

酿造微生物与应用酶学研究室

Jiangnan University Lab of Brewing Microbiology and Applied Enzymology

[首页](#)[研究室介绍](#)[新闻动态](#)[研究队伍](#)[科研成果](#)[合作交流](#)

期刊论文

[期刊论文](#)[会议论文](#)[专利](#)[成果鉴定](#)[奖项](#)[专著译著](#)

2019年英文文章发表情况：

1. Fang, C.; Du, H.; Jia, W.; Xu, Y., Compositional Differences and Similarities between Typical Chinese Baijiu and Wein Revealed by Mass Spectrometry-Based Metabolomics. *Metabolites* 2018, 9 (1).
2. LIANG Chen, N. Y., XU Yan, Highly Stereoselective Reduction of Bulky Carbonyl Compounds by Carbonyl Reductase. *Journal of Chinese Universities* 2018, 39 (11), 2438-2444.
3. Liu, H.; Zhang, R.; Li, L.; Zhou, L.; Xu, Y., The high expression of *Aspergillus pseudoglaucus* protease in *Escherichia coli* protein and milk protein. *Preparative biochemistry & biotechnology* 2018, 48 (8), 725-733.
4. Mo, H. M.; Xu, Y.; Yu, X. W., Improved Soluble Expression and Catalytic Activity of a Thermostable Esterase Using a Screening System Based on a Split-GFP Assembly. *Journal of agricultural and food chemistry* 2018, 66 (48), 12756-1276.
5. Wang, X.; Nie, Y.; Xu, Y., Improvement of the Activity and Stability of Starch-Debranching Pullulanase from *Bacillus*. Tailoring of the Active Sites Lining the Catalytic Pocket. *Journal of agricultural and food chemistry* 2018, 66 (50), 13236.
6. YANG Yihan, W. D., ZHANG Zhang, XU Yan, Activation of Esterification Activity of *Rhizopus Chinensis* Lipase in Oil Surfactant. *Chemical Journal of Chinese Universities* 2018, 39 (9), 1948-1953.
7. An, J.; Nie, Y.; Xu, Y., Structural insights into alcohol dehydrogenases catalyzing asymmetric reductions. *Critical reviews in biotechnology* 2019, 39, 366-379.
8. Chen, S.; Wang, C.; Qian, M.; Li, Z.; Xu, Y., Characterization of the Key Aroma Compounds in Aged Chinese Rice Wine by Aroma Extract Dilution Analysis, Quantitative Measurements, Aroma Recombination, and Omission Studies. *Journal of chemistry* 2019, 67 (17), 4876-4884.
9. Du, H.; Wang, X.; Zhang, Y.; Xu, Y., Exploring the impacts of raw materials and environments on the microbiota in beer starter. *International journal of food microbiology* 2019, 297, 32-40.
10. Fang, C.; Du, H.; Zheng, X.; Zhao, A.; Jia, W.; Xu, Y., Solid-state fermented Chinese alcoholic beverage (baijiu) and distinct metabolic and microbiome responses. *FASEB journal: official publication of the Federation of American Societies for Experimental Biology* 2019, 33 (6), 7274-7288.
11. Gong, L.; Ren, C.; Xu, Y., Deciphering the crucial roles of transcriptional regulator GadR on gamma-aminobutyric acid resistance in *Lactobacillus brevis*. *Microbial cell factories* 2019, 18 (1), 108.
12. Jiang, J.; Liu, Y.; Li, H.; Yang, Q.; Wu, Q.; Chen, S.; Tang, J.; Xu, Y., Modeling and Regulation of Higher Alcohol Production by *Bacillus*: Combined Effects of the C/N Ratio and Microbial Interaction. *Journal of agricultural and food chemistry* 2019, 67 (38), 11236-11244.
13. Jin, G.; Zhu, Y.; Rinzema, A.; Wijffels, R. H.; Ge, X.; Xu, Y., Water dynamics during solid-state fermentation by Aspergillus oryzae. *Bioresource technology* 2019, 277, 68-76.
14. Jin, L.; Li, L.; Zhou, L.; Zhang, R.; Xu, Y.; Li, J., Improving Expression of Bovine Lactoferrin N-Lobe by Promoter Optimization Engineering in *Bacillus subtilis* and Its Antibacterial Activity. *Journal of agricultural and food chemistry* 2019, 67 (35), 9700-9707.
15. Jin, W.; Xu, Y.; Yu, X. W., Preparation of lipase cross-linked enzyme aggregates in octyl-modified mesocellular foam. *Journal of biological macromolecules* 2019, 130, 342-347.
16. Jin, W.; Xu, Y.; Yu, X. W., Formation of lipase cross-linked enzyme aggregates on octyl-modified mesocellular foam: sodium alginate. *Colloids and surfaces. B, Biointerfaces* 2019, 184, 110501.
17. Jin, W.-B.; Xu, Y.; Yu, X.-W., Improved catalytic performance of lipase under non-aqueous conditions by entrapping functionalized mesoporous silica. *New Journal of Chemistry* 2019, 43 (1).
18. Jing, X.; Wang, X.; Zhang, W.; An, J.; Luo, P.; Nie, Y.; Xu, Y., Highly Regioselective and Stereoselective Hydroxylatic Acids by a 2-Oxoglutarate-Dependent Dioxygenase from *Kutzneria albida*. *ACS omega* 2019, 4 (5), 8350-8358.
19. Liu, B.; Qu, G.; Li, J.-K.; Fan, W.; Ma, J.-A.; Xu, Y.; Nie, Y.; Sun, Z., Conformational Dynamics-Guided Loop Engineering of Dehydrogenase: Capture, Turnover and Enantioselective Transformation of Difficult-to-Reduce Ketones. *Advanced Synthesis and Conditioning* 2019, 361 (13), 3182-3190.

