Wei Chen

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.

 145
 2,605
 28
 42

 papers
 citations
 h-index
 g-index

 156
 3,851
 5.3
 5.42

 ext. papers
 ext. citations
 avg, IF
 L-index

#	Paper	IF	Citations
145	A randomised, double-blind, placebo-controlled trial of CCFM16 for manipulation of the gut microbiota and relief from chronic constipation <i>Food and Function</i> , 2022 ,	6.1	2
144	Autophagy Improves ARA-Rich TAG Accumulation in by Regulating Resource Allocation <i>Microbiology Spectrum</i> , 2022 , e0130021	8.9	2
143	Effect of bacteriocin-producing Pediococcus acidilactici strains on the immune system and intestinal flora of normal mice. <i>Food Science and Human Wellness</i> , 2022 , 11, 238-246	8.3	2
142	CCFM1019 attenuate polycystic ovary syndrome through butyrate dependent gut-brain mechanism Food and Function, 2022,	6.1	3
141	relieves constipation by regulating the intestinal barrier of mice Food and Function, 2022,	6.1	3
140	CCFM8724 Reduces the Amounts of Oral Pathogens and Alters the Oral Microbiota in Children With Dental Caries: a Randomized, Double-Blind, Placebo-Controlled Trial. 2022 , 1-10		
139	The relationship between amino acid and lipid metabolism in oleaginous eukaryotic microorganism <i>Applied Microbiology and Biotechnology</i> , 2022 , 1	5.7	O
138	SNF1EModulated Glucose Uptake and the Balance between Polyunsaturated Fatty Acids and Carbohydrates in. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13849-13858	5.7	1
137	Ameliorates Dextran Sulfate Sodium-Induced Colitis by Producing Conjugated Linoleic Acid, Protecting Intestinal Mechanical Barrier, Restoring Unbalanced Gut Microbiota, and Regulating the Toll-Like Receptor-4/Nuclear Factor-B Signaling Pathway. <i>Journal of Agricultural and Food</i>	5.7	3
136	CCFM6432 mitigates chronic stress-induced anxiety and gut microbial abnormalities. <i>Food and Function</i> , 2021 , 12, 11241-11249	6.1	1
135	Unraveling the Microbial Mechanisms Underlying the Psychobiotic Potential of a Bifidobacterium breve Strain. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2000704	5.9	7
134	Desulfovibrio diazotrophicus sp. nov., a sulfate-reducing bacterium from the human gut capable of nitrogen fixation. <i>Environmental Microbiology</i> , 2021 , 23, 3164-3181	5.2	9
133	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
132	Protective Effects of Microbiome-Derived Inosine on Lipopolysaccharide-Induced Acute Liver Damage and Inflammation in Mice via Mediating the TLR4/NF-B Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 7619-7628	5.7	15
131	The peptides in oat and malt extracts that are preferentially absorbed by Lactobacillus plantarum and stimulates its proliferation in milk. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4690-4699	3.8	O
130	Effects of Bacillus coagulans as an adjunct starter culture on yogurt quality and storage. <i>Journal of Dairy Science</i> , 2021 , 104, 7466-7479	4	4
129	Metabolomics analysis reveals the role of oxygen control in the nitrogen limitation induced lipid accumulation in Mortierella alpina. <i>Journal of Biotechnology</i> , 2021 , 325, 325-333	3.7	7

