

# Jing-Yan Li

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8743442/publications.pdf>

Version: 2024-02-01

6  
papers

118  
citations

1684188

5  
h-index

1872680

6  
g-index

6  
all docs

6  
docs citations

6  
times ranked

166  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of lactobacilli isolated from Chinese suan-tsai and koumiss for their probiotic and functional properties. <i>Journal of Functional Foods</i> , 2015, 12, 294-302.	3.4	44
2	Screening for cholesterol-lowering probiotic based on deoxycholic acid removal pathway and studying its functional mechanisms in vitro. <i>Anaerobe</i> , 2012, 18, 516-522.	2.1	32
3	Bile Salt Hydrolase and S-layer Protein are the Key Factors Affecting the Hypocholesterolemic Activity of <i>Lactobacillus casei</i> -Fermented Milk in Hamsters. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800728.	3.3	21
4	A combination of Tween 80 with CaCl <sub>2</sub> enhances the hypocholesterolemic activity of bile salt hydrolase-active <i>Lactobacillus casei</i> F0422 in rats fed a cholesterol-rich diet. <i>Journal of Functional Foods</i> , 2014, 9, 131-140.	3.4	8
5	<i>Lactobacillus casei</i> -fermented milk improves serum and hepatic lipid profiles in diet-induced hypercholesterolaemic hamsters. <i>Journal of Functional Foods</i> , 2016, 26, 691-697.	3.4	8
6	Hamsters Are a Better Model System than Rats for Evaluating the Hypocholesterolemic Efficacy of Potential Probiotic Strains. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800170.	3.3	5