20. Liu, C.; Feng, S.; Wu, Q.; Huang, H.; Chen, Z.; Li, S.; Xu, Y., Raw Material Regulates Flavor Formation via Driving Microbial Fermentation. *Frontiers in microbiology* 2019, 10, 1520.
21. Lyu, J.; Ma, Y.; Xu, Y.; Nie, Y.; Tang, K., Characterization of the Key Aroma Compounds in Marselan Wine by Gas Chromatography-Olfactometry, Quantitative Measurements, Aroma Recombination, and Omission Tests. *Molecules* (Basel, Switzerland) 2019, 24 (1), 1-10.
22. Sun, W. H.; Wang, Y. Z.; Xu, Y.; Yu, X. W., Genome-wide analysis of long non-coding RNAs in *Pichia pastoris* during sequencing. *Genomics* 2019, 111 (3), 398-406.
23. Tang, K.; Hu, J.; Fan, W.; Xu, Y.; Li, J.-M., Chemometric analysis of Chinese red wines using stir bar sorptive extract GC-MS analysis. *European Food Research and Technology* 2019, 244, 1-10.
24. Tang, K.; Xi, Y. R.; Ma, Y.; Zhang, H. N.; Xu, Y., Chemical and Sensory Characterization of Cabernet Sauvignon Wine from Loess Plateau Region. *Molecules* (Basel, Switzerland) 2019, 24 (6), 1-10.
25. Wang, N.; Chen, S.; Zhou, Z., Characterization of volatile organic compounds as potential aging markers in Chinese wine by multivariable statistics. *Journal of the science of food and agriculture* 2019, 99 (14), 6444-6454.
26. Wang, S.; Wu, Q.; Nie, Y.; Wu, J.; Xu, Y., Construction of Synthetic Microbiota for Reproducible Flavor Compound Production of Chinese Light-Aroma-Type Liquor Produced by Solid-State Fermentation. *Appl Environ Microbiol* 2019, 85 (10), 1-10.
27. Wang, X.; Chen, Y.; Nie, Y.; Xu, Y., Improvement of extracellular secretion efficiency of *Bacillus naganoensis* pullum recombinant *Escherichia coli*: Peptide fusion and cell wall modification. *Protein expression and purification* 2019, 155, 1-10.
28. Wang, X.; Nie, Y.; Xu, Y., Industrially produced pullulanases with thermostability: Discovery, engineering, and heterologous expression. *Bioresource technology* 2019, 278, 360-371.
29. Wang, Y.; Chen, S.; Zhao, X.; Zhang, Y.; Wang, X.; Nie, Y.; Xu, Y., Enhancement of the production of *Bacillus niger* recombinant *Bacillus subtilis* by integrative expression. *Protein expression and purification* 2019, 159, 42-48.
30. Wei, D.; Fan, W.; Xu, Y., In Vitro Production and Identification of Angiotensin Converting Enzyme (ACE) Inhibitor from Distilled Spent Grain Prolamin Isolate. *Foods* (Basel, Switzerland) 2019, 8 (9), 1-10.
31. Wu, Q.; Zhi, Y.; Xu, Y., Systematically engineering the biosynthesis of a green biosurfactant surfactin by *Bacillus subtilis*. *Metabolic engineering* 2019, 52, 87-97.
32. Yang, S.; Fan, W.; Xu, Y., Melanoidins from Chinese Distilled Spent Grain: Content, Preliminary Structure, Antioxidant and Inhibitory Activities In Vitro. *Foods* (Basel, Switzerland) 2019, 8 (10), 1-10.
