

Shuwen Zhang

List of Publications by Year in descending order

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43
papers

1,361
citations

331670

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44
docs citations

44
times ranked

1588
citing authors

#	ARTICLE	IF	CITATIONS
1	Multi-dimensional analysis of rennet-induced micellar casein gels after ultrasound. <i>International Dairy Journal</i> , 2022, 126, 105293.	3.0	11
2	Effects of <i>Monascus</i> on Proteolysis, Lipolysis, and Volatile Compounds of Camembert-Type Cheese during Ripening. <i>Foods</i> , 2022, 11, 1662.	4.3	9
3	The functionality of micellar casein produced from retentate caprine milk treated by HP. <i>Journal of Food Engineering</i> , 2021, 288, 110144.	5.2	11
4	Comparative Proteomics of Human Milk From Eight Cities in China During Six Months of Lactation in the Chinese Human Milk Project Study. <i>Frontiers in Nutrition</i> , 2021, 8, 682429.	3.7	2
5	Effect of Different Temperature-Controlled Ultrasound on the Physical and Functional Properties of Micellar Casein Concentrate. <i>Foods</i> , 2021, 10, 2673.	4.3	2
6	Separation of serum proteins and micellar casein from skim goat milk by pilot-scale 0.05 µm pore-sized ceramic membrane at 50 °C. <i>Journal of Food Process Engineering</i> , 2020, 43, e13334.	2.9	9
7	Rheological and microstructural properties of rennet gel made from caprine milk treated by HP. <i>Journal of Food Engineering</i> , 2020, 267, 109710.	5.2	21
8	Identification of a novel type I pullulanase from <i>Fervidobacterium nodosum</i> Rt17-B1, with high thermostability and suitable optimal pH. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 424-433.	7.5	9
9	Whole-genome sequencing and genomic-based acid tolerance mechanisms of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> LJJ. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 7631-7642.	3.6	12
10	The hyperglycemic regulatory effect of sprouted quinoa yoghurt in high-fat-diet and streptozotocin-induced type 2 diabetic mice via glucose and lipid homeostasis. <i>Food and Function</i> , 2020, 11, 8354-8368.	4.6	27
11	Changes in texture, composition and sensory characteristics of Camembert cheese made from a mixture of goat milk and cow milk during ripening. <i>International Journal of Dairy Technology</i> , 2020, 73, 604-615.	2.8	8
12	Stable Colonization of Orally Administered <i>Lactobacillus casei</i> SY13 Alters the Gut Microbiota. <i>BioMed Research International</i> , 2020, 2020, 1-8.	1.9	16
13	Comparative analysis of oligosaccharides in Guanzhong and Saanen goat milk by using LC-MS/MS. <i>Carbohydrate Polymers</i> , 2020, 235, 115965.	10.2	16
14	Ultrasound improves the rheological properties and microstructure of rennet-induced gel from goat milk. <i>International Dairy Journal</i> , 2020, 104, 104642.	3.0	33
15	Probiotic strain <i>Lactobacillus plantarum</i> YYC-3 prevents colon cancer in mice by regulating the tumour microenvironment. <i>Biomedicine and Pharmacotherapy</i> , 2020, 127, 110159.	5.6	62
16	In vitro modulation of glucagon-like peptide release by DPP-IV inhibitory polyphenol-polysaccharide conjugates of sprouted quinoa yoghurt. <i>Food Chemistry</i> , 2020, 324, 126857.	8.2	21
17	Occurrence and Diversity of CRISPR Loci in <i>Lactobacillus casei</i> Group. <i>Frontiers in Microbiology</i> , 2020, 11, 624.	3.5	21
18	α-Glucosidase and ACE dual inhibitory protein hydrolysates and peptide fractions of sprouted quinoa yoghurt beverages inoculated with <i>Lactobacillus casei</i> . <i>Food Chemistry</i> , 2019, 299, 124985.	8.2	71

