Faizan A Sadiq

List of Publications by Year
in descending order

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75 papers	2,141 citations	185998 28 h-index	264894 42 g-index
75 all docs	75 docs citations	75 times ranked	2006 citing authors

#	Article	IF	Citations
1	Transcriptional Changes in Bifidobacterium bifidum Involved in Synergistic Multispecies Biofilms. Microbial Ecology, 2022, 84, 922-934.	1.4	6
2	Characteristics of surface layer protein from Lactobacillus kefiri HBA20 and the role in mediating interactions with Saccharomyces cerevisiae Y8. International Journal of Biological Macromolecules, 2022, 201, 254-261.	3.6	4
3	Integrative genome and metabolome analysis reveal the potential mechanism of osmotic stress tolerance in Bifidobacterium bifidum. LWT - Food Science and Technology, 2022, 159, 113199.	2.5	10
4	Underlying mechanisms of the antagonistic effects of Bifidobacterium adolescentis CCFM1108 on Penicillium expansum: Based on comparative transcriptome analysis. Food Bioscience, 2022, 47, 101693.	2.0	3
5	Trans-kingdom interactions in mixed biofilm communities. FEMS Microbiology Reviews, 2022, 46, .	3.9	12
6	Recent advances in understanding the control of disinfectant-resistant biofilms by hurdle technology in the food industry. Critical Reviews in Food Science and Nutrition, 2021, 61, 3876-3891.	5.4	65
7	Identification and characterization of two novel antioxidant peptides from silkworm pupae protein hydrolysates. European Food Research and Technology, 2021, 247, 343-352.	1.6	24
8	Is it time for microbiome-based therapies in viral infections?. Virus Research, 2021, 291, 198203.	1.1	11
9	HPP and SGQR peptides from silkworm pupae protein hydrolysates regulated biosynthesis of cholesterol in HepG2 cell line. Journal of Functional Foods, 2021, 77, 104328.	1.6	6
10	Protective effects of Bacillus subtilis ASAG 216 on growth performance, antioxidant capacity, gut microbiota and tissues residues of weaned piglets fed deoxynivalenol contaminated diets. Food and Chemical Toxicology, 2021, 148, 111962.	1.8	28
11	Transcriptome Analysis Reveals the Genes Involved in Bifidobacterium Longum FGSZY16M3 Biofilm Formation. Microorganisms, 2021, 9, 385.	1.6	14
12	Community-wide changes reflecting bacterial interspecific interactions in multispecies biofilms. Critical Reviews in Microbiology, 2021, 47, 338-358.	2.7	39
13	Probiotics in the dairy industryâ€"Advances and opportunities. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3937-3982.	5.9	69
14	Rapid evaluation of optimal growth substrates and improvement of industrial production of Bifidobacterium adolescentis based on the automatic feedback feeding method. LWT - Food Science and Technology, 2021, 143, 110960.	2.5	2
15	Comprehensive Scanning of Prophages in Lactobacillus : Distribution, Diversity, Antibiotic Resistance Genes, and Linkages with CRISPR-Cas Systems. MSystems, 2021, 6, e0121120.	1.7	34
16	Synergistic interactions prevail in multispecies biofilms formed by the human gut microbiota on mucin. FEMS Microbiology Ecology, 2021, 97, .	1.3	13
17	Integration of Transcriptome and Metabolome Reveals the Genes and Metabolites Involved in Bifidobacterium bifidum Biofilm Formation. International Journal of Molecular Sciences, 2021, 22, 7596.	1.8	20
18	Dairy strains of Anoxybacillus flavithermus inhibit lipase production by Geobacillus stearothermophilus. International Dairy Journal, 2021, 119, 104996.	1.5	2

