

Dong-mei Liu Sr

List of Publications by Year in Descending Order

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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	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> , 2022 , 158, 113129	5.4	1
24	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> , 2021 , 155, 112847	5.4	2
23	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> , 2021 , 147, 111597	5.4	6
22	Effect of microencapsulation on morphology, physicochemical properties and flavour profiles of solid yoghurt-flavoured bases. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2565-2578	3.8	6
21	<i>Lactobacillus Gasseri</i> LGZ 1029 in yogurt: rheological behaviour and volatile compound composition. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2992-3003	3.8	0
20	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> , 2021 , 56, 2384-2394	3.8	0
19	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> , 2021 , 56, 1608-1622	3.8	2
18	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> , 2021 , 56, 1712-1723	3.8	1
17	Regulation of carotenoid degradation and production of apocarotenoids in natural and engineered organisms. <i>Critical Reviews in Biotechnology</i> , 2021 , 41, 513-534	9.4	5
16	<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> , 2021 , 140, 109793	7	10
15	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> , 2021 , 149, 111778	5.4	4
14	Preparation of yogurt-flavored bases by mixed lactic acid bacteria with the addition of lipase. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109577	5.4	10
13	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> , 2020 , 73, 168-181	3.7	11
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> , 2020 , 75, 104212	5.1	5
11	Isolation, expression, and biochemical characterization: nitrite reductase from LJ01.. <i>RSC Advances</i> , 2020 , 10, 37871-37882	3.7	3
10	DMST-H2 Promotes Recovery in Mice with Antibiotic-Associated Diarrhea. <i>Microorganisms</i> , 2020 , 8,	4.9	6
9	Structural characterization of a novel Fr. polysaccharide and its immunity activity in BALB/c mice.. <i>RSC Advances</i> , 2020 , 10, 30254-30264	3.7	1

8	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> , 2019 , 116, 108445	5.4	14
7	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> , 2019 , 54, 3099-3108	3.8	7
6	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> , 2019 , 43, e13875	2.1	5
5	Characterization of <i>Lactobacillus amylolyticus</i> L6 as potential probiotics based on genome sequence and corresponding phenotypes. <i>LWT - Food Science and Technology</i> , 2018 , 90, 460-468	5.4	11
4	The probiotic role of <i>Lactobacillus plantarum</i> in reducing risks associated with cardiovascular disease. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 127-136	3.8	23
3	Preparation of fructooligosaccharides using <i>Aspergillus niger</i> 6640 whole-cell as catalyst for bio-transformation. <i>LWT - Food Science and Technology</i> , 2016 , 65, 1072-1079	5.4	19
2	Characterization of nitrite degradation by <i>Lactobacillus casei</i> subsp. <i>ramnosus</i> LCR 6013. <i>PLoS ONE</i> , 2014 , 9, e93308	3.7	19
1	Molecular characterization of <i>Lactobacillus plantarum</i> DMDL 9010, a strain with efficient nitrite degradation capacity. <i>PLoS ONE</i> , 2014 , 9, e113792	3.7	27