33. Zhang, D.; Jing, X.; Zhang, W.; Nie, Y.; Xu, Y., Highly selective synthesis of d -amino acids from readily available L-amino acids by one-pot biocatalytic stereoinversion cascade. *RSC Advances* 2019, 9, 29927-29935.
34. Zhang, L.; Cao, Y.; Tong, J.; Xu, Y., An alkylpyrazine synthetic mechanism involving L-threonine-3-dehydrogenase production of 2,5-dimethylpyrazine and 2,3,5-trimethylpyrazine by *Bacillus subtilis*. *Applied and Environmental Microbiology* 2019, e01807-19.
35. Zhang, M.; Yu, X. W.; Xu, Y.; Guo, R. T.; Swapna, G. V. T.; Szyperski, T.; Hunt, J. F.; Montelione, G. T., Structural Basis of Terminal Polypeptide Segment of *Rhizopus chinensis* Lipase Regulates Its Substrate Binding Affinity. *Biochemistry* 2019, 58 (30), 4830-4839.
36. Zhang, X.; Wang, C.; Wang, L.; Chen, S.; Xu, Y., Optimization and validation of a head space solid-phase microextraction chromatography-mass spectrometry method using central composite design for determination of aroma compounds in Chinese Baijiu. *Journal of chromatography. A* 2019, 460584.
37. Zhang, X. F.; Ai, Y. H.; Xu, Y.; Yu, X. W., High-level expression of *Aspergillus niger* lipase in *Pichia pastoris*: Characteristics and substrate specificity in vitro. *Food chemistry* 2019, 274, 305-313.
38. Zhang, Z.; Wang, D.; Xu, Y., Soluble expression of mature *Rhizopus chinensis* lipase in *Escherichia coli* and enhancement of its esterase activity. *Protein expression and purification* 2019, 163, 105443.
39. ZHANG, W. D., WANG Xiaolei,XU Yan, Regulation of Ester Synthesis Activity of *Rhizopus chinensis* Lipase by Chinese Universities 2019, 40 (4), 747-754.
40. Zhao, T.; Chen, S.; Li, H.; Xu, Y., Determination of Linoleic Acid Oxylipins in Chinese Baijiu Using Ultra-Performance Liquid Chromatography with Quadruple-Time-of-Flight Mass Spectrometry (UPLC-QTOF-MS) and Nuclear Magnetic Resonance. *Letters* 2019, 1-15.
41. Zhao, T.; Ni, D.; Hu, G.; Wang, L.; Chen, S.; Xu, Y., 6-(2-Formyl-5-methyl-1H-pyrrol-1-yl)hexanoic Acid as a Novel Functional Aroma Compound in Soy Sauce Aroma-Type Chinese Baijiu. *Journal of agricultural and food chemistry* 2019, 67 (28), 7700-7707.
42. Feng, X. M.; Nie, Y.; Xu, Y., Synthesis of alpha-Ketoisocaproate Through Substrate Coupling Reaction Catalyzed by *Escherichia coli* Dehydrogenase. *CHEMICAL JOURNAL OF CHINESE UNIVERSITIES-CHINESE* 2019, 40 (4), 698-704.
43. Zhang, W. N.; Jing, X.; Xu, Y., Synthesis of 4-Hydroxyisoleucine Catalyzed by Recombinant *Escherichia coli* Expressing 2-Ketoglutarate- dependent Dioxygenase. *CHEMICAL JOURNAL OF CHINESE UNIVERSITIES-CHINESE* 2019, 40 (06), 1172-1176.

