

Faizan A Sadiq

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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 , 113199	5.4	0
71	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 , 101693	4.9	
70	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> , 2021 , 201, 254-254	7.9	2
69	Multi-Omics Reveals the Inhibition of CCFM8724 in - Mixed-Species Biofilms. <i>Microorganisms</i> , 2021 , 9,	4.9	3
68	subsp. 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	6.2	2
67	Transcriptional Changes in <i>Bifidobacterium bifidum</i> Involved in Synergistic Multispecies Biofilms. <i>Microbial Ecology</i> , 2021 , 1	4.4	1
66	Community-wide changes reflecting bacterial interspecific interactions in multispecies biofilms. <i>Critical Reviews in Microbiology</i> , 2021 , 47, 338-358	7.8	8
65	Probiotics in the dairy industry-Advances and opportunities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3937-3982	16.4	16
64	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	5.4	0
63	Comprehensive Scanning of Prophages in : Distribution, Diversity, Antibiotic Resistance Genes, and Linkages with CRISPR-Cas Systems. <i>MSystems</i> , 2021 , 6, e0121120	7.6	3
62	Synergistic interactions prevail in multispecies biofilms formed by the human gut microbiota on mucin. <i>FEMS Microbiology Ecology</i> , 2021 , 97,	4.3	5
61	Identification and characterization of two novel antioxidant peptides from silkworm pupae protein hydrolysates. <i>European Food Research and Technology</i> , 2021 , 247, 343-352	3.4	7
60	Is it time for microbiome-based therapies in viral infections?. <i>Virus Research</i> , 2021 , 291, 198203	6.4	8
59	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	5.1	2
58	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	4.7	9
57	Transcriptome Analysis Reveals the Genes Involved in FGSZY16M3 Biofilm Formation. <i>Microorganisms</i> , 2021 , 9,	4.9	5
56	Integration of Transcriptome and Metabolome Reveals the Genes and Metabolites Involved in Biofilm Formation. <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	1

55	Dairy strains of <i>Anoxybacillus flavithermus</i> inhibit lipase production by <i>Geobacillus stearothermophilus</i> . <i>International Dairy Journal</i> , 2021 , 119, 104996	3.5	1
54	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	5.1	9
53	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	3.4	3
52	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	5.4	4
51	Establishment and evaluation of a method for efficient screening of <i>Clostridium butyricum</i> . <i>Folia Microbiologica</i> , 2020 , 65, 917-924	2.8	1
50	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	4.8	14
49	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	5.4	6
48	Quality Enhancement Mechanism of Alkali-Free Chinese Northern Steamed Bread by Sourdough Acidification. <i>Molecules</i> , 2020 , 25,	4.8	5
47	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	2.5	5
46	Identification, characterization, and phylogenetic analysis of eight new inducible prophages in <i>Lactobacillus</i> . <i>Virus Research</i> , 2020 , 286, 198003	6.4	3
45	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	5.4	17
44	Bacterial fouling in dairy processing. <i>International Dairy Journal</i> , 2020 , 101, 104593	3.5	13
43	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	6.2	6
42	Divergent role of abiotic factors in shaping microbial community assembly of paocai brine during aging process. <i>Food Research International</i> , 2020 , 137, 109559	7	11
41	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,	2.9	7
40	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> , 2020 , 1-16	11.5	16
39	Comparison of bacterial communities in gliadin-degraded sourdough () sample and non-degraded sample. <i>Journal of Food Science and Technology</i> , 2020 , 57, 375-380	3.3	2
38	Insights into Psychrotrophic Bacteria in Raw Milk: A Review. <i>Journal of Food Protection</i> , 2019 , 82, 1148-1159	11.59	23

37	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	7.9	23
36	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	5.4	29
35	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	6.2	18
34	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	5.4	6
33	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> , 2019 , 18, 1209-1226	16.4	19
32	Microbiota succession and metabolite changes during the traditional sourdough fermentation of Chinese steamed bread. <i>CYTA - Journal of Food</i> , 2019 , 17, 172-179	2.3	7
31	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	3.3	8
30	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	16.4	84
29	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,	6.3	9
28	Sourdough bread: A contemporary cereal fermented product. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13883	2.1	18
27	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	5.4	31
26	<i>Lactococcus lactis</i> phages from the perspective of their diversity, thermal and biocidal resistance. <i>International Dairy Journal</i> , 2019 , 90, 28-38	3.5	5
25	Evaluation of the effect of on fermentation characteristics and volatile compounds of sourdough. <i>Journal of Food Science and Technology</i> , 2018 , 55, 2079-2086	3.3	10
24	Interspecies variation in biofilm-forming capacity of psychrotrophic bacterial isolates from Chinese raw milk. <i>Food Control</i> , 2018 , 91, 47-57	6.2	21
23	Biogenic amines content and assessment of bacterial and fungal diversity in stinky tofu DA traditional fermented soy curd. <i>LWT - Food Science and Technology</i> , 2018 , 88, 26-34	5.4	25
22	Predominant yeasts in Chinese traditional sourdough and their influence on aroma formation in Chinese steamed bread. <i>Food Chemistry</i> , 2018 , 242, 404-411	8.5	53
21	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	3.5	19
20	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	2.5	20

19	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	4.5	23
18	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	5.4	5
17	Analysis of bacterial diversity and biogenic amines content during the fermentation processing of stinky tofu. <i>Food Research International</i> , 2018 , 111, 689-698	7	30
16	Psychrotrophic bacterial populations in Chinese raw dairy milk. <i>LWT - Food Science and Technology</i> , 2017 , 84, 409-418	5.4	20
15	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	4.5	23
14	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	3.3	14
13	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	5.8	36
12	Phenotypic and genetic heterogeneity within biofilms with particular emphasis on persistence and antimicrobial tolerance. <i>Future Microbiology</i> , 2017 , 12, 1087-1107	2.9	14
11	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	2.1	8
10	<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,	6.3	57
9	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	5.8	51
8	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	4.5	24
7	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, 200-8	5.8	32
6	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,	6	18
5	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	5.4	61
4	Maximum-biomass prediction of homofermentative <i>Lactobacillus</i> . <i>Journal of Bioscience and Bioengineering</i> , 2016 , 122, 52-7	3.3	12
3	Investigation of Microbial Communities of Chinese Sourdoughs Using Culture-Dependent and DGGE Approaches. <i>Journal of Food Science</i> , 2015 , 80, M2535-42	3.4	29
2	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	5.1	41

- 1 Changes in microbial community during Chinese traditional soybean paste fermentation. *International Journal of Food Science and Technology*, **2009**, 44, 2526-2530 3.8 28