## Haikuan Wang

## List of Publications by Citations

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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.

12<br/>papers268<br/>citations7<br/>h-index14<br/>g-index14<br/>ext. papers306<br/>ext. citations3.2<br/>avg, IF2.66<br/>L-index

| #  | Paper   | IF  | Citations |
|----|---|-----|-----------|
| 12 | Production and characterization of antifungal compounds produced by Lactobacillus plantarum IMAU10014. <i>PLoS ONE</i> , <b>2012</b> , 7, e29452  | 3.7 | 103       |
| 11 | ACE-inhibitory activity and gamma-aminobutyric acid content of fermented skim milk by Lactobacillus helveticus isolated from Xinjiang koumiss in China. <i>European Food Research and Technology</i> , <b>2009</b> , 228, 607-612 | 3.4 | 67        |
| 10 | Genome shuffling improves production of the low-temperature alkalophilic lipase by Acinetobacter johnsonii. <i>Biotechnology Letters</i> , <b>2012</b> , 34, 145-51   | 3   | 19        |
| 9  | Solid-state fermentation of whole oats to yield a synbiotic food rich in lactic acid bacteria and prebiotics. <i>Food and Function</i> , <b>2015</b> , 6, 2620-5  | 6.1 | 18        |
| 8  | An application in Gouda cheese manufacture for a strain of Lactobacillus helveticus ND01. <i>International Journal of Dairy Technology</i> , <b>2011</b> , 64, 386-393  | 3.7 | 14        |
| 7  | A Novel Antidiabetic Food Produced Solid-State Fermentation of Tartary Buckwheat by TK9 and TK1501. <i>Food Technology and Biotechnology</i> , <b>2018</b> , 56, 373-380  | 2.1 | 12        |
| 6  | Purification and Characterisation of a Fibrinolytic Enzyme from var <i>Food Technology and Biotechnology</i> , <b>2015</b> , 53, 243-248  | 2.1 | 8         |
| 5  | The Effect of Lactic Acid Bacteria in Food and Feed and Their Impact on Food Safety. <i>International Journal of Food Engineering</i> , <b>2014</b> , 10, 203-210   | 1.9 | 7         |
| 4  | The Vitro Fermentation of Six Functional Oligosaccharides by Clostridium butyricum TK2 and Clostridium butyricum CB8. <i>Food Science and Technology Research</i> , <b>2014</b> , 20, 1005-1011                                   | 0.8 | 7         |
| 3  | A survey of some antifungal properties of lactic acid bacteria isolates from koumiss in China. <i>International Journal of Dairy Technology</i> , <b>2011</b> , 64, 585-590   | 3.7 | 6         |
| 2  | Screening and characterization of a novel alkaline lipase from Acinetobacter calcoaceticus 1-7 Isolated from bohai bay in china for detergent formulation. <i>Brazilian Journal of Microbiology</i> , <b>2012</b> , 43, 148-56    | 2.2 | 4         |
| 1  | QSAR study and the hydrolysis activity prediction of three alkaline lipases from different lipase-producing microorganisms. <i>Lipids in Health and Disease</i> , <b>2012</b> , 11, 124   | 4.4 | 3         |