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	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
2	Effect of fermentation conditions on the formation of ammonium salt in soy sauce. LWT - Food Science and Technology, 2022, 153, 112492.	5.2	9
3	Metabolites of the Soy Sauce *Koji* Making with *Aspergillus niger* and *Aspergillus oryzae*. International Journal of Food Science and Technology, 2022, 57, 301-309.	2.7	16
4	Metabolomic profiles of the liquid state fermentation in co-culture of A. oryzae and Z. rouxii. Food Microbiology, 2022, 103, 103966.	4.2	11
5	Effect of *Lactobacillus plantarum* or *Enterococcus faecalis* as co‑inoculants with *Aspergillus oryzae* in koji making on the physicochemical properties of soy sauce. Journal of Food Science, 2022, 87, 714-727.	3.1	7
6	Determination of doxycycline's plasma protein binding rates in the plasma of grass carp () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 552 concentrations. Aquaculture Research, 2022, 53, 2865-2873.	1.8	3
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	Effects of a mixed koji culture of *Aspergillus oryzae* HG‑26 and *Aspergillus niger* HG‑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
15	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
16	Autolysis of *Aspergillus oryzae* Mycelium and Effect on Volatile Flavor Compounds of Soy Sauce. Journal of Food Science, 2016, 81, C1883-90.	3.1	18
17	Comparative analysis of protective effects of curcumin, curcumin-β-cyclodextrin nanoparticle and nanoliposomal curcumin on unsymmetrical dimethyl hydrazine poisoning in mice. Bioengineered, 2016, 7, 334-341.	3.2	14
18	Genetic Algorithm–Artificial Neural Network Modeling of Capsaicin and Capsorubin Content of Chinese Chili Oil. Food Analytical Methods, 2016, 9, 2076-2086.	2.6	11

#	Article	IF	Citations
19	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
20	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
21	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
22	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
23	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
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