Shuwen Zhang

List of Publications by Year
in descending order

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		331670	361022
43	1,361	21	35
papers	citations	h-index	g-index

44	44	44	1588
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of thermal, microwave, and ultrasound pretreatments on antioxidative capacity of enzymatic milk protein concentrate hydrolysates. Journal of Functional Foods, 2015, 18, 1138-1146.	3.4	118
2	Effect of ultrasound pretreatment on rennet-induced coagulation properties of goatâ€™s milk. Food Chemistry, 2014, 165, 167-174.	8.2	97
3	Comparative proteomics of milk fat globule membrane in different species reveals variations in lactation and nutrition. Food Chemistry, 2016, 196, 665-672.	8.2	84
4	Identification of Antifungal Compounds Produced by Lactobacillus casei AST18. Current Microbiology, 2012, 65, 156-161.	2.2	75
5	Effect of high intensity ultrasound pretreatment on functional and structural properties of micellar casein concentrates. Ultrasonics Sonochemistry, 2018, 47, 10-16.	8.2	75
6	Î±-Glucosidase and ACE dual inhibitory protein hydrolysates and peptide fractions of sprouted quinoa yoghurt beverages inoculated with Lactobacillus casei. Food Chemistry, 2019, 299, 124985.	8.2	71
7	Probiotic strain Lactobacillus plantarum YYC-3 prevents colon cancer in mice by regulating the tumour microenvironment. Biomedicine and Pharmacotherapy, 2020, 127, 110159.	5.6	62
8	Differences in the Triacylglycerol and Fatty Acid Compositions of Human Colostrum and Mature Milk. Journal of Agricultural and Food Chemistry, 2018, 66, 4571-4579.	5.2	59
9	Comparative proteomics analysis of human and ruminant milk serum reveals variation in protection and nutrition. Food Chemistry, 2018, 261, 274-282.	8.2	46
10	Effects of microwave and ultrasound pretreatments on enzymolysis of milk protein concentrate with different enzymes. International Journal of Food Science and Technology, 2013, 48, 2250-2257.	2.7	45
11	Development an effective system to expression recombinant protein in E. coli via comparison and optimization of signal peptides: Expression of Pseudomonas fluorescens BJ-10 thermostable lipase as case study. Microbial Cell Factories, 2018, 17, 50.	4.0	44
12	Comparative proteomics of milk fat globule membrane in goat colostrum and mature milk. Food Chemistry, 2016, 209, 10-16.	8.2	41
13	Potential use of Lactobacillus casei AST18 as a bioprotective culture in yogurt. Food Control, 2013, 34, 675-680.	5.5	37
14	Screening for Cholesterol-Lowering Probiotics from Lactic Acid Bacteria Isolated from Corn Silage Based on Three Hypothesized Pathways. International Journal of Molecular Sciences, 2019, 20, 2073.	4.1	37
15	Ultrasound improves the rheological properties and microstructure of rennet-induced gel from goat milk. International Dairy Journal, 2020, 104, 104642.	3.0	33
16	Response surface optimization of angiotensin converting enzyme inhibition of milk protein concentrate hydrolysates in vitro after ultrasound pretreatment. Innovative Food Science and Emerging Technologies, 2013, 20, 133-139.	5.6	28
17	Absolute quantification of twelve oligosaccharides in human milk using a targeted mass spectrometry-based approach. Carbohydrate Polymers, 2019, 219, 328-333.	10.2	27
18	The hyperglycemic regulatory effect of sprouted quinoa yoghurt in high-fat-diet and streptozotocin-induced type 2 diabetic mice via glucose and lipid homeostasis. Food and Function, 2020, 11, 8354-8368.	4.6	27

