

Xin Wang

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,608
citations

361413

20
h-index

315739

38
g-index

40
all docs

40
docs citations

40
times ranked

1755
citing authors

#	ARTICLE	IF	CITATIONS
1	Pectin extracted from apple pomace and citrus peel by subcritical water. <i>Food Hydrocolloids</i> , 2014, 38, 129-137.	10.7	369
2	Optimization, partial characterization and antioxidant activity of an exopolysaccharide from <i>Lactobacillus plantarum</i> KX041. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 1173-1184.	7.5	163
3	Characterization of pectic polysaccharides extracted from apple pomace by hot-compressed water. <i>Carbohydrate Polymers</i> , 2014, 102, 174-184.	10.2	142
4	A review on recycling techniques for bioethanol production from lignocellulosic biomass. <i>Renewable and Sustainable Energy Reviews</i> , 2021, 149, 111370.	16.4	80
5	Improvement of simultaneous determination of neutral monosaccharides and uronic acids by gas chromatography. <i>Food Chemistry</i> , 2017, 220, 198-207.	8.2	79
6	Purification, characterization and bioactivity of exopolysaccharides produced by <i>Lactobacillus plantarum</i> KX041. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 480-492.	7.5	78
7	Anti-obesity effect of <i>Lactobacillus rhamnosus</i> LS-8 and <i>Lactobacillus crustorum</i> MN047 on high-fat and high-fructose diet mice base on inflammatory response alleviation and gut microbiota regulation. <i>European Journal of Nutrition</i> , 2020, 59, 2709-2728.	3.9	69
8	Integrating enzymatic hydrolysis into subcritical water pretreatment optimization for bioethanol production from wheat straw. <i>Science of the Total Environment</i> , 2021, 770, 145321.	8.0	46
9	The antimicrobial activity of coenzyme Q0 against planktonic and biofilm forms of <i>Cronobacter sakazakii</i> . <i>Food Microbiology</i> , 2020, 86, 103337.	4.2	40
10	Current status and potentiality of class II bacteriocins from lactic acid bacteria: structure, mode of action and applications in the food industry. <i>Trends in Food Science and Technology</i> , 2022, 120, 387-401.	15.1	38
11	Effective ethanol production by reutilizing waste distillage anaerobic digestion effluent in an integrated fermentation process coupled with both ethanol and methane fermentations. <i>Bioprocess and Biosystems Engineering</i> , 2010, 33, 1067-1075.	3.4	37
12	Systematic evaluation of a series of pectic polysaccharides extracted from apple pomace by regulation of subcritical water conditions. <i>Food Chemistry</i> , 2022, 368, 130833.	8.2	36
13	<i>Lactobacillus coryniformis</i> MXJ32 administration ameliorates azoxymethane/dextran sulfate sodium-induced colitis-associated colorectal cancer via reshaping intestinal microenvironment and alleviating inflammatory response. <i>European Journal of Nutrition</i> , 2022, 61, 85-99.	3.9	31
14	Apple pomace as a potential valuable resource for full-components utilization: A review. <i>Journal of Cleaner Production</i> , 2021, 329, 129676.	9.3	31
15	Fermentation optimization and kinetic model for high cell density culture of a probiotic microorganism: <i>Lactobacillus rhamnosus</i> LS-8. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 515-528.	3.4	28
16	Mining, heterologous expression, purification and characterization of 14 novel bacteriocins from <i>Lactobacillus rhamnosus</i> LS-8. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 2162-2176.	7.5	28
17	Effect of Coenzyme Q0 on biofilm formation and attachment-invasion efficiency of <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2018, 90, 274-281.	5.5	27
18	Characterization and antibacterial action mode of bacteriocin BMP32r and its application as antimicrobial agent for the therapy of multidrug-resistant bacterial infection. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 845-854.	7.5	24

