

Zhouli Wang

List of Publications by Year in descending order

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Version: 2024-02-01

54
papers

1,313
citations

304368

22
h-index

395343

33
g-index

55
all docs

55
docs citations

55
times ranked

1068
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of nanostructures as antimicrobials in the control of foodborne pathogen. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3951-3968.	5.4	7
2	Detoxification of patulin by <i>Lactobacillus pentosus</i> DSM 20314 during apple juice fermentation. <i>Food Control</i> , 2022, 131, 108446.	2.8	17
3	Assessment of traditional clarifiers on the adsorption of ochratoxin A in Cabernet Sauvignon red wine and their kinetics. <i>Food Chemistry</i> , 2022, 373, 131592.	4.2	10
4	Effects of fermentation with <i>Lactobacillus fermentum</i> 21828 on the nutritional characteristics and antioxidant activity of <i>Lentinus edodes</i> liquid. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3405-3415.	1.7	7
5	Metagenomic analysis of microflora structure and functional capacity in probiotic Tibetan kefir grains. <i>Food Research International</i> , 2022, 151, 110849.	2.9	24
6	Fabrication of Epsilon-Polylysine-Based Magnetic Nanoflowers with Effective Antibacterial Activity against <i>Alicyclobacillus acidoterrestris</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 857-868.	2.4	10
7	Reduction the contamination of patulin during the brewing of apple cider and its characteristics. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 1149-1162.	1.1	5
8	Selenium-Enriched <i>Pediococcus acidilactici</i> MRS-7 Alleviates Patulin-Induced Jejunum Injuries in Mice and Its Possible Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4755-4764.	2.4	17
9	<i>Lactobacillus kefirifaciens</i> JKSP109 and <i>Saccharomyces cerevisiae</i> JKSP39 isolated from Tibetan kefir grain co-alleviated AOM/DSS induced inflammation and colorectal carcinogenesis. <i>Food and Function</i> , 2022, 13, 6947-6961.	2.1	7
10	Silver nanoparticles anchored magnetic self-assembled carboxymethyl cellulose- μ -polylysine hybrids with synergetic antibacterial activity for wound infection therapy. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 703-715.	3.6	9
11	Non-thermal treatments for the control of endogenous formaldehyde from <i>Auricularia auricula</i> and their effects on its nutritional characteristics. <i>Food Control</i> , 2022, 142, 109235.	2.8	1
12	Effect of the apple cultivar on cloudy apple juice fermented by a mixture of <i>Lactobacillus acidophilus</i> , <i>Lactobacillus plantarum</i> , and <i>Lactobacillus fermentum</i> . <i>Food Chemistry</i> , 2021, 340, 127922.	4.2	80
13	Targeting the vanillic acid decarboxylase gene for <i>Alicyclobacillus acidoterrestris</i> quantification and guaiacol assessment in apple juices using real time PCR. <i>International Journal of Food Microbiology</i> , 2021, 338, 109006.	2.1	10
14	Antimicrobial and anti-biofilm activity of thymoquinone against <i>Shigella flexneri</i> . <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 4709-4718.	1.7	11
15	Development of a colorimetric and fluorescence dual-mode immunoassay for the precise identification of <i>Alicyclobacillus acidoterrestris</i> in apple juice. <i>Food Control</i> , 2021, 124, 107898.	2.8	6
16	Study on the nutritional characteristics and antioxidant activity of dealcoholized sequentially fermented apple juice with <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> fermentation. <i>Food Chemistry</i> , 2021, 363, 130351.	4.2	68
17	Inactivation Effect of Thymoquinone on <i>Alicyclobacillus acidoterrestris</i> Vegetative Cells, Spores, and Biofilms. <i>Frontiers in Microbiology</i> , 2021, 12, 679808.	1.5	7
18	Establishment of quantitative PCR assays for the rapid detection of <i>Alicyclobacillus</i> spp. that can produce guaiacol in apple juice. <i>International Journal of Food Microbiology</i> , 2021, 360, 109329.	2.1	5

