

Chun-Feng Guo

List of Publications by Year in descending order

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15
papers

335
citations

1040056

9
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

426
citing authors

#	ARTICLE	IF	CITATIONS
1	A comparative analysis of derivatization strategies for the determination of biogenic amines in sausage and cheese by HPLC. <i>Food Chemistry</i> , 2018, 266, 275-283.	8.2	77
2	Comparison of lactobacilli isolated from Chinese suan-tsai and koumiss for their probiotic and functional properties. <i>Journal of Functional Foods</i> , 2015, 12, 294-302.	3.4	44
3	Screening for cholesterol-lowering probiotic based on deoxycholic acid removal pathway and studying its functional mechanisms in vitro. <i>Anaerobe</i> , 2012, 18, 516-522.	2.1	32
4	<i>Alicyclobacillus</i> in the Fruit Juice Industry: Spoilage, Detection, and Prevention/Control. <i>Food Reviews International</i> , 2015, 31, 91-124.	8.4	31
5	Bile acid patterns in commercially available oxgall powders used for the evaluation of the bile tolerance ability of potential probiotics. <i>PLoS ONE</i> , 2018, 13, e0192964.	2.5	28
6	Bile salt hydrolase activity is present in nonintestinal lactic acid bacteria at an intermediate level. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 893-902.	3.6	26
7	Bile Salt Hydrolase and S-layer Protein are the Key Factors Affecting the Hypocholesterolemic Activity of <i>Lactobacillus casei</i> -Fermented Milk in Hamsters. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800728.	3.3	21
8	A new method for the in vitro determination of the bile tolerance of potentially probiotic lactobacilli. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 1903-1910.	3.6	20
9	Isolation and identification of yeast in yak milk dreg of Tibet in China. <i>Dairy Science and Technology</i> , 2014, 94, 455-467.	2.2	10
10	Identity, Synthesis, and Cytotoxicity of Forchlorfenuron Metabolites in Kiwifruit. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9529-9535.	5.2	10
11	3-Phenyllactic acid production by <i>Lactobacillus crustorum</i> strains isolated from naturally fermented vegetables. <i>LWT - Food Science and Technology</i> , 2021, 149, 111780.	5.2	10
12	3-Phenyllactic acid production by free whole cells of <i>Lactobacillus crustorum</i> in batch and continuous fermentation systems. <i>Journal of Applied Microbiology</i> , 2020, 129, 335-344.	3.1	9
13	<i>Lactobacillus casei</i> -fermented milk improves serum and hepatic lipid profiles in diet-induced hypercholesterolaemic hamsters. <i>Journal of Functional Foods</i> , 2016, 26, 691-697.	3.4	8
14	Hamsters Are a Better Model System than Rats for Evaluating the Hypocholesterolemic Efficacy of Potential Probiotic Strains. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800170.	3.3	5
15	Short communication: Chemical structure, concentration, and pH are key factors influencing antimicrobial activity of conjugated bile acids against lactobacilli. <i>Journal of Dairy Science</i> , 2021, 104, 1524-1530.	3.4	4