Xiaohong Cao

List of Publications by Year
in descending order

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25 papers	587 citations	623574 14 h-index	642610 23 g-index
25 all docs	25 docs citations	25 times ranked	701 citing authors

#	Article	IF	Citations
1	Surfactin Induces Apoptosis and G2/M Arrest in Human Breast Cancer MCF-7 Cells Through Cell Cycle Factor Regulation. Cell Biochemistry and Biophysics, 2009, 55, 163-171.	0.9	78
2	Comparison of U(VI) adsorption onto nanoscale zero-valent iron and red soil in the presence of U(VI)â€“CO3/Caâ€“U(VI)â€“CO3 complexes. Journal of Hazardous Materials, 2015, 300, 633-642.	6.5	78
3	Adsorptive removal of uranium from aqueous solution using chitosan-coated attapulgite. Journal of Radioanalytical and Nuclear Chemistry, 2010, 286, 185-193.	0.7	52
4	Biosorption studies of uranium (VI) on cross-linked chitosan: isotherm, kinetic and thermodynamic aspects. Journal of Radioanalytical and Nuclear Chemistry, 2011, 290, 231-239.	0.7	48
5	Eicosapentaenoic acid (EPA) induced apoptosis in HepG2 cells through ROSâ€“Ca2+â€“JNK mitochondrial pathways. Biochemical and Biophysical Research Communications, 2015, 456, 926-932.	1.0	40
6	Biosorption characteristics of uranium(VI) from aqueous solution by pummelo peel. Journal of Radioanalytical and Nuclear Chemistry, 2012, 293, 67-73.	0.7	37
7	Genome shuffling of Zygosaccharomyces rouxii to accelerate and enhance the flavour formation of soy sauce. Journal of the Science of Food and Agriculture, 2010, 90, 281-285.	1.7	36
8	Improvement of soyâ€sauce flavour by genome shuffling in Candida versatilis to improve salt stress resistance. International Journal of Food Science and Technology, 2010, 45, 17-22.	1.3	32
9	Comparative proteome analysis of Aspergillus oryzae 3.042 and A. oryzae 100â€“8 strains: Towards the production of different soy sauce flavors. Journal of Proteomics, 2012, 75, 3914-3924.	1.2	30
10	Genome shuffling of Hansenula anomala to improve flavour formation of soy sauce. World Journal of Microbiology and Biotechnology, 2012, 28, 1857-1862.	1.7	25
11	Lectin purified from Musca domestica pupa up-regulates NO and iNOS production via TLR4/NF-Î°B signaling pathway in macrophages. International Immunopharmacology, 2011, 11, 399-405.	1.7	19
12	Comparison and Analysis of the Genomes of Two Aspergillus oryzae Strains. Journal of Agricultural and Food Chemistry, 2013, 61, 7805-7809.	2.4	19
13	Genome shuffling to improve fermentation properties of acetic acid bacterium by the improvement of ethanol tolerance. International Journal of Food Science and Technology, 2012, 47, 2184-2189.	1.3	17
14	Gene regulation in Aspergillus oryzae promotes hyphal growth and flavor formation in soy sauce koji. RSC Advances, 2015, 5, 24224-24230.	1.7	14
15	Draft Genome Sequence of Aspergillus oryzae 100-8, an Increased Acid Protease Production Strain. Genome Announcements, 2014, 2, .	0.8	13
16	A D-galactose-Binding Lectin with Mitogenic Activity fromMusca domesticaPupae. Zoological Science, 2009, 26, 249-253.	0.3	12
17	Functional properties of soy sauce and metabolism genes of strains for fermentation. International Journal of Food Science and Technology, 2013, 48, 903-909.	1.3	10
18	Finite difference numerical simulation of guided wave propagation in the full grouted rock bolt. Science China Technological Sciences, 2011, 54, 1292-1299.	2.0	7

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19	Transcriptome and Proteome Expression Analysis of the Metabolism of Amino Acids by the FungusAspergillus oryzaein Fermented Soy Sauce. BioMed Research International, 2015, 2015, 1-6.	0.9	6
20	Musca domestica Pupae Lectin Improves the Immunomodulatory Activity of Macrophages by Activating Nuclear Factor-ÎºB. Journal of Medicinal Food, 2012, 15, 145-151.	0.8	5
21	A lectin from Musca domestica pupae stimulates B cell proliferation and enhances IL-12 production via ERK1/2-NF-ÎºB signaling pathways. Biotechnology Letters, 2011, 33, 1545-1550.	1.1	3
22	Effect of adding salt-tolerant microorganisms on the flavor of soy-sauce mash. , 2011, , .		3
23	Inhibition on hepatitis B virus in vitro of lectin from Musca domestica pupa via the activation of NF-ÎºB. Virus Research, 2012, 170, 53-58.	1.1	2
24	<scp>T</scp>orulopsis versatilis strains with increased salt tolerance carry mutations in the glycerol transporter gene <scp>FPS</scp>1. International Journal of Food Science and Technology, 2014, 49, 673-678.	1.3	1
25	Research on salt-tolerant gene HOG1 in Torulopsis versatilis. , 2011, , .		0