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19	Aptamer modified magnetic nanoparticles coupled with fluorescent quantum dots for efficient separation and detection of <i>Alicyclobacillus acidoterrestris</i> in fruit juices. <i>Food Control</i> , 2021, 126, 108060.	2.8	18
20	Physicochemical, nutritional, and bioactive properties of pulp and peel from 15 kiwifruit cultivars. <i>Food Bioscience</i> , 2021, 42, 101157.	2.0	26
21	Microbial community diversity associated with Tibetan kefir grains and its detoxification of Ochratoxin A during fermentation. <i>Food Microbiology</i> , 2021, 99, 103803.	2.1	30
22	One-pot synthesis of magnetic self-assembled carrageenan- μ -polylysine composites: A reusable and effective antibacterial agent against <i>Alicyclobacillus acidoterrestris</i> . <i>Food Chemistry</i> , 2021, 360, 130062.	4.2	9
23	Integrated analysis of transcriptome and proteome for exploring the mechanism of guaiacol production by <i>Alicyclobacillus acidoterrestris</i> . <i>Food Research International</i> , 2021, 148, 110621.	2.9	6
24	Edible fungal polysaccharides, the gut microbiota, and host health. <i>Carbohydrate Polymers</i> , 2021, 273, 118558.	5.1	48
25	Epsilon-polylysine based magnetic nanospheres as an efficient and recyclable antibacterial agent for <i>Alicyclobacillus acidoterrestris</i> . <i>Food Chemistry</i> , 2021, 364, 130382.	4.2	13
26	Supplementation of kefir ameliorates azoxymethane/dextran sulfate sodium induced colorectal cancer by modulating the gut microbiota. <i>Food and Function</i> , 2021, 12, 11641-11655.	2.1	19
27	Preparation and Characterization of Chitosan-Nano-ZnO Composite Films for Preservation of Cherry Tomatoes. <i>Foods</i> , 2021, 10, 3135.	1.9	24
28	Biosorption of Cd ²⁺ and Pb ²⁺ from apple juice by the magnetic nanoparticles functionalized lactic acid bacteria cells. <i>Food Control</i> , 2020, 109, 106916.	2.8	34
29	Immunomagnetic separation: An effective pretreatment technology for isolation and enrichment in food microorganisms detection. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3802-3824.	5.9	76
30	Construction of recombinant fusant yeasts for the production of cider with low alcohol and enhanced aroma. <i>European Food Research and Technology</i> , 2020, 246, 745-757.	1.6	9
31	Antibacterial activity and mechanism of thymol against <i>Alicyclobacillus acidoterrestris</i> vegetative cells and spores. <i>LWT - Food Science and Technology</i> , 2019, 105, 377-384.	2.5	45
32	Antifungal activity and mechanism of citral, limonene and eugenol against <i>Zygosaccharomyces rouxii</i> . <i>LWT - Food Science and Technology</i> , 2019, 106, 50-56.	2.5	97
33	Antibacterial activity and mechanism of cinnamic acid and chlorogenic acid against <i>Alicyclobacillus acidoterrestris</i> vegetative cells in apple juice. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1697-1705.	1.3	47
34	Synthesis of multifunctional fluorescent magnetic nanoparticles for the detection of <i>Alicyclobacillus</i> spp. in apple juice. <i>Food Research International</i> , 2018, 114, 104-113.	2.9	25
35	Extraction of Epigallocatechin Gallate and Epicatechin Gallate from Tea Leaves Using β -Cyclodextrin. <i>Journal of Food Science</i> , 2017, 82, 394-400.	1.5	32
36	Wash-free colorimetric homogeneous immunoassay for <i>Zygosaccharomyces rouxii</i> . <i>RSC Advances</i> , 2017, 7, 34307-34314.	1.7	2

