Haikuan Wang

List of Publications by Year in Descending Order

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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
papers268
citations7
h-index14
g-index14
ext. papers306
ext. citations3.2
avg, IF2.66
L-index

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