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19	A novel antimicrobial substance produced by <i>Lactobacillus rhamnosus</i> LS8. <i>Food Control</i> , 2017, 73, 754-760.	5.5	22
20	Highly efficient and cost-effective removal of patulin from apple juice by surface engineering of diatomite with sulfur-functionalized graphene oxide. <i>Food Chemistry</i> , 2019, 300, 125111.	8.2	22
21	Action mode of bacteriocin BM1829 against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> . <i>Food Bioscience</i> , 2021, 39, 100794.	4.4	21
22	A novel closed-circuit circulation system about integrated ethanol-methane fermentation process based on the subcritical water pretreatment of corn stover. <i>Journal of Cleaner Production</i> , 2018, 180, 472-481.	9.3	20
23	Purification, characterization, and mode of action of a novel bacteriocin BM173 from <i>Lactobacillus crustorum</i> MN047 and its effect on biofilm formation of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> . <i>Journal of Dairy Science</i> , 2021, 104, 1474-1483.	3.4	20
24	Stability of bioactive compounds and in vitro gastrointestinal digestion of red beetroot jam: Effect of processing and storage. <i>Food Bioscience</i> , 2020, 38, 100788.	4.4	19
25	Isolation of Thermostable Lignocellulosic Bacteria From Chicken Manure Compost and a M42 Family Endocellulase Cloning From <i>Geobacillus thermodenitrificans</i> Y7. <i>Frontiers in Microbiology</i> , 2020, 11, 281.	3.5	19
26	Anti-Adhesion Effects of <i>Lactobacillus</i> Strains on Caco-2 Cells Against <i>Escherichia Coli</i> and Their Application in Ameliorating the Symptoms of Dextran Sulfate Sodium-Induced Colitis in Mice. <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 1632-1643.	3.9	17
27	Comparison of chemical constituents of <i>Eurotium cristatum</i> -mediated pure and mixed fermentation in summer-autumn tea. <i>LWT - Food Science and Technology</i> , 2021, 143, 111132.	5.2	16
28	The probiotic <i>Companilactobacillus crustorum</i> MN047 alleviates colitis-associated tumorigenesis via modulating the intestinal microenvironment. <i>Food and Function</i> , 2021, 12, 11331-11342.	4.6	16
29	<i>Lactobacillus rhamnosus</i> LS8 Ameliorates Azoxymethane/Dextran Sulfate Sodium-Induced Colitis-Associated Tumorigenesis in Mice via Regulating Gut Microbiota and Inhibiting Inflammation. <i>Probiotics and Antimicrobial Proteins</i> , 2022, 14, 947-959.	3.9	14
30	Protective Effects of <i>Companilactobacillus crustorum</i> MN047 against Dextran Sulfate Sodium-Induced Ulcerative Colitis: A Fecal Microbiota Transplantation Study. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1547-1561.	5.2	11
31	Protective effect of a multi-strain probiotics mixture on azoxymethane/dextran sulfate sodium-induced colon carcinogenesis. <i>Food Bioscience</i> , 2021, 44, 101346.	4.4	10
32	A review on the potential use of natural products in overweight and obesity. <i>Phytotherapy Research</i> , 2022, 36, 1990-2015.	5.8	7
33	Revealing the effects of <i>Moringa oleifera</i> Lam. leaves addition on Fuzhuan Brick Tea by metabolomic and microbiota analysis. <i>LWT - Food Science and Technology</i> , 2022, 156, 113014.	5.2	6
34	Interaction of <i>Companilactobacillus crustorum</i> MN047-derived bacteriocins with gut microbiota. <i>Food Chemistry</i> , 2022, 396, 133730.	8.2	6
35	Mining and heterologous expression of bacteriocins from <i>Limosilactobacillus fermentum</i> LBM97. <i>Food Bioscience</i> , 2021, 44, 101389.	4.4	4
36	Pretreatment. , 2021, , 87-112.		3

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37	A Novel Polyphenol Oxidoreductase OhLac from <i>Ochrobactrum</i> sp. J10 for Lignin Degradation. <i>Frontiers in Microbiology</i> , 2021, 12, 694166.	3.5	3
38	Antibiofilm Effects of Bacteriocin BMP32r on <i>Listeria monocytogenes</i> . <i>Probiotics and Antimicrobial Proteins</i> , 2022, 14, 1067-1076.	3.9	3
39	More than biofuels. , 2021, , 31-51.		2
40	Development of an electroporation method and expression patterns of bacteriocin-encoding genes in <i>Companilactobacillus crustorum</i> MN047. <i>Food Bioscience</i> , 2021, 44, 101420.	4.4	1