

Xinzhuang Zhang

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

172
citations

1307594

7
h-index

1372567

10
g-index

11
all docs

11
docs citations

11
times ranked

266
citing authors

#	ARTICLE	IF	CITATIONS
1	A Fast PCR Test for the Simultaneous Identification of Species and Gender in Horses, Donkeys, Mules and Hinnies. <i>Journal of Equine Veterinary Science</i> , 2021, 102, 103458.	0.9	0
2	The distinct transcriptomes of fast-twitch and slow-twitch muscles in Mongolian horses. <i>Comparative Biochemistry and Physiology Part D: Genomics and Proteomics</i> , 2020, 33, 100649.	1.0	5
3	The Composition and Predictive Function of the Fecal Microbiota Differ Between Young and Adult Donkeys. <i>Frontiers in Microbiology</i> , 2020, 11, 596394.	3.5	6
4	Characterization and comparison of the bacterial microbiota in different gastrointestinal tract compartments of Mongolian horses. <i>MicrobiologyOpen</i> , 2020, 9, 1085-1101.	3.0	23
5	Identification of piRNAs and piRNA clusters in the testes of the Mongolian horse. <i>Scientific Reports</i> , 2019, 9, 5022.	3.3	12
6	Microbial diversity within the digestive tract contents of Dezhou donkeys. <i>PLoS ONE</i> , 2019, 14, e0226186.	2.5	26
7	Nitrate decreases ruminal methane production with slight changes to ruminal methanogen composition of nitrate-adapted steers. <i>BMC Microbiology</i> , 2018, 18, 21.	3.3	12
8	Growth performance and development of internal organ, and gastrointestinal tract of calf supplementation with calcium propionate at various stages of growth period. <i>PLoS ONE</i> , 2017, 12, e0179940.	2.5	14
9	Effect of Mulberry Leaf Extracts on Color, Lipid Oxidation, Antioxidant Enzyme Activities and Oxidative Breakdown Products of Raw Ground Beef During Refrigerated Storage. <i>Journal of Food Quality</i> , 2016, 39, 159-170.	2.6	24
10	Diversity of the Intestinal Bacteria of Cattle Fed on Diets with Different Doses of Gelatinized Starch-Urea. <i>Indian Journal of Microbiology</i> , 2015, 55, 269-277.	2.7	7
11	Evaluation of Beef by Electronic Tongue System TS-5000Z: Flavor Assessment, Recognition and Chemical Compositions According to Its Correlation with Flavor. <i>PLoS ONE</i> , 2015, 10, e0137807.	2.5	43