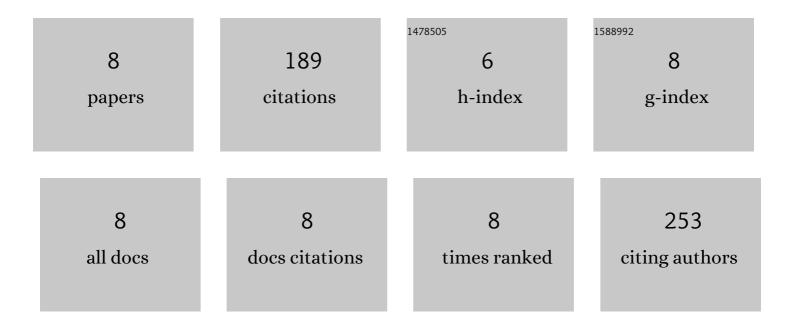
Lusha Wei

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2445162/publications.pdf Version: 2024-02-01



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#	Article	IF	CITATIONS
1	Quality characteristics and antioxidant activities of goat milk yogurt with added jujube pulp. Food Chemistry, 2019, 277, 238-245.	8.2	96
2	Optimization of alkaline extraction of hemicellulose from sweet sorghum bagasse and its direct application for the production of acidic xylooligosaccharides by Bacillus subtilis strain MR44. PLoS ONE, 2018, 13, e0195616.	2.5	23
3	Metabolic potential of Bacillus subtilis 168 for the direct conversion of xylans to fermentation products. Applied Microbiology and Biotechnology, 2016, 100, 1501-1510.	3.6	20
4	Association study between genetic polymorphisms in folate metabolism and gastric cancer susceptibility in Chinese Han population: A case–control study. Molecular Genetics & Genomic Medicine, 2019, 7, e633.	1.2	18
5	Identification of dominant fungal contamination of walnut in Northwestern China and effects of storage conditions on walnut kernels. Scientia Horticulturae, 2020, 264, 109141.	3.6	14
6	Production, characterization, and prebiotic activity of oligosaccharides from konjac glucomannan by Bacillus amyloliquefaciens WX-1. Journal of Functional Foods, 2022, 88, 104872.	3.4	9
7	Production of acidic xylooligosaccharides from methylglucuronoarabinoxylans by <i>Bacillus subtilis</i> strain <scp>MR44</scp> . Journal of Chemical Technology and Biotechnology, 2016, 91, 2056-2062.	3.2	6
8	MALDIâ€TOFâ€MS analysis of hydrolysis products of beechwood and birchwood xylans catalyzed by xylanase from Bacillus subtilis. Journal of Food Biochemistry, 2021, 45, e13841.	2.9	3