

# Faizan A Sadiq

## List of Publications by Citations

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72  
papers

1,150  
citations

20  
h-index

30  
g-index

75  
ext. papers

1,640  
ext. citations

5.4  
avg, IF

5.08  
L-index

#	Paper	IF	Citations
72	Lactic Acid Bacteria as Antifungal and Anti-Mycotoxigenic Agents: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 1403-1436	16.4	84
71	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> , <b>2016</b> , 68, 91-97	5.4	61
70	Bifidobacterium adolescentis Exerts Strain-Specific Effects on Constipation Induced by Loperamide in BALB/c Mice. <i>International Journal of Molecular Sciences</i> , <b>2017</b> , 18,	6.3	57
69	Predominant yeasts in Chinese traditional sourdough and their influence on aroma formation in Chinese steamed bread. <i>Food Chemistry</i> , <b>2018</b> , 242, 404-411	8.5	53
68	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> , <b>2016</b> , 238, 193-201	5.8	51
67	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> , <b>2015</b> , 16, 278-288	5.1	41
66	Propensity for biofilm formation by aerobic mesophilic and thermophilic spore forming bacteria isolated from Chinese milk powders. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 262, 89-98	5.8	36
65	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> , <b>2016</b> , 217, 200-8	5.8	32
64	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> , <b>2019</b> , 101, 764-773	5.4	31
63	Analysis of bacterial diversity and biogenic amines content during the fermentation processing of stinky tofu. <i>Food Research International</i> , <b>2018</b> , 111, 689-698	7	30
62	Isolation and in-vitro probiotic characterization of fructophilic lactic acid bacteria from Chinese fruits and flowers. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 104, 70-75	5.4	29
61	Investigation of Microbial Communities of Chinese Sourdoughs Using Culture-Dependent and DGGE Approaches. <i>Journal of Food Science</i> , <b>2015</b> , 80, M2535-42	3.4	29
60	Changes in microbial community during Chinese traditional soybean paste fermentation. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 2526-2530	3.8	28
59	Biogenic amines content and assessment of bacterial and fungal diversity in stinky tofu and traditional fermented soy curd. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 88, 26-34	5.4	25
58	A study revealing the key aroma compounds of steamed bread made by Chinese traditional sourdough. <i>Journal of Zhejiang University: Science B</i> , <b>2016</b> , 17, 787-797	4.5	24
57	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> , <b>2017</b> , 18, 289-302	4.5	23
56	Insights into Psychrotrophic Bacteria in Raw Milk: A Review. <i>Journal of Food Protection</i> , <b>2019</b> , 82, 1148-1159		23

55	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> , <b>2019</b> , 139, 1295-1303	7.9	23
54	Spoilage potential of psychrotrophic bacteria isolated from raw milk and the thermo-stability of their enzymes. <i>Journal of Zhejiang University: Science B</i> , <b>2018</b> , 19, 630-642	4.5	23
53	Interspecies variation in biofilm-forming capacity of psychrotrophic bacterial isolates from Chinese raw milk. <i>Food Control</i> , <b>2018</b> , 91, 47-57	6.2	21
52	Psychrotrophic bacterial populations in Chinese raw dairy milk. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 84, 409-418	5.4	20
51	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> , <b>2018</b> , 81, 1651-1660	2.5	20
50	Prevalence, Genetic Diversity, and Technological Functions of the <i>Lactobacillus sanfranciscensis</i> in Sourdough: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 1209-1226	16.4	19
49	Microbiota of milk powders and the heat resistance and spoilage potential of aerobic spore-forming bacteria. <i>International Dairy Journal</i> , <b>2018</b> , 85, 159-168	3.5	19
48	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> , <b>2019</b> , 106, 106721	6.2	18
47	Identification of Angiotensin I-Converting Enzyme Inhibitory Peptides Derived from Enzymatic Hydrolysates of Razor Clam <i>Sinonovacula constricta</i> . <i>Marine Drugs</i> , <b>2016</b> , 14,	6	18
46	Sourdough bread: A contemporary cereal fermented product. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13883	2.1	18
45	Untargeted metabolomics reveals metabolic state of <i>Bifidobacterium bifidum</i> in the biofilm and planktonic states. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108772	5.4	17
44	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> , <b>2020</b> , 1-16	11.5	16
43	Probiotics in the dairy industry-Advances and opportunities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 3937-3982	16.4	16
42	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> , <b>2017</b> , 33, 306-326	3.3	14
41	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> , <b>2020</b> , 92, 174-181	4.8	14
40	Phenotypic and genetic heterogeneity within biofilms with particular emphasis on persistence and antimicrobial tolerance. <i>Future Microbiology</i> , <b>2017</b> , 12, 1087-1107	2.9	14
39	Bacterial fouling in dairy processing. <i>International Dairy Journal</i> , <b>2020</b> , 101, 104593	3.5	13
38	Maximum-biomass prediction of homofermentative <i>Lactobacillus</i> . <i>Journal of Bioscience and Bioengineering</i> , <b>2016</b> , 122, 52-7	3.3	12