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19	Screening for Cholesterol-Lowering Probiotics from Lactic Acid Bacteria Isolated from Corn Silage Based on Three Hypothesized Pathways. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2073.	4.1	37
20	Absolute quantification of twelve oligosaccharides in human milk using a targeted mass spectrometry-based approach. <i>Carbohydrate Polymers</i> , 2019, 219, 328-333.	10.2	27
21	Potent α -amylase inhibitory activity of sprouted quinoa-based yoghurt beverages fermented with selected anti-diabetic strains of lactic acid bacteria. <i>RSC Advances</i> , 2019, 9, 9486-9493.	3.6	20
22	A new method for quantitative detection of <i>Lactobacillus casei</i> based on casx gene and its application. <i>BMC Biotechnology</i> , 2019, 19, 87.	3.3	5
23	Differences in the Triacylglycerol and Fatty Acid Compositions of Human Colostrum and Mature Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4571-4579.	5.2	59
24	Comparative proteomics analysis of human and ruminant milk serum reveals variation in protection and nutrition. <i>Food Chemistry</i> , 2018, 261, 274-282.	8.2	46
25	Pilot scale production of micellar casein concentrate using stainless steel membrane. <i>International Dairy Journal</i> , 2018, 80, 26-34.	3.0	7
26	Effect of high intensity ultrasound pretreatment on functional and structural properties of micellar casein concentrates. <i>Ultrasonics Sonochemistry</i> , 2018, 47, 10-16.	8.2	75
27	Development an effective system to expression recombinant protein in <i>E. coli</i> via comparison and optimization of signal peptides: Expression of <i>Pseudomonas fluorescens</i> BJ-10 thermostable lipase as case study. <i>Microbial Cell Factories</i> , 2018, 17, 50.	4.0	44
28	Properties of acid gels made from sodium caseinate-maltodextrin conjugates prepared by a wet heating method. <i>Journal of Dairy Science</i> , 2017, 100, 8744-8753.	3.4	19
29	Comparative proteomics of milk fat globule membrane in goat colostrum and mature milk. <i>Food Chemistry</i> , 2016, 209, 10-16.	8.2	41
30	Identification of Quorum Sensing Signal Molecule of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9421-9427.	5.2	13
31	Use of Microfiltration to Improve Quality and Shelf Life of Ultra-High Temperature Milk. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 707-714.	2.0	7
32	Comparative proteomics of milk fat globule membrane in different species reveals variations in lactation and nutrition. <i>Food Chemistry</i> , 2016, 196, 665-672.	8.2	84
33	Investigation of Protease Production by <i>Pseudomonas fluorescens</i> BJ-10 and Degradation on Milk Proteins. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2466-2472.	2.0	23
34	Effects of thermal, microwave, and ultrasound pretreatments on antioxidative capacity of enzymatic milk protein concentrate hydrolysates. <i>Journal of Functional Foods</i> , 2015, 18, 1138-1146.	3.4	118
35	Purification and properties of heat-stable extracellular protease from <i>Pseudomonas fluorescens</i> BJ-10. <i>Journal of Food Science and Technology</i> , 2014, 51, 1185-1190.	2.8	17
36	Antifungal activities and effect of <i>Lactobacillus casei</i> AST18 on the mycelia morphology and ultrastructure of <i>Penicillium chrysogenum</i> . <i>Food Control</i> , 2014, 43, 57-64.	5.5	22

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37	Pilot-scale membrane fractionation of ACE inhibitory and antioxidative peptides from ultrasound pretreated milk protein concentrate hydrolysates. <i>Journal of Functional Foods</i> , 2014, 7, 350-361.	3.4	26
38	Effect of power ultrasound pretreatment on peptidic profiles and angiotensin converting enzyme inhibition of milk protein concentrate hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2420-2428.	3.5	26
39	Effect of ultrasound pretreatment on rennet-induced coagulation properties of goat's milk. <i>Food Chemistry</i> , 2014, 165, 167-174.	8.2	97
40	Effects of microwave and ultrasound pretreatments on enzymolysis of milk protein concentrate with different enzymes. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2250-2257.	2.7	45
41	Potential use of <i>Lactobacillus casei</i> AST18 as a bioprotective culture in yogurt. <i>Food Control</i> , 2013, 34, 675-680.	5.5	37
42	Response surface optimization of angiotensin converting enzyme inhibition of milk protein concentrate hydrolysates in vitro after ultrasound pretreatment. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 133-139.	5.6	28
43	Identification of Antifungal Compounds Produced by <i>Lactobacillus casei</i> AST18. <i>Current Microbiology</i> , 2012, 65, 156-161.	2.2	75