

# Fang Qian

## List of Publications by Year in descending order

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30  
papers

598  
citations

687363  
13  
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642732  
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30  
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docs citations

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times ranked

589  
citing authors

#	ARTICLE	IF	CITATIONS
1	Phase Structure Analysis and Composition Optimization of Poly(Lactic Acid)/Poly(Butylene) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tt 5	2.0	7
2	Effects of soy lecithin concentration on the physicochemical properties of whey protein isolate, casein-stabilised simulated infant formula emulsion and their corresponding microcapsules. International Journal of Dairy Technology, 2022, 75, 513-526.	2.8	7
3	Lactiplantibacillus plantarum-12 Alleviates Inflammation and Colon Cancer Symptoms in AOM/DSS-Treated Mice through Modulating the Intestinal Microbiome and Metabolome. Nutrients, 2022, 14, 1916.	4.1	20
4	Protecting Effect of Bacillus coagulans T242 on HT-29 Cells Against AAPH-Induced Oxidative Damage. Probiotics and Antimicrobial Proteins, 2022, 14, 741-750.	3.9	5
5	Transglutaminase and hydroxypropyl methyl cellulose enhance mechanical properties of whey protein concentrate film. International Journal of Food Science and Technology, 2022, 57, 5472-5478.	2.7	3
6	Microbial Diversity and Quality-Related Physicochemical Properties of Spicy Cabbage in Northeastern China and Their Correlation Analysis. Foods, 2022, 11, 1511.	4.3	2
7	Fabrication of the superhydrophobic natural cellulosic paper with different wettability and oil/water separation application. Journal of Applied Polymer Science, 2021, 138, 50371.	2.6	10
8	Improving air barrier, water vapor permeability properties of cellulose paper by layer-by-layer assembly of graphene oxide. Carbohydrate Polymers, 2021, 253, 117227.	10.2	24
9	Effect of Lactiplantibacillus plantarum HM-22 on immunoregulation and intestinal microbiota in $\beta$ -lactalbumin-induced allergic mice. Food and Function, 2021, 12, 8887-8898.	4.6	12
10	Active Biodegradable Polyvinyl Alcohol-Hemicellulose/Tea Polyphenol Films with Excellent Moisture Resistance Prepared via Ultrasound Assistance for Food Packaging. Coatings, 2021, 11, 219.	2.6	7
11	Evaluation of the properties of whey protein films with modifications. Journal of Food Science, 2021, 86, 923-931.	3.1	16
12	Cloning, expression, and bioinformatics analysis and characterization of a $\beta$ -galactosidase from Bacillus coagulans T242. Journal of Dairy Science, 2021, 104, 2735-2747.	3.4	4
13	The preparation and characterization of biodegradable PCL/PLA shape memory blends. Journal of Macromolecular Science - Pure and Applied Chemistry, 2021, 58, 669-676.	2.2	9
14	Screening of potential probiotics with anti-Helicobacter pylori activity from infant feces through principal component analysis. Food Bioscience, 2021, 42, 101045.	4.4	15
15	Environmental impacts of functional fillers in polylactide (PLA)-based bottles using life cycle assessment methodology. Science of the Total Environment, 2021, 788, 147852.	8.0	21
16	Preparation of bio-based cellulose acetate/chitosan composite film with oxygen and water resistant properties. Carbohydrate Polymers, 2021, 270, 118381.	10.2	53
17	Influence of forming method of blending versus casting layer-by-layer on structural properties and packing performances of casein-gelatin composite edible film under different appending proportion. Journal of Applied Polymer Science, 2021, 138, 50378.	2.6	1
18	Lentibacillus panjinensis sp. nov., Isolated from Shrimp Paste, a Traditional Chinese Fermented Seafood. Current Microbiology, 2020, 77, 1997-2001.	2.2	3

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19	Balancing the decomposable behavior and wet tensile mechanical property of cellulose-based wet wipe substrates by the aqueous adhesive. International Journal of Biological Macromolecules, 2020, 164, 1898-1907.	7.5	6
20	The ameliorative effect of <i>Lactobacillus plantarum</i> -12 on DSS-induced murine colitis. Food and Function, 2020, 11, 5205-5222.	4.6	50
21	In vitro assessment of probiotic and functional properties of <i>Bacillus coagulans</i> T242. Food Bioscience, 2020, 36, 100675.	4.4	28
22	Effects of Chemical Composition and Microstructure in Human Milk and Infant Formulas on Lipid Digestion. Journal of Agricultural and Food Chemistry, 2020, 68, 5462-5470.	5.2	31
23	Antibiofilm Activity of <i>Lactobacillus plantarum</i> 12 Exopolysaccharides against <i>Shigella flexneri</i> . Applied and Environmental Microbiology, 2020, 86, .	3.1	23
24	Influence of natamycin loading on the performance of transglutaminase-induced crosslinked gelatin composite films. International Journal of Food Science and Technology, 2019, 54, 2425-2436.	2.7	10
25	Mechanical properties of whey protein concentrate based film improved by the coexistence of nanocrystalline cellulose and transglutaminase. International Journal of Biological Macromolecules, 2019, 126, 1266-1272.	7.5	54
26	Plastein reaction enhanced bile-acid binding capacity of soybean protein hydrolysates and whey protein hydrolysates. Journal of Food Science and Technology, 2018, 55, 1021-1027.	2.8	11
27	Screening probiotics from <i>Lactobacillus</i> strains according to their abilities to inhibit pathogen adhesion and induction of pro-inflammatory cytokine IL-8. Journal of Dairy Science, 2018, 101, 4822-4829.	3.4	46
28	Assessing and comparing antioxidant activities of lactobacilli strains by using different chemical and cellular antioxidant methods. Journal of Dairy Science, 2018, 101, 10792-10806.	3.4	60
29	Experimental and Modelling Study of the Denaturation of Milk Protein by Heat Treatment. Korean Journal for Food Science of Animal Resources, 2017, 37, 44-51.	1.5	47
30	Short communication: Antiproliferative effect of 8 different <i>Lactobacillus</i> strains on K562 cells. Journal of Dairy Science, 2015, 98, 106-110.	3.4	13