

# Faizan A Sadiq

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7945351/publications.pdf>

Version: 2024-02-01

75  
papers

2,141  
citations

186209

28  
h-index

265120

42  
g-index

75  
all docs

75  
docs citations

75  
times ranked

2006  
citing authors

#	ARTICLE	IF	CITATIONS
1	Lactic Acid Bacteria as Antifungal and Anti-Mycotoxigenic Agents: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1403-1436.	5.9	172
2	<i>Bifidobacterium adolescentis</i> Exerts Strain-Specific Effects on Constipation Induced by Loperamide in BALB/c Mice. <i>International Journal of Molecular Sciences</i> , 2017, 18, 318.	1.8	114
3	Predominant yeasts in Chinese traditional sourdough and their influence on aroma formation in Chinese steamed bread. <i>Food Chemistry</i> , 2018, 242, 404-411.	4.2	88
4	Prevalence and diversity of lactic acid bacteria in Chinese traditional sourdough revealed by culture dependent and pyrosequencing approaches. <i>LWT - Food Science and Technology</i> , 2016, 68, 91-97.	2.5	87
5	The heat resistance and spoilage potential of aerobic mesophilic and thermophilic spore forming bacteria isolated from Chinese milk powders. <i>International Journal of Food Microbiology</i> , 2016, 238, 193-201.	2.1	69
6	Probiotics in the dairy industry—Advances and opportunities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3937-3982.	5.9	69
7	Recent advances in understanding the control of disinfectant-resistant biofilms by hurdle technology in the food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3876-3891.	5.4	65
8	Purification and identification of novel peptides with inhibitory effect against angiotensin I-converting enzyme and optimization of process conditions in milk fermented with the yeast <i>Kluyveromyces marxianus</i> . <i>Journal of Functional Foods</i> , 2015, 16, 278-288.	1.6	55
9	Microbial diversity in traditional type I sourdough and jiaozi and its influence on volatiles in Chinese steamed bread. <i>LWT - Food Science and Technology</i> , 2019, 101, 764-773.	2.5	51
10	Propensity for biofilm formation by aerobic mesophilic and thermophilic spore forming bacteria isolated from Chinese milk powders. <i>International Journal of Food Microbiology</i> , 2017, 262, 89-98.	2.1	50
11	Investigation of Microbial Communities of Chinese Sourdoughs Using Culture-Dependent and DGGE Approaches. <i>Journal of Food Science</i> , 2015, 80, M2535-42.	1.5	47
12	Isolation and in-vitro probiotic characterization of fructophilic lactic acid bacteria from Chinese fruits and flowers. <i>LWT - Food Science and Technology</i> , 2019, 104, 70-75.	2.5	45
13	Analysis of bacterial diversity and biogenic amines content during the fermentation processing of stinky tofu. <i>Food Research International</i> , 2018, 111, 689-698.	2.9	43
14	Biogenic amines content and assessment of bacterial and fungal diversity in stinky tofu – A traditional fermented soy curd. <i>LWT - Food Science and Technology</i> , 2018, 88, 26-34.	2.5	42
15	A RAPD based study revealing a previously unreported wide range of mesophilic and thermophilic spore formers associated with milk powders in China. <i>International Journal of Food Microbiology</i> , 2016, 217, 200-208.	2.1	41
16	Spoilage potential of psychrotrophic bacteria isolated from raw milk and the thermo-stability of their enzymes. <i>Journal of Zhejiang University: Science B</i> , 2018, 19, 630-642.	1.3	41
17	Insights into Psychrotrophic Bacteria in Raw Milk: A Review. <i>Journal of Food Protection</i> , 2019, 82, 1148-1159.	0.8	40
18	Interspecies variation in biofilm-forming capacity of psychrotrophic bacterial isolates from Chinese raw milk. <i>Food Control</i> , 2018, 91, 47-57.	2.8	39

