Xiaomiao Tan

List of Publications by Year in descending order

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Χιλομίλο ΤλΝ

#	Article	IF	CITATIONS
1	Mechanical properties of interpenetrating polymer network hydrogels based on hybrid ionically and covalently crosslinked networks. Journal of Applied Polymer Science, 2013, 130, 2504-2513.	1.3	70
2	Enhanced crystallinity and thermal properties of cellulose from rice husk using acid hydrolysis treatment. Carbohydrate Polymers, 2021, 260, 117789.	5.1	64
3	Reduction of Methane Released from Palm Oil Mill Lagoon in Malaysia and Its Countermeasures. Mitigation and Adaptation Strategies for Global Change, 2003, 8, 237-252.	1.0	38
4	Effects of Single Food Components on Freeze Concentration by Freezing and Thawing Technique. Japan Journal of Food Engineering, 2003, 4, 77-83.	0.1	34
5	A Review on the Modified Atmosphere Preservation of Fruits and Vegetables with Cutting-Edge Technologies. Agriculture (Switzerland), 2021, 11, 992.	1.4	30
6	Growth promotion of Euglena gracilis by ferulic acid from rice bran. AMB Express, 2018, 8, 16.	1.4	24
7	Continuous Production of Organic Acids from Palm Oil Mill Effluent with Sludge Recycle by the Freezing-Thawing Method. Journal of Chemical Engineering of Japan, 2003, 36, 707-710.	0.3	23
8	Organic Thin Paper of Cellulose Nanofiber/Polyaniline Doped with (±)-10-Camphorsulfonic Acid Nanohybrid and Its Application to Electromagnetic Shielding. ACS Omega, 2019, 4, 9446-9452.	1.6	23
9	Innovative conversion of food waste into biofuel in integrated waste management system. Critical Reviews in Environmental Science and Technology, 2022, 52, 3453-3492.	6.6	18
10	Production of L(+)-Lactic Acid from Mixed Acid and Alkali Hydrolysate of Brown Seaweed. Food Science and Technology Research, 2011, 17, 155-160.	0.3	16
11	Enhancement of biomass yield and lipid accumulation of freshwater microalga Euglena gracilis by phenolic compounds from basic structures of lignin. Bioresource Technology, 2021, 321, 124441.	4.8	15
12	Effect of Sodium Chloride on Freeze Concentration of Food Components by Freezing and Thawing Technique. Japan Journal of Food Engineering, 2004, 5, 97-103.	0.1	14
13	Chitosan nanofibers fabricated by combined ultrasonic atomization and freeze casting. Carbohydrate Polymers, 2015, 122, 18-25.	5.1	14
14	Effect of Air Nanobubble Water on the Growth and Metabolism of <i>Haematococcus lacustris</i> and <i>Botryococcus braunii</i> . Journal of Nutritional Science and Vitaminology, 2019, 65, S212-S216.	0.2	12
15	Finding of phytase: Understanding growth promotion mechanism of phytic acid to freshwater microalga Euglena gracilis. Bioresource Technology, 2020, 296, 122343.	4.8	10
16	Effect of two lignocellulose related sugar alcohols on the growth and metabolites biosynthesis of Euglena gracilis. Bioresource Technology, 2020, 303, 122950.	4.8	10
17	Freezing and Thawing Technique for the Removal of Suspended Solids and Concentration of Palm Oil Mill Effluent (POME) Journal of Chemical Engineering of Japan, 2002, 35, 1017-1019.	0.3	9
18	Phytic Acid Extracted from Rice Bran as a Growth Promoter for Euglena gracilis. Open Chemistry, 2019, 17, 57-63.	1.0	9

Χιαομίαο Ταν

#	Article	IF	CITATIONS
19	Growth promotion of Spirulina by steelmaking slag: application of solubility diagram to understand its mechanism. AMB Express, 2016, 6, 96.	1.4	7
20	Repeated-batch Ethanol Fermentation of Kitchen Refuse by Acid-tolerant Flocculating Yeast Under the Non-sterilized Condition. Japan Journal of Food Engineering, 2007, 8, 275-280.	0.1	6
21	Growth Promotion Effect of Alginate Oligosaccharides on <i>Spirulina</i> Analyzed by Repeated Batch Culture. Nihon Enerugi Gakkaishi/Journal of the Japan Institute of Energy, 2017, 96, 352-356.	0.2	6
22	Kitchen Refuse: a Novel Substrate for L (+) -Lactic Acid Production by <i>Rhizopus oryzae</i> in Submerged Fermentation. Japan Journal of Food Engineering, 2005, 6, 45-52.	0.1	6
23	Preferential Substrate Utilization by <1>Propionibacterium shermanii 1 in Kitchen Refuse Medium. Japan Journal of Food Engineering, 2005, 6, 37-44.	0.1	5
24	Mechanical characterisation of lignocellulosic fibres using toy bricks tensile tester. Journal of the Mechanical Behavior of Biomedical Materials, 2019, 97, 58-64.	1.5	4
25	Enhancement of Growth and Lipid Production of <i>Botryococcus braunii</i> by Steel Slags. Nihon Enerugi Gakkaishi/Journal of the Japan Institute of Energy, 2017, 96, 372-375.	0.2	4
26	Effect of phytochemical vanillic acid on the growth and lipid accumulation of freshwater microalga Euglena gracilis. World Journal of Microbiology and Biotechnology, 2021, 37, 217.	1.7	4
27	Harvesting of <i>Arthrospira platensis</i> by flocculation with phytic acid from rice bran. Bioscience, Biotechnology and Biochemistry, 2020, 84, 1736-1744.	0.6	2
28	Enhancement of Lactic Acid Produation from Kitchen Refuse by <i>Rhizopus oryzae</i> KPS 106 Immobilized on Loofa Sponge. Japan Journal of Food Engineering, 2005, 6, 121-131.	0.1	2
29	Sodium Succinate Recovery and Purification from Kitchen-refuse Fermentation Broth by Salting-out Precipitation Using Antisolvent. Japan Journal of Food Engineering, 2005, 6, 279-287.	0.1	2
30	Removal of Suspended Solid from Kitchen Garbage Saccharification Solution by Freezing and Thawing Technique. Japan Journal of Food Engineering, 2009, 10, 63-68.	0.1	1
31	Polysaccharide Nanofibers Fabricated by Combined Ultrasonic Atomization and Freeze Casting. Kobunshi Ronbunshu, 2016, 73, 233-237.	0.2	0