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128	An optimized culture medium to isolate strains from the human intestinal tract. <i>Food and Function</i> , 2021 , 12, 6740-6754	6.1	1
127	Protein diets with the role of immune and gut microbial regulation alleviate DSS-induced chronic ulcerative colitis. <i>Food Science and Nutrition</i> , 2021 , 9, 1259-1270	3.2	1
126	Lactic acid bacteria strains relieve hyperuricaemia by suppressing xanthine oxidase activity a short-chain fatty acid-dependent mechanism. <i>Food and Function</i> , 2021 , 12, 7054-7067	6.1	9
125	An in vitro screening method for probiotics with antidepressant-like effect using the enterochromaffin cell model. <i>Food and Function</i> , 2021 , 12, 646-655	6.1	4
124	Efficacy of probiotics in multiple sclerosis: a systematic review of preclinical trials and meta-analysis of randomized controlled trials. <i>Food and Function</i> , 2021 , 12, 2354-2377	6.1	8
123	Protective effect of Bifidobacterium bifidum FSDJN7O5 and Bifidobacterium breve FHNFQ23M3 on diarrhea caused by enterotoxigenic Escherichia coli. <i>Food and Function</i> , 2021 , 12, 7271-7282	6.1	5
122	Effects of Limosilactobacillus fermentum CCFM1139 on experimental periodontitis in rats. <i>Food and Function</i> , 2021 , 12, 4670-4678	6.1	2
121	Different strains change the intestinal flora composition of mice different mechanisms to alleviate loperamide-induced constipation. <i>Food and Function</i> , 2021 , 12, 6058-6069	6.1	2
120	Identification of the key characteristics of strains for the alleviation of ulcerative colitis. <i>Food and Function</i> , 2021 , 12, 3476-3492	6.1	2
119	Effects of the short-term administration of on physiological characteristics, inflammation, and intestinal microecology in mice. <i>Food and Function</i> , 2021 , 12, 1695-1707	6.1	2
118	Short communication: Genotype-phenotype association analysis revealed different utilization ability of 2Ffucosyllactose in Bifidobacterium genus. <i>Journal of Dairy Science</i> , 2021 , 104, 1518-1523	4	1
117	Linoleate Isomerase Complex Contributes to Metabolism and Remission of DSS-Induced Colitis in Mice of ZS2058. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8160-8171	5.7	
116	The role of phenylalanine hydroxylase in lipogenesis in the oleaginous fungus. <i>Microbiology (United Kingdom)</i> , 2021 , 167,	2.9	1
115	Chinese gut microbiota and its associations with staple food type, ethnicity, and urbanization. <i>Npj Biofilms and Microbiomes</i> , 2021 , 7, 71	8.2	6
114	Shifts in diversity and function of bacterial community during manufacture of rushan. <i>Journal of Dairy Science</i> , 2021 , 104, 12375-12393	4	1
113	The effect of probiotic supplementation on lipid profiles in adults with overweight or obesity: A meta-analysis of randomized controlled trials. <i>Journal of Functional Foods</i> , 2021 , 86, 104711	5.1	2
112	Daily intake of Lactobacillus alleviates autistic-like behaviors by ameliorating the 5-hydroxytryptamine metabolic disorder in VPA-treated rats during weaning and sexual maturation. <i>Food and Function</i> , 2021 , 12, 2591-2604	6.1	8
111	Ameliorates DSS-Induced Colitis by Maintaining Intestinal Mechanical Barrier, Blocking Proinflammatory Cytokines, Inhibiting TLR4/NF-B Signaling, and Altering Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1496-1512	5.7	17

