

# Xiaohong Cao

## 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.

24  
papers

494  
citations

13  
h-index

22  
g-index

25  
ext. papers

542  
ext. citations

3.8  
avg, IF

3.06  
L-index

#	Paper	IF	Citations
24	Comparison of U(VI) adsorption onto nanoscale zero-valent iron and red soil in the presence of U(VI)-CO <sub>3</sub> /Ca-U(VI)-CO <sub>3</sub> complexes. <i>Journal of Hazardous Materials</i> , <b>2015</b> , 300, 633-642	12.8	70
23	Gene regulation in <i>Aspergillus oryzae</i> promotes hyphal growth and flavor formation in soy sauce koji. <i>RSC Advances</i> , <b>2015</b> , 5, 24224-24230	3.7	7
22	Transcriptome and Proteome Expression Analysis of the Metabolism of Amino Acids by the Fungus <i>Aspergillus oryzae</i> in Fermented Soy Sauce. <i>BioMed Research International</i> , <b>2015</b> , 2015, 456802	3	4
21	Eicosapentaenoic acid (EPA) induced apoptosis in HepG2 cells through ROS-Ca(2+)-JNK mitochondrial pathways. <i>Biochemical and Biophysical Research Communications</i> , <b>2015</b> , 456, 926-32	3.4	32
20	<i>Torulopsis versatilis</i> strains with increased salt tolerance carry mutations in the glycerol transporter gene FPS1. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 673-678	3.8	1
19	Draft Genome Sequence of <i>Aspergillus oryzae</i> 100-8, an Increased Acid Protease Production Strain. <i>Genome Announcements</i> , <b>2014</b> , 2,		10
18	Comparison and analysis of the genomes of two <i>Aspergillus oryzae</i> strains. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 7805-9	5.7	13
17	Functional properties of soy sauce and metabolism genes of strains for fermentation. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 903-909	3.8	10
16	Genome shuffling to improve fermentation properties of acetic acid bacterium by the improvement of ethanol tolerance. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 2184-2189	3.8	14
15	Inhibition on hepatitis B virus in vitro of lectin from <i>Musca domestica</i> pupa via the activation of NF- $\kappa$ B. <i>Virus Research</i> , <b>2012</b> , 170, 53-8	6.4	2
14	<i>Musca domestica</i> pupae lectin improves the immunomodulatory activity of macrophages by activating nuclear factor- $\kappa$ B. <i>Journal of Medicinal Food</i> , <b>2012</b> , 15, 145-51	2.8	3
13	Comparative proteome analysis of <i>Aspergillus oryzae</i> 3.042 and <i>A. oryzae</i> 100-8 strains: Towards the production of different soy sauce flavors. <i>Journal of Proteomics</i> , <b>2012</b> , 75, 3914-24	3.9	25
12	Biosorption characteristics of uranium(VI) from aqueous solution by pummelo peel. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , <b>2012</b> , 293, 67-73	1.5	34
11	Genome shuffling of <i>Hansenula anomala</i> to improve flavour formation of soy sauce. <i>World Journal of Microbiology and Biotechnology</i> , <b>2012</b> , 28, 1857-62	4.4	20
10	Lectin purified from <i>Musca domestica</i> pupa up-regulates NO and iNOS production via TLR4/NF- $\kappa$ B signaling pathway in macrophages. <i>International Immunopharmacology</i> , <b>2011</b> , 11, 399-405	5.8	15
9	A lectin from <i>Musca domestica</i> pupae stimulates B cell proliferation and enhances IL-12 production via ERK1/2-NF- $\kappa$ B signaling pathways. <i>Biotechnology Letters</i> , <b>2011</b> , 33, 1545-50	3	2
8	Biosorption studies of uranium (VI) on cross-linked chitosan: isotherm, kinetic and thermodynamic aspects. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , <b>2011</b> , 290, 231-239	1.5	42

7	Finite difference numerical simulation of guided wave propagation in the full grouted rock bolt. <i>Science China Technological Sciences</i> , <b>2011</b> , 54, 1292-1299	3.5	5
6	Effect of adding salt-tolerant microorganisms on the flavor of soy-sauce mash <b>2011</b> ,		1
5	Adsorptive removal of uranium from aqueous solution using chitosan-coated attapulgite. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , <b>2010</b> , 286, 185-193	1.5	49
4	Genome shuffling of <i>Zygosaccharomyces rouxii</i> to accelerate and enhance the flavour formation of soy sauce. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 281-5	4.3	30
3	A D-galactose-binding lectin with mitogenic activity from <i>Musca domestica</i> pupae. <i>Zoological Science</i> , <b>2009</b> , 26, 249-53	0.8	10
2	Surfactin induces apoptosis and G(2)/M arrest in human breast cancer MCF-7 cells through cell cycle factor regulation. <i>Cell Biochemistry and Biophysics</i> , <b>2009</b> , 55, 163-71	3.2	71
1	Improvement of soy-sauce flavour by genome shuffling in <i>Candida versatilis</i> to improve salt stress resistance. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 45, 17-22	3.8	24