Min Wang

List of Publications by Year
in descending order

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55	1,343	331670	395702
papers	citations	21 h-index	33 g-index

55	55	55	978
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Nutrients and bioactive components from vinegar: A fermented and functional food. Journal of Functional Foods, 2020, 64, 103681.	3.4	94
2	Dynamics and diversity of microbial community succession inÂtraditional fermentation of Shanxi aged vinegar. Food Microbiology, 2015, 47, 62-68.	4.2	87
3	Exploring microbial succession and diversity during solid-state fermentation of Tianjin duliu mature vinegar. Bioresource Technology, 2013, 148, 325-333.	9.6	78
4	Unraveling the correlation between microbiota succession and metabolite changes in traditional Shanxi aged vinegar. Scientific Reports, 2017, 7, 9240.	3.3	63
5	Knowledge Domain and Emerging Trends in Vinegar Research: A Bibliometric Review of the Literature from WoSCC. Foods, 2020, 9, 166.	4.3	58
6	Effects of Organic Acids, Amino Acids and Phenolic Compounds on Antioxidant Characteristic of Zhenjiang Aromatic Vinegar. Molecules, 2019, 24, 3799.	3.8	52
7	Polyphenol-rich vinegar extract regulates intestinal microbiota and immunity and prevents alcohol-induced inflammation in mice. Food Research International, 2021, 140, 110064.	6.2	45
8	Influence of hydroxypropyl-Î²-cyclodextrin on phytosterol biotransformation by different strains of Mycobacterium neoaurum. Journal of Industrial Microbiology and Biotechnology, 2012, 39, 1253-1259.	3.0	43
9	Protective effects of Shanxi aged vinegar against hydrogen peroxide-induced oxidative damage in LO2 cells through Nrf2-mediated antioxidant responses. RSC Advances, 2017, 7, 17377-17386.	3.6	42
10	Cofactor engineering to regulate NAD+/NADH ratio with its application to phytosterols biotransformation. Microbial Cell Factories, 2017, 16, 182.	4.0	40
11	Vinegar extract ameliorates alcohol-induced liver damage associated with the modulation of gut microbiota in mice. Food and Function, 2020, 11, 2898-2909.	4.6	39
12	Shanxi Aged Vinegar Protects against Alcohol-Induced Liver Injury via Activating Nrf2-Mediated Antioxidant and Inhibiting TLR4-Induced Inflammatory Response. Nutrients, 2018, 10, 805.	4.1	36
13	Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. Food Chemistry, 2021, 335, 127513.	8.2	34
14	Antioxidant Activity of Chinese Shanxi Aged Vinegar and Its Correlation with Polyphenols and Flavonoids During the Brewing Process. Journal of Food Science, 2017, 82, 2479-2486.	3.1	33
15	Chemical Composition and Antioxidant Characteristic of Traditional and Industrial Zhenjiang Aromatic Vinegars during the Aging Process. Molecules, 2018, 23, 2949.	3.8	32
16	Efficient production of androstenedione by repeated batch fermentation in waste cooking oil media through regulating NAD+/NADH ratio and strengthening cell vitality of Mycobacterium neoaurum. Bioresource Technology, 2019, 279, 209-217.	9.6	32
17	Dissolution and deacetylation of chitin in ionic liquid tetrabutylammonium hydroxide and its cascade reaction in enzyme treatment for chitin recycling. Carbohydrate Polymers, 2020, 230, 115605.	10.2	29
18	The influence of hostâ€“guest inclusion complex formation on the biotransformation of cortisone acetate Î”1-dehydrogenation. Journal of Steroid Biochemistry and Molecular Biology, 2009, 117, 146-151.	2.5	28

