

Wei Song

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

770
citations

623188

14
h-index

642321

23
g-index

23
all docs

23
docs citations

23
times ranked

1285
citing authors

#	ARTICLE	IF	CITATIONS
1	Phage-based technologies for highly sensitive luminescent detection of foodborne pathogens and microbial toxins: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1843-1867.	5.9	18
2	Oxidative stress and endoplasmic reticulum stress contribute to <i>L. paracasei</i> subsp. <i>paracasei</i> M5L exopolysaccharide-induced apoptosis in HT-29 cells. <i>Food Science and Nutrition</i> , 2021, 9, 1676-1687.	1.5	5
3	DNA walker-assisted aptasensor for highly sensitive determination of Ochratoxin A. <i>Biosensors and Bioelectronics</i> , 2021, 182, 113171.	5.3	24
4	<i>Lactobacillus</i> alleviated obesity induced by high-fat diet in mice. <i>Journal of Food Science</i> , 2021, 86, 5439-5451.	1.5	23
5	Simulated spatial radiation impacts learning and memory ability with alterations of neuromorphology and gut microbiota in mice. <i>RSC Advances</i> , 2020, 10, 16196-16208.	1.7	8
6	<i>Lactobacillus</i> M5 prevents osteoarthritis induced by a high-fat diet in mice. <i>Journal of Functional Foods</i> , 2020, 72, 104039.	1.6	14
7	Thrombin inhibitory peptides derived from <i>Mytilus edulis</i> proteins: identification, molecular docking and in silico prediction of toxicity. <i>European Food Research and Technology</i> , 2018, 244, 207-217.	1.6	28
8	Analysis of volatile compounds and nutritional properties of enzymatic hydrolysate of protein from cod bone. <i>Food Chemistry</i> , 2018, 264, 350-357.	4.2	35
9	Some Physical Properties of Protein Moiety of Alkali-Extracted Tea Polysaccharide Conjugates Were Shielded by Its Polysaccharide. <i>Molecules</i> , 2017, 22, 914.	1.7	23
10	Antidiabetic (type 2) effects of <i>Lactobacillus</i> G15 and Q14 in rats through regulation of intestinal permeability and microbiota. <i>Food and Function</i> , 2016, 7, 3789-3797.	2.1	86
11	The antioxidative effects of three lactobacilli on high-fat diet induced obese mice. <i>RSC Advances</i> , 2016, 6, 65808-65815.	1.7	19
12	Effects of <i>L. paracasei</i> subsp. <i>paracasei</i> X12 on cell cycle of colon cancer HT-29 cells and regulation of mTOR signalling pathway. <i>Journal of Functional Foods</i> , 2016, 21, 431-439.	1.6	22
13	Radioprotective effects of active compounds of <i>Acanthopanax senticosus</i> from the Lesser Khingan Mountain range in China. <i>RSC Advances</i> , 2016, 6, 65-72.	1.7	12
14	A novel enterocin T1 with anti- <i>Pseudomonas</i> activity produced by <i>Enterococcus faecium</i> T1 from Chinese Tibet cheese. <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 21.	1.7	12
15	Effect of Modified Atmosphere Packaging (MAP) on the Quality of Sea Buckthorn Berry Fruits during Postharvest Storage. <i>Journal of Food Quality</i> , 2015, 38, 13-20.	1.4	9
16	<i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> M5L induces cell cycle arrest and calreticulin translocation via the generation of reactive oxygen species in HT-29 cell apoptosis. <i>Food and Function</i> , 2015, 6, 2257-2265.	2.1	21
17	Protective action of S-layer proteins from <i>Lactobacillus paracasei</i> M7 against <i>Salmonella</i> infection and mediated inhibition of <i>Salmonella</i> -induced apoptosis. <i>European Food Research and Technology</i> , 2015, 240, 923-929.	1.6	15
18	Targeting gut microbiota as a possible therapy for diabetes. <i>Nutrition Research</i> , 2015, 35, 361-367.	1.3	106

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19	Injury Mechanisms of Lactic Acid Bacteria Starter Cultures During Spray Drying: A Review. <i>Drying Technology</i> , 2014, 32, 793-800.	1.7	29
20	Cartilage polysaccharide induces apoptosis in K562 cells through a reactive oxygen species-mediated caspase pathway. <i>Food and Function</i> , 2014, 5, 2486-2493.	2.1	14
21	Purification and identification of an ACE-inhibitory peptide from walnut protein hydrolysate. <i>European Food Research and Technology</i> , 2014, 239, 333-338.	1.6	15
22	Technological characterisation of <i>Lactobacilli</i> isolated from Chinese artisanal fermented milks. <i>International Journal of Dairy Technology</i> , 2012, 65, 132-139.	1.3	7
23	Cellular Antioxidant Activity of Common Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6621-6629.	2.4	225