

Yanan Shi

List of Publications by Year in descending order

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18
papers

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citations

1040056

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docs citations

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times ranked

245
citing authors

#	ARTICLE	IF	CITATIONS
1	Prevalence and antimicrobial resistance profiling of <i>Staphylococcus aureus</i> isolated from traditional cheese in Yunnan, China. <i>3 Biotech</i> , 2022, 12, 1.	2.2	11
2	Milk-clotting properties on bovine caseins of a novel cysteine peptidase from germinated <i>Moringa oleifera</i> seeds. <i>Journal of Dairy Science</i> , 2022, 105, 3770-3781.	3.4	3
3	iTRAQ-Based Quantitative Proteomic Analysis of Antibacterial Mechanism of Milk-Derived Peptide BCp12 against <i>Escherichia coli</i> . <i>Foods</i> , 2022, 11, 672.	4.3	4
4	Characteristic flavour compounds and formation of Chinese Rubing cheese: Comparative study between two different acidification technologies. <i>International Journal of Dairy Technology</i> , 2022, 75, 405-420.	2.8	2
5	Antimicrobial Peptide BCp12 Inhibits <i>Staphylococcus aureus</i> Growth by Altering Lysine Malonylation Levels in the Arginine Synthesis Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 403-414.	5.2	11
6	Antibiofilm mechanism of a novel milk-derived antimicrobial peptide against <i>Staphylococcus aureus</i> by downregulating agr quorum sensing system. <i>Journal of Applied Microbiology</i> , 2022, 133, 2198-2209.	3.1	8
7	Insights into in vitro digestion properties and peptide profiling of Chinese rubing PDO cheese prepared using different acidification technology. <i>Food Research International</i> , 2022, 158, 111564.	6.2	7
8	Multivariate analysis approach for assessing coated dry-cured ham flavor quality during long-term storage. <i>Journal of Food Science and Technology</i> , 2021, 58, 651-659.	2.8	6
9	Malonyl-proteome profiles of <i>Staphylococcus aureus</i> reveal lysine malonylation modification in enzymes involved in energy metabolism. <i>Proteome Science</i> , 2021, 19, 1.	1.7	15
10	Protein function analysis of germinated <i>Moringa oleifera</i> seeds, and purification and characterization of their milk-clotting peptidase. <i>International Journal of Biological Macromolecules</i> , 2021, 171, 539-549.	7.5	7
11	Simulated in vitro gastrointestinal digestion of traditional Chinese Rushan and Naizha cheese: Peptidome profiles and bioactivity elucidation. <i>Food Research International</i> , 2021, 142, 110201.	6.2	12
12	Proteomics analysis of the bio-functions of <i>Dregea sinensis</i> stems provides insights regarding milk-clotting enzyme. <i>Food Research International</i> , 2021, 144, 110340.	6.2	10
13	Structural Analysis of a Novel Aspartic-Type Endopeptidase from <i>Moringa oleifera</i> Seeds and Its Milk-Clotting Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7377-7387.	5.2	7
14	Label-free quantitative proteomic analysis of the biological functions of <i>Moringa oleifera</i> seed proteins provides insights regarding the milk-clotting proteases. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 325-333.	7.5	23
15	Characterization of a novel antimicrobial peptide from buffalo casein hydrolysate based on live bacteria adsorption. <i>Journal of Dairy Science</i> , 2020, 103, 11116-11128.	3.4	42
16	Comparative proteome analysis of matured dry and germinating <i>Moringa oleifera</i> seeds provides insights into protease activity during germination. <i>Food Research International</i> , 2020, 136, 109332.	6.2	10
17	A metabolomics-based approach investigates volatile flavor formation and characteristic compounds of the Dahe black pig dry-cured ham. <i>Meat Science</i> , 2019, 158, 107904.	5.5	92
18	Proteomic analysis and food-grade enzymes of <i>Moringa oleifera</i> Lam. a Lam. flower. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 883-890.	7.5	29