

Wen Wang

List of Publications by Year in descending order

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16
papers

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177
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Ileal Microbiota Alters the Immunity Statuses to Affect Body Weight in Muscovy Ducks. <i>Frontiers in Immunology</i> , 2022, 13, 844102. | 4.8 | 3 |
| 2 | 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 |
| 3 | 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 |
| 4 | Cecal Microbiota Modulates Fat Deposition in Muscovy Ducks. <i>Frontiers in Veterinary Science</i> , 2021, 8, 609348. | 2.2 | 18 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 8 | 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 |
| 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 | 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 |
| 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 | Identification of Conserved and Diverse Metabolic Shift of the Stylar, Intermediate and Peduncular Segments of Cucumber Fruit during Development. <i>International Journal of Molecular Sciences</i> , 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. <i>Food and Bioprocess Technology</i> , 2014, 7, 1981-1995. | 4.7 | 29 |
| 14 | 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 |
| 15 | 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 |
| 16 | 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 |