

Lichao Zhao

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

205
citations

1040056

9
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1125743

13
g-index

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all docs

15
docs citations

15
times ranked

145
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection of viable but nonculturable <i>Vibrio parahaemolyticus</i> in shrimp samples using improved real-time PCR and real-time LAMP methods. <i>Food Control</i> , 2019, 103, 145-152.	5.5	53
2	Rapid and sensitive detection of VBNC <i>Escherichia coli</i> O157: H7 in beef by PMAxx and real-time LAMP. <i>Food Control</i> , 2020, 115, 107292.	5.5	32
3	Improved quantitative detection of VBNC <i>Vibrio parahaemolyticus</i> using immunomagnetic separation and PMAxx-qPCR. <i>Food Control</i> , 2020, 110, 106962.	5.5	26
4	Survival strategy of <i>Cronobacter sakazakii</i> against ampicillin pressure: Induction of the viable but nonculturable state. <i>International Journal of Food Microbiology</i> , 2020, 334, 108819.	4.7	18
5	Quantitative detection of trace VBNC <i>Cronobacter sakazakii</i> by immunomagnetic separation in combination with PMAxx-ddPCR in dairy products. <i>Food Microbiology</i> , 2021, 99, 103831.	4.2	16
6	Supplementation with soy isoflavones alleviates depression-like behaviour <i>via</i> reshaping the gut microbiota structure. <i>Food and Function</i> , 2021, 12, 4995-5006.	4.6	13
7	Rational design of food-grade polyelectrolyte complex coacervate for encapsulation and enhanced oral delivery of oenothien B. <i>Food and Function</i> , 2017, 8, 4070-4080.	4.6	11
8	Rapid and absolute quantification of VBNC <i>Cronobacter sakazakii</i> by PMAxx combined with single intact cell droplet digital PCR in infant foods. <i>LWT - Food Science and Technology</i> , 2021, 145, 111388.	5.2	10
9	Survival of viable but nonculturable <i>Cronobacter sakazakii</i> in macrophages contributes to infections. <i>Microbial Pathogenesis</i> , 2021, 158, 105064.	2.9	9
10	Inhibitory mechanism of lactoferrin on antibacterial activity of oenothien B: isothermal titration calorimetry and computational docking simulation. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2494-2501.	3.5	7
11	Investigation on the Interaction Behavior Between Oenothien B and Pepsin by Isothermal Titration Calorimetry and Spectral Studies. <i>Journal of Food Science</i> , 2019, 84, 2412-2420.	3.1	4
12	A portable toolbox based on time-resolved fluoroimmunoassay and immunomagnetic separation for <i>Cronobacter sakazakii</i> on-site detection in dairy. <i>International Dairy Journal</i> , 2022, 133, 105425.	3.0	3
13	The potential mechanisms of bergamot-derived dietary fiber alleviating high-fat diet-induced hyperlipidemia and obesity in rats. <i>Food and Function</i> , 2022, 13, 8228-8242.	4.6	3
14	Investigation on the inactivation of trypsin by oenothien B: isothermal titration calorimetry and docking studies. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1351-1358.	2.7	0
15	Characterisation of the molecular mechanisms of multiple antibiotic tolerance in growth-arrested <i>Cronobacter sakazakii</i> under ampicillin exposure. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3850-3861.	2.7	0