

# 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	Lactobacillus coryniformis MXJ32 administration ameliorates azoxymethane/dextran sulfate sodium-induced colitis-associated colorectal cancer via reshaping intestinal microenvironment and alleviating inflammatory response. European Journal of Nutrition, 2022, 61, 85-99.	3.9	31
2	Systematic evaluation of a series of pectic polysaccharides extracted from apple pomace by regulation of subcritical water conditions. Food Chemistry, 2022, 368, 130833.	8.2	36
3	Antibiofilm Effects of Bacteriocin BMP32r on Listeria monocytogenes. Probiotics and Antimicrobial Proteins, 2022, 14, 1067-1076.	3.9	3
4	Revealing the effects of Moringa oleifera Lam. leaves addition on Fuzhuan Brick Tea by metabolomic and microbiota analysis. LWT - Food Science and Technology, 2022, 156, 113014.	5.2	6
5	Protective Effects of <i>Companilactobacillus crustorum</i> MN047 against Dextran Sulfate Sodium-Induced Ulcerative Colitis: A Fecal Microbiota Transplantation Study. Journal of Agricultural and Food Chemistry, 2022, 70, 1547-1561.	5.2	11
6	Current status and potentiality of class II bacteriocins from lactic acid bacteria: structure, mode of action and applications in the food industry. Trends in Food Science and Technology, 2022, 120, 387-401.	15.1	38
7	A review on the potential use of natural products in overweight and obesity. Phytotherapy Research, 2022, 36, 1990-2015.	5.8	7
8	Interaction of <i>Companilactobacillus crustorum</i> MN047-derived bacteriocins with gut microbiota. Food Chemistry, 2022, 396, 133730.	8.2	6
9	Lactocaseibacillus rhamnosus LS8 Ameliorates Azoxymethane/Dextran Sulfate Sodium-Induced Colitis-Associated Tumorigenesis in Mice via Regulating Gut Microbiota and Inhibiting Inflammation. Probiotics and Antimicrobial Proteins, 2022, 14, 947-959.	3.9	14
10	Action mode of bacteriocin BM1829 against Escherichia coli and Staphylococcus aureus. Food Bioscience, 2021, 39, 100794.	4.4	21
11	Purification, characterization, and mode of action of a novel bacteriocin BM173 from Lactobacillus crustorum MN047 and its effect on biofilm formation of Escherichia coli and Staphylococcus aureus. Journal of Dairy Science, 2021, 104, 1474-1483.	3.4	20
12	More than biofuels. , 2021, , 31-51.		2
13	Anti-Adhesion Effects of Lactobacillus Strains on Caco-2 Cells Against Escherichia Coli and Their Application in Ameliorating the Symptoms of Dextran Sulfate Sodium-Induced Colitis in Mice. Probiotics and Antimicrobial Proteins, 2021, 13, 1632-1643.	3.9	17
14	Comparison of chemical constituents of Eurotium cristatum-mediated pure and mixed fermentation in summer-autumn tea. LWT - Food Science and Technology, 2021, 143, 111132.	5.2	16
15	Integrating enzymatic hydrolysis into subcritical water pretreatment optimization for bioethanol production from wheat straw. Science of the Total Environment, 2021, 770, 145321.	8.0	46
16	Mining and heterologous expression of bacteriocins from Limosilactobacillus fermentum LBM97. Food Bioscience, 2021, 44, 101389.	4.4	4
17	A review on recycling techniques for bioethanol production from lignocellulosic biomass. Renewable and Sustainable Energy Reviews, 2021, 149, 111370.	16.4	80
18	Protective effect of a multi-strain probiotics mixture on azoxymethane/dextran sulfate sodium-induced colon carcinogenesis. Food Bioscience, 2021, 44, 101346.	4.4	10

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19	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
20	Pretreatment. , 2021, , 87-112.		3
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	Improvement of simultaneous determination of neutral monosaccharides and uronic acids by gas chromatography. <i>Food Chemistry</i> , 2017, 220, 198-207.	8.2	79

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37	A novel antimicrobial substance produced by <i>Lactobacillus rhamnosus</i> LS8. <i>Food Control</i> , 2017, 73, 754-760.	5.5	22
38	Characterization of pectic polysaccharides extracted from apple pomace by hot-compressed water. <i>Carbohydrate Polymers</i> , 2014, 102, 174-184.	10.2	142
39	Pectin extracted from apple pomace and citrus peel by subcritical water. <i>Food Hydrocolloids</i> , 2014, 38, 129-137.	10.7	369
40	Effective ethanol production by reutilizing waste distillate 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