110	FJSYC4-1 and FGSZY33L6 alleviate metabolic syndrome gut microbiota regulation. <i>Food and Function</i> , 2021 , 12, 3919-3930	6.1	5
109	Evidence from comparative genomic analyses indicating that -mediated irritable bowel syndrome alleviation is mediated by conjugated linoleic acid synthesis. <i>Food and Function</i> , 2021 , 12, 1121-1134	6.1	3
108	The roles of different strains in protecting against DSS-induced ulcerative colitis and related functional genes. <i>Food and Function</i> , 2021 ,	6.1	4
107	Dietary Lactate Supplementation Protects against Obesity by Promoting Adipose Browning in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14841-14849	5.7	2
106	Protective effects of Bifidobacterium adolescentis on collagen-induced arthritis in rats depend on timing of administration. <i>Food and Function</i> , 2020 , 11, 4499-4511	6.1	12
105	Lactic acid bacteria alleviate polycystic ovarian syndrome by regulating sex hormone related gut microbiota. <i>Food and Function</i> , 2020 , 11, 5192-5204	6.1	12
104	Lactic acid bacteria reduce diabetes symptoms in mice by alleviating gut microbiota dysbiosis and inflammation in different manners. <i>Food and Function</i> , 2020 , 11, 5898-5914	6.1	16
103	Bifidobacterium adolescentis and Lactobacillus rhamnosus alleviate non-alcoholic fatty liver disease induced by a high-fat, high-cholesterol diet through modulation of different gut microbiota-dependent pathways. <i>Food and Function</i> , 2020 , 11, 6115-6127	6.1	18
102	Role of 6 and on Lipid Accumulation in. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 4245-4251	5.7	7
101	The prophylactic effects of different Lactobacilli on collagen-induced arthritis in rats. <i>Food and Function</i> , 2020 , 11, 3681-3694	6.1	6
100	Preliminary study for the stimulation effect of plant-based meals on pure culture Lactobacillus plantarum growth and acidification in milk fermentation. <i>Journal of Dairy Science</i> , 2020 , 103, 4078-4087	4	3
99	Lactic acid bacteria exhibit similar antioxidant capacities in - and -infected mice <i>RSC Advances</i> , 2020 , 10, 3329-3342	3.7	7
98	Identification of the key physiological characteristics of Lactobacillus plantarum strains for ulcerative colitis alleviation. <i>Food and Function</i> , 2020 , 11, 1279-1291	6.1	18
97	Inhibitory Effect of CCFM8724 towards - and -Induced Caries in Rats. <i>Oxidative Medicine and Cellular Longevity</i> , 2020 , 2020, 4345804	6.7	7
96	Effects of probiotic administration on hepatic antioxidative parameters depending on oxidative stress models: A meta-analysis of animal experiments. <i>Journal of Functional Foods</i> , 2020 , 71, 103936	5.1	5
95	Inhibitory and preventive effects of FB-T9 on dental caries in rats. <i>Journal of Oral Microbiology</i> , 2020 , 12, 1703883	6.3	4
94	The role of MTHFDL in mediating intracellular lipogenesis in oleaginous. <i>Microbiology (United Kingdom)</i> , 2020 , 166, 617-623	2.9	2
93	Genetic determinates for conjugated linolenic acid production in Lactobacillus plantarum ZS2058. Journal of Applied Microbiology, 2020 , 128, 191-201	4.7	5