37	Divergent role of abiotic factors in shaping microbial community assembly of paocai brine during aging process. <i>Food Research International</i> , <b>2020</b> , 137, 109559	7	11
36	Evaluation of the effect of on fermentation characteristics and volatile compounds of sourdough. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 2079-2086	3.3	10
35	Effects of noni fruit and fermented noni juice against acute alcohol induced liver injury in mice. <i>Journal of Functional Foods</i> , <b>2020</b> , 70, 103995	5.1	9
34	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> , <b>2019</b> , 20,	6.3	9
33	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> , <b>2021</b> , 148, 111962	4.7	9
32	Molecular regulation of adhesion and biofilm formation in high and low biofilm producers of <i>Bacillus licheniformis</i> using RNA-Seq. <i>Biofouling</i> , <b>2019</b> , 35, 143-158	3.3	8
31	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> , <b>2017</b> , 41, e12969	2.1	8
30	Community-wide changes reflecting bacterial interspecific interactions in multispecies biofilms. <i>Critical Reviews in Microbiology</i> , <b>2021</b> , 47, 338-358	7.8	8
29	Is it time for microbiome-based therapies in viral infections?. <i>Virus Research</i> , <b>2021</b> , 291, 198203	6.4	8
28	Microbiota succession and metabolite changes during the traditional sourdough fermentation of Chinese steamed bread. <i>CYTA - Journal of Food</i> , <b>2019</b> , 17, 172-179	2.3	7
27	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> , <b>2020</b> , 367,	2.9	7
26	Identification and characterization of two novel antioxidant peptides from silkworm pupae protein hydrolysates. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 343-352	3.4	7
25	High-density cultivation of <i>Lactobacillus</i> and <i>Bifidobacterium</i> using an automatic feedback feeding method. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 112, 108232	5.4	6
24	RNA sequencing reveals the involvement of quorum sensing in dairy spoilage caused by psychrotrophic bacteria. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 127, 109384	5.4	6
23	Tandem mass tag-based quantitative proteomics reveals the regulators in biofilm formation and biofilm control of <i>Bacillus licheniformis</i> . <i>Food Control</i> , <b>2020</b> , 110, 107029	6.2	6
22	Quality Enhancement Mechanism of Alkali-Free Chinese Northern Steamed Bread by Sourdough Acidification. <i>Molecules</i> , <b>2020</b> , 25,	4.8	5
21	Interspecies Interactions in Dual-Species Biofilms Formed by Psychrotrophic Bacteria and the Tolerance of Sessile Communities to Disinfectants. <i>Journal of Food Protection</i> , <b>2020</b> , 83, 951-958	2.5	5
20	Synergistic interactions prevail in multispecies biofilms formed by the human gut microbiota on mucin. <i>FEMS Microbiology Ecology</i> , <b>2021</b> , 97,	4.3	5

19	Lactococcus lactis phages from the perspective of their diversity, thermal and biocidal resistance. <i>International Dairy Journal</i> , <b>2019</b> , 90, 28-38	3.5	5
18	Transcriptome Analysis Reveals the Genes Involved in FGSZY16M3 Biofilm Formation. <i>Microorganisms</i> , <b>2021</b> , 9,	4.9	5
17	Application of ion-exchange resin as solid acid for buffer-free production of L-aminobutyric acid using Enterococcus faecium cells. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 341-348	5.4	5
16	Use of physiological and transcriptome analysis to infer the interactions between Saccharomyces cerevisiae and Lactobacillus sanfranciscensis isolated from Chinese traditional sourdoughs. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 126, 109268	5.4	4
15	Two-dimensional liquid chromatography analysis of all-trans-, 9-cis-, and 13-cis-astaxanthin in raw extracts from Phaffia rhodozyma. <i>Journal of Separation Science</i> , <b>2020</b> , 43, 3206-3215	3.4	3
14	Multi-Omics Reveals the Inhibition of CCFM8724 in Mixed-Species Biofilms. <i>Microorganisms</i> , <b>2021</b> , 9,	4.9	3
13	Identification, characterization, and phylogenetic analysis of eight new inducible prophages in Lactobacillus. <i>Virus Research</i> , <b>2020</b> , 286, 198003	6.4	3
12	Comprehensive Scanning of Prophages in : Distribution, Diversity, Antibiotic Resistance Genes, and Linkages with CRISPR-Cas Systems. <i>MSystems</i> , <b>2021</b> , 6, e0121120	7.6	3
11	Characteristics of surface layer protein from Lactobacillus kefir HBA20 and the role in mediating interactions with Saccharomyces cerevisiae Y8.. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 201, 254-254	7.9	2
10	subsp. BB-12 Has Effect Against Obesity by Regulating Gut Microbiota in Two Phases in Human Microbiota-Associated Rats.. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 811619	6.2	2
9	Comparison of bacterial communities in gliadin-degraded sourdough () sample and non-degraded sample. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 375-380	3.3	2
8	HPP and SGQR peptides from silkworm pupae protein hydrolysates regulated biosynthesis of cholesterol in HepG2 cell line. <i>Journal of Functional Foods</i> , <b>2021</b> , 77, 104328	5.1	2
7	Establishment and evaluation of a method for efficient screening of Clostridium butyricum. <i>Folia Microbiologica</i> , <b>2020</b> , 65, 917-924	2.8	1
6	Transcriptional Changes in Bifidobacterium bifidum Involved in Synergistic Multispecies Biofilms. <i>Microbial Ecology</i> , <b>2021</b> , 1	4.4	1
5	Integration of Transcriptome and Metabolome Reveals the Genes and Metabolites Involved in Biofilm Formation. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	1
4	Dairy strains of Anoxybacillus flavithermus inhibit lipase production by Geobacillus stearothermophilus. <i>International Dairy Journal</i> , <b>2021</b> , 119, 104996	3.5	1
3	Integrative genome and metabolome analysis reveal the potential mechanism of osmotic stress tolerance in Bifidobacterium bifidum. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 113199	5.4	0
2	Rapid evaluation of optimal growth substrates and improvement of industrial production of Bifidobacterium adolescentis based on the automatic feedback feeding method. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 143, 110960	5.4	0

- 1 Underlying mechanisms of the antagonistic effects of *Bifidobacterium adolescentis* CCFM1108 on *Penicillium expansum*: Based on comparative transcriptome analysis. *Food Bioscience*, **2022**, 101693 4.9