2018年英文文章发表情况:

1. Nie, Y.; Wang, S.; Xu, Y.; Luo, S.; Zhao, Y.-L.; Xiao, R.; Montelione, G. T.; Hunt, J. F.; Szyperski, T., Enzyme Engine Structures and Kinetic Profiling of Substrate Libraries: Alcohol Dehydrogenases for Stereospecific Synthesis of a B Alcohols. *ACS Catalysis* 2018, 8 (6), 5145-5152
2. Zhang, R.; Jiang, J.; Zhou, J.; Xu, Y.; Xiao, R.; Xia, X.; Rao, Z., Biofunctionalized “Kiwifruit-Assembly” o Mesoporous ZnO/Carbon Nanoparticles for Efficient Asymmetric Catalysis. *Advanced Materials* 2018, 30 (11), 1705443
3. Du, H.; Song, ZW; Xu, Y., Ethyl Carbamate Formation Regulated by Lactic Acid Bacteria and Nonconventional Fermentation of Chinese Moutai-Flavor Liquor. *Journal of Agricultural and Food Chemistry* 2018 66(1): 387-392
4. Huang, L.; Ma, Y.; Tian, X.; Li, J. M.; Li, L. X.; Tang, K.; Xu, Y., Chemosensory characteristics of regional Vidal icev Canada. *Food Chemistry* 2018, 261, 66-74
5. Sun, W. H.; Wang, Y. Z.; Xu, Y.; Yu, X. W., Genome-wide analysis of long non-coding RNAs in *Pichia pastoris* sequencing. *Genomics* 2018
6. Cui, K.; Wu, Q.; Xu, Y., Biodegradation of Ethyl Carbamate and Urea with *Lysinibacillus sphaericus* MT3 Fermentation. *J Agric Food Chem* 2018, 66 (6), 1583-1590
7. Deng, Y.; Nie, Y.; Zhang, Y.; Wang, Y.; Xu, Y., Improved inducible expression of *Bacillus naganoensis* pullulana *Bacillus subtilis* by enhancer regulation. *Protein expression and purification* 2018, 148, 9-15
8. Mo, H.-M.; Xu, Y.; Yu, X.-W., Improved Soluble Expression and Catalytic Activity of a Thermostable Esterase Using a Screening System Based on a Split-GFP Assembly. *Journal of Agricultural and Food Chemistry* 2018, 66 (48), 12756-1276
9. Zhao, T.; Chen, S.; Li, H.; Xu, Y., Identification of 2-Hydroxymethyl-3,6-diethyl-5-methylpyrazine as a Key Retronase Compound in Soy Sauce Aroma Type Baijiu Using Sensory-Guided Isolation Assisted by Multivariate Data Analysis. *Jou and Food Chemistry* 2018, 66 (40), 10496-10505
10. Wang, B.; Wu, Q.; Xu, Y.; Sun, B., Specific Volumetric Weight-Driven Shift in Microbiota Compositions With Saccharomyces Change in Starter for Chinese Baijiu Fermentation. *Frontiers in Microbiology* 2018, 9 (2349)
11. Wang, X.; Nie, Y.; Xu, Y., Improvement of the Activity and Stability of Starch-Debranching Pullulanase from *Bacillus* Tailoring of the Active Sites Lining the Catalytic Pocket. *Journal of Agricultural and Food Chemistry* 2018, 66 (50), 13236-13244
12. Liang, C.; Nie, Y.; Xu, Y., Highly Stereoselective Reduction of Bulky Carbonyl Compounds by Carbonyl Reductase. *Environ Microbiol* 2018, 20 (11), 2438-2444
13. Chen, S.; Xu, Y.; Qian MC., Comparison of the aromatic profile of traditional and modern types of Huang Jiu (Chinese wine) aroma extract dilution analysis and chemical analysis. *Flavour Fragr J.* 2018, 33, 263-271
14. Yang, Yihan.; Wang, D.; Zhang, Z.; Xu, Y., Activation of Esterification Activity of *Rhizopus Chinensis* Lipase in Organic Surfactant. *Chemical Journal of Chinese Universities*, 2018, 39(9): 1948-1953
15. Wang, XS; Du, H; Zhang, Y; Xu, Y. Environmental Microbiota Drives Microbial Succession and Metabolic Profiles of Chinese Baijiu Fermentation. *Appl. Environ. Microbiol.* 2018 84(4): e02369-17

2017年英文文章发表情况:

