

Xueshan Wang

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

5

papers

240

citations

5

h-index

7

g-index

7

ext. papers

385

ext. citations

5.7

avg, IF

3.73

L-index

#	Paper	IF	Citations
5	The effects of dynamic bacterial succession on the flavor metabolites during Baijiu fermentation. <i>Food Research International</i> , 2021 , 140, 109860	7	5
4	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	5.8	45
3	Environmental Microbiota Drives Microbial Succession and Metabolic Profiles during Chinese Liquor Fermentation. <i>Applied and Environmental Microbiology</i> , 2018 , 84,	4.8	75
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	5.8	93
1	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	5.8	20