#	ARTICLE	IF	CITATIONS
19	Community-wide changes reflecting bacterial interspecific interactions in multispecies biofilms. <i>Critical Reviews in Microbiology</i> , 2021, 47, 338-358.	2.7	39
20	Preparation screening, production optimization and characterization of exopolysaccharides produced by <i>Lactobacillus sanfranciscensis</i> Ls-1001 isolated from Chinese traditional sourdough. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 1295-1303.	3.6	37
21	Insights into the microbial diversity and community dynamics of Chinese traditional fermented foods from using high-throughput sequencing approaches. <i>Journal of Zhejiang University: Science B</i> , 2017, 18, 289-302.	1.3	36
22	Insights into Bacterial Milk Spoilage with Particular Emphasis on the Roles of Heat-Stable Enzymes, Biofilms, and Quorum Sensing. <i>Journal of Food Protection</i> , 2018, 81, 1651-1660.	0.8	36
23	Changes in microbial community during Chinese traditional soybean paste fermentation. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2526-2530.	1.3	34
24	Psychrotrophic bacterial populations in Chinese raw dairy milk. <i>LWT - Food Science and Technology</i> , 2017, 84, 409-418.	2.5	34
25	Comprehensive Scanning of Prophages in <i>Lactobacillus</i> : Distribution, Diversity, Antibiotic Resistance Genes, and Linkages with CRISPR-Cas Systems. <i>MSystems</i> , 2021, 6, e0121120.	1.7	34
26	A study revealing the key aroma compounds of steamed bread made by Chinese traditional sourdough. <i>Journal of Zhejiang University: Science B</i> , 2016, 17, 787-797.	1.3	31
27	Sourdough bread: A contemporary cereal fermented product. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13883.	0.9	31
28	Untargeted metabolomics reveals metabolic state of <i>Bifidobacterium bifidum</i> in the biofilm and planktonic states. <i>LWT - Food Science and Technology</i> , 2020, 118, 108772.	2.5	31
29	Divergent role of abiotic factors in shaping microbial community assembly of paocai brine during aging process. <i>Food Research International</i> , 2020, 137, 109559.	2.9	31
30	Identification of Angiotensin I-Converting Enzyme Inhibitory Peptides Derived from Enzymatic Hydrolysates of Razor Clam <i>Sinonovacula constricta</i> . <i>Marine Drugs</i> , 2016, 14, 110.	2.2	28
31	Protective effects of <i>Bacillus subtilis</i> ASAG 216 on growth performance, antioxidant capacity, gut microbiota and tissues residues of weaned piglets fed deoxynivalenol contaminated diets. <i>Food and Chemical Toxicology</i> , 2021, 148, 111962.	1.8	28
32	Bacterial fouling in dairy processing. <i>International Dairy Journal</i> , 2020, 101, 104593.	1.5	27
33	Involvement of Nrf2 and Keap1 in the activation of antioxidant responsive element (ARE) by chemopreventive agent peptides from soft-shelled turtle. <i>Process Biochemistry</i> , 2020, 92, 174-181.	1.8	27
34	Prevalence, Genetic Diversity, and Technological Functions of the <i>Lactobacillus sanfranciscensis</i> Sourdough: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1209-1226.	5.9	26
35	Phenotypic and genetic heterogeneity within biofilms with particular emphasis on persistence and antimicrobial tolerance. <i>Future Microbiology</i> , 2017, 12, 1087-1107.	1.0	25
36	Inhibitory effect of <i>Lactobacillus plantarum</i> metabolites against biofilm formation by <i>Bacillus licheniformis</i> isolated from milk powder products. <i>Food Control</i> , 2019, 106, 106721.	2.8	24