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19	Pilot-scale membrane fractionation of ACE inhibitory and antioxidative peptides from ultrasound pretreated milk protein concentrate hydrolysates. Journal of Functional Foods, 2014, 7, 350-361.	3.4	26
20	Effect of power ultrasound pretreatment on peptidic profiles and angiotensin converting enzyme inhibition of milk protein concentrate hydrolysates. Journal of the Science of Food and Agriculture, 2014, 94, 2420-2428.	3.5	26
21	Investigation of Protease Production by P seudomonas fluorescens â€...BJ-10 and Degradation on Milk Proteins. Journal of Food Processing and Preservation, 2015, 39, 2466-2472.	2.0	23
22	Antifungal activities and effect of Lactobacillus casei AST18 on the mycelia morphology and ultrastructure of Penicillium chrysogenum. Food Control, 2014, 43, 57-64.	5.5	22
23	Rheological and microstructural properties of rennet gel made from caprine milk treated by HP. Journal of Food Engineering, 2020, 267, 109710.	5.2	21
24	In vitro modulation of glucagon-like peptide release by DPP-IV inhibitory polyphenol-polysaccharide conjugates of sprouted quinoa yoghurt. Food Chemistry, 2020, 324, 126857.	8.2	21
25	Occurrence and Diversity of CRISPR Loci in Lactobacillus casei Group. Frontiers in Microbiology, 2020, 11, 624.	3.5	21
26	Potent Î±-amylase inhibitory activity of sprouted quinoa-based yoghurt beverages fermented with selected anti-diabetic strains of lactic acid bacteria. RSC Advances, 2019, 9, 9486-9493.	3.6	20
27	Properties of acid gels made from sodium caseinate-maltodextrin conjugates prepared by a wet heating method. Journal of Dairy Science, 2017, 100, 8744-8753.	3.4	19
28	Purification and properties of heat-stable extracellular protease from Pseudomonads fluorescens BJ-10. Journal of Food Science and Technology, 2014, 51, 1185-1190.	2.8	17
29	Stable Colonization of Orally Administered Lactobacillus casei SY13 Alters the Gut Microbiota. BioMed Research International, 2020, 2020, 1-8.	1.9	16
30	Comparative analysis of oligosaccharides in Guanzhong and Saanen goat milk by using LCâ€“MS/MS. Carbohydrate Polymers, 2020, 235, 115965.	10.2	16
31	Identification of Quorum Sensing Signal Molecule ofLactobacillus delbrueckiisubsp.bulgaricus. Journal of Agricultural and Food Chemistry, 2016, 64, 9421-9427.	5.2	13
32	Whole-genome sequencing and genomic-based acid tolerance mechanisms of Lactobacillus delbrueckii subsp. bulgaricus LJJ. Applied Microbiology and Biotechnology, 2020, 104, 7631-7642.	3.6	12
33	The functionality of micellar casein produced from retentate caprine milk treated by HP. Journal of Food Engineering, 2021, 288, 110144.	5.2	11
34	Multi-dimensional analysis of rennet-induced micellar casein gels after ultrasound. International Dairy Journal, 2022, 126, 105293.	3.0	11
35	Separation of serum proteins and micellar casein from skim goat milk by pilotâ€scale 0.05â€Î¼m poreâ€sized ceramic membrane at 50Â°C. Journal of Food Process Engineering, 2020, 43, e13334.	2.9	9
36	Identification of a novel type I pullulanase from Fervidobacterium nodosum Rt17-B1, with high thermostability and suitable optimal pH. International Journal of Biological Macromolecules, 2020, 143, 424-433.	7.5	9

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37	Effects of Monascus on Proteolysis, Lipolysis, and Volatile Compounds of Camembert-Type Cheese during Ripening. Foods, 2022, 11, 1662.	4.3	9
38	Changes in texture, composition and sensory characteristics of Camembert cheese made from a mixture of goat milk and cow milk during ripening. International Journal of Dairy Technology, 2020, 73, 604-615.	2.8	8
39	Use of Microfiltration to Improve Quality and Shelf Life of Ultra-High Temperature Milk. Journal of Food Processing and Preservation, 2016, 40, 707-714.	2.0	7
40	Pilot scale production of micellar casein concentrate using stainless steel membrane. International Dairy Journal, 2018, 80, 26-34.	3.0	7
41	A new method for quantitative detection of Lactobacillus casei based on casx gene and its application. BMC Biotechnology, 2019, 19, 87.	3.3	5
42	Comparative Proteomics of Human Milk From Eight Cities in China During Six Months of Lactation in the Chinese Human Milk Project Study. Frontiers in Nutrition, 2021, 8, 682429.	3.7	2
43	Effect of Different Temperature-Controlled Ultrasound on the Physical and Functional Properties of Micellar Casein Concentrate. Foods, 2021, 10, 2673.	4.3	2