

# Wen Wang

## List of Publications by Year in descending order

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16  
papers

170  
citations

1163117

8  
h-index

1125743

13  
g-index

16  
all docs

16  
docs citations

16  
times ranked

177  
citing authors

#	ARTICLE	IF	CITATIONS
1	A Comparison of Pulsed Electric Field Resistance for Three Microorganisms with Different Biological Factors in Grape Juice via Numerical Simulation. <i>Food and Bioprocess Technology</i> , 2014, 7, 1981-1995.	4.7	29
2	A predictive model for assessment of decontamination effects of lactic acid and chitosan used in combination on <i>Vibrio parahaemolyticus</i> in shrimps. <i>International Journal of Food Microbiology</i> , 2013, 167, 124-130.	4.7	21
3	Biogeography of microbiome and short-chain fatty acids in the gastrointestinal tract of duck. <i>Poultry Science</i> , 2020, 99, 4016-4027.	3.4	21
4	Cecal Microbiota Modulates Fat Deposition in Muscovy Ducks. <i>Frontiers in Veterinary Science</i> , 2021, 8, 609348.	2.2	18
5	Identification of Conserved and Diverse Metabolic Shift of the Styler, Intermediate and Peduncular Segments of Cucumber Fruit during Development. <i>International Journal of Molecular Sciences</i> , 2018, 19, 135.	4.1	14
6	Chlorine Tolerance and Cross-Resistance to Antibiotics in Poultry-Associated <i>Salmonella</i> Isolates in China. <i>Frontiers in Microbiology</i> , 2021, 12, 833743.	3.5	11
7	Modeling the Thermoultrasound Inactivation of <i>Vibrio parahaemolyticus</i> in Raw Peeled Shrimps. <i>Journal of Food Protection</i> , 2013, 76, 1712-1718.	1.7	10
8	Modeling the Reduction and Cross-Contamination of <i>Salmonella</i> in Poultry Chilling Process in China. <i>Microorganisms</i> , 2019, 7, 448.	3.6	10
9	Modeling the Reduction of <i>Salmonella</i> spp. on Chicken Breasts and Wingettes during Scalding for QMRA of the Poultry Supply Chain in China. <i>Microorganisms</i> , 2019, 7, 165.	3.6	9
10	A quantitative risk assessment model of <i>Salmonella</i> contamination for the yellow-feathered broiler chicken supply chain in China. <i>Food Control</i> , 2021, 121, 107612.	5.5	8
11	Modeling Transfer of <i>Vibrio Parahaemolyticus</i> During Peeling of Raw Shrimp. <i>Journal of Food Science</i> , 2018, 83, 756-762.	3.1	5
12	Modulation of the Intestinal Microbiota by the Early Intervention with <i>Clostridium Butyricum</i> in Muscovy Ducks. <i>Antibiotics</i> , 2021, 10, 826.	3.7	5
13	Prediction of <i>Listeria innocua</i> survival in fully cooked chicken breast products during postpackage thermal treatment. <i>Poultry Science</i> , 2013, 92, 827-835.	3.4	4
14	Ileal Microbiota Alters the Immunity Statuses to Affect Body Weight in Muscovy Ducks. <i>Frontiers in Immunology</i> , 2022, 13, 844102.	4.8	3
15	Evaluation of the Stress Tolerance of <i>Salmonella</i> with Different Antibiotic Resistance Profiles. <i>BioMed Research International</i> , 2021, 2021, 1-16.	1.9	1
16	Transcriptomic Responses of <i>Salmonella enterica</i> Serovars Enteritidis in Sodium Hypochlorite. <i>Frontiers in Cellular and Infection Microbiology</i> , 2022, 12, 853064.	3.9	1