

Research Progress of Fermented Functional Foods and Fermentation Technology

Fermentation

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Therapeutic Potential of Phenolic Compounds in Medicinal Plantsâ€™ Natural Health Products for Human Health. <i>Molecules</i> , 2023, 28, 1845.	3.8	75
2	Various Techniques for Molecular and Rapid Detection of Infectious and Epidemic Diseases. <i>Letters in Organic Chemistry</i> , 2023, 20, 779-801.	0.5	4
3	Fermented whey protein supplementation improves muscular strength, muscle parameters, and physical performance in middle-aged Korean adults: An 8-week double blind randomized controlled trial. <i>Food Science of Animal Resources</i> , 0, , .	4.1	2
4	A combination fermentation strategy for simultaneously increasing cellular NADP(H) level, biomass, and enzymatic activity of glutamate dehydrogenase in <i>Escherichia coli</i> . <i>Bioprocess and Biosystems Engineering</i> , 0, , .	3.4	0
5	First report on metagenomics and their predictive functional analysis of fermented bamboo shoot food of Tripura, North East India. <i>Frontiers in Microbiology</i> , 0, 14, .	3.5	1
6	Characterization of the Rhizosphere Bacterial Microbiome and Coffee Bean Fermentation in the Castillo-Tambo and Bourbon Varieties in the Popayán-Colombia Plateau. <i>BMC Plant Biology</i> , 2023, 23, .	3.6	3
7	Developing Sustainable Agriculture Systems in Medicinal and Aromatic Plant Production by Using Chitosan and Chitin-Based Biostimulants. <i>Plants</i> , 2023, 12, 2469.	3.5	12
8	Five Important Seeds in Traditional Medicine, and Pharmacological Benefits. <i>Seeds</i> , 2023, 2, 290-308.	1.8	3
9	Mechanism of Action of Collagen and Epidermal Growth Factor: A Review on Theory and Research Methods. <i>Mini-Reviews in Medicinal Chemistry</i> , 2024, 24, 453-477.	2.4	2
10	The Application of Arbuscular Mycorrhizal Fungi as Microbial Biostimulant, Sustainable Approaches in Modern Agriculture. <i>Plants</i> , 2023, 12, 3101.	3.5	9
11	Spatial-temporal distribution of deoxynivalenol, aflatoxin B1, and zearalenone in the solid-state fermentation basin of traditional vinegar and their potential correlation with microorganisms. <i>Food Chemistry</i> , 2023, , 137317.	8.2	0
12	Recent advances in polysaccharide biomodification by microbial fermentation: production, properties, bioactivities, and mechanisms. <i>Critical Reviews in Food Science and Nutrition</i> , 0, , 1-25.	10.3	0
13	<i>Aspergillus niger</i> fermentation residues application to produce biochar for the anode of lithium-ion batteries. <i>Journal of Environmental Management</i> , 2023, 346, 118985.	7.8	2
14	Research on Construction and Simulation of Communication System Model Based on OFDM Technology. , 2023, , .		0
15	Designing Nutrition for Healthâ€™ Incorporating Dietary By-Products into Poultry Feeds to Create Functional Foods with Insights into Health Benefits, Risks, Bioactive Compounds, Food Component Functionality and Safety Regulations. <i>Foods</i> , 2023, 12, 4001.	4.3	3
16	Effect of Skim Milk Powder and Whey Protein Concentrate Addition on the Manufacture of Probiotic Mozzarella Cheese. <i>Fermentation</i> , 2023, 9, 948.	3.0	0
17	An overview of fermentation in the food industryÂ- looking back from a new perspective. <i>Bioresources and Bioprocessing</i> , 2023, 10, .	4.2	4
18	A Novel Strategy for Whole-Cell Biotransformation Enabling Simultaneous <sc> </sc>-Phenyllactic Acid Production and Coenzyme Regeneration. <i>Journal of Agricultural and Food Chemistry</i> , 2023, 71, 20772-20781.	5.2	1

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19	The Importance of Traditional Chinese Medicine in the Intervention and Treatment of HIV while Considering its Safety and Efficacy. <i>Current HIV Research</i> , 2023, 21, 331-346.	0.5	1
20	Implementing fermentation technology for comprehensive valorisation of seafood processing by-products: A critical review on recovering valuable nutrients and enhancing utilisation. <i>Critical Reviews in Food Science and Nutrition</i> , 0, , 1-28.	10.3	1
21	Physicochemical Characteristics of a Novel Cereal-Based Food Material: Lactic Acid Fermented Grain Mixture. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2023, 52, 1282-1289.	0.9	0
22	Advancing Fermented Food Products: Exploring Bioprocess Technologies and Overcoming Challenges. <i>Food and Bioprocess Technology</i> , 0, , .	4.7	0
23	Enhancing $\hat{1}^2$ -farnesene production in engineered <i>Yarrowia lipolytica</i> : A new process control strategy. <i>Industrial Crops and Products</i> , 2024, 209, 117977.	5.2	1
24	Amino Acids Biostimulants and Protein Hydrolysates in Agricultural Sciences. <i>Plants</i> , 2024, 13, 210.	3.5	3
25	Fermentation-hot pressing assisted preparation of bamboo green-activated carbon for supercapacitors. <i>Diamond and Related Materials</i> , 2024, 143, 110871.	3.9	0
26	Studies on the Changes of Fermentation Metabolites and the Protective Effect of Fermented Edible Grass on Stress Injury Induced by Acetaminophen in HepG2 Cells. <i>Foods</i> , 2024, 13, 470.	4.3	0
27	The consequences of fermentation metabolism on the qualitative qualities and biological activity of fermented fruit and vegetable juices. <i>Food Chemistry: X</i> , 2024, 21, 101209.	4.3	1
28	Identification of marker compounds in fermented <i>Benincasa hispida</i> and validation of the method for its analysis. <i>Food Chemistry: X</i> , 2024, 21, 101208.	4.3	0
29	Microbial Fermentation as an Efficient Method for Eliminating Pyrethroid Pesticide Residues in Food: A Case Study on Cyfluthrin and <i>Aneurinibacillus aneurinilyticus</i> D-21. <i>Journal of Agricultural and Food Chemistry</i> , 2024, 72, 4393-4404.	5.2	0
30	Bioactive properties and therapeutic aspects of fermented vegetables: a review. <i>Food Production Processing and Nutrition</i> , 2024, 6, .	3.5	0
31	Traditional fermented foods of Nigeria: microbiological safety and health benefits. <i>Journal of Food Measurement and Characterization</i> , 0, , .	3.2	0