## Jian Wu

## List of Publications by Year

 in descending orderSource: https:|/exaly.com/author-pdf/1132758/publications.pdf
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## 1

 High Acetone-Butanol-Ethanol Production from Food Waste by Recombinant <i> Clostridium1 saccharoperbutylacetonicum</i> in Batch and Continuous Immobilized-Cell Fermentation. ACS
Sustainable Chemistry and Engineering, 2020, 8, 9822-9832.

2
Non-sterile fermentation of food waste using thermophilic and alkaliphilic Bacillus licheniformis YNP5-TSU for 2,3-butanediol production. Waste Management, 2021, 120, 248-256.

> Thermal inactivation of Salmonella, Shiga toxin-producing Escherichia coli, Listeria monocytogenes,

3 and a surrogate (Pediococcus acidilactici) on raisins, apricot halves, and macadamia nuts using
vacuum-steam pasteurization. International Journal of Food Microbiology, 2020, 333, 108814.
4 Inactivation of Salmonella and Surrogate Bacteria on Cashews and Macadamia Nuts Exposed to
Commercial Propylene Oxide Processing Conditions. Journal of Food Protection, 2018, 81, 417-423.
1.7

13

Complexing hemp seed protein with pectin for improved emulsion stability. Journal of Food Science,

Co-Production of Protein Hydrolysates and 2,3-Buta
Chemistry and Engineering, 2021, 9, 15166-15174.
Inhibiting foodborne pathogens Vibrio parahaemolyticus and Listeria monocytogenes using extracts
7 from traditional medicine: Chinese gallnut, pomegranate peel, Baikal skullcap root and forsythia

