

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	<i>Lactobacillus casei</i> LH23 modulates the immune response and ameliorates DSS-induced colitis <i>via</i> suppressing JNK/p-38 signal pathways and enhancing histone H3K9 acetylation. Food and Function, 2020, 11, 5473-5485.	4.6	40
2	Molecular Switch Role of Akt in Polygonatum odoratum Lectin-Induced Apoptosis and Autophagy in Human Non-Small Cell Lung Cancer A549 Cells. PLoS ONE, 2014, 9, e101526.	2.5	35
3	Effect of saltâ€ŧolerant yeast of <i>Candida versatilis</i> and <i>Zygosaccharomyces rouxii</i> on the production of biogenic amines during soy sauce fermentation. Journal of the Science of Food and Agriculture, 2014, 94, 1537-1542.	3.5	33
4	<i>Bacillus subtilis</i> RZ001 improves intestinal integrity and alleviates colitis by inhibiting the Notch signalling pathway and activating ATOH-1. Pathogens and Disease, 2020, 78, .	2.0	21
5	Chitosan Oligosaccharides Alleviate Colitis by Regulating Intestinal Microbiota and PPARγ/SIRT1-Mediated NF-κB Pathway. Marine Drugs, 2022, 20, 96.	4.6	21
6	Non-targeted metabolomic reveals the effect of salt stress on global metabolite of halotolerant yeast <i>Candida versatilis</i> and principal component analysis. Journal of Industrial Microbiology and Biotechnology, 2014, 41, 1553-1562.	3.0	14
7	Comparative study on fermentation performance in the genome shuffled <i>Candida versatilis</i> and wildâ€type salt tolerant yeast strain. Journal of the Science of Food and Agriculture, 2017, 97, 284-290.	3.5	13
8	Comparative study of physiological adaptation to salt stress in the genome shuffled Candida versatilis and a wild-type salt-tolerant yeast strain. European Food Research and Technology, 2014, 238, 675-682.	3.3	11
9	A label-free quantitative proteomic investigation reveals stage-responsive ripening genes in apricot fruits. Journal of Horticultural Science and Biotechnology, 2017, 92, 261-269.	1.9	11
10	A survey of some antifungal properties of lactic acid bacteria isolates from koumiss in China. International Journal of Dairy Technology, 2011, 64, 585-590.	2.8	10
11	Integrated metabonomic-proteomic analysis reveals the effect of glucose stress on metabolic adaptation of Lactococcus lactis ssp. lactis CICC23200. Journal of Dairy Science, 2020, 103, 7834-7850.	3.4	8
12	Conformational study reveals amino acid residues essential for hemagglutinating and anti-proliferative activities of <italic>Clematis montana</italic> lectin. Acta Biochimica Et Biophysica Sinica, 2014, 46, 923-934.	2.0	6
13	Carbon metabolism and transcriptional variation in response to salt stress in the genome shuffled Candida versatilis and a wild-type salt tolerant yeast strain. RSC Advances, 2017, 7, 1646-1653.	3.6	6
14	The Purification of Alkaline and Thermostable Lipase from a Newly Isolated Strain Acinetobacter calcoaceticus 1-7. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
15	The occurrence of 5-hydroxymethylfurfural, furan and nitrite in commercial soy sauce from the Chinese. AIP Conference Proceedings, 2019, , .	0.4	0