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92	Microbial diversity and volatile profile of traditional fermented yak milk. <i>Journal of Dairy Science</i> , 2020 , 103, 87-97	4	18
91	Probiotic characteristics of Bacillus coagulans and associated implications for human health and diseases. <i>Journal of Functional Foods</i> , 2020 , 64, 103643	5.1	44
90	Untargeted metabolomics reveals metabolic state of Bifidobacterium bifidum in the biofilm and planktonic states. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108772	5.4	17
89	Beneficial effect of GABA-rich fermented milk on insomnia involving regulation of gut microbiota. <i>Microbiological Research</i> , 2020 , 233, 126409	5.3	35
88	Dietary Supplementation of n-3 LCPUFAs Prevents Salmonellosis in a Murine Model. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 128-137	5.7	8
87	Short communication: Lactose utilization of Streptococcus thermophilus and correlations with Egalactosidase and urease. <i>Journal of Dairy Science</i> , 2020 , 103, 166-171	4	2
86	Screening of Lactobacillus salivarius strains from the feces of Chinese populations and the evaluation of their effects against intestinal inflammation in mice. <i>Food and Function</i> , 2020 , 11, 221-235	6.1	17
85	Effects of probiotic supplementation on cardiovascular risk factors in hypercholesterolemia: A systematic review and meta-analysis of randomized clinical trial. <i>Journal of Functional Foods</i> , 2020 , 74, 104177	5.1	8
84	Lactobacillus plantarum relieves diarrhea caused by enterotoxin-producing Escherichia coli through inflammation modulation and gut microbiota regulation. <i>Food and Function</i> , 2020 , 11, 10362-10374	6.1	10
83	B fatty acid desaturases in polyunsaturated fatty acid biosynthesis: insights into the evolution, function with substrate specificities and biotechnological use. <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 9947-9963	5.7	4
82	Prophylactic effects of oral administration of on house dust mite-induced asthma in mice. <i>Food and Function</i> , 2020 , 11, 9272-9284	6.1	7
81	Improved Lipogenesis in by Abolishing the Mediated Energy-Saving Mode under Low Glucose. Journal of Agricultural and Food Chemistry, 2020 , 68, 10787-10798	5.7	3
80	Probiotics modulate the gut microbiota composition and immune responses in patients with atopic dermatitis: a pilot study. <i>European Journal of Nutrition</i> , 2020 , 59, 2119-2130	5.2	20
79	Acetic acid and butyric acid released in large intestine play different roles in the alleviation of constipation. <i>Journal of Functional Foods</i> , 2020 , 69, 103953	5.1	21
78	The synergistic effect of Lactobacillus plantarum CCFM242 and zinc on ulcerative colitis through modulating intestinal homeostasis. <i>Food and Function</i> , 2019 , 10, 6147-6156	6.1	5
77	Ultra Performance Liquid Chromatography-Q Exactive Orbitrap/Mass Spectrometry-Based Lipidomics Reveals the Influence of Nitrogen Sources on Lipid Biosynthesis of. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10984-10993	5.7	10
76	Food-borne patulin toxicity is related to gut barrier disruption and can be prevented by docosahexaenoic acid and probiotic supplementation. <i>Food and Function</i> , 2019 , 10, 1330-1339	6.1	19
75	Modulation of the gut microbiota by a galactooligosaccharide protects against heavy metal lead accumulation in mice. <i>Food and Function</i> , 2019 , 10, 3768-3781	6.1	17

74	High-density cultivation of Lactobacillus and Bifidobacterium using an automatic feedback feeding method. <i>LWT - Food Science and Technology</i> , 2019 , 112, 108232	5.4	6
73	Increased Cadmium Excretion Due to Oral Administration of Lactobacillus plantarum Strains by Regulating Enterohepatic Circulation in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3956	5-3 9 65	15
72	Potential Functions of the Gastrointestinal Microbiome Inhabiting the Length of the Rat Digest Tract. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	3
71	An efficient strategy for screening polyunsaturated fatty acid-producing oleaginous filamentous fungi from soil. <i>Journal of Microbiological Methods</i> , 2019 , 158, 80-85	2.8	6
70	A ropy exopolysaccharide producing strain Bifidobacterium longum subsp. longum YS108R alleviates DSS-induced colitis by maintenance of the mucosal barrier and gut microbiota modulation. <i>Food and Function</i> , 2019 , 10, 1595-1608	6.1	47
69	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
68	Effect of different species on volatile and nonvolatile flavor compounds in juices fermentation. <i>Food Science and Nutrition</i> , 2019 , 7, 2214-2223	3.2	21
67	Varied doses and chemical forms of selenium supplementation differentially affect mouse intestinal physiology. <i>Food and Function</i> , 2019 , 10, 5398-5412	6.1	15
66	Orally Administered CLA Ameliorates DSS-Induced Colitis in Mice via Intestinal Barrier Improvement, Oxidative Stress Reduction, and Inflammatory Cytokine and Gut Microbiota Modulation. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13282-13298	5.7	56
65	Lactobacillus plantarum CCFM8661 modulates bile acid enterohepatic circulation and increases lead excretion in mice. <i>Food and Function</i> , 2019 , 10, 1455-1464	6.1	29
64	Ingestion of Bifidobacterium longum subspecies infantis strain CCFM687 regulated emotional behavior and the central BDNF pathway in chronic stress-induced depressive mice through reshaping the gut microbiota. <i>Food and Function</i> , 2019 , 10, 7588-7598	6.1	29
63	Ropy exopolysaccharide-producing Bifidobacterium longum YS108R as a starter culture for fermented milk. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 240-248	3.8	4
62	Removal of cadmium from rice by Lactobacillus plantarum fermentation. Food Control, 2019, 96, 357-36	546.2	15
61	Multiple mechanisms applied by Lactobacillus pentosus AT6 to mute the lethal effects of Salmonella in a mouse model. <i>Food and Function</i> , 2018 , 9, 2787-2795	6.1	8
60	Lactobacillus plantarum CCFM10 alleviating oxidative stress and restoring the gut microbiota in d-galactose-induced aging mice. <i>Food and Function</i> , 2018 , 9, 917-924	6.1	39
59	High Salt Intake Attenuates Breast Cancer Metastasis to Lung. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 3386-3392	5.7	7
58	Effect of Calcium on Absorption Properties and Thermal Stability of Milk during Microwave Heating. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	8
57	Comparative metabolomic analysis reveals global cadmium stress response of Lactobacillus plantarum strains. <i>Metallomics</i> , 2018 , 10, 1065-1077	4.5	12

