

# Ting Xia

## 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

467  
citations

13  
h-index

21  
g-index

25  
ext. papers

693  
ext. citations

6.2  
avg, IF

3.89  
L-index

#	Paper	IF	Citations
24	Polyphenols extracted from Shanxi-aged vinegar exert hypolipidemic effects on OA-induced HepG2 cells via the PPARELXREABCA1 pathway.. <i>Journal of Food Biochemistry</i> , <b>2022</b> , e14029	3.3	1
23	Monascus vinegar protects against liver inflammation in high-fat-diet rat by alleviating intestinal microbiota dysbiosis and enteritis. <i>Journal of Functional Foods</i> , <b>2022</b> , 93, 105078	5.1	0
22	Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. <i>Food Chemistry</i> , <b>2021</b> , 335, 127513	8.5	11
21	Polyphenol-rich vinegar extract regulates intestinal microbiota and immunity and prevents alcohol-induced inflammation in mice. <i>Food Research International</i> , <b>2021</b> , 140, 110064	7	7
20	Vinegar extract ameliorates alcohol-induced liver damage associated with the modulation of gut microbiota in mice. <i>Food and Function</i> , <b>2020</b> , 11, 2898-2909	6.1	19
19	Knowledge Domain and Emerging Trends in Vinegar Research: A Bibliometric Review of the Literature from WoSCC. <i>Foods</i> , <b>2020</b> , 9,	4.9	10
18	Dissolution and deacetylation of chitin in ionic liquid tetrabutylammonium hydroxide and its cascade reaction in enzyme treatment for chitin recycling. <i>Carbohydrate Polymers</i> , <b>2020</b> , 230, 115605	10.3	13
17	Nutrients and bioactive components from vinegar: A fermented and functional food. <i>Journal of Functional Foods</i> , <b>2020</b> , 64, 103681	5.1	35
16	Monascus vinegar-mediated alternation of gut microbiota and its correlation with lipid metabolism and inflammation in hyperlipidemic rats. <i>Journal of Functional Foods</i> , <b>2020</b> , 74, 104152	5.1	7
15	GC-MS analysis and hypolipidemic effects of polyphenol extracts from Shanxi-aged vinegar in rats under a high fat diet. <i>Food and Function</i> , <b>2020</b> , 11, 7468-7480	6.1	9
14	Efficient production of androstenedione by repeated batch fermentation in waste cooking oil media through regulating NAD/NADH ratio and strengthening cell vitality of <i>Mycobacterium neoaurum</i> . <i>Bioresource Technology</i> , <b>2019</b> , 279, 209-217	11	21
13	A highly efficient step-wise biotransformation strategy for direct conversion of phytosterol to boldenone. <i>Bioresource Technology</i> , <b>2019</b> , 283, 242-250	11	11
12	Hepatoprotective efficacy of Shanxi aged vinegar extract against oxidative damage in vitro and in vivo. <i>Journal of Functional Foods</i> , <b>2019</b> , 60, 103448	5.1	15
11	Economical production of androstenedione and 9 $\beta$ -hydroxyandrostenedione using untreated cane molasses by recombinant mycobacteria. <i>Bioresource Technology</i> , <b>2019</b> , 290, 121750	11	10
10	Effects of Organic Acids, Amino Acids and Phenolic Compounds on Antioxidant Characteristic of Zhenjiang Aromatic Vinegar. <i>Molecules</i> , <b>2019</b> , 24,	4.8	24
9	Changes of Physicochemical, Bioactive Compounds and Antioxidant Capacity during the Brewing Process of Zhenjiang Aromatic Vinegar. <i>Molecules</i> , <b>2019</b> , 24,	4.8	13
8	Shanxi Aged Vinegar Protects against Alcohol-Induced Liver Injury via Activating Nrf2-Mediated Antioxidant and Inhibiting TLR4-Induced Inflammatory Response. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	21

7	Chemical Composition and Antioxidant Characteristic of Traditional and Industrial Zhenjiang Aromatic Vinegars during the Aging Process. <i>Molecules</i> , <b>2018</b> , 23,	4.8	19
6	Evaluation of Nutritional Compositions, Bioactive Compounds, and Antioxidant Activities of Shanxi Aged Vinegars During the Aging Process. <i>Journal of Food Science</i> , <b>2018</b> , 83, 2638-2644	3.4	13
5	Protective effects of Shanxi aged vinegar against hydrogen peroxide-induced oxidative damage in LO2 cells through Nrf2-mediated antioxidant responses. <i>RSC Advances</i> , <b>2017</b> , 7, 17377-17386	3.7	33
4	Antioxidant Activity of Chinese Shanxi Aged Vinegar and Its Correlation with Polyphenols and Flavonoids During the Brewing Process. <i>Journal of Food Science</i> , <b>2017</b> , 82, 2479-2486	3.4	19
3	Unraveling the correlation between microbiota succession and metabolite changes in traditional Shanxi aged vinegar. <i>Scientific Reports</i> , <b>2017</b> , 7, 9240	4.9	39
2	Dynamics and diversity of microbial community succession in traditional fermentation of Shanxi aged vinegar. <i>Food Microbiology</i> , <b>2015</b> , 47, 62-8	6	62
1	Exploring microbial succession and diversity during solid-state fermentation of Tianjin duliu mature vinegar. <i>Bioresource Technology</i> , <b>2013</b> , 148, 325-33	11	55