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19	Genetic differences in ksdD influence on the ADD/AD ratio of Mycobacterium neoaurum. Journal of Industrial Microbiology and Biotechnology, 2015, 42, 507-513.	3.0	27
20	Changes of Physicochemical, Bioactive Compounds and Antioxidant Capacity during the Brewing Process of Zhenjiang Aromatic Vinegar. Molecules, 2019, 24, 3935.	3.8	27
21	Hydroxypropyl-Î²-cyclodextrin-mediated alterations in cell permeability, lipid and protein profiles of steroid-transforming Arthrobacter simplex. Applied Microbiology and Biotechnology, 2015, 99, 387-397.	3.6	24
22	Economical production of androstenedione and 9Î±-hydroxyandrostenedione using untreated cane molasses by recombinant mycobacteria. Bioresource Technology, 2019, 290, 121750.	9.6	21
23	The Sterol Carrier Hydroxypropyl-Î²-Cyclodextrin Enhances the Metabolism of Phytosterols by Mycobacterium neoaurum. Applied and Environmental Microbiology, 2020, 86, .	3.1	21
24	Evaluation of Nutritional Compositions, Bioactive Compounds, and Antioxidant Activities of Shanxi Aged Vinegars During the Aging Process. Journal of Food Science, 2018, 83, 2638-2644.	3.1	19
25	Hepatoprotective efficacy of Shanxi aged vinegar extract against oxidative damage in vitro and in vivo. Journal of Functional Foods, 2019, 60, 103448.	3.4	19
26	Monascus vinegar-mediated alternation of gut microbiota and its correlation with lipid metabolism and inflammation in hyperlipidemic rats. Journal of Functional Foods, 2020, 74, 104152.	3.4	19
27	IrrE Improves Organic Solvent Tolerance and Î”¹-Dehydrogenation Productivity of Arthrobacter simplex. Journal of Agricultural and Food Chemistry, 2018, 66, 5210-5220.	5.2	18
28	A highly efficient step-wise biotransformation strategy for direct conversion of phytosterol to boldenone. Bioresource Technology, 2019, 283, 242-250.	9.6	18
29	GC Ã— GC-MS analysis and hypolipidemic effects of polyphenol extracts from Shanxi-aged vinegar in rats under a high fat diet. Food and Function, 2020, 11, 7468-7480.	4.6	18
30	Efficient repeated batch production of androstenedione using untreated cane molasses by Mycobacterium neoaurum driven by ATP futile cycle. Bioresource Technology, 2020, 309, 123307.	9.6	17
31	Improving phytosterol biotransformation at low nitrogen levels by enhancing the methylcitrate cycle with transcriptional regulators PrpR and GlnR of Mycobacterium neoaurum. Microbial Cell Factories, 2020, 19, 13.	4.0	16
32	The effect of 3-ketosteroid-Î”1-dehydrogenase isoenzymes on the transformation of AD to 9Î±-OH-AD by Rhodococcus rhodochrous DSM43269. Journal of Industrial Microbiology and Biotechnology, 2016, 43, 1303-1311.	3.0	15
33	The anti-diabetic activity of polyphenols-rich vinegar extract in mice via regulating gut microbiota and liver inflammation. Food Chemistry, 2022, 393, 133443.	8.2	15
34	Overexpression of cytochrome p450 125 in Mycobacterium: a rational strategy in the promotion of phytosterol biotransformation. Journal of Industrial Microbiology and Biotechnology, 2018, 45, 857-867.	3.0	14
35	Improvement of AD Biosynthesis Response to Enhanced Oxygen Transfer by Oxygen Vectors in Mycobacterium neoaurum TCCC 11979. Applied Biochemistry and Biotechnology, 2017, 182, 1564-1574.	2.9	13
36	Combination of steam explosion and ionic liquid pretreatments for efficient utilization of fungal chitin from citric acid fermentation residue. Biomass and Bioenergy, 2021, 145, 105967.	5.7	13