56	Effects of Different Doses of Fructooligosaccharides (FOS) on the Composition of Mice Fecal Microbiota, Especially the Bifidobacterium Composition. <i>Nutrients</i> , 2018 , 10,	6.7	36	
55	Optimization of Agrobacterium tumefaciens-mediated transformation method of oleaginous filamentous fungus Mortierella alpina on co-cultivation materials choice. <i>Journal of Microbiological Methods</i> , 2018 , 152, 179-185	2.8	9	
54	Bifidobacteria attenuate the development of metabolic disorders, with inter- and intra-species differences. <i>Food and Function</i> , 2018 , 9, 3509-3522	6.1	28	
53	In vitro fermentation of raffinose by the human gut bacteria. <i>Food and Function</i> , 2018 , 9, 5824-5831	6.1	17	
52	Effects of Dietary Selenium Supplementation on Intestinal Barrier and Immune Responses Associated with Its Modulation of Gut Microbiota. <i>Environmental Science and Technology Letters</i> , 2018 , 5, 724-730	11	47	
51	Genistein Ameliorates Non-alcoholic Fatty Liver Disease by Targeting the Thromboxane A Pathway. Journal of Agricultural and Food Chemistry, 2018 , 66, 5853-5859	5.7	26	
50	Strain-specific properties of Lactobacillus plantarum for prevention of Salmonella infection. <i>Food and Function</i> , 2018 , 9, 3673-3682	6.1	23	
49	Selection, identification and application of DNA aptamers for the detection of Bifidobacterium breve. <i>RSC Advances</i> , 2017 , 7, 11672-11679	3.7	8	
48	System-wide analysis of manganese starvation-induced metabolism in key elements of Lactobacillus plantarum. <i>RSC Advances</i> , 2017 , 7, 12959-12968	3.7	7	
47	Effects of different oligosaccharides at various dosages on the composition of gut microbiota and short-chain fatty acids in mice with constipation. <i>Food and Function</i> , 2017 , 8, 1966-1978	6.1	81	
46	Dietary Lactobacillus plantarum supplementation decreases tissue lead accumulation and alleviates lead toxicity in Nile tilapia (Oreochromis niloticus). <i>Aquaculture Research</i> , 2017 , 48, 5094-5103	1.9	27	
45	Concentration-related microwave heating processes: electromagnetic interference of Maillard reaction substrates (glucose and lysine). <i>RSC Advances</i> , 2017 , 7, 24382-24386	3.7	8	
44	Production of exopolysaccharide by Bifidobacterium longum isolated from elderly and infant feces and analysis of priming glycosyltransferase genes. <i>RSC Advances</i> , 2017 , 7, 31736-31744	3.7	11	
43	Protective effects of a cocktail of lactic acid bacteria on microcystin-LR-induced hepatotoxicity and oxidative damage in BALB/c mice. <i>RSC Advances</i> , 2017 , 7, 20480-20487	3.7	4	
42	Chemoprevention of Colorectal Cancer by Artocarpin, a Dietary Phytochemical from Artocarpus heterophyllus. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 3474-3480	5.7	28	
41	Endogenous omega-3 long-chain fatty acid biosynthesis from alpha-linolenic acid is affected by substrate levels, gene expression, and product inhibition. <i>RSC Advances</i> , 2017 , 7, 40946-40951	3.7	4	
40	Selection, Characterization and Interaction Studies of a DNA Aptamer for the Detection of Bifidobacterium bifidum. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	10	
39	The therapeutic protection of a living and dead Lactobacillus strain against aluminum-induced brain and liver injuries in C57BL/6 mice. <i>PLoS ONE</i> , 2017 , 12, e0175398	3.7	13	

