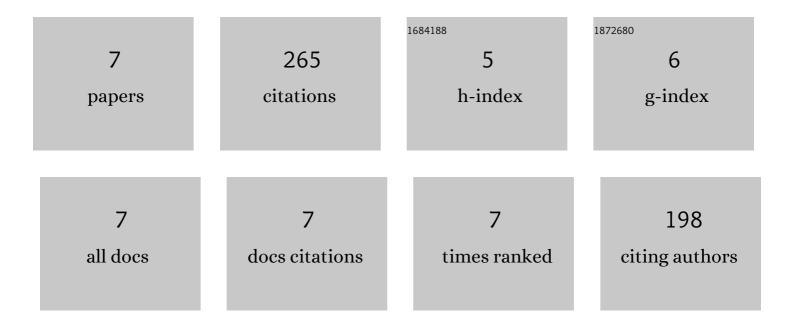
## **Zhiqiang Nie**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3353542/publications.pdf Version: 2024-02-01



**ZHIOMNO NIE** 

#	Article	IF	CITATIONS
1	Dynamics and diversity of microbial community succession inÂtraditional fermentation of Shanxi aged vinegar. Food Microbiology, 2015, 47, 62-68.	4.2	87
2	Exploring microbial succession and diversity during solid-state fermentation of Tianjin duliu mature vinegar. Bioresource Technology, 2013, 148, 325-333.	9.6	78
3	Unraveling the correlation between microbiota succession and metabolite changes in traditional Shanxi aged vinegar. Scientific Reports, 2017, 7, 9240.	3.3	63
4	Potential of biogenic methane for pilot-scale fermentation ex situ with lump anthracite and the changes of methanogenic consortia. Journal of Industrial Microbiology and Biotechnology, 2018, 45, 229-237.	3.0	27
5	Polyphenols extracted from Shanxiâ€aged vinegar exert hypolipidemic effects on OAâ€induced HepG2 cells via the PPARα‣XRαâ€ABCA1 pathway. Journal of Food Biochemistry, 2022, 46, e14029.	2.9	9
6	Deletion of Gene recG and its Susceptibility to Acetic Acid in Escherichia coli. Lecture Notes in Electrical Engineering, 2014, , 351-358.	0.4	1
7	Isolation, Identification of Strains Producing Membranes from the Contaminated Apple Vinegar and Analysis of the Membranes. Lecture Notes in Electrical Engineering, 2014, , 575-583.	0.4	0