

# Dong-mei Liu Sr

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/2668132/dong-mei-liu-sr-publications-by-citations.pdf>

**Version:** 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

25  
papers

198  
citations

9  
h-index

13  
g-index

26  
ext. papers

340  
ext. citations

4.6  
avg, IF

3.35  
L-index

#	Paper	IF	Citations
25	Molecular characterization of <i>Lactobacillus plantarum</i> DMDL 9010, a strain with efficient nitrite degradation capacity. <i>PLoS ONE</i> , <b>2014</b> , 9, e113792	3.7	27
24	The probiotic role of <i>Lactobacillus plantarum</i> in reducing risks associated with cardiovascular disease. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 127-136	3.8	23
23	Preparation of fructooligosaccharides using <i>Aspergillus niger</i> 6640 whole-cell as catalyst for bio-transformation. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 65, 1072-1079	5.4	19
22	Characterization of nitrite degradation by <i>Lactobacillus casei</i> subsp. <i>rahanosus</i> LCR 6013. <i>PLoS ONE</i> , <b>2014</b> , 9, e93308	3.7	19
21	Comparative proteomics of the metabolic pathways involved in l-lactic acid production in <i>Bacillus coagulans</i> BCS13002 using different carbon sources. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 116, 1084-1093	5.4	14
20	Physicochemical, microbiological, rheological, and sensory properties of yoghurts with new polysaccharide extracts from <i>Lactarius volemus</i> Fr. using three probiotics. <i>International Journal of Dairy Technology</i> , <b>2020</b> , 73, 168-181	3.7	11
19	Characterization of <i>Lactobacillus amylolyticus</i> L6 as potential probiotics based on genome sequence and corresponding phenotypes. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 90, 460-468	5.4	11
18	Preparation of yogurt-flavored bases by mixed lactic acid bacteria with the addition of lipase. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109577	5.4	10
17	<i>Bacillus coagulans</i> 13002 and fructo-oligosaccharides improve the immunity of mice with immunosuppression induced by cyclophosphamide through modulating intestinal-derived and fecal microbiota. <i>Food Research International</i> , <b>2021</b> , 140, 109793	7	10
16	The effect of ultraviolet modification of <i>Acetobacter xylinum</i> (CGMCC No. 7431) and the use of coconut milk on the yield and quality of bacterial cellulose. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 3099-3108	3.8	7
15	DMST-H2 Promotes Recovery in Mice with Antibiotic-Associated Diarrhea. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	6
14	Effect of different lactic acid bacteria on nitrite degradation, volatile profiles, and sensory quality in Chinese traditional paocai. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 147, 111597	5.4	6
13	Effect of microencapsulation on morphology, physicochemical properties and flavour profiles of solid yogurt-flavoured bases. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 2565-2578	3.8	6
12	Exopolysaccharides from <i>Bacillus amyloliquefaciens</i> DMBA-K4 ameliorate dextran sodium sulfate-induced colitis via gut microbiota modulation. <i>Journal of Functional Foods</i> , <b>2020</b> , 75, 104212	5.1	5
11	Molecular monitoring of disinfection efficacy of <i>E. coli</i> O157:H7 in bottled purified drinking water by quantitative PCR with a novel dye. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13875	2.1	5
10	Regulation of carotenoid degradation and production of apocarotenoids in natural and engineered organisms. <i>Critical Reviews in Biotechnology</i> , <b>2021</b> , 41, 513-534	9.4	5
9	Whole genome sequencing of <i>Lactobacillus plantarum</i> DMDL 9010 and its effect on growth phenotype under nitrite stress. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111778	5.4	4

8	Isolation, expression, and biochemical characterization: nitrite reductase from LJ01.. <i>RSC Advances</i> , <b>2020</b> , 10, 37871-37882	3.7	3
7	Assessing the safety and probiotic characteristics of <i>Bacillus coagulans</i> 13002 based on complete genome and phenotype analysis. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 155, 112847	5.4	2
6	Detection of nitrite degradation by <i>Lactobacillus plantarum</i> DMDL9010 through the anaerobic respiration electron transport chain using proteomic analysis. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 1608-1622	3.8	2
5	Analysis of the probiotic characteristics and adaptability of <i>Lactiplantibacillus plantarum</i> DMDL 9010 to gastrointestinal environment by complete genome sequencing and corresponding phenotypes. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 158, 113129	5.4	1
4	Structural characterization of a novel Fr. polysaccharide and its immunity activity in BALB/c mice.. <i>RSC Advances</i> , <b>2020</b> , 10, 30254-30264	3.7	1
3	Comparative analysis of physicochemical, rheological, sensory and flavour properties of yoghurts using a new probiotic <i>Bacillus coagulans</i> 13002 with traditional yoghurt starter. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 1712-1723	3.8	1
2	<i>Lactobacillus Gasseri</i> LGZ 1029 in yogurt: rheological behaviour and volatile compound composition. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 2992-3003	3.8	0
1	Gelatinised and hydrolysed corn starch is a cost-effective carbon source with higher production of L-lactic acid by <i>Bacillus coagulans</i> compared with glucose. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 2384-2394	3.8	0