Ting Xia

List of Publications by Year in descending order

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25 papers	912 citations	430442 18 h-index	580395 25 g-index
25 all docs	25 docs citations	25 times ranked	765 citing authors

#	Article	IF	Citations
1	Nutrients and bioactive components from vinegar: A fermented and functional food. Journal of Functional Foods, 2020, 64, 103681.	1.6	94
2	Dynamics and diversity of microbial community succession inÂtraditional fermentation of Shanxi aged vinegar. Food Microbiology, 2015, 47, 62-68.	2.1	87
3	Exploring microbial succession and diversity during solid-state fermentation of Tianjin duliu mature vinegar. Bioresource Technology, 2013, 148, 325-333.	4.8	78
4	Unraveling the correlation between microbiota succession and metabolite changes in traditional Shanxi aged vinegar. Scientific Reports, 2017, 7, 9240.	1.6	63
5	Knowledge Domain and Emerging Trends in Vinegar Research: A Bibliometric Review of the Literature from WoSCC. Foods, 2020, 9, 166.	1.9	58
6	Effects of Organic Acids, Amino Acids and Phenolic Compounds on Antioxidant Characteristic of Zhenjiang Aromatic Vinegar. Molecules, 2019, 24, 3799.	1.7	52
7	Polyphenol-rich vinegar extract regulates intestinal microbiota and immunity and prevents alcohol-induced inflammation in mice. Food Research International, 2021, 140, 110064.	2.9	45
8	Protective effects of Shanxi aged vinegar against hydrogen peroxide-induced oxidative damage in LO2 cells through Nrf2-mediated antioxidant responses. RSC Advances, 2017, 7, 17377-17386.	1.7	42
9	Vinegar extract ameliorates alcohol-induced liver damage associated with the modulation of gut microbiota in mice. Food and Function, 2020, 11, 2898-2909.	2.1	39
10	Shanxi Aged Vinegar Protects against Alcohol-Induced Liver Injury via Activating Nrf2-Mediated Antioxidant and Inhibiting TLR4-Induced Inflammatory Response. Nutrients, 2018, 10, 805.	1.7	36
11	Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. Food Chemistry, 2021, 335, 127513.	4.2	34
12	Antioxidant Activity of Chinese Shanxi Aged Vinegar and Its Correlation with Polyphenols and Flavonoids During the Brewing Process. Journal of Food Science, 2017, 82, 2479-2486.	1.5	33
13	Chemical Composition and Antioxidant Characteristic of Traditional and Industrial Zhenjiang Aromatic Vinegars during the Aging Process. Molecules, 2018, 23, 2949.	1.7	32
14	Efficient production of androstenedione by repeated batch fermentation in waste cooking oil media through regulating NAD+/NADH ratio and strengthening cell vitality of Mycobacterium neoaurum. Bioresource Technology, 2019, 279, 209-217.	4.8	32
15	Dissolution and deacetylation of chitin in ionic liquid tetrabutylammonium hydroxide and its cascade reaction in enzyme treatment for chitin recycling. Carbohydrate Polymers, 2020, 230, 115605.	5.1	29
16	Changes of Physicochemical, Bioactive Compounds and Antioxidant Capacity during the Brewing Process of Zhenjiang Aromatic Vinegar. Molecules, 2019, 24, 3935.	1.7	27
17	Economical production of androstenedione and 9Î±-hydroxyandrostenedione using untreated cane molasses by recombinant mycobacteria. Bioresource Technology, 2019, 290, 121750.	4.8	21
18	Evaluation of Nutritional Compositions, Bioactive Compounds, and Antioxidant Activities of Shanxi Aged Vinegars During the Aging Process. Journal of Food Science, 2018, 83, 2638-2644.	1.5	19

#	Article	IF	Citations
19	Hepatoprotective efficacy of Shanxi aged vinegar extract against oxidative damage in vitro and in vivo. Journal of Functional Foods, 2019, 60, 103448.	1.6	19
20	Monascus vinegar-mediated alternation of gut microbiota and its correlation with lipid metabolism and inflammation in hyperlipidemic rats. Journal of Functional Foods, 2020, 74, 104152.	1.6	19
21	A highly efficient step-wise biotransformation strategy for direct conversion of phytosterol to boldenone. Bioresource Technology, 2019, 283, 242-250.	4.8	18
22	GC Ã— GC-MS analysis and hypolipidemic effects of polyphenol extracts from Shanxi-aged vinegar in rats under a high fat diet. Food and Function, 2020, 11, 7468-7480.	2.1	18
23	Polyphenols extracted from Shanxiâ€aged vinegar exert hypolipidemic effects on OAâ€induced HepG2 cells via the PPARÎ±â€LXRÎ±â€ABCA1 pathway. Journal of Food Biochemistry, 2022, 46, e14029.	1.2	9
24	Monascus vinegar protects against liver inflammation in high-fat-diet rat by alleviating intestinal microbiota dysbiosis and enteritis. Journal of Functional Foods, 2022, 93, 105078.	1.6	5
25	Elucidation and Regulation of Polyphenols in the Smoking Process of Shanxi Aged Vinegar. Foods, 2021, 10, 1518.	1.9	3