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37	Extraction, partial purification and characterisation of vanillic acid decarboxylase from <i>Alicyclobacillus acidoterrestris</i> DSM 3923. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2925-2931.	1.7	11
38	Assessing spoilage features of osmotolerant yeasts identified from kiwifruit plantation and processing environment in Shaanxi, China. <i>International Journal of Food Microbiology</i> , 2016, 232, 126-133.	2.1	16
39	Discrimination of <i>Alicyclobacillus</i> Strains by Lipase and Esterase Fingerprints. <i>Food Analytical Methods</i> , 2016, 9, 1128-1133.	1.3	3
40	Effect of Yeast Cell Morphology, Cell Wall Physical Structure and Chemical Composition on Patulin Adsorption. <i>PLoS ONE</i> , 2015, 10, e0136045.	1.1	51
41	Identification of Key Factors Involved in the Biosorption of Patulin by Inactivated Lactic Acid Bacteria (LAB) Cells. <i>PLoS ONE</i> , 2015, 10, e0143431.	1.1	21
42	Preparation and Characterization of Carboxymethyl Chitosan Modified Magnetic Nanoparticles for Bovine Serum Albumin Adsorption. <i>Separation Science and Technology</i> , 2015, 50, 299-309.	1.3	10
43	Precursors and metabolic pathway for guaiacol production by <i>Alicyclobacillus acidoterrestris</i> . <i>International Journal of Food Microbiology</i> , 2015, 214, 48-53.	2.1	24
44	Reduction of <i>Alicyclobacillus acidoterrestris</i> Spores on Apples by Chlorine Dioxide in Combination with Ultrasound or Shaker. <i>Food and Bioprocess Technology</i> , 2015, 8, 2409-2417.	2.6	15
45	Effects of preservatives on <i>Alicyclobacillus acidoterrestris</i> growth and guaiacol production. <i>International Journal of Food Microbiology</i> , 2015, 214, 145-150.	2.1	28
46	Detection of <i>Alicyclobacillus</i> spp. in Fruit Juice by Combination of Immunomagnetic Separation and a SYBR Green I Real-Time PCR Assay. <i>PLoS ONE</i> , 2015, 10, e0141049.	1.1	8
47	An immunomagnetic separation-real-time PCR system for the detection of <i>Alicyclobacillus acidoterrestris</i> in fruit products. <i>International Journal of Food Microbiology</i> , 2014, 175, 30-35.	2.1	36
48	Adsorptive Removal of Patulin from Apple Juice Using Calcium Alginate Activated Carbon Beads. <i>Journal of Food Science</i> , 2013, 78, T1629-T1635.	1.5	29
49	Development and evaluation of an immunomagnetic separation-ELISA for the detection of <i>Alicyclobacillus</i> spp. in apple juice. <i>International Journal of Food Microbiology</i> , 2013, 166, 28-33.	2.1	46
50	Biosorption of patulin from apple juice by caustic treated waste cider yeast biomass. <i>Food Control</i> , 2013, 32, 99-104.	2.8	42
51	Kinetics of adsorption of bovine serum albumin on magnetic carboxymethyl chitosan nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2013, 58, 57-65.	3.6	38
52	Preparation of immunomagnetic nanoparticles for the separation and enrichment of <i>Alicyclobacillus</i> spp. in apple juice. <i>Food Research International</i> , 2013, 54, 302-310.	2.9	24
53	Immunomagnetic Separation Combined with Polymerase Chain Reaction for the Detection of <i>Alicyclobacillus acidoterrestris</i> in Apple Juice. <i>PLoS ONE</i> , 2013, 8, e82376.	1.1	22
54	Development of Polyclonal Antibody-Based Indirect Enzyme-Linked Immunosorbent Assay for the Detection of <i>Alicyclobacillus</i> Strains in Apple Juice. <i>Journal of Food Science</i> , 2012, 77, M643-9.	1.5	26