1. Y. Ma, K. Tang, Y. Xu, J.M. Li. Characterization of the Key Aroma Compounds in Chinese Vidal Icewine by Comprehensive Olfactometry, Quantitative Measurements, Aroma Recombination, and Omission Tests. *Journal of Agricultural and Food Chemistry* 2017, 65 (1): 394-401
2. S Sha, S Chen, M Qian, Y Xu. Characterization of the typical potent odorants in Chinese roasted sesame-like headspace solid phase microextraction-aroma extract dilution analysis, with special emphasis on sulfur-containing compounds. *Journal of Agricultural and Food Chemistry* 2017, 65 (1): 123-131
3. K. Tang, T. Liu, Y. Han, Y. Xu, J.M. Li. The Importance of Monomeric Anthocyanins in the Definition of Wine Color. *African Journal of Enology and Viticulture*. 2017 38(1): 1-10
4. GY Jin, Y Zhu, Y Xu, Mystery behind Chinese Liquor Fermentation, *Trends in Food Science and Technology*, 2017, 65 (1): 1-10
5. Wang P, Wu Q, Jiang XJ, Tang JL, Wang ZQ, Xu Y. *Bacillus licheniformis* affects the microbial community and may induce spontaneous fermentation of Daqu starter for Chinese liquor making. *International Journal of Food Microbiology* 2017, 235: 10-16
6. KP Li, RZ Zhang, Y Xu, ZM Wu, J Li, XT Zhou, JW Jiang, HY Liu, R Xiao. Sortase A-mediated carbonyl reductases as novel biocatalysts with improved thermostability and catalytic efficiency. *Scientific Reports* 2017, 7: 10976.
7. Y Zhi, Q Wu, Y Xu. Production of surfactin from waste distillers' grains by co-culture fermentation of two *Bacillus* strains. *Bioresource Technology* 2017, 235: 96-103
8. Y Zhi, Q Wu, Y Xu. Genome and transcriptome analysis of surfactin biosynthesis in *Bacillus amyloliquefaciens* M1. *Microbiology* 2017, 163 (7): 10976.

9. XD Wang, XW Yu, Y Xu. Effects of UPR and ERAD pathway on the prolyl endopeptidase production in Pichia pas nitrogen source. *Journal of Industrial Microbiology and Biotechnology*, 2017, 44(7): 1053-1063
10. YY Guo, XW Yu, Y Xu. Cloning, expression and characterization of two thermostable esterases from Aquifex ae molecular catalysis B: Enzymatic. 2017. 133: 220-229
11. Taiqiang Sun, Bin Li, Yao Nie, Dong Wang and Yan Xu. Enhancement of asymmetric N,N-dimethyl-3-keto-3-(2-thienyl)-1-propanamine to corresponding (S)-enantiomer by fusion of carbonyl re dehydrogenase. *Bioresources and Bioprocessing* 2017, DOI 10.1186/s40643-017-0151-y1
12. Zhe-wei Song, Hai Du, Yan Zhang and Yan Xu. Unravelling core functional microbiota in traditional solid-state high-throughput amplicons and metatranscriptomics sequencing. *Frontiers in Microbiology* 2017. 8:1294
13. XW Yu, MY, CH Jiang, XF Zhang, Y Xu. N-Glycosylation engineering to improve the constitutive expression of R in Komagataella phaffii. *Journal of Agricultural and Food Chemistry* 2017. 65: 6009-6015
14. S Chen, S Sha, Michael Qian, Y Xu. Characterization of Volatile Sulfur Compounds in Moutai Liquors by Headspace Microextraction Gas Chromatography-Pulsed. *Journal of Food Science* 2017. 82, 2816-2822
15. Qun Wu, Kaixiang Cui, Jianchun Lin, Yang Zhu, Yan Xu. Urea production by yeasts other than *Saccharomyces* FEMS Yeast Research. 2017. 17(7):fox072
16. Jun Liu, Qun Wu, Peng Wang, Jianchun Lin, Ling Huang, Yan Xu. Synergistic effect in core microbiota a metabolism in spontaneous Chinese liquor fermentation. *Appl. Environ. Microbiol.* 2017, 83:e01475-17
17. Yan Zhi, Qun Wu, Rubing Du and Yan Xu. Zygosaccharomyces bailii Is a Potential Producer of Various Flavor Compounds in Maotai-Flavor Liquor Fermentation. *Frontiers in Microbiology* 2017, 8:2609
18. Qun Wu, Jianchun Lin, Kaixiang Cui, Rubin Du, Yang Zhu, and Yan Xu. Effect of Microbial Interaction on Urea Metabolism in Chinese Liquor Fermentation. *J. Agric. Food Chem.* 2017, 65, 11133-11139
19. Xiao-Wei Yu, Wei-Hong Sun, Ying-Zheng Wang, Yan Xu. Identification of novel factors enhancing recombinant protein expression in multi-copy *Komagataella phaffii* based on transcriptomic analysis of overexpression effects. *Scientific Reports* 2017, 7:10003.
20. Song, Z.; Du, H.; Zhang, Y.; Xu, Y., Unraveling Core Functional Microbiota in Traditional Solid-State Fermentation by High-Throughput Amplicons and Metatranscriptomics. *Frontiers in Microbiology*. 2017. 8(1294).

