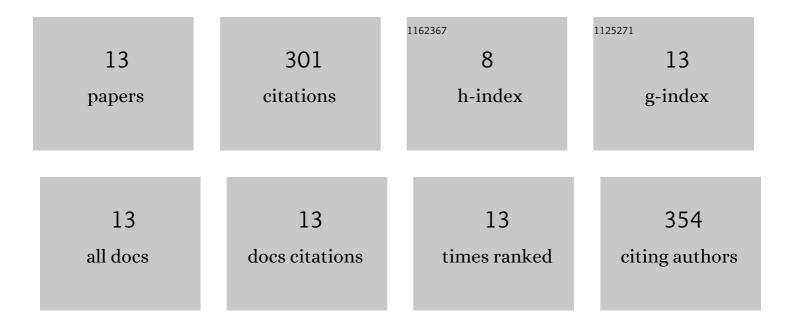
Wen Wang

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Lipopolysaccharides derived from gram-negative bacterial pool of human gut microbiota promote inflammation and obesity development. International Reviews of Immunology, 2022, 41, 45-56.	1.5	18
2	Correlation between the regulation of intestinal bacteriophages by green tea polyphenols and the flora diversity in SPF mice. Food and Function, 2022, 13, 2952-2965.	2.1	8
3	Isolation and identification of a human intestinal bacterium capable of daidzein conversion. FEMS Microbiology Letters, 2021, 368, .	0.7	8
4	Rapid and absolute quantification of VBNC Cronobacter sakazakii by PMAxx combined with single intact cell droplet digital PCR in infant foods. LWT - Food Science and Technology, 2021, 145, 111388.	2.5	10
5	pH and lightâ€responsive polycaprolactone/curcumin@zifâ€8 composite films with enhanced antibacterial activity. Journal of Food Science, 2021, 86, 3550-3562.	1.5	25
6	Survival of viable but nonculturable Cronobacter sakazakii in macrophages contributes to infections. Microbial Pathogenesis, 2021, 158, 105064.	1.3	9
7	Improved quantitative detection of VBNC Vibrio parahaemolyticus using immunomagnetic separation and PMAxx-qPCR. Food Control, 2020, 110, 106962.	2.8	26
8	Survival strategy of Cronobacter sakazakii against ampicillin pressure: Induction of the viable but nonculturable state. International Journal of Food Microbiology, 2020, 334, 108819.	2.1	18
9	Inhibitory mechanism of lactoferrin on antibacterial activity of oenothein B: isothermal titration calorimetry and computational docking simulation. Journal of the Science of Food and Agriculture, 2020, 100, 2494-2501.	1.7	7
10	Investigation on the Interaction Behavior Between Oenothein B and Pepsin by Isothermal Titration Calorimetry and Spectral Studies. Journal of Food Science, 2019, 84, 2412-2420.	1.5	4
11	Detection of viable but nonculturable Vibrio parahaemolyticus in shrimp samples using improved real-time PCR and real-time LAMP methods. Food Control, 2019, 103, 145-152.	2.8	53
12	Green Tea Polyphenols Modulate Colonic Microbiota Diversity and Lipid Metabolism in Highâ€Fat Diet Treated HFA Mice. Journal of Food Science, 2018, 83, 864-873.	1.5	95
13	Ethidium Monoazide-Loop Mediated Isothermal Amplification for Rapid Detection of Vibrio parahaemolyticus in Viable but non-culturable State. Energy Procedia, 2012, 17, 1858-1863.	1.8	20