnology, 2015, 24, 1055-1060.	2.6	22
117	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
118	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
119	Effect of shaking velocity on mono-glycosyl-stevioside productivity via alternansucrase acceptor reaction. Journal of Molecular Catalysis B: Enzymatic, 2015, 116, 106-112.	1.8	4
120	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
121	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
122	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
123	Modular pathway rewiring of Saccharomyces cerevisiae enables high-level production of L-ornithine. Nature Communications, 2015, 6, 8224.	12.8	97
124	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
125	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
126	Hydrolysate from Eggshell Membrane Ameliorates Intestinal Inflammation in Mice. International Journal of Molecular Sciences, 2014, 15, 22728-22742.	4.1	35

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127	Phytonutrients for controlling starch digestion: Evaluation of grape skin extract. Food Chemistry, 2014, 145, 205-211.	8.2	45
128	Structure elucidation of catechins for modulation of starch digestion. LWT - Food Science and Technology, 2014, 57, 188-193.	5.2	44
129	Development of maize starch with a slow digestion property using maltogenic Î±-amylase. Carbohydrate Polymers, 2014, 103, 164-169.	10.2	45
130	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
131	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
132	Biotransformation of stevioside by Leuconostoc citreum SK24.002 alternansucrase acceptor reaction. Food Chemistry, 2014, 146, 23-29.	8.2	41
133	Structural investigation of a neutral extracellular glucan from Lactobacillus reuteri SK24.003. Carbohydrate Polymers, 2014, 106, 384-392.	10.2	58
134	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
135	Blend-modification of soy protein/lauric acid edible films using polysaccharides. Food Chemistry, 2014, 151, 1-6.	8.2	57
136	Dual-enzymatic modification of maize starch for increasing slow digestion property. Food Hydrocolloids, 2014, 38, 180-185.	10.7	64
137	Sorbitol counteracts high hydrostatic pressure-induced denaturation of inulin fructotransferase. International Journal of Biological Macromolecules, 2014, 70, 251-256.	7.5	6
138	Current studies on sucrose isomerase and biological isomaltulose production using sucrose isomerase. Applied Microbiology and Biotechnology, 2014, 98, 6569-6582.	3.6	47
139	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
140	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
141	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
142	Characterisation of a novel water-soluble polysaccharide from Leuconostoc citreum SK24.002. Food Hydrocolloids, 2014, 36, 265-272.	10.7	81
143	Improved the slow digestion property of maize starch using partially Î²-amylolysis. Food Chemistry, 2014, 152, 128-132.	8.2	24
144	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

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145	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
146	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
147	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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149	Efficient induction of inulin fructotransferase by inulin and by difructose anhydride III in Arthrobacter aurescens SK 8.001. European Food Research and Technology, 2013, 236, 991-998.	3.3	4
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