2016年英文文章发表情况:

1. Zhu WY, Ren C, Nie Y, et al. Quantification of ochratoxin A in Chinese liquors by a new solid-phase extraction method combined with HPLC-FLD method[J]. *Food Control* 2016;64:37.
2. Zhu MX, Fan WL, Xu Y, et al. 1,1-Diethoxymethane and methanethiol as age markers in Chinese roasted-seed-based flavour type liquor[J]. *European Food Research and Technology* 2016;242:1985.
3. Zhi Y, Wu Q, Du H, et al. Biocontrol of geosmin-producing *Streptomyces* spp. by two *Bacillus* strains from Chinese traditional liquor factories. *International Journal of Food Microbiology* 2016;231:1.
4. Zhang RZ, Wang L, Xu Y, et al. In situ expression of (R)-carbonyl reductase rebalancing an asymmetric stereoconversion efficiency of racemic mixture to (S)-phenyl-1,2-ethanediol in *Candida parapsilosis* CCTCC M20311. *Chinese Journal of Biotechnology* 2016;15.
5. Yu X-W, Xu Y, Xiao R. Lipases from the genus *Rhizopus*: Characteristics, expression, protein engineering and application. *Lipid Research* 2016;64:47.
6. Wu Q, Kong Y, Xu Y. Flavor Profile of Chinese Liquor Is Altered by Interactions of Intrinsic and Extrinsic Microorganisms. *Environmental Microbiology* 2016;82:422.
7. Song W, Nie Y, Mu XQ, et al. Enhancement of extracellular expression of *Bacillus naganoensis* pullulanase from *Bacillus subtilis*: Effects of promoter and host[J]. *Protein Expression and Purification* 2016;124:23.
8. Ren C, Wen ZQ, Xu Y, et al. Clostridia: a flexible microbial platform for the production of alcohols[J]. *Current Biology* 2016;35:65.
9. Li YH, Zhang RZ, Xu Y, et al. Efficient bioreduction of 2-hydroxyacetophenone to (S)-1-phenyl-1,2-ethanediol by recombinant expression of (S)-carbonyl reductase II in *Candida parapsilosis* CCTCC M203011[J]. *Process Biochemistry* 2016;51:1175.
10. Li NQ, Chou H, Xu Y. Improved cadaverine production from mutant *Klebsiella oxytoca* lysine decarboxylase[J]. *Journal of Biotechnology* 2016;16:299.
11. Li M, Nie Y, Mu XQ, et al. Highly selective anti-Prelog synthesis of optically active aryl alcohols by recombinant expressing stereospecific alcohol dehydrogenase[J]. *Preparative Biochemistry & Biotechnology* 2016;46:429.
12. Li B, Nie Y, Mu XQ, et al. De novo construction of multi-enzyme system for one-pot deracemization of (R,S)-1-phenyl-1,2-ethanediol by stereoinversion of (S)-enantiomer to the corresponding counterpart[J]. *Journal of Molecular Catalysis B-Enzymatic* 2016;2:29.

13. Jiang T, Kang C, Yu XW, et al. High-level expression of prolyl endopeptidase in *Pichia pastoris* using PLA(2) : Journal of Molecular Catalysis B-Enzymatic 2016;125:81.
14. Hu XL, Du H, Ren C, et al. Illuminating Anaerobic Microbial Community and Cooccurrence Patterns across Chinese Liquor Fermentation Pit Muds[J]. Applied and Environmental Microbiology 2016;82:2506.
15. Chen JX, Xu Y. Analyzing the Characteristics of Roasting Process for Chinese Rice Wine by Fluidized Bed Using S Food Science and Technology Research 2016;22:159.

