

# Yan Zheng

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

506  
citations

686830

13  
h-index

676716

22  
g-index

24  
all docs

24  
docs citations

24  
times ranked

404  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antibacterial activity and mechanism of lactobionic acid against <i>Pseudomonas fluorescens</i> and Methicillin-resistant <i>Staphylococcus aureus</i> and its application on whole milk. <i>Food Control</i> , 2020, 108, 106876.	2.8	77
2	Quantitative lipidomics reveals alterations in donkey milk lipids according to lactation. <i>Food Chemistry</i> , 2020, 310, 125866.	4.2	63
3	Comparative metabolomics analysis of donkey colostrum and mature milk using ultra-high-performance liquid tandem chromatography quadrupole time-of-flight mass spectrometry. <i>Journal of Dairy Science</i> , 2020, 103, 992-1001.	1.4	47
4	Characterization and comparison of lipids in bovine colostrum and mature milk based on UHPLC-QTOF-MS lipidomics. <i>Food Research International</i> , 2020, 136, 109490.	2.9	46
5	Label-Free Quantitative Proteomics Reveals the Multitargeted Antibacterial Mechanisms of Lactobionic Acid against Methicillin-Resistant <i>Staphylococcus aureus</i> (MRSA) using SWATH-MS Technology. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12322-12332.	2.4	34
6	Antibacterial activity and mechanism of lactobionic acid against <i>Staphylococcus aureus</i> . <i>Folia Microbiologica</i> , 2019, 64, 899-906.	1.1	30
7	Characterization and comparison of milk fat globule membrane <i>N</i> -glycoproteomes from human and bovine colostrum and mature milk. <i>Food and Function</i> , 2019, 10, 5046-5058.	2.1	27
8	Quantitative Phosphoproteomics of Milk Fat Globule Membrane in Human Colostrum and Mature Milk: New Insights into Changes in Protein Phosphorylation during Lactation. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4546-4556.	2.4	27
9	Metabolomics methods to analyze full spectrum of amino acids in different domains of bovine colostrum and mature milk. <i>European Food Research and Technology</i> , 2020, 246, 213-224.	1.6	19
10	Donkey milk inhibits triple-negative breast tumor progression and is associated with increased cleaved-caspase-3 expression. <i>Food and Function</i> , 2020, 11, 3053-3065.	2.1	19
11	Evaluation of allergenicity of cow milk treated with enzymatic hydrolysis through a mouse model of allergy. <i>Journal of Dairy Science</i> , 2022, 105, 1039-1050.	1.4	17
12	Label free-based proteomic analysis of the food spoiler <i>Pseudomonas fluorescens</i> response to lactobionic acid by SWATH-MS. <i>Food Control</i> , 2021, 123, 107834.	2.8	14
13	Comparative exploration of free fatty acids in donkey colostrum and mature milk based on a metabolomics approach. <i>Journal of Dairy Science</i> , 2020, 103, 6022-6031.	1.4	14
14	Molecular mechanisms underlying catalytic activity of delta 6 desaturase from <i>Glossomastix chrysoplasta</i> and <i>Thalassiosira pseudonana</i> . <i>Journal of Lipid Research</i> , 2018, 59, 79-88.	2.0	12
15	New insights into the alterations of full spectrum amino acids in human colostrum and mature milk between different domains based on metabolomics. <i>European Food Research and Technology</i> , 2020, 246, 1119-1128.	1.6	11
16	Evaluation of antigenicity and nutritional properties of enzymatically hydrolyzed cow milk. <i>Scientific Reports</i> , 2021, 11, 18623.	1.6	11
17	$\Delta^6$ fatty acid desaturase gene from <i>Geotrichum candidum</i> in cheese: molecular cloning and functional characterization. <i>FEBS Open Bio</i> , 2019, 9, 18-25.	1.0	9
18	Discovery of lipid biomarkers between bovine colostrum and milk using UHPLC-Q-TOF-MS lipidomics. <i>International Dairy Journal</i> , 2021, 120, 105091.	1.5	9

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19	iTRAQ-based quantitative proteomic analysis of the antimicrobial mechanism of lactobionic acid against <i>Staphylococcus aureus</i> . <i>Food and Function</i> , 2021, 12, 1349-1360.	2.1	7
20	Determination of allosteric and active sites responsible for catalytic activity of delta 12 fatty acid desaturase from <i>Geotrichum candidum</i> and <i>Mortierella alpina</i> by domain swapping. <i>Enzyme and Microbial Technology</i> , 2020, 138, 109563.	1.6	5
21	Microbial Diversity and Non-volatile Metabolites Profile of Low-Temperature Sausage Stored at Room Temperature. <i>Frontiers in Microbiology</i> , 2021, 12, 711963.	1.5	4
22	Effects of enzymatic hydrolysis on the allergenicity of natural cow milk based on a BALB/c mouse model. <i>Journal of Dairy Science</i> , 2021, 104, 12353-12364.	1.4	4
23	Elucidating the cause of variation in low-temperature sausage protein oxidation along storage period via lipid oxidation and lipolysis. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	0