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19	New Trends in Photodynamic Inactivation (PDI) Combating Biofilms in the Food Industryâ€"A Review. Foods, 2021, 10, 2587.	1.9	6
20	Multi-Omics Reveals the Inhibition of Lactiplantibacillus plantarum CCFM8724 in Streptococcus mutans-Candida albicans Mixed-Species Biofilms. Microorganisms, 2021, 9, 2368.	1.6	9
21	Proteomic Analysis Explores Interactions between Lactiplantibacillus plantarum and Saccharomyces cerevisiae during Sourdough Fermentation. Microorganisms, 2021, 9, 2353.	1.6	7
22	Bifidobacterium animalis subsp. lactis BB-12 Has Effect Against Obesity by Regulating Gut Microbiota in Two Phases in Human Microbiota-Associated Rats. Frontiers in Nutrition, 2021, 8, 811619.	1.6	11
23	Comparison of bacterial communities in gliadin-degraded sourdough (Khamir) sample and non-degraded sample. Journal of Food Science and Technology, 2020, 57, 375-380.	1.4	5
24	Untargeted metabolomics reveals metabolic state of Bifidobacterium bifidum in the biofilm and planktonic states. LWT - Food Science and Technology, 2020, 118, 108772.	2.5	31
25	Bacterial fouling in dairy processing. International Dairy Journal, 2020, 101, 104593.	1.5	27
26	Tandem mass tag-based quantitative proteomics reveals the regulators in biofilm formation and biofilm control of Bacillus licheniformis. Food Control, 2020, 110, 107029.	2.8	12
27	Divergent role of abiotic factors in shaping microbial community assembly of paocai brine during aging process. Food Research International, 2020, 137, 109559.	2.9	31
28	A comparison of the inhibitory activities of Lactobacillus and Bifidobacterium against Penicillium expansum and an analysis of potential antifungal metabolites. FEMS Microbiology Letters, 2020, 367, .	0.7	15
29	Effects of noni fruit and fermented noni juice against acute alcohol induced liver injury in mice. Journal of Functional Foods, 2020, 70, 103995.	1.6	14
30	Twoâ€dimensional liquid chromatography analysis of allâ€transâ€, 9â€cisâ€, and 13â€cisâ€astaxanthin in raw extracts from Phaffia rhodozyma. Journal of Separation Science, 2020, 43, 3206-3215.	1.3	7
31	Use of physiological and transcriptome analysis to infer the interactions between Saccharomyces cerevisiae and Lactobacillus sanfranciscensis isolated from Chinese traditional sourdoughs. LWT - Food Science and Technology, 2020, 126, 109268.	2.5	8
32	Establishment and evaluation of a method for efficient screening of Clostridium butyricum. Folia Microbiologica, 2020, 65, 917-924.	1.1	2
33	Involvement of Nrf2 and Keap1 in the activation of antioxidant responsive element (ARE) by chemopreventive agent peptides from soft-shelled turtle. Process Biochemistry, 2020, 92, 174-181.	1.8	27
34	RNA sequencing reveals the involvement of quorum sensing in dairy spoilage caused by psychrotrophic bacteria. LWT - Food Science and Technology, 2020, 127, 109384.	2.5	10
35	Identification, characterization, and phylogenetic analysis of eight new inducible prophages in Lactobacillus. Virus Research, 2020, 286, 198003.	1.1	11
36	Quality Enhancement Mechanism of Alkali-Free Chinese Northern Steamed Bread by Sourdough Acidification. Molecules, 2020, 25, 726.	1.7	10

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37	Interspecies Interactions in Dual-Species Biofilms Formed by Psychrotrophic Bacteria and the Tolerance of Sessile Communities to Disinfectants. Journal of Food Protection, 2020, 83, 951-958.	0.8	12
38	Lactic Acid Bacteria as Antifungal and Antiâ€Mycotoxigenic Agents: A Comprehensive Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1403-1436.	5.9	172
39	Insights into Psychrotrophic Bacteria in Raw Milk: A Review. Journal of Food Protection, 2019, 82, 1148-1159.	0.8	40
40	Preparation screening, production optimization and characterization of exopolysaccharides produced by Lactobacillus sanfranciscensis Ls-1001 isolated from Chinese traditional sourdough. International Journal of Biological Macromolecules, 2019, 139, 1295-1303.	3.6	37
41	Isolation and in-vitro probiotic characterization of fructophilic lactic acid bacteria from Chinese fruits and flowers. LWT - Food Science and Technology, 2019, 104, 70-75.	2.5	45
42	Inhibitory effect of Lactobacillus plantarum metabolites against biofilm formation by Bacillus licheniformis isolated from milk powder products. Food Control, 2019, 106, 106721.	2.8	24
43	High-density cultivation of Lactobacillus and Bifidobacterium using an automatic feedback feeding method. LWT - Food Science and Technology, 2019, 112, 108232.	2.5	9
44	Prevalence, Genetic Diversity, and Technological Functions of theLactobacillus sanfranciscensisin Sourdough: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1209-1226.	5.9	26
45	Microbiota succession and metabolite changes during the traditional sourdough fermentation of Chinese steamed bread. CYTA - Journal of Food, 2019, 17, 172-179.	0.9	14
46	Molecular regulation of adhesion and biofilm formation in high and low biofilm producers of Bacillus licheniformis using RNA-Seq. Biofouling, 2019, 35, 143-158.	0.8	17
47	Identification of Key Aroma Compounds in Type I Sourdough-Based Chinese Steamed Bread: Application of Untargeted Metabolomics Analysisp. International Journal of Molecular Sciences, 2019, 20, 818.	1.8	23
48	Sourdough bread: A contemporary cereal fermented product. Journal of Food Processing and Preservation, 2019, 43, e13883.	0.9	31
49	Microbial diversity in traditional type I sourdough and jiaozi and its influence on volatiles in Chinese steamed bread. LWT - Food Science and Technology, 2019, 101, 764-773.	2.5	51
50	Lactococcus lactis phages from the perspective of their diversity, thermal and biocidal resistance. International Dairy Journal, 2019, 90, 28-38.	1.5	7
51	Evaluation of the effect of Saccharomyces cerevisiae on fermentation characteristics and volatile compounds of sourdough. Journal of Food Science and Technology, 2018, 55, 2079-2086.	1.4	14
52	Interspecies variation in biofilm-forming capacity of psychrotrophic bacterial isolates from Chinese raw milk. Food Control, 2018, 91, 47-57.	2.8	39
53	Biogenic amines content and assessment of bacterial and fungal diversity in stinky tofu â€“ A traditional fermented soy curd. LWT - Food Science and Technology, 2018, 88, 26-34.	2.5	42
54	Predominant yeasts in Chinese traditional sourdough and their influence on aroma formation in Chinese steamed bread. Food Chemistry, 2018, 242, 404-411.	4.2	88

