Bing Wang

List of Publications by Year
in descending order

32 papers	517 citations	687363 13 h-index	713466 21 g-index
32 all docs	32 docs citations	32 times ranked	703 citing authors

#	ARTICLE	IF	CITATIONS
1	Rapid Increase in Prevalence of Carbapenem-Resistant Enterobacteriaceae (CRE) and Emergence of Colistin Resistance Gene *mcr-1* in CRE in a Hospital in Henan, China. Journal of Clinical Microbiology, 2018, 56, .	3.9	55
2	Surveillance of antimicrobial resistance among Escherichia coli from chicken and swine, China, 2008â€"2015. Veterinary Microbiology, 2017, 203, 49-55.	1.9	53
3	A quantitative microbial risk assessment model of Campylobacter in broiler chickens: Evaluating processing interventions. Food Control, 2019, 100, 97-110.	5.5	41
4	Mixed plasticizers aggravated apoptosis by NOD2-RIP2-NF-κB pathway in grass carp hepatocytes. Journal of Hazardous Materials, 2021, 402, 123527.	12.4	41
5	Molecular characterization of methicillin-resistant Staphylococcus aureus strains from pet animals and veterinary staff in China. Veterinary Journal, 2011, 190, e125-e129.	1.7	33
6	Development of a multiplex real-time PCR assay using two thermocycling platforms for detection of major bacterial pathogens associated with bovine respiratory disease complex from clinical samples. Journal of Veterinary Diagnostic Investigation, 2018, 30, 837-847.	1.1	31
7	Risk-based assessment and criteria specification of the microbial safety of wastewater reuse in food processing: Managing Listeria monocytogenes contamination in pasteurized fluid milk. Water Research, 2020, 171, 115466.	11.3	29
8	DEHP-induce damage in grass carp hepatocytes and the remedy of Eucalyptol. Ecotoxicology and Environmental Safety, 2020, 206, 111151.	6.0	28
9	Quantifying changes in spore-forming bacteria contamination along the milk production chain from farm to packaged pasteurized milk using systematic review and meta-analysis. Food Control, 2018, 86, 319-331.	5.5	25
10	Sub-Iliac Lymph Nodes at Slaughter Lack Ability to PredictSalmonella entericaPrevalence for Swine Farms. Foodborne Pathogens and Disease, 2010, 7, 795-800.	1.8	19
11	A combined Clostridium perfringens/Trueperella pyogenes inactivated vaccine induces complete immunoprotection in a mouse model. Biologicals, 2017, 47, 1-10.	1.4	16
12	Selenomethionine alleviates LPS-induced JNK/NLRP3 inflammasome-dependent necroptosis by modulating miR-15a and oxidative stress in chicken lungs. Metallomics, 2021, 13, .	2.4	16
13	Salmonella enterica in Swine Production: Assessing the Association between Amplified Fragment Length Polymorphism and Epidemiological Units of Concern. Applied and Environmental Microbiology, 2011, 77, 8080-8087.	3.1	14
14	A systematic review and meta-analysis of the efficacy of processing stages and interventions for controlling *Campylobacter* contamination during broiler chicken processing. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 227-271.	11.7	13
15	Process Mapping the Prevalence of Salmonella Contamination on Pork Carcass from Slaughter to Chilling: A Systematic Review Approach. Foodborne Pathogens and Disease, 2012, 9, 386-395.	1.8	12
16	Evaluation of the Potency of Two Pyolysin-Derived Recombinant Proteins as Vaccine Candidates of Trueperella Pyogenes in a Mouse Model: Pyolysin Oligomerization and Structural Change Affect the Efficacy of Pyolysin-Based Vaccines. Vaccines, 2020, 8, 79.	4.4	10
17	Coronavirus disease 2019: a comprehensive review and meta-analysis on cardiovascular biomarkers. Current Opinion in Cardiology, 2021, 36, 367-373.	1.8	10
18	Development of a Multiplex Real-Time PCR Assay for Predicting Macrolide and Tetracycline Resistance Associated with Bacterial Pathogens of Bovine Respiratory Disease. Pathogens, 2021, 10, 64.	2.8	9

#	ARTICLE	IF	CITATIONS
19	Determination of the expression of three fimbrial subunit proteins in cultured Trueperella pyogenes. Acta Veterinaria Scandinavica, 2018, 60, 53.	1.6	8
20	Lesion severity at processing as a predictor of Salmonella contamination of swine carcasses. American Journal of Veterinary Research, 2012, 73, 91-97.	0.6	7
21	Pyolysin of Trueperella pyogenes Induces Pyroptosis and IL-1Î² Release in Murine Macrophages Through Potassium/NLRP3/Caspase-1/Gasdermin D Pathway. Frontiers in Immunology, 2022, 13, 832458.	4.8	7
22	Replacing the 238th aspartic acid with an arginine impaired the oligomerization activity and inflammation-inducing property of pyolysin. Virulence, 2018, 9, 1112-1125.	4.4	6
23	Stockpiling versus Composting: Effectiveness in Reducing Antibiotic-Resistant Bacteria and Resistance Genes in Beef Cattle Manure. Applied and Environmental Microbiology, 2021, 87, e0075021.	3.1	6
24	Comparison of the efficacy of commercial antimicrobial interventions for reducing antibiotic resistant and susceptible beef-associated Salmonella and Escherichia coli strains. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2018, 13, 3-23.	1.4	5
25	Modelling viability of Listeria monocytogenes in paneer. Food Microbiology, 2021, 97, 103738.	4.2	5
26	A Comparative Quantitative Assessment of Human Exposure to Various Antimicrobial-Resistant Bacteria among U.S. Ground Beef Consumers. Journal of Food Protection, 2021, 84, 736-759.	1.7	5
27	Interventions Targeting Deep Tissue Lymph Nodes May Not Effectively Reduce the Risk of Salmonellosis from Ground Pork Consumption: A Quantitative Microbial Risk Assessment. Risk Analysis, 2019, 39, 2237-2258.	2.7	3
28	Assessment of the Doseâ€"Response Relationship Between Folate Exposure and Cognitive Impairment: Synthesizing Data from Documented Studies. Risk Analysis, 2020, 40, 276-293.	2.7	3
29	A Farm-to-Fork Quantitative Microbial Exposure Assessment of Î²-Lactam-Resistant Escherichia coli among U.S. Beef Consumers. Microorganisms, 2022, 10, 661.	3.6	3
30	A Metagenomic Approach for Characterizing Antibiotic Resistance Genes in Specific Bacterial Populations: Demonstration with Escherichia coli in Cattle Manure. Applied and Environmental Microbiology, 2022, 88, e0255421.	3.1	3
31	Efficacy of Antimicrobial Interventions Used in Meat Processing Plants against Antimicrobial Tolerant Nonâ€"Antibiotic-Resistant and Antibiotic-Resistant Salmonella on Fresh Beef. Journal of Food Protection, 2022, 85, 1114-1121.	1.7	1
32	Quantitative modeling of the survival of Listeria monocytogenes in soy sauce-based acidified food products. International Journal of Food Microbiology, 2022, 370, 109635.	4.7	0