38	Bifidobacteria exert species-specific effects on constipation in BALB/c mice. <i>Food and Function</i> , 2017 , 8, 3587-3600	6.1	31
37	Lactobacillus casei CCFM419 attenuates type 2 diabetes via a gut microbiota dependent mechanism. <i>Food and Function</i> , 2017 , 8, 3155-3164	6.1	74
36	Clove extract functions as a natural fatty acid synthesis inhibitor and prevents obesity in a mouse model. <i>Food and Function</i> , 2017 , 8, 2847-2856	6.1	14
35	Antifungal Activity of Lactobacillus plantarum Against Penicillium roqueforti in Vitro and the Preservation Effect on Chinese Steamed Bread. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12969	2.1	8
34	Assessment of Bifidobacterium Species Using groEL Gene on the Basis of Illumina MiSeq High-Throughput Sequencing. <i>Genes</i> , 2017 , 8,	4.2	23
33	Bifidobacterium adolescentis 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
32	Proteomics analysis of high lipid-producing strain Mucor circinelloides WJ11: an explanation for the mechanism of lipid accumulation at the proteomic level. <i>Microbial Cell Factories</i> , 2016 , 15, 35	6.4	40
31	Potential of Lactobacillus plantarum CCFM639 in Protecting against Aluminum Toxicity Mediated by Intestinal Barrier Function and Oxidative Stress. <i>Nutrients</i> , 2016 , 8,	6.7	30
30	Enhancement of the Gelation Properties of Surimi from Yellowtail Seabream (Parargyrops edita, Sparidae) with Chinese Oak Silkworm Pupa, Antheraea pernyi. <i>Journal of Food Science</i> , 2016 , 81, E396-4	103 ⁴	5
29	Effect of micro-patterning on bacterial adhesion on polyethylene terephthalate surface. <i>Journal of Biomaterials Applications</i> , 2015 , 29, 1351-62	2.9	15
28	Reconstruction and analysis of a genome-scale metabolic model of the oleaginous fungus Mortierella alpina. <i>BMC Systems Biology</i> , 2015 , 9, 1	3.5	76
27	Molecular characteristics of an exopolysaccharide from Lactobacillus rhamnosus KF5 in solution. <i>International Journal of Biological Macromolecules</i> , 2015 , 72, 1429-34	7.9	25
26	Effect of microwave on lamellar parameters of rice starch through small-angle X-ray scattering. <i>Food Hydrocolloids</i> , 2014 , 35, 620-626	10.6	56
25	Experimental Analysis and Numerical Modeling of Microwave Reheating of Cylindrically Shaped Instant Rice. <i>International Journal of Food Engineering</i> , 2014 , 10, 59-67	1.9	4
24	The protective role of glycine betaine in Lactobacillus plantarum ST-III against salt stress. <i>Food Control</i> , 2014 , 44, 208-213	6.2	21
23	Structural variation of rice starch in response to temperature during microwave heating before gelatinisation. <i>Carbohydrate Polymers</i> , 2013 , 92, 1249-55	10.3	31
22	Determining the effects of microwave heating on the ordered structures of rice starch by NMR. <i>Carbohydrate Polymers</i> , 2013 , 92, 1395-401	10.3	83
21	Myosin-cross-reactive antigens from four different lactic acid bacteria are fatty acid hydratases. <i>Biotechnology Letters</i> , 2013 , 35, 75-81	3	50