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55	Insights into Bacterial Milk Spoilage with Particular Emphasis on the Roles of Heat-Stable Enzymes, Biofilms, and Quorum Sensing. Journal of Food Protection, 2018, 81, 1651-1660.	0.8	36
56	Spoilage potential of psychrotrophic bacteria isolated from raw milk and the thermo-stability of their enzymes. Journal of Zhejiang University: Science B, 2018, 19, 630-642.	1.3	41
57	Application of ion-exchange resin as solid acid for buffer-free production of Î³-aminobutyric acid using Enterococcus faecium cells. LWT - Food Science and Technology, 2018, 98, 341-348.	2.5	6
58	Analysis of bacterial diversity and biogenic amines content during the fermentation processing of stinky tofu. Food Research International, 2018, 111, 689-698.	2.9	43
59	Microbiota of milk powders and the heat resistance and spoilage potential of aerobic spore-forming bacteria. International Dairy Journal, 2018, 85, 159-168.	1.5	22
60	Psychrotrophic bacterial populations in Chinese raw dairy milk. LWT - Food Science and Technology, 2017, 84, 409-418.	2.5	34
61	Insights into the microbial diversity and community dynamics of Chinese traditional fermented foods from using high-throughput sequencing approaches. Journal of Zhejiang University: Science B, 2017, 18, 289-302.	1.3	36
62	New mechanistic insights into the motile-to-sessile switch in various bacteria with particular emphasis on Bacillus subtilis and Pseudomonas aeruginosa: a review. Biofouling, 2017, 33, 306-326.	0.8	21
63	Propensity for biofilm formation by aerobic mesophilic and thermophilic spore forming bacteria isolated from Chinese milk powders. International Journal of Food Microbiology, 2017, 262, 89-98.	2.1	50
64	Phenotypic and genetic heterogeneity within biofilms with particular emphasis on persistence and antimicrobial tolerance. Future Microbiology, 2017, 12, 1087-1107.	1.0	25
65	Antifungal Activity ofLactobacillus plantarumAgainstPenicillium roquefortiin Vitro and the Preservation Effect on Chinese Steamed Bread. Journal of Food Processing and Preservation, 2017, 41, e12969.	0.9	12
66	Bifidobacterium adolescentis Exerts Strain-Specific Effects on Constipation Induced by Loperamide in BALB/c Mice. International Journal of Molecular Sciences, 2017, 18, 318.	1.8	114
67	Identification of Angiotensin I-Converting Enzyme Inhibitory Peptides Derived from Enzymatic Hydrolysates of Razor Clam Sinonovacula constricta. Marine Drugs, 2016, 14, 110.	2.2	28
68	Prevalence and diversity of lactic acid bacteria in Chinese traditional sourdough revealed by culture dependent and pyrosequencing approaches. LWT - Food Science and Technology, 2016, 68, 91-97.	2.5	87
69	Maximum-biomass prediction of homofermentative Lactobacillus. Journal of Bioscience and Bioengineering, 2016, 122, 52-57.	1.1	13
70	The heat resistance and spoilage potential of aerobic mesophilic and thermophilic spore forming bacteria isolated from Chinese milk powders. International Journal of Food Microbiology, 2016, 238, 193-201.	2.1	69
71	A study revealing the key aroma compounds of steamed bread made by Chinese traditional sourdough. Journal of Zhejiang University: Science B, 2016, 17, 787-797.	1.3	31
72	A RAPD based study revealing a previously unreported wide range of mesophilic and thermophilic spore formers associated with milk powders in China. International Journal of Food Microbiology, 2016, 217, 200-208.	2.1	41

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73	Investigation of Microbial Communities of Chinese Sourdoughs Using CultureâEDependent and DGGE Approaches. Journal of Food Science, 2015, 80, M2535-42.	1.5	47
74	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 Kluyveromyces marxianus. Journal of Functional Foods, 2015, 16, 278-288.	1.6	55
75	Changes in microbial community during Chinese traditional soybean paste fermentation. International Journal of Food Science and Technology, 2009, 44, 2526-2530.	1.3	34