Ning Xu

List of Publications by Year
in descending order

24 papers	365 citations	840776 11 h-index	839539 18 g-index
24 all docs	24 docs citations	24 times ranked	387 citing authors

#	Article	IF	Citations
1	Effects of mixed cultures of Saccharomyces cerevisiae and Lactobacillus plantarum in alcoholic fermentation on the physicochemical and sensory properties of citrus vinegar. LWT - Food Science and Technology, 2017, 84, 753-763.	5.2	53
2	Effect of a halophilic aromatic yeast together with <i><scp>A</scp>spergillus oryzae</i> in koji making on the volatile compounds and quality of soy sauce moromi. International Journal of Food Science and Technology, 2015, 50, 1352-1358.	2.7	41
3	Effect of citrus peel on phenolic compounds, organic acids and antioxidant activity of soy sauce. LWT - Food Science and Technology, 2018, 90, 627-635.	5.2	36
4	Effects of a mixed koji culture of <i>Aspergillus oryzae</i> HGâ€26 and <i>Aspergillus niger</i> HGâ€35 on the levels of enzymes, antioxidants and phenolic compounds in soy sauce during the fermentation process. International Journal of Food Science and Technology, 2017, 52, 1585-1593.	2.7	22
5	Screening and characterization of ethanol-tolerant and thermotolerant acetic acid bacteria from Chinese vinegar Pei. World Journal of Microbiology and Biotechnology, 2016, 32, 14.	3.6	20
6	Fermenting liquid vinegar with higher taste, flavor and healthy value by using discarded Cordyceps militaris solid culture medium. LWT - Food Science and Technology, 2018, 98, 654-660.	5.2	19
7	Autolysis of <i>Aspergillus oryzae</i> Mycelium and Effect on Volatile Flavor Compounds of Soy Sauce. Journal of Food Science, 2016, 81, C1883-90.	3.1	18
8	Soy Sauce Classification by Geographic Region and Fermentation Based on Artificial Neural Network and Genetic Algorithm. Journal of Agricultural and Food Chemistry, 2014, 62, 12294-12298.	5.2	16
9	Effect of selenium supplements on the antioxidant activity and nitrite degradation of lactic acid bacteria. World Journal of Microbiology and Biotechnology, 2019, 35, 61.	3.6	16
10	Metabolites of the Soy Sauce <i>Koji</i> Making with <i>Aspergillus niger</i> and <i>Aspergillus oryzae</i>. International Journal of Food Science and Technology, 2022, 57, 301-309.	2.7	16
11	Comparative analysis of protective effects of curcumin, curcumin-Î²-cyclodextrin nanoparticle and nanoliposomal curcumin on unsymmetrical dimethyl hydrazine poisoning in mice. Bioengineered, 2016, 7, 334-341.	3.2	14
12	Isolation and Characterization of Three Plant Growth-Promoting Rhizobacteria for Growth Enhancement of Rice Seedling. Journal of Plant Growth Regulation, 2022, 41, 1382-1393.	5.1	12
13	Genetic Algorithmâ€"Artificial Neural Network Modeling of Capsaicin and Capsorubin Content of Chinese Chili Oil. Food Analytical Methods, 2016, 9, 2076-2086.	2.6	11
14	Metabolomic profiles of the liquid state fermentation in co-culture of A. oryzae and Z. rouxii. Food Microbiology, 2022, 103, 103966.	4.2	11
15	Improvement of the Flavor and Quality of Watermelon Vinegar by High Ethanol Fermentation using Ethanol-Tolerant Acetic Acid Bacteria. International Journal of Food Engineering, 2017, 13, .	1.5	10
16	Effect of fermentation conditions on the formation of ammonium salt in soy sauce. LWT - Food Science and Technology, 2022, 153, 112492.	5.2	9
17	Analysis of the Hydrolytic Capacities of Aspergillus oryzae Proteases on Soybean Protein Using Artificial Neural Networks. Journal of Food Processing and Preservation, 2016, 40, 918-924.	2.0	7
18	Correlation between ethanol resistance and characteristics of PQQ-dependent ADH in acetic acid bacteria. European Food Research and Technology, 2016, 242, 837-847.	3.3	7

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19	Classification of Chinese Vinegars Using Optimized Artificial Neural Networks by Genetic Algorithm and Other Discriminant Techniques. Food Analytical Methods, 2017, 10, 2646-2656.	2.6	7
20	Study on condition of ultrasound-assisted thermo-alkali-modified peanut protein embedding curcumin for nanoparticles. Journal of Food Science and Technology, 2020, 57, 1049-1060.	2.8	7
21	Effect of <i>Lactobacillus plantarum</i> or <i>Enterococcus faecalis</i> as coâ€‘inoculants with <i>Aspergillus oryzae</i> in koji making on the physicochemical properties of soy sauce. Journal of Food Science, 2022, 87, 714-727.	3.1	7
22	Modeling of Furfural and 5-Hydroxymethylfurfural Content of Fermented Lotus Root: Artificial Neural Networks and a Genetic Algorithm Approach. International Journal of Food Engineering, 2014, 10, 757-766.	1.5	3
23	Determination of doxycyclineâ€™s plasma protein binding rates in the plasma of grass carp () Tj ETQq1 1 0.784314 rgBT /Overlock 10 f concentrations. Aquaculture Research, 2022, 53, 2865-2873.	1.8	3
24	Effect of lipoxygenaseâ€‘induced oxidation on molecular structure and digestive properties of arachin and conarachin. Journal of Food Processing and Preservation, 0, , e15874.	2.0	0