

# Tao Xiong

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8953616/publications.pdf>

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