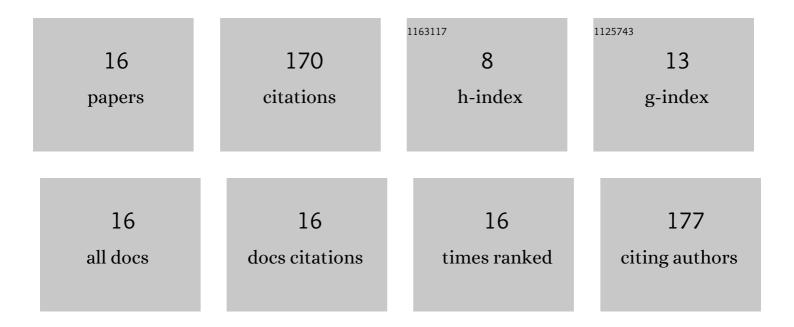
## Wen Wang

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/360005/publications.pdf Version: 2024-02-01



WEN WANC

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