

Wen Wang

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

301
citations

1162367

8
h-index

1125271

13
g-index

13
all docs

13
docs citations

13
times ranked

354
citing authors

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