

Arsalan Haseeb Zaidi

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

185
citations

1307594

7
h-index

1125743

13
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all docs

17
docs citations

17
times ranked

239
citing authors

#	ARTICLE	IF	CITATIONS
1	The ABC-Type Multidrug Resistance Transporter LmrCD Is Responsible for an Extrusion-Based Mechanism of Bile Acid Resistance in <i>Lactococcus lactis</i> . Journal of Bacteriology, 2008, 190, 7357-7366.	2.2	37
2	Symbiotic effectiveness and bacteriocin production by <i>Rhizobium leguminosarum</i> bv. <i>viciae</i> isolated from agriculture soils in Faisalabad. Environmental and Experimental Botany, 2005, 54, 142-147.	4.2	30
3	Microemulsions: Unique Properties, Pharmacological Applications, and Targeted Drug Delivery. Frontiers in Nanotechnology, 2021, 3, .	4.8	23
4	An assessment of the aggregation and probiotic characteristics of <i>Lactobacillus</i> species isolated from native (desi) chicken gut. Journal of Applied Poultry Research, 2019, 28, 846-857.	1.2	13
5	Generation of Lactose- and Protease-Positive Probiotic <i>Lactobacillus rhamnosus</i> GG by Conjugation with <i>Lactococcus lactis</i> NCDO 712. Applied and Environmental Microbiology, 2021, 87, .	3.1	11
6	Cholate-Stimulated Biofilm Formation by <i>Lactococcus lactis</i> Cells. Applied and Environmental Microbiology, 2011, 77, 2602-2610.	3.1	10
7	Aggrandizement of fermented cucumber through the action of autochthonous probiotic cum starter strains of <i>Lactiplantibacillus plantarum</i> and <i>Pediococcus pentosaceus</i> . Annals of Microbiology, 2021, 71, 33.	2.6	9
8	<i>Lactobacillus fermentum</i> strains of dairy-product origin adhere to mucin and survive digestive juices. Journal of Medical Microbiology, 2019, 68, 1771-1786.	1.8	9
9	Biofilm development in <i>L. fermentum</i> under shear flow & sequential GIT digestion. FEMS Microbiology Letters, 2019, 366, .	1.8	8
10	<i>Lactobacillus</i> commensals autochthonous to human milk have the hallmarks of potent probiotics. Microbiology (United Kingdom), 2020, 166, 966-980.	1.8	8
11	Evaluation of the probiotic and postbiotic potential of lactic acid bacteria from artisanal dairy products against pathogens. Journal of Infection in Developing Countries, 2021, 15, 102-112.	1.2	5
12	A potentially probiotic strain of <i>Enterococcus faecalis</i> from human milk that is avirulent, antibiotic sensitive, and nonbreaching of the gut barrier. Archives of Microbiology, 2022, 204, 158.	2.2	5
13	Microbial safety and probiotic potential of packaged yogurt products in Pakistan. Journal of Food Safety, 2020, 40, e12741.	2.3	4
14	Mining indigenous honeybee gut microbiota for <i>Lactobacillus</i> with probiotic potential. Microbiology (United Kingdom), 2021, 167, .	1.8	4
15	Cottage cheese enriched with lactobacilli encapsulated in alginate-chitosan microparticles forestalls perishability and augments probiotic activity. Journal of Food Processing and Preservation, 2021, 45, e15473.	2.0	4
16	Compositional Quality and Possible Gastrointestinal Performance of Marketed Probiotic Supplements. Probiotics and Antimicrobial Proteins, 2022, 14, 288-312.	3.9	4
17	Metataxonomic analysis of microbiota from Pakistani dromedary camelids milk and characterization of a newly isolated <i>Lactobacillus fermentum</i> strain with probiotic and bio-yogurt starter traits. Folia Microbiologica, 2021, 66, 411-428.	2.3	1