

Tao Xiong

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

580
citations

1040056

9
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

511
citing authors

#	ARTICLE	IF	CITATIONS
1	Dynamic changes of lactic acid bacteria flora during Chinese sauerkraut fermentation. Food Control, 2012, 26, 178-181.	5.5	179
2	Effects of salt concentration on Chinese sauerkraut fermentation. LWT - Food Science and Technology, 2016, 69, 169-174.	5.2	107
3	Starter culture fermentation of Chinese sauerkraut: Growth, acidification and metabolic analyses. Food Control, 2014, 41, 122-127.	5.5	91
4	Comparison of microbial communities and physicochemical characteristics of two traditionally fermented vegetables. Food Research International, 2020, 128, 108755.	6.2	70
5	Fermentation of Chinese sauerkraut in pure culture and binary co-culture with <i>Leuconostoc mesenteroides</i> and <i>Lactobacillus plantarum</i> . LWT - Food Science and Technology, 2014, 59, 713-717.	5.2	44
6	Influence of Probiotic Fermented Fruit and Vegetables on Human Health and the Related Industrial Development Trend. Engineering, 2021, 7, 212-218.	6.7	31
7	The microbial succession and their correlation with the dynamics of flavor compounds involved in the natural fermentation of suansun, a traditional Chinese fermented bamboo shoots. Food Research International, 2022, 157, 111216.	6.2	23
8	Bacterial community dynamics and physicochemical characteristics in natural fermentation of jiangshui, a traditional food made in northwest China. Journal of the Science of Food and Agriculture, 2019, 99, 3391-3397.	3.5	15
9	Comparison of the bacterial communities in home-made Nanfeng yancai with and without salt. Food Research International, 2019, 125, 108509.	6.2	14
10	The lactic acid bacteria and yeast community of home-made sauerkraut from three provinces in Southwest China. Archives of Microbiology, 2021, 203, 3171-3182.	2.2	6