#	ARTICLE	IF	CITATIONS
37	Identification and characterization of two novel antioxidant peptides from silkworm pupae protein hydrolysates. <i>European Food Research and Technology</i> , 2021, 247, 343-352.	1.6	24
38	Identification of Key Aroma Compounds in Type I Sourdough-Based Chinese Steamed Bread: Application of Untargeted Metabolomics Analysis. <i>International Journal of Molecular Sciences</i> , 2019, 20, 818.	1.8	23
39	Microbiota of milk powders and the heat resistance and spoilage potential of aerobic spore-forming bacteria. <i>International Dairy Journal</i> , 2018, 85, 159-168.	1.5	22
40	New mechanistic insights into the motile-to-sessile switch in various bacteria with particular emphasis on <i>Bacillus subtilis</i> and <i>Pseudomonas aeruginosa</i> : a review. <i>Biofouling</i> , 2017, 33, 306-326.	0.8	21
41	Integration of Transcriptome and Metabolome Reveals the Genes and Metabolites Involved in <i>Bifidobacterium bifidum</i> Biofilm Formation. <i>International Journal of Molecular Sciences</i> , 2021, 22, 7596.	1.8	20
42	Molecular regulation of adhesion and biofilm formation in high and low biofilm producers of <i>Bacillus licheniformis</i> using RNA-Seq. <i>Biofouling</i> , 2019, 35, 143-158.	0.8	17
43	A comparison of the inhibitory activities of <i>Lactobacillus</i> and <i>Bifidobacterium</i> against <i>Penicillium expansum</i> and an analysis of potential antifungal metabolites. <i>FEMS Microbiology Letters</i> , 2020, 367, .	0.7	15
44	Evaluation of the effect of <i>Saccharomyces cerevisiae</i> on fermentation characteristics and volatile compounds of sourdough. <i>Journal of Food Science and Technology</i> , 2018, 55, 2079-2086.	1.4	14
45	Microbiota succession and metabolite changes during the traditional sourdough fermentation of Chinese steamed bread. <i>CYTA - Journal of Food</i> , 2019, 17, 172-179.	0.9	14
46	Effects of noni fruit and fermented noni juice against acute alcohol induced liver injury in mice. <i>Journal of Functional Foods</i> , 2020, 70, 103995.	1.6	14
47	Transcriptome Analysis Reveals the Genes Involved in <i>Bifidobacterium Longum</i> FGSZY16M3 Biofilm Formation. <i>Microorganisms</i> , 2021, 9, 385.	1.6	14
48	Maximum-biomass prediction of homofermentative <i>Lactobacillus</i> . <i>Journal of Bioscience and Bioengineering</i> , 2016, 122, 52-57.	1.1	13
49	Synergistic interactions prevail in multispecies biofilms formed by the human gut microbiota on mucin. <i>FEMS Microbiology Ecology</i> , 2021, 97, .	1.3	13
50	Antifungal Activity of <i>Lactobacillus plantarum</i> Against <i>Penicillium roqueforti</i> in Vitro and the Preservation Effect on Chinese Steamed Bread. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12969.	0.9	12
51	Tandem mass tag-based quantitative proteomics reveals the regulators in biofilm formation and biofilm control of <i>Bacillus licheniformis</i> . <i>Food Control</i> , 2020, 110, 107029.	2.8	12
52	Interspecies Interactions in Dual-Species Biofilms Formed by Psychrotrophic Bacteria and the Tolerance of Sessile Communities to Disinfectants. <i>Journal of Food Protection</i> , 2020, 83, 951-958.	0.8	12
53	Trans-kingdom interactions in mixed biofilm communities. <i>FEMS Microbiology Reviews</i> , 2022, 46, .	3.9	12
54	Is it time for microbiome-based therapies in viral infections?. <i>Virus Research</i> , 2021, 291, 198203.	1.1	11

