

Xiaomiao Tan

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/860241/publications.pdf>

Version: 2024-02-01

31
papers

482
citations

687363

13
h-index

713466

21
g-index

31
all docs

31
docs citations

31
times ranked

539
citing authors

#	ARTICLE	IF	CITATIONS
1	Innovative conversion of food waste into biofuel in integrated waste management system. Critical Reviews in Environmental Science and Technology, 2022, 52, 3453-3492.	12.8	18
2	Enhancement of biomass yield and lipid accumulation of freshwater microalga <i>Euglena gracilis</i> by phenolic compounds from basic structures of lignin. Bioresource Technology, 2021, 321, 124441.	9.6	15
3	Enhanced crystallinity and thermal properties of cellulose from rice husk using acid hydrolysis treatment. Carbohydrate Polymers, 2021, 260, 117789.	10.2	64
4	A Review on the Modified Atmosphere Preservation of Fruits and Vegetables with Cutting-Edge Technologies. Agriculture (Switzerland), 2021, 11, 992.	3.1	30
5	Effect of phytochemical vanillic acid on the growth and lipid accumulation of freshwater microalga <i>Euglena gracilis</i> . World Journal of Microbiology and Biotechnology, 2021, 37, 217.	3.6	4
6	Finding of phytase: Understanding growth promotion mechanism of phytic acid to freshwater microalga <i>Euglena gracilis</i> . Bioresource Technology, 2020, 296, 122343.	9.6	10
7	Harvesting of <i>Arthrospira platensis</i> by flocculation with phytic acid from rice bran. Bioscience, Biotechnology and Biochemistry, 2020, 84, 1736-1744.	1.3	2
8	Effect of two lignocellulose related sugar alcohols on the growth and metabolites biosynthesis of <i>Euglena gracilis</i> . Bioresource Technology, 2020, 303, 122950.	9.6	10
9	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.	0.6	12
10	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.	3.5	23
11	Phytic Acid Extracted from Rice Bran as a Growth Promoter for <i>Euglena gracilis</i> . Open Chemistry, 2019, 17, 57-63.	1.9	9
12	Mechanical characterisation of lignocellulosic fibres using toy bricks tensile tester. Journal of the Mechanical Behavior of Biomedical Materials, 2019, 97, 58-64.	3.1	4
13	Growth promotion of <i>Euglena gracilis</i> by ferulic acid from rice bran. AMB Express, 2018, 8, 16.	3.0	24
14	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
15	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
16	Polysaccharide Nanofibers Fabricated by Combined Ultrasonic Atomization and Freeze Casting. Kobunshi Ronbunshu, 2016, 73, 233-237.	0.2	0
17	Growth promotion of <i>Spirulina</i> by steelmaking slag: application of solubility diagram to understand its mechanism. AMB Express, 2016, 6, 96.	3.0	7
18	Chitosan nanofibers fabricated by combined ultrasonic atomization and freeze casting. Carbohydrate Polymers, 2015, 122, 18-25.	10.2	14

#	ARTICLE	IF	CITATIONS
19	Mechanical properties of interpenetrating polymer network hydrogels based on hybrid ionically and covalently crosslinked networks. <i>Journal of Applied Polymer Science</i> , 2013, 130, 2504-2513.	2.6	70
20	Production of L(+)-Lactic Acid from Mixed Acid and Alkali Hydrolysate of Brown Seaweed. <i>Food Science and Technology Research</i> , 2011, 17, 155-160.	0.6	16
21	Removal of Suspended Solid from Kitchen Garbage Saccharification Solution by Freezing and Thawing Technique. <i>Japan Journal of Food Engineering</i> , 2009, 10, 63-68.	0.3	1
22	Repeated-batch Ethanol Fermentation of Kitchen Refuse by Acid-tolerant Flocculating Yeast Under the Non-sterilized Condition. <i>Japan Journal of Food Engineering</i> , 2007, 8, 275-280.	0.3	6
23	Preferential Substrate Utilization by <i>Propionibacterium shermanii</i> in Kitchen Refuse Medium. <i>Japan Journal of Food Engineering</i> , 2005, 6, 37-44.	0.3	5
24	Enhancement of Lactic Acid Production from Kitchen Refuse by <i>Rhizopus oryzae</i> KPS 106 Immobilized on Loofa Sponge. <i>Japan Journal of Food Engineering</i> , 2005, 6, 121-131.	0.3	2
25	Sodium Succinate Recovery and Purification from Kitchen-refuse Fermentation Broth by Salting-out Precipitation Using Antisolvent. <i>Japan Journal of Food Engineering</i> , 2005, 6, 279-287.	0.3	2
26	Kitchen Refuse: a Novel Substrate for L (+) -Lactic Acid Production by <i>Rhizopus oryzae</i> in Submerged Fermentation. <i>Japan Journal of Food Engineering</i> , 2005, 6, 45-52.	0.3	6
27	Effect of Sodium Chloride on Freeze Concentration of Food Components by Freezing and Thawing Technique. <i>Japan Journal of Food Engineering</i> , 2004, 5, 97-103.	0.3	14
28	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.	2.1	38
29	Effects of Single Food Components on Freeze Concentration by Freezing and Thawing Technique. <i>Japan Journal of Food Engineering</i> , 2003, 4, 77-83.	0.3	34
30	Continuous Production of Organic Acids from Palm Oil Mill Effluent with Sludge Recycle by the Freezing-Thawing Method. <i>Journal of Chemical Engineering of Japan</i> , 2003, 36, 707-710.	0.6	23
31	Freezing and Thawing Technique for the Removal of Suspended Solids and Concentration of Palm Oil Mill Effluent (POME).. <i>Journal of Chemical Engineering of Japan</i> , 2002, 35, 1017-1019.	0.6	9