

# Han-Tsung Wang

## List of Publications by Year in descending order

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Version: 2024-02-01

14  
papers

241  
citations

1040056

9  
h-index

1058476

14  
g-index

14  
all docs

14  
docs citations

14  
times ranked

370  
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of different alkaline pretreatments and enzyme models to improve low-cost cellulosic biomass conversion. Biomass and Bioenergy, 2012, 39, 182-191.	5.7	43
2	Relationship of somatic cell count, physical, chemical and enzymatic properties to the bacterial standard plate count in dairy goat milk. Livestock Science, 2002, 74, 63-77.	1.2	38
3	The application of digestive tract lactic acid bacteria with high esterase activity for zearalenone detoxification. Journal of the Science of Food and Agriculture, 2018, 98, 3870-3879.	3.5	29
4	Effects of albusin B (a bacteriocin) of Ruminococcus albus 7 expressed by yeast on growth performance and intestinal absorption of broiler chickens-its potential role as an alternative to feed antibiotics. Journal of the Science of Food and Agriculture, 2011, 91, 2338-2343.	3.5	27
5	Characterization of ginger proteases and their potential as a rennin replacement. Journal of the Science of Food and Agriculture, 2009, 89, 1178-1185.	3.5	26
6	Optimal protease production condition for Prevotella ruminicola 23 and characterization of its extracellular crude protease. Anaerobe, 2005, 11, 155-162.	2.1	14
7	Albusin B modulates lipid metabolism and increases antioxidant defense in broiler chickens by a proteomic approach. Journal of the Science of Food and Agriculture, 2013, 93, 284-292.	3.5	14
8	Application of condensed molasses fermentation solubles and lactic acid bacteria in corn silage production. Journal of the Science of Food and Agriculture, 2020, 100, 2722-2731.	3.5	13
9	Utility of enzymes from Fibrobacter succinogenes and Prevotella ruminicola as detergent additives. Journal of Industrial Microbiology and Biotechnology, 2008, 35, 923-930.	3.0	11
10	Albusin B, mass-produced by the <i>Saccharomyces cerevisiae</i> suppression system, enhances lipid utilisation and antioxidant capacity in mice. Journal of the Science of Food and Agriculture, 2013, 93, 2758-2764.	3.5	7
11	Study on the characteristics of gastrointestinal tract and rumen ecology of Formosan Reeves'. Journal of Applied Animal Research, 2011, 39, 142-146.	1.2	6
12	Production and Characterization of a Bacteriocin from Ruminococcus albus 7. Bioscience, Biotechnology and Biochemistry, 2012, 76, 34-41.	1.3	6
13	Yeast with bacteriocin from ruminal bacteria enhances glucose utilization, reduces ectopic fat accumulation, and alters cecal microbiota in dietary-induced obese mice. Food and Function, 2015, 6, 2727-2735.	4.6	5
14	Effects of essential oil mixtures on nitrogen metabolism and odor emission via <i>in vitro</i> simulated digestion and <i>in vivo</i> growing pig experiments. Journal of the Science of Food and Agriculture, 2022, 102, 1939-1947.	3.5	2