

Wei Qi

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

229
citations

932766

10
h-index

1125271

13
g-index

15
all docs

15
docs citations

15
times ranked

323
citing authors

#	ARTICLE	IF	CITATIONS
1	<i>Lactobacillus casei</i> LH23 modulates the immune response and ameliorates DSS-induced colitis via suppressing JNK/p-38 signal pathways and enhancing histone H3K9 acetylation. <i>Food and Function</i> , 2020, 11, 5473-5485.	2.1	40
2	Molecular Switch Role of Akt in <i>Polygonatum odoratum</i> Lectin-Induced Apoptosis and Autophagy in Human Non-Small Cell Lung Cancer A549 Cells. <i>PLoS ONE</i> , 2014, 9, e101526.	1.1	35
3	Effect of salt-tolerant yeast of <i>Candida versatilis</i> and <i>Zygosaccharomyces rouxii</i> on the production of biogenic amines during soy sauce fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1537-1542.	1.7	33
4	<i>Bacillus subtilis</i> RZ001 improves intestinal integrity and alleviates colitis by inhibiting the Notch signalling pathway and activating ATOH-1. <i>Pathogens and Disease</i> , 2020, 78, .	0.8	21
5	Chitosan Oligosaccharides Alleviate Colitis by Regulating Intestinal Microbiota and PPAR γ /SIRT1-Mediated NF- κ B Pathway. <i>Marine Drugs</i> , 2022, 20, 96.	2.2	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. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2014, 41, 1553-1562.	1.4	14
7	Comparative study on fermentation performance in the genome shuffled <i>Candida versatilis</i> and wild-type salt tolerant yeast strain. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 284-290.	1.7	13
8	Comparative study of physiological adaptation to salt stress in the genome shuffled <i>Candida versatilis</i> and a wild-type salt-tolerant yeast strain. <i>European Food Research and Technology</i> , 2014, 238, 675-682.	1.6	11
9	A label-free quantitative proteomic investigation reveals stage-responsive ripening genes in apricot fruits. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 261-269.	0.9	11
10	A survey of some antifungal properties of lactic acid bacteria isolates from koumiss in China. <i>International Journal of Dairy Technology</i> , 2011, 64, 585-590.	1.3	10
11	Integrated metabolomic-proteomic analysis reveals the effect of glucose stress on metabolic adaptation of <i>Lactococcus lactis</i> ssp. <i>lactis</i> CICC23200. <i>Journal of Dairy Science</i> , 2020, 103, 7834-7850.	1.4	8
12	Conformational study reveals amino acid residues essential for hemagglutinating and anti-proliferative activities of <i>Clematis montana</i> lectin. <i>Acta Biochimica Et Biophysica Sinica</i> , 2014, 46, 923-934.	0.9	6
13	Carbon metabolism and transcriptional variation in response to salt stress in the genome shuffled <i>Candida versatilis</i> and a wild-type salt tolerant yeast strain. <i>RSC Advances</i> , 2017, 7, 1646-1653.	1.7	6
14	The Purification of Alkaline and Thermostable Lipase from a Newly Isolated Strain <i>Acinetobacter calcoaceticus</i> 1-7. <i>International Conference on Bioinformatics and Biomedical Engineering: [proceedings]</i> 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. <i>AIP Conference Proceedings</i> , 2019, , .	0.3	0