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List of Publications by Year
in descending order

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26 papers	530 citations	623574 14 h-index	713332 21 g-index
26 all docs	26 docs citations	26 times ranked	400 citing authors

#	Article	IF	Citations
1	Bacillus coagulans 13002 and fructo-oligosaccharides improve the immunity of mice with immunosuppression induced by cyclophosphamide through modulating intestinal-derived and fecal microbiota. Food Research International, 2021, 140, 109793.	2.9	41
2	Molecular Characterization of Lactobacillus plantarum DMDL 9010, a Strain with Efficient Nitrite Degradation Capacity. PLoS ONE, 2014, 9, e113792.	1.1	37
3	Regulation of carotenoid degradation and production of apocarotenoids in natural and engineered organisms. Critical Reviews in Biotechnology, 2021, 41, 513-534.	5.1	36
4	Effect of different lactic acid bacteria on nitrite degradation, volatile profiles, and sensory quality in Chinese traditional paocai. LWT - Food Science and Technology, 2021, 147, 111597.	2.5	36
5	The probiotic role of Lactobacillus plantarum in reducing risks associated with cardiovascular disease. International Journal of Food Science and Technology, 2017, 52, 127-136.	1.3	34
6	Characterization of Nitrite Degradation by Lactobacillus casei subsp. rhamnosus LCR 6013. PLoS ONE, 2014, 9, e93308.	1.1	27
7	Preparation of fructooligosaccharides using Aspergillus niger 6640 whole-cell as catalyst for bio-transformation. LWT - Food Science and Technology, 2016, 65, 1072-1079.	2.5	27
8	Comparative proteomics of the metabolic pathways involved in l-lactic acid production in Bacillus coagulans BCS13002 using different carbon sources. LWT - Food Science and Technology, 2019, 116, 108445.	2.5	25
9	Exopolysaccharides from Bacillus amyloliquefaciens DMBA-K4 ameliorate dextran sodium sulfate-induced colitis via gut microbiota modulation. Journal of Functional Foods, 2020, 75, 104212.	1.6	25
10	Preparation of yogurt-flavored bases by mixed lactic acid bacteria with the addition of lipase. LWT - Food Science and Technology, 2020, 131, 109577.	2.5	25
11	Physicochemical, microbiological, rheological, and sensory properties of yoghurts with new polysaccharide extracts from Lactarius volemus Fr. using three probiotics. International Journal of Dairy Technology, 2020, 73, 168-181.	1.3	24
12	Characterization of Lactobacillus amylolyticus L6 as potential probiotics based on genome sequence and corresponding phenotypes. LWT - Food Science and Technology, 2018, 90, 460-468.	2.5	23
13	Analysis of the probiotic characteristics and adaptability of Lactiplantibacillus plantarum DMDL 9010 to gastrointestinal environment by complete genome sequencing and corresponding phenotypes. LWT - Food Science and Technology, 2022, 158, 113129.	2.5	22
14	Whole genome sequencing of Lactobacillus plantarum DMDL 9010 and its effect on growth phenotype under nitrite stress. LWT - Food Science and Technology, 2021, 149, 111778.	2.5	20
15	Lactiplantibacillus plantarumDMDL 9010 alleviates dextran sodium sulfate (DSS)-induced colitis and behavioral disorders by facilitating microbiota-gut-brain axis balance. Food and Function, 2022, 13, 411-424.	2.1	19
16	Streptococcus thermophiles DMST-H2 Promotes Recovery in Mice with Antibiotic-Associated Diarrhea. Microorganisms, 2020, 8, 1650.	1.6	18
17	Assessing the safety and probiotic characteristics of Bacillus coagulans 13002 based on complete genome and phenotype analysis. LWT - Food Science and Technology, 2022, 155, 112847.	2.5	18
18	Effect of microencapsulation on morphology, physicochemical properties and flavour profiles of solid yoghurtâ€flavoured bases. International Journal of Food Science and Technology, 2021, 56, 2565-2578.	1.3	15

#	Article	IF	Citations
19	Molecular monitoring of disinfection efficacy of E. coli O157:H7 in bottled purified drinking water by quantitative PCR with a novel dye. Journal of Food Processing and Preservation, 2019, 43, e13875.	0.9	12
20	The effect of ultraviolet modification of Acetobacter xylinum (CGMCC No. 7431) and the use of coconut milk on the yield and quality of bacterial cellulose. International Journal of Food Science and Technology, 2019, 54, 3099-3108.	1.3	10
21	Detection of nitrite degradation by Lactobacillus plantarum DMDL9010 through the anaerobic respiration electron transport chain using proteomic analysis. International Journal of Food Science and Technology, 2021, 56, 1608-1622.	1.3	8
22	Isolation, expression, and biochemical characterization: nitrite reductase from Bacillus cereus LJ01. RSC Advances, 2020, 10, 37871-37882.	1.7	7
23	Comparative analysis of physicochemical, rheological, sensory and flavour properties of yoghurts using a new probiotic Bacillus coagulans 13002 with traditional yoghurt starter. International Journal of Food Science and Technology, 2021, 56, 1712-1723.	1.3	7
24	Structural characterization of a novelLactarius volemusFr. polysaccharide and its immunity activity in BALB/c mice. RSC Advances, 2020, 10, 30254-30264.	1.7	6
25	Lactobacillus Gasseri LGZ 1029 in yogurt: rheological behaviour and volatile compound composition. International Journal of Food Science and Technology, 2021, 56, 2992-3003.	1.3	6
26	Gelatinised and hydrolysed corn starch is a costâ€effective carbon source with higher production of Lâ€lactic acid by Bacillus coagulans compared with glucose. International Journal of Food Science and Technology, 2021, 56, 2384-2394.	1.3	2