Jia Song

List of Publications by Year in descending order

31 papers	491 citations	687363 13 h-index	713466 21 g-index
32 all docs	32 docs citations	32 times ranked	482 citing authors

#	Article	IF	Citations
1	Unraveling the correlation between microbiota succession and metabolite changes in traditional Shanxi aged vinegar. Scientific Reports, 2017, 7, 9240.	3.3	63
2	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
3	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
4	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
5	Inhibition of autophagy potentiates anticancer property of 20(S)-ginsenoside Rh2 by promoting mitochondria-dependent apoptosis in human acute lymphoblastic leukaemia cells. Oncotarget, 2016, 7, 27336-27349.	1.8	28
6	Changes of Physicochemical, Bioactive Compounds and Antioxidant Capacity during the Brewing Process of Zhenjiang Aromatic Vinegar. Molecules, 2019, 24, 3935.	3.8	27
7	Impacts of bioprocess engineering on product formation by Acetobacter pasteurianus. Applied Microbiology and Biotechnology, 2018, 102, 2535-2541.	3.6	24
8	Improving the acetic acid tolerance and fermentation of Acetobacter pasteurianus by nucleotide excision repair protein UvrA. Applied Microbiology and Biotechnology, 2018, 102, 6493-6502.	3.6	23
9	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
10	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
11	Hepatoprotective Effects ofMorchella esculentaagainst Alcohol-Induced Acute Liver Injury in the C57BL/6 Mouse Related to Nrf-2 and NF-ÎB Signaling. Oxidative Medicine and Cellular Longevity, 2019, 2019, 1-12.	4.0	18
12	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
13	Development of optimal steam explosion pretreatment and highly effective cell factory for bioconversion of grain vinegar residue to butanol. Biotechnology for Biofuels, 2020, 13, 111.	6.2	15
14	Near-infrared spectroscopy and machine learning-based technique to predict quality-related parameters in instant tea. Scientific Reports, 2022, 12, 3833.	3.3	14
15	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
16	Crystal structure of (E)-2-(3,5-bis(trifluoromethyl)benzylidene)-7-methoxy-3,4-dihydronaphthalen-1(2H)-one, C20H14F6O2. Zeitschrift Fur Kristallographie - New Crystal Structures, 2021, 236, 61-63.	0.3	11
17	Two-stage oxygen supply strategy based on energy metabolism analysis for improving acetic acid production by Acetobacter pasteurianus. Journal of Industrial Microbiology and Biotechnology, 2018, 45, 781-788.	3.0	10
18	Polyphenols Extracted from Shanxi-Aged Vinegar Inhibit Inflammation in LPS-Induced RAW264.7 Macrophages and ICR Mice via the Suppression of MAPK/NF-Î¹B Pathway Activation. Molecules, 2021, 26, 2745.	3.8	9

#	Article	IF	Citations
19	Crystal structure of (E)-2-(4-fluoro-2-(trifluoromethyl)benzylidene)-7-methoxy-3,4-dihydronaphthalen-1(2H)-one, C₁₉H₁₄F₄O₂. Zeitschrift Fur Kristallographie - New Crystal Structures, 2021, 236, 245-247.	0.3	9
20	Polyphenols extracted from Shanxiâ€aged vinegar exert hypolipidemic effects on OAâ€induced HepG2 cells via the PPARÎ±â€LXRÎ±â€ABCA1 pathway. Journal of Food Biochemistry, 2022, 46, e14029.	2.9	9
21	Activated carbon from tea residue as efficient absorbents for environmental pollutant removal from wastewater. Biomass Conversion and Biorefinery, 2023, 13, 13433-13442.	4.6	9
22	Improving the Acetic Acid Fermentation of Acetobacter pasteurianus by Enhancing the Energy Metabolism. Frontiers in Bioengineering and Biotechnology, 2022, 10, 815614.	4.1	8
23	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
24	Structure feature and antidepressant-like activity of a novel exopolysaccharide isolated from Marasmius androsaceus fermentation broth. International Journal of Biological Macromolecules, 2020, 165, 1646-1655.	7.5	6
25	Bioaugmentation by Pediococcus acidilactici AAF1-5 Improves the Bacterial Activity and Diversity of Cereal Vinegar Under Solid-State Fermentation. Frontiers in Microbiology, 2020, 11, 603721.	3.5	6
26	Effects of rhizome and root trimming on the growth and survival of Phyllospadix iwatensis transplants: a case study in Shandong Peninsula, China. Botanica Marina, 2021, 64, 189-200.	1.2	3
27	Elucidation and Regulation of Polyphenols in the Smoking Process of Shanxi Aged Vinegar. Foods, 2021, 10, 1518.	4.3	3
28	Morphological and Anatomical Differences among Three Seagrass Species in a High-energy Coastal Area Typically Dominated by Surfgrass in a Rocky Coastal Area of Shandong Peninsula, China. Ocean Science Journal, 2020, 55, 279-288.	1.3	2
29	Crystal structure of C₂₄H₂₁F₆NO₃. Zeitschrift Fur Kristallographie - New Crystal Structures, 2021, 236, 209-211.	0.3	2
30	Crystal structure of (E)-7-fluoro-2-(3-fluorobenzylidene)-3,4-dihydronaphthalen-1(2H)-one, C₁₇H₁₂F₂O₁. Zeitschrift Fur Kristallographie - New Crystal Structures, 2022, 237, 55-57.	0.3	2
31	The crystal structure of (8R,10R,12R,14R)-12-hydroxy-16-(5-(2-hydroxypropan-2-yl)-2-methyltetrahydrofuran-2-yl)-4,4,8,10,14-pentamethyltetradecahydro-3H- cyclopenta[a]phenanthrene-3,6(2H)-dione, C30H48O5. Zeitschrift Fur Kristallographie - New Crystal Structures, 2021, 236, 39-42.	0.3	0