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37	Production of 5Î±-androstene-3,17-dione from phytosterols by co-expression of 5Î±-reductase and glucose-6-phosphate dehydrogenase in engineered Mycobacterium neoaurum. Green Chemistry, 2019, 21, 1809-1815.	9.0	12
38	Site-directed mutagenesis under the direction of in silico protein docking modeling reveals the active site residues of 3-ketosteroid-Î”1-dehydrogenase from Mycobacterium neoaurum. World Journal of Microbiology and Biotechnology, 2017, 33, 146.	3.6	11
39	Isolation, characterisation, and genome sequencing of Rhodococcus equi: a novel strain producing chitin deacetylase. Scientific Reports, 2020, 10, 4329.	3.3	11
40	Initial Analysis on the Characteristics and Synthesis of Exopolysaccharides from Sclerotium rolfsii with Different Sugars as Carbon Sources. Polymers, 2020, 12, 348.	4.5	11
41	Coexpression of VHb and MceG genes in Mycobacterium sp. Strain LZ2 enhances androstenone production via immobilized repeated batch fermentation. Bioresource Technology, 2021, 342, 125965.	9.6	11
42	Highly efficient synthesis of boldenone from androst-4-ene-3,17-dione by Arthrobacter simplex and Pichia pastoris ordered biotransformation. Bioprocess and Biosystems Engineering, 2019, 42, 933-940.	3.4	9
43	Polyphenols Extracted from Shanxi-Aged Vinegar Inhibit Inflammation in LPS-Induced RAW264.7 Macrophages and ICR Mice via the Suppression of MAPK/NF-ÎºB Pathway Activation. Molecules, 2021, 26, 2745.	3.8	9
44	Polyphenols extracted from Shanxiâ€aged vinegar exert hypolipidemic effects on OAâ€induced HepG2 cells via the PPARÎ±â€ŁXRÎ±â€ABCA1 pathway. Journal of Food Biochemistry, 2022, 46, e14029.	2.9	9
45	Effects of two kinds of imidazolium-based ionic liquids on the characteristics of steroid-transformation Arthrobacter simplex. Microbial Cell Factories, 2016, 15, 118.	4.0	8
46	Screening for strains with 11Î±-hydroxylase activity for 17Î±-hydroxy progesterone biotransformation. Steroids, 2017, 124, 67-71.	1.8	8
47	Analysis and control of microbial gas production in fermented chili paste. Journal of Food Processing and Preservation, 2020, 44, e14806.	2.0	7
48	Efficient one-step biocatalytic multienzyme cascade strategy for direct conversion of phytosterol to C17-hydroxylated steroids. Applied and Environmental Microbiology, 2021, 87, e0032121.	3.1	7
49	Unravelling the composition and envisaging the formation of sediments in traditional Chinese vinegar. International Journal of Food Science and Technology, 2019, 54, 2927-2938.	2.7	6
50	Biocatalyst-mediated production of 11,15-dihydroxy derivatives of androst-1,4-dien-3,17-dione. Journal of Bioscience and Bioengineering, 2017, 123, 692-697.	2.2	5
51	Effect of Î²-cyclodextrins Derivatives on Steroids Biotransformation by Arthrobacter simplex. Applied Biochemistry and Biotechnology, 2018, 185, 1004-1013.	2.9	5
52	Monascus vinegar protects against liver inflammation in high-fat-diet rat by alleviating intestinal microbiota dysbiosis and enteritis. Journal of Functional Foods, 2022, 93, 105078.	3.4	5
53	Influence of imidazoliumâ€based ionic liquids on steroid biotransformation by Arthrobacter simplex. Journal of Chemical Technology and Biotechnology, 2018, 93, 426-431.	3.2	4
54	Elucidation and Regulation of Polyphenols in the Smoking Process of Shanxi Aged Vinegar. Foods, 2021, 10, 1518.	4.3	3

#	Article	IF	Citations
55	Nutrition, Bioactive Components, and Hepatoprotective Activity of Fruit Vinegar Produced from Ningxia Wolfberry. Molecules, 2022, 27, 4422.	3.8	3