#	ARTICLE	IF	CITATIONS
55	Identification, characterization, and phylogenetic analysis of eight new inducible prophages in <i>Lactobacillus</i> . <i>Virus Research</i> , 2020, 286, 198003.	1.1	11
56	<i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 Has Effect Against Obesity by Regulating Gut Microbiota in Two Phases in Human Microbiota-Associated Rats. <i>Frontiers in Nutrition</i> , 2021, 8, 811619.	1.6	11
57	RNA sequencing reveals the involvement of quorum sensing in dairy spoilage caused by psychrotrophic bacteria. <i>LWT - Food Science and Technology</i> , 2020, 127, 109384.	2.5	10
58	Quality Enhancement Mechanism of Alkali-Free Chinese Northern Steamed Bread by Sourdough Acidification. <i>Molecules</i> , 2020, 25, 726.	1.7	10
59	Integrative genome and metabolome analysis reveal the potential mechanism of osmotic stress tolerance in <i>Bifidobacterium bifidum</i> . <i>LWT - Food Science and Technology</i> , 2022, 159, 113199.	2.5	10
60	High-density cultivation of <i>Lactobacillus</i> and <i>Bifidobacterium</i> using an automatic feedback feeding method. <i>LWT - Food Science and Technology</i> , 2019, 112, 108232.	2.5	9
61	Multi-Omics Reveals the Inhibition of <i>Lactiplantibacillus plantarum</i> CCFM8724 in <i>Streptococcus mutans</i> - <i>Candida albicans</i> Mixed-Species Biofilms. <i>Microorganisms</i> , 2021, 9, 2368.	1.6	9
62	Use of physiological and transcriptome analysis to infer the interactions between <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus sanfranciscensis</i> isolated from Chinese traditional sourdoughs. <i>LWT - Food Science and Technology</i> , 2020, 126, 109268.	2.5	8
63	<i>Lactococcus lactis</i> phages from the perspective of their diversity, thermal and biocidal resistance. <i>International Dairy Journal</i> , 2019, 90, 28-38.	1.5	7
64	Two-dimensional liquid chromatography analysis of all-trans, 9-cis, and 13-cis astaxanthin in raw extracts from <i>Phaffia rhodozyma</i> . <i>Journal of Separation Science</i> , 2020, 43, 3206-3215.	1.3	7
65	Proteomic Analysis Explores Interactions between <i>Lactiplantibacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> during Sourdough Fermentation. <i>Microorganisms</i> , 2021, 9, 2353.	1.6	7
66	Application of ion-exchange resin as solid acid for buffer-free production of L-aminobutyric acid using <i>Enterococcus faecium</i> cells. <i>LWT - Food Science and Technology</i> , 2018, 98, 341-348.	2.5	6
67	HPP and SGQR peptides from silkworm pupae protein hydrolysates regulated biosynthesis of cholesterol in HepG2 cell line. <i>Journal of Functional Foods</i> , 2021, 77, 104328.	1.6	6
68	Transcriptional Changes in <i>Bifidobacterium bifidum</i> Involved in Synergistic Multispecies Biofilms. <i>Microbial Ecology</i> , 2022, 84, 922-934.	1.4	6
69	New Trends in Photodynamic Inactivation (PDI) Combating Biofilms in the Food Industry—A Review. <i>Foods</i> , 2021, 10, 2587.	1.9	6
70	Comparison of bacterial communities in gliadin-degraded sourdough (Khamir) sample and non-degraded sample. <i>Journal of Food Science and Technology</i> , 2020, 57, 375-380.	1.4	5
71	Characteristics of surface layer protein from <i>Lactobacillus kefir</i> HBA20 and the role in mediating interactions with <i>Saccharomyces cerevisiae</i> Y8. <i>International Journal of Biological Macromolecules</i> , 2022, 201, 254-261.	3.6	4
72	Underlying mechanisms of the antagonistic effects of <i>Bifidobacterium adolescentis</i> CCFM1108 on <i>Penicillium expansum</i> : Based on comparative transcriptome analysis. <i>Food Bioscience</i> , 2022, 47, 101693.	2.0	3

#	ARTICLE	IF	CITATIONS
73	Establishment and evaluation of a method for efficient screening of <i>Clostridium butyricum</i> . <i>Folia Microbiologica</i> , 2020, 65, 917-924.	1.1	2
74	Rapid evaluation of optimal growth substrates and improvement of industrial production of <i>Bifidobacterium adolescentis</i> based on the automatic feedback feeding method. <i>LWT - Food Science and Technology</i> , 2021, 143, 110960.	2.5	2
75	Dairy strains of <i>Anoxybacillus flavithermus</i> inhibit lipase production by <i>Geobacillus stearothermophilus</i> . <i>International Dairy Journal</i> , 2021, 119, 104996.	1.5	2