

Fang Qian

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

598
citations

777949

13
h-index

721071

23
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all docs

30
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times ranked

640
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 TTS	0.4	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.	1.3	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.	1.7	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.	1.9	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.	1.3	3
6	Microbial Diversity and Quality-Related Physicochemical Properties of Spicy Cabbage in Northeastern China and Their Correlation Analysis. Foods, 2022, 11, 1511.	1.9	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.	1.3	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.	5.1	24
9	Effect of <i>Lactiplantibacillus plantarum</i> HM-22 on immunoregulation and intestinal microbiota in β -lactalbumin-induced allergic mice. Food and Function, 2021, 12, 8887-8898.	2.1	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.	1.2	7
11	Evaluation of the properties of whey protein films with modifications. Journal of Food Science, 2021, 86, 923-931.	1.5	16
12	Cloning, expression, and bioinformatics analysis and characterization of a β -galactosidase from Bacillus coagulans T242. Journal of Dairy Science, 2021, 104, 2735-2747.	1.4	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.	1.2	9
14	Screening of potential probiotics with anti-Helicobacter pylori activity from infant feces through principal component analysis. Food Bioscience, 2021, 42, 101045.	2.0	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.	3.9	21
16	Preparation of bio-based cellulose acetate/chitosan composite film with oxygen and water resistant properties. Carbohydrate Polymers, 2021, 270, 118381.	5.1	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.	1.3	1
18	Lentibacillus panjinensis sp. nov., Isolated from Shrimp Paste, a Traditional Chinese Fermented Seafood. Current Microbiology, 2020, 77, 1997-2001.	1.0	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. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1898-1907.	3.6	6
20	The ameliorative effect of <i>Lactobacillus plantarum</i> -12 on DSS-induced murine colitis. <i>Food and Function</i> , 2020, 11, 5205-5222.	2.1	50
21	In vitro assessment of probiotic and functional properties of <i>Bacillus coagulans</i> T242. <i>Food Bioscience</i> , 2020, 36, 100675.	2.0	28
22	Effects of Chemical Composition and Microstructure in Human Milk and Infant Formulas on Lipid Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5462-5470.	2.4	31
23	Antibiofilm Activity of <i>Lactobacillus plantarum</i> 12 Exopolysaccharides against <i>Shigella flexneri</i> . <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	23
24	Influence of natamycin loading on the performance of transglutaminase-induced crosslinked gelatin composite films. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2425-2436.	1.3	10
25	Mechanical properties of whey protein concentrate based film improved by the coexistence of nanocrystalline cellulose and transglutaminase. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 1266-1272.	3.6	54
26	Plastein reaction enhanced bile-acid binding capacity of soybean protein hydrolysates and whey protein hydrolysates. <i>Journal of Food Science and Technology</i> , 2018, 55, 1021-1027.	1.4	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. <i>Journal of Dairy Science</i> , 2018, 101, 4822-4829.	1.4	46
28	Assessing and comparing antioxidant activities of lactobacilli strains by using different chemical and cellular antioxidant methods. <i>Journal of Dairy Science</i> , 2018, 101, 10792-10806.	1.4	60
29	Experimental and Modelling Study of the Denaturation of Milk Protein by Heat Treatment. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 44-51.	1.5	47
30	Short communication: Antiproliferative effect of 8 different <i>Lactobacillus</i> strains on K562 cells. <i>Journal of Dairy Science</i> , 2015, 98, 106-110.	1.4	13