2015年英文文章发表情况:

1. Hu, X.L.; Du, H.; Xu, Y., Identification and quantification of the caproic acid-producing bacterium Clostridium fermentation of pit mud used for Chinese strong-aroma type liquor production. Int. J. Food Microbiol. 2015, 214, 116-2
2. Meng, X.; Wu, Q.; Wang, L.; Wang, D.; Chen, L.; Xu, Y., Improving flavor metabolism of *Saccharomyces cerevisiae* and *Bacillus licheniformis* for Chinese Maotai-flavor liquor making. J Ind Microbiol Biotechnol 2015, 42, 1601-8.
3. Zhou, X.; Zhang, R.; Xu, Y.; Liang, H.; Jiang, J.; Xiao, R., Coupled (R)-carbonyl reductase and glucose dehydrogenase for phenyl-1, 2-ethanediol biosynthesis with excellent stereochemical selectivity. Process Biochemistry 2015, 50, 1807-1813
4. Zhao, Y.; Xu, Y.; Jiang, C., Efficient biosynthesis of γ -decalactone in ionic liquids by immobilized whole cells of *Yarrowia lipolytica* on attapulgite. Bioprocess and biosystems engineering 2015, 38, 2045-2052.
5. Du, H.; Lu, H.; Xu, Y., Influence of Geosmin-Producing *Streptomyces* on the Growth and Volatile Metabolites of Chinese Liquor Fermentation. Journal of Agricultural and Food Chemistry 2015, 63 (1), 290-296;
6. Fan, H.; Fan, W.; Xu, Y., Characterization of Key Odorants in Chinese Chixiang Aroma-Type Liquor by Gas Chromatography-Olfactometry, Quantitative Measurements, Aroma Recombination, and Omission Studies. Journal of Agricultural and Food Chemistry 2015, 63 (14), 3660-3668;
7. Ge, X.Y.; Xu, Y.; Chen, X.; Zhang, L.-Y., Regulation of Metabolic Flux in *Lactobacillus casei* for Lactic Acid Production by IdhL Gene with Two-Stage Oxygen Supply Strategy. Journal of Microbiology and Biotechnology 2015, 25 (1), 81-88;
8. Kang, C.; Yu, X.-W.; Xu, Y., Cloning and expression of a novel prolyl endopeptidase from *Aspergillus oryzae* and its characterization. J Ind Microbiol Biotechnol 2015, 42 (2), 263-272;
9. Liu, A.; Yu, X.-W.; Sha, C.; Xu, Y., Streptomyces violaceoruber Phospholipase A2: Expression in *Pichia pastoris* and Application in Oil Degumming. Applied Biochemistry and Biotechnology 2015, 175 (6), 3195-3206;
10. Mu, G. C.; Nie, Y.; Mu, X. Q.; Xu, Y.; Xiao, R., Single Amino Acid Substitution in the Pullulanase of *Klebsiella variabilis* for Thermostability and Catalytic Efficiency. Applied biochemistry and biotechnology 2015, 176 (6), 1736-45;
11. Tang, K.; Ma, L.; Han, Y.H.; Nie, Y.; Li, J.M.; Xu, Y., Comparison and Chemometric Analysis of the Phenolic Compounds Composition of Chinese Wines. Journal of Food Science 2015, 80 (1), 20-28;
12. Wu, Q.; Chen, B.; Xu, Y., Regulating yeast flavor metabolism by controlling saccharification reaction rate during saccharification and fermentation of Chinese Maotai-flavor liquor. Int. J. Food Microbiol. 2015, 200, 39-46;
13. Wu, Q.; Zhang, R.; Peng, S.; Xu, Y., Transcriptional Characteristics Associated with Lichenysin Biosynthesis in *Bacillus licheniformis* during Chinese Maotai-Flavor Liquor Making. Journal of Agricultural and Food Chemistry 2015, 63 (3), 888-893;
14. Wu, Q.; Zhu, W.; Wang, W.; Xu, Y., Effect of yeast species on the terpenoids profile of Chinese light-style liquor. Journal of Agricultural and Food Chemistry 2015, 63 (168), 390-395;
15. Yang, M.; Yu, X.W.; Zheng, H.; Sha, C.; Zhao, C.; Qian, M.; Xu, Y., Role of N-linked glycosylation in the secondary metabolites properties of *Rhizopus chinensis* lipase expressed in *Pichia pastoris*. Microbial Cell Factories 2015 , 14 (1) :1-14



技术支持：信息化建设与管理中心

地址：江苏省无锡市蠡湖大道1800号江南大学生物工程学院B711
邮编：214122
联系电话：0510-85918201



微信服务号



微信订阅号