

# Arsalan Haseeb Zaidi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6876959/publications.pdf>

Version: 2024-02-01

17  
papers

185  
citations

1307594

7  
h-index

1125743

13  
g-index

17  
all docs

17  
docs citations

17  
times ranked

239  
citing authors

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