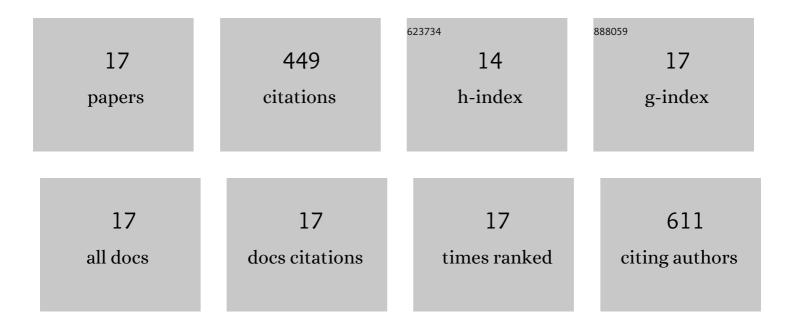
Aimin Jiang

List of Publications by Year in descending order

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Διμινι Ιιανις

#	Article	IF	CITATIONS
1	Effects of a galacto-oligosaccharide-rich diet on fecal microbiota and metabolite profiles in mice. Food and Function, 2018, 9, 1612-1620.	4.6	70
2	Targeting the Gut Microbiota to Investigate the Mechanism of Lactulose in Negating the Effects of a Highâ€Salt Diet on Hypertension. Molecular Nutrition and Food Research, 2019, 63, e1800941.	3.3	52
3	Endogenous ethanol produced by intestinal bacteria induces mitochondrial dysfunction in nonâ€elcoholic fatty liver disease. Journal of Gastroenterology and Hepatology (Australia), 2020, 35, 2009-2019.	2.8	45
4	Characterizing the Biology of Lytic Bacteriophage vB_EaeM_φEap-3 Infecting Multidrug-Resistant Enterobacter aerogenes. Frontiers in Microbiology, 2019, 10, 420.	3.5	43
5	Isolation and characterization of a bacteriophage phiEap-2 infecting multidrug resistant Enterobacter aerogenes. Scientific Reports, 2016, 6, 28338.	3.3	33
6	Isolation and molecular characterisation of Achromobacter phage phiAxp-3, an N4-like bacteriophage. Scientific Reports, 2016, 6, 24776.	3.3	31
7	Phosphorylation modification affects the gelation behavior of alkali-induced duck egg white gels. Food Chemistry, 2021, 340, 128185.	8.2	23
8	The modification of ovalbumin surface properties treated by pulsed electric field combined with divalent metal ions. Food Chemistry, 2019, 293, 455-462.	8.2	20
9	Characterization of a novel Achromobacter xylosoxidans specific siphoviruse: phiAxp-1. Scientific Reports, 2016, 6, 21943.	3.3	19
10	Effects of a Lactulose-Rich Diet on Fecal Microbiome and Metabolome in Pregnant Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 7674-7683.	5.2	19
11	The effect of Ganoderma lucidum spore oil in early skin wound healing: interactions of skin microbiota and inflammation. Aging, 2020, 12, 14125-14140.	3.1	18
12	Antioxidant properties of protein hydrolysate from Douchi by membrane ultrafiltration. International Journal of Food Properties, 2017, 20, 997-1006.	3.0	16
13	Characteristics of intermolecular forces, physicochemical, textural and microstructural properties of preserved egg white with Ca(OH)2 addition. Food Chemistry, 2020, 314, 126206.	8.2	16
14	Identification and molecular characterization of bacteriophage phiAxp-2 of Achromobacter xylosoxidans. Scientific Reports, 2016, 6, 34300.	3.3	14
15	Combination of Chronic Alcohol Consumption and High-Salt Intake Elicits Gut Microbial Alterations and Liver Steatosis in Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 1750-1759.	5.2	13
16	Identification and molecular characterization of Serratia marcescens phages vB_SmaA_2050H1 and vB_SmaM_2050HW. Archives of Virology, 2019, 164, 1085-1094.	2.1	11
17	Characterization of Tail Sheath Protein of N4-Like Phage phiAxp-3. Frontiers in Microbiology, 2018, 9, 450.	3.5	6