Mingfei Yao

List of Publications by Year
in descending order

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Version: 2024-02-01

32 papers	2,099 citations	471061 17 h-index	500791 28 g-index
32 all docs	32 docs citations	32 times ranked	3054 citing authors

#	Article	IF	Citations
1	Role of prebiotics in enhancing the function of next-generation probiotics in gut microbiota. Critical Reviews in Food Science and Nutrition, 2023, 63, 1037-1054.	5.4	27
2	Impact of excipient emulsions made from different types of oils on the bioavailability and metabolism of curcumin in gastrointestinal tract. Food Chemistry, 2022, 370, 130980.	4.2	8
3	Adverse effects of linoleic acid: Influence of lipid oxidation on lymphatic transport of citrus flavonoid and enterocyte morphology. Food Chemistry, 2022, 369, 130968.	4.2	4
4	The role of probiotic exopolysaccharides in adhesion to mucin in different gastrointestinal conditions. Current Research in Food Science, 2022, 5, 581-589.	2.7	10
5	Gut Microbiota Composition in Relation to the Metabolism of Oral Administrated Resveratrol. Nutrients, 2022, 14, 1013.	1.7	13
6	The Role of Dihydroresveratrol in Enhancing the Synergistic Effect of Ligilactobacillus salivarius Li01 and Resveratrol in Ameliorating Colitis in Mice. Research, 2022, 2022, .	2.8	14
7	An Update on the Efficacy and Functionality of Probiotics for the Treatment of Non-Alcoholic Fatty Liver Disease. Engineering, 2021, 7, 679-686.	3.2	17
8	Refrigeration temperature enhanced synergistic interaction of curcumin and 460 nm light-emitting diode against Staphylococcus saprophyticus at neutral pH. Food Quality and Safety, 2021, 5, .	0.6	1
9	Probiotic Gastrointestinal Transit and Colonization After Oral Administration: A Long Journey. Frontiers in Cellular and Infection Microbiology, 2021, 11, 609722.	1.8	134
10	Improved functionality of Ligilactobacillus salivarius Li01 in alleviating colonic inflammation by layer-by-layer microencapsulation. Npj Biofilms and Microbiomes, 2021, 7, 58.	2.9	39
11	Impact of encapsulating a probiotic (Pediococcus pentosaceus Li05) within gastro-responsive microgels on Clostridium difficile infections. Food and Function, 2021, 12, 3180-3190.	2.1	19
12	Formation and Characterization of Î²-Lactoglobulin and Gum Arabic Complexes: the Role of pH. Molecules, 2020, 25, 3871.	1.7	3
13	Methods for Establishment and Maintenance of Germ-Free Rat Models. Frontiers in Microbiology, 2020, 11, 1148.	1.5	14
14	Progress in microencapsulation of probiotics: A review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 857-874.	5.9	238
15	Design of nanoemulsion-based delivery systems to enhance intestinal lymphatic transport of lipophilic food bioactives: Influence of oil type. Food Chemistry, 2020, 317, 126229.	4.2	42
16	In vitro reduction of colistin susceptibility and comparative genomics reveals multiple differences between MCR-positive and MCR-negative colistin-resistant Escherichia coli . Infection and Drug Resistance, 2019, Volume 12, 1665-1674.	1.1	8
17	Enhanced viability of probiotics (Pediococcus pentosaceus Li05) by encapsulation in microgels doped with inorganic nanoparticles. Food Hydrocolloids, 2018, 83, 246-252.	5.6	96
18	Bioactive Peptides Isolated from Casein Phosphopeptides Enhance Calcium and Magnesium Uptake in Caco-2 Cell Monolayers. Journal of Agricultural and Food Chemistry, 2017, 65, 2307-2314.	2.4	41

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19	Microencapsulation of Lactobacillus salivarious Li01 for enhanced storage viability and targeted delivery to gut microbiota. Food Hydrocolloids, 2017, 72, 228-236.	5.6	92
20	The Human Microbiota in Health and Disease. Engineering, 2017, 3, 71-82.	3.2	583
21	Controlling the gastrointestinal fate of nutraceutical and pharmaceutical-enriched lipid nanoparticles: From mixed micelles to chylomicrons. NanoImpact, 2017, 5, 13-21.	2.4	28
22	Boosting the bioavailability of hydrophobic nutrients, vitamins, and nutraceuticals in natural products using excipient emulsions. Food Research International, 2016, 88, 140-152.	2.9	81
23	Translocation of Gold Nanoparticles in Model Epithelial Cells (Cacoâ€2 Monolayers). FASEB Journal, 2016, 30, lb201.	0.2	0
24	Potential adverse effects of polyunsaturated fatty acids: Influence of lipid oxidation on lymphatic transport of lipophilic bioactive components and cell morphology. FASEB Journal, 2016, 30, lb339.	0.2	0
25	Improving oral bioavailability of nutraceuticals by engineered nanoparticle-based delivery systems. Current Opinion in Food Science, 2015, 2, 14-19.	4.1	131
26	Uptake of Gold Nanoparticles by Intestinal Epithelial Cells: Impact of Particle Size on Their Absorption, Accumulation, and Toxicity. Journal of Agricultural and Food Chemistry, 2015, 63, 8044-8049.	2.4	99
27	Delivery of Lipophilic Bioactives: Assembly, Disassembly, and Reassembly of Lipid Nanoparticles. Annual Review of Food Science and Technology, 2014, 5, 53-81.	5.1	179
28	Enhance intestinal lymphatic transport of lipophilic bioactive food components by nanoemulsion delivery system (1044.16). FASEB Journal, 2014, 28, 1044.16.	0.2	0
29	The role of endosome evasion bypass in the reversal of multidrug resistance by lipid/nanoparticle assemblies. Journal of Materials Chemistry B, 2013, 1, 1466.	2.9	13
30	Enhanced lymphatic transport of bioactive lipids: cell culture study of polymethoxyflavone incorporation into chylomicrons. Food and Function, 2013, 4, 1662.	2.1	26
31	Bypassing multidrug resistance in human breast cancer cells with lipid/polymer particle assemblies. International Journal of Nanomedicine, 2012, 7, 187.	3.3	49
32	A physical model for the size-dependent cellular uptake of nanoparticles modified with cationic surfactants. International Journal of Nanomedicine, 2012, 7, 3547.	3.3	90