

Yufang Liu

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

251
citations

1163117

8
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

450
citing authors

#	ARTICLE	IF	CITATIONS
1	Synthesis of Monodispersed Ag-Doped Bioactive Glass Nanoparticles via Surface Modification. <i>Materials</i> , 2016, 9, 225.	2.9	50
2	Facile preparation of multifunctional superparamagnetic PHBV microspheres containing SPIONs for biomedical applications. <i>Scientific Reports</i> , 2016, 6, 23140.	3.3	42
3	Virtual screening of a milk peptide database for the identification of food-derived antimicrobial peptides. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 2243-2254.	3.3	35
4	Identification and Relative Quantification of Bioactive Peptides Sequentially Released during Simulated Gastrointestinal Digestion of Commercial Kefir. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1865-1873.	5.2	32
5	Bio-templated bioactive glass particles with hierarchical macro-nano porous structure and drug delivery capability. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 135, 825-832.	5.0	29
6	Physicochemical and textural characteristics and volatile compounds of semihard goat cheese as affected by starter cultures. <i>Journal of Dairy Science</i> , 2021, 104, 270-280.	3.4	22
7	Profiling of Multiphosphorylated Peptides in Kefir and Their Release During Simulated Gastrointestinal Digestion. <i>ACS Omega</i> , 2019, 4, 7963-7970.	3.5	10
8	Functional comparison of breast milk, cow milk and goat milk based on changes in the intestinal flora of mice. <i>LWT - Food Science and Technology</i> , 2021, 150, 111976.	5.2	10
9	Absolute quantification of two antimicrobial peptides $\hat{\pm}$ S2 -casein 182 $\hat{\pm}$ 207 and $\hat{\pm}$ S2 -casein 151 $\hat{\pm}$ 181 in bovine milk by UHPLC-ESI-MS/MS in sMRM mode. <i>Food Chemistry</i> , 2018, 261, 15-20.	8.2	9
10	Comparison of whole goat milk and its major fractions regarding the modulation of gut microbiota. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3618-3627.	3.5	6
11	Inhibitory effect of milk-derived peptide $\hat{\pm}$ S2-casein151-181 against spore-forming bacteria. <i>International Dairy Journal</i> , 2020, 104, 104651.	3.0	4
12	Changes of antibiotic resistance genes and gut microbiota after the ingestion of goat milk. <i>Journal of Dairy Science</i> , 2022, 105, 4804-4817.	3.4	2