

# Xueshan Wang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4728502/publications.pdf>

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papers

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1306789

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1719596

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times ranked

243  
citing authors

#	ARTICLE	IF	CITATIONS
1	Environmental Microbiota Drives Microbial Succession and Metabolic Profiles during Chinese Liquor Fermentation. <i>Applied and Environmental Microbiology</i> , 2018, 84, .	1.4	166
2	Source tracking of prokaryotic communities in fermented grain of Chinese strong-flavor liquor. <i>International Journal of Food Microbiology</i> , 2017, 244, 27-35.	2.1	147
3	Exploring the impacts of raw materials and environments on the microbiota in Chinese Daqu starter. <i>International Journal of Food Microbiology</i> , 2019, 297, 32-40.	2.1	120
4	Exploring the microbial origins of p-cresol and its co-occurrence pattern in the Chinese liquor-making process. <i>International Journal of Food Microbiology</i> , 2017, 260, 27-35.	2.1	30
5	The effects of dynamic bacterial succession on the flavor metabolites during Baijiu fermentation. <i>Food Research International</i> , 2021, 140, 109860.	2.9	20
6	Effects of modernized fermentation on the microbial community succession and ethyl lactate metabolism in Chinese baijiu fermentation. <i>Food Research International</i> , 2022, 159, 111566.	2.9	13
7	Transformation of Microbial Negative Correlations into Positive Correlations by <i>Saccharomyces cerevisiae</i> Inoculation during Pomegranate Wine Fermentation. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	12