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20	Complete nucleotide sequence of plasmid pST-III from Lactobacillus plantarum ST-III. <i>Plasmid</i> , 2012 , 67, 236-44	3.3	15
19	Cloning, expression, and identification of a novel class IIa bacteriocin in the Escherichia coli cell-free protein expression system. <i>Biotechnology Letters</i> , 2012 , 34, 359-64	3	3
18	A survey of the bacterial composition of kurut from Tibet using a culture-independent approach. <i>Journal of Dairy Science</i> , 2012 , 95, 1064-72	4	24
17	Determination of structural changes in microwaved rice starch using Fourier transform infrared and Raman spectroscopy. <i>Starch/Staerke</i> , 2012 , 64, 598-606	2.3	79
16	Effect of microwave heating on optical and thermal properties of rice starch. <i>Starch/Staerke</i> , 2012 , 64, 740-744	2.3	20
15	Cloning and heterologous expression of a bacteriocin sakacin P from Lactobacillus sakei in Escherichia coli. <i>Applied Microbiology and Biotechnology</i> , 2012 , 94, 1061-8	5.7	18
14	Annotation and analysis of malic enzyme genes encoding for multiple isoforms in the fungus Mucor circinelloides CBS 277.49. <i>Biotechnology Letters</i> , 2012 , 34, 941-7	3	19
13	A study of the power absorption and temperature distribution during microwave reheating of instant rice. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 640-647	3.8	16
12	Antimicrobial and antioxidant activities of Chinese sumac (Rhus typhina L.) fruit extract. <i>Food Control</i> , 2011 , 22, 128-132	6.2	47
11	Comparison of aroma compounds in naturally fermented and inoculated Chinese soybean pastes by GC-MS and GC-Olfactometry analysis. <i>Food Control</i> , 2011 , 22, 1008-1013	6.2	50
10	Microencapsulation of Bifidobacterium bifidum F-35 in reinforced alginate microspheres prepared by emulsification/internal gelation. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1672	-31 ⁸ 78	54
9	An application in Gouda cheese manufacture for a strain of Lactobacillus helveticus ND01. <i>International Journal of Dairy Technology</i> , 2011 , 64, 386-393	3.7	14
8	Effects of cryoprotectants on viability of Lactobacillus reuteri CICC6226. <i>Applied Microbiology and Biotechnology</i> , 2011 , 92, 609-16	5.7	57
7	Biochemical characterization of GDP-L-fucose de novo synthesis pathway in fungus Mortierella alpina. <i>Biochemical and Biophysical Research Communications</i> , 2010 , 391, 1663-9	3.4	14
6	Stabilization of the single-chain fragment variable by an interdomain disulfide bond and its effect on antibody affinity. <i>International Journal of Molecular Sciences</i> , 2010 , 12, 1-11	6.3	27
5	Changes in microbial community during Chinese traditional soybean paste fermentation. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 2526-2530	3.8	28
4	COMPARISON OF THREE DIFFERENT METHODS FOR THE ISOLATION OF BACTERIOCIN-LIKE INHIBITORY SUBSTANCES FROM BIFIDOBACTERIUM INFANTIS BCRC 14602. <i>Journal of Rapid Methods and Automation in Microbiology</i> , 2009 , 17, 182-194		7
3	Immobilization of recombinant thermostable beta-galactosidase from Bacillus stearothermophilus for lactose hydrolysis in milk. <i>Journal of Dairy Science</i> , 2009 , 92, 491-8	4	47

Production, purification, and characterization of a potential thermostable galactosidase for milk lactose hydrolysis from Bacillus stearothermophilus. *Journal of Dairy Science*, **2008**, 91, 1751-8

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Construction of a new food-grade expression system for Bacillus subtilis based on theta replication plasmids and auxotrophic complementation. *Applied Microbiology and Biotechnology*, **2007**, 76, 643-50 5.7 10