

Daxi Ren

List of Publications by Year in descending order

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papers

387
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759233

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24
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521
citing authors

#	ARTICLE	IF	CITATIONS
1	Scalable Milk-Derived Whey Protein Hydrogel as an Implantable Biomaterial. <i>ACS Applied Materials & Interfaces</i> , 2022, 14, 28501-28513.	8.0	10
2	Differences in milk fat globule membrane proteins among Murrah, Nili-Ravi and Mediterranean buffaloes revealed by a TMT proteomic approach. <i>Food Research International</i> , 2021, 139, 109847.	6.2	12
3	Organic zinc supplementation in early-lactation dairy cows and its effects on zinc content and distribution in milk and cheese. <i>JDS Communications</i> , 2021, 2, 110-113.	1.5	3
4	Occurrence of aflatoxin B1 in total mixed rations and aflatoxin M1 in raw and commercial dairy milk in northern China during winter season. <i>Food Control</i> , 2021, 124, 107916.	5.5	7
5	Effect of Yellow Wine Lees Supplementation on Milk Antioxidant Capacity and Hematological Parameters in Lactating Cows under Heat Stress. <i>Animals</i> , 2021, 11, 2643.	2.3	5
6	Characterization of an exopolysaccharide (EPS-3A) produced by <i>Streptococcus thermophilus</i> ZJUIDS-2-01 isolated from traditional yak yogurt. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 1331-1343.	7.5	17
7	Formation of bioactive peptides during simulated gastrointestinal digestion is affected by β 1-casein polymorphism in buffalo milk. <i>Food Chemistry</i> , 2020, 313, 126159.	8.2	13
8	Probiotic characteristics of <i>Lactobacillus plantarum</i> E680 and its effect on Hypercholesterolemic mice. <i>BMC Microbiology</i> , 2020, 20, 239.	3.3	25
9	Short communication: Effects of dietary N-carbamoylglutamate supplementation on the milk amino acid profile and mozzarella cheese quality in mid-lactating dairy cows. <i>Journal of Dairy Science</i> , 2020, 103, 4935-4940.	3.4	5
10	Short communication: Influence of intramuscular injection of vitamin B12 in early-lactation dairy cows on Mozzarella cheese quality and vitamin B12 stability. <i>Journal of Dairy Science</i> , 2020, 103, 9835-9840.	3.4	1
11	A survey on the aflatoxin M1 occurrence in raw milk and dairy products from water buffalo in South China. <i>Food Control</i> , 2019, 105, 159-163.	5.5	27
12	Systematic study of the quality and safety of chilled pork from wet markets, supermarkets, and online markets in China. <i>Journal of Zhejiang University: Science B</i> , 2019, 20, 95-104.	2.8	5
13	The safety evaluation of chilled pork from online platform in China. <i>Food Control</i> , 2019, 96, 244-250.	5.5	20
14	Effect of feed lutein supplementation on mozzarella cheese quality and lutein stability. <i>International Dairy Journal</i> , 2018, 83, 28-33.	3.0	10
15	Quantitative differences in whey proteins among Murrah, Nili-Ravi and Mediterranean buffaloes using a TMT proteomic approach. <i>Food Chemistry</i> , 2018, 269, 228-235.	8.2	24
16	Effects of dietary antioxidant supplementation of feed, milk processing and storage on the lutein content and sensory quality of bovine milk. <i>International Journal of Dairy Technology</i> , 2018, 71, 849-856.	2.8	5
17	Characterization of the indigenous microflora in raw and pasteurized buffalo milk during storage at refrigeration temperature by high-throughput sequencing. <i>Journal of Dairy Science</i> , 2016, 99, 7016-7024.	3.4	25
18	Separation and quantification of milk casein from different buffalo breeds. <i>Journal of Dairy Research</i> , 2016, 83, 317-325.	1.4	12

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19	Effect of homogenization and pasteurization on the structure and stability of whey protein in milk. <i>Journal of Dairy Science</i> , 2015, 98, 2884-2897.	3.4	87
20	Effect of feed selenium supplementation on milk selenium distribution and mozzarella quality. <i>Journal of Dairy Science</i> , 2015, 98, 8359-8367.	3.4	16
21	The effects of κ -casein polymorphism on the texture and functional properties of mozzarella cheese. <i>International Dairy Journal</i> , 2013, 31, 65-69.	3.0	7
22	Effect of the supplementation of fish oil on the conjugated linoleic acid production, especially accumulation of trans-11 C18:1 and trans-10 C18:1 fatty acids: An in vitro rumen fermentation study. <i>Small Ruminant Research</i> , 2011, 99, 148-152.	1.2	2
23	DEVELOPMENT AND EVALUATION OF A LOOP-MEDIATED ISOTHERMAL AMPLIFICATION (LAMP) METHOD FOR DETECTING <i>LISTERIA MONOCYTOGENES</i> IN RAW MILK. <i>Journal of Food Safety</i> , 2010, 30, 251-262.	2.3	31
24	DEVELOPMENT AND EVALUATION OF A LOOP-MEDIATED ISOTHERMAL AMPLIFICATION METHOD FOR DETECTING <i>ESCHERICHIA COLI</i> O157 IN RAW MILK. <i>Journal of Rapid Methods and Automation in Microbiology</i> , 2009, 17, 55-66.	0.4	18