

Lan Wei Zhang

List of Publications by Citations

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Version: 2024-04-28

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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.

62

papers

483

citations

11

h-index

20

g-index

66

ext. papers

685

ext. citations

3.4

avg, IF

3.74

L-index

#	Paper	IF	Citations
62	Class IIa bacteriocins: diversity and new developments. <i>International Journal of Molecular Sciences</i> , 2012 , 13, 16668-707	6.3	69
61	Improvement of the Texture of Yogurt by Use of Exopolysaccharide Producing Lactic Acid Bacteria. <i>BioMed Research International</i> , 2016 , 2016, 7945675	3	57
60	Formation of aldehyde and ketone compounds during production and storage of milk powder. <i>Molecules</i> , 2012 , 17, 9900-11	4.8	36
59	Extraction and Enzymatic Hydrolysis of Inulin from Jerusalem artichoke and their Effects on Textural and Sensorial Characteristics of Yogurt. <i>Food and Bioprocess Technology</i> , 2010 , 3, 315-319	5.1	25
58	Rice protein extracted by different methods affects cholesterol metabolism in rats due to its lower digestibility. <i>International Journal of Molecular Sciences</i> , 2011 , 12, 7594-608	6.3	22
57	The influence of different lactic acid bacteria on sourdough flavor and a deep insight into sourdough fermentation through RNA sequencing. <i>Food Chemistry</i> , 2020 , 307, 125529	8.5	22
56	Study of probiotic potential of four wild <i>Lactobacillus rhamnosus</i> strains. <i>Anaerobe</i> , 2013 , 21, 22-7	2.8	21
55	Protective effects of bovine colostrum acid proteins on bone loss of ovariectomized rats and the ingredients identification. <i>Molecular Nutrition and Food Research</i> , 2011 , 55, 220-8	5.9	17
54	Dietary galactosyl and mannosyl carbohydrates: In-vitro assessment of prebiotic effects. <i>Food Chemistry</i> , 2020 , 329, 127179	8.5	12
53	Study of gastrointestinal tract viability and motility via modulation of serotonin in a zebrafish model by probiotics. <i>Food and Function</i> , 2019 , 10, 7416-7425	6.1	12
52	Changes process in the cellular structures and constituents of <i>Lactobacillus bulgaricus</i> sp1.1 during spray drying. <i>LWT - Food Science and Technology</i> , 2019 , 102, 30-36	5.4	11
51	Reduction of intestinal trimethylamine by probiotics ameliorated lipid metabolic disorders associated with atherosclerosis. <i>Nutrition</i> , 2020 , 79-80, 110941	4.8	11
50	Screening of intestinal peristalsis-promoting probiotics based on a zebrafish model. <i>Food and Function</i> , 2019 , 10, 2075-2082	6.1	10
49	Regioisomeric and enantiomeric analysis of primary triglycerides in human milk by silver ion and chiral HPLC atmospheric pressure chemical ionization-MS. <i>Journal of Dairy Science</i> , 2020 , 103, 7761-7774	4.8	10
48	Whole Peptidoglycan Extracts from the subsp. M5 Strain Exert Anticancer Activity. <i>BioMed Research International</i> , 2018 , 2018, 2871710	3	10
47	Production of volatile compounds in reconstituted milk reduced-fat cheese and the physicochemical properties as affected by exopolysaccharide-producing strain. <i>Molecules</i> , 2012 , 17, 14393-408	4.8	9
46	GG Derived Extracellular Vesicles Modulate Gut Microbiota and Attenuate Inflammatory in DSS-Induced Colitis Mice. <i>Nutrients</i> , 2021 , 13,	6.7	9

45	Protective effects of probiotics on acute alcohol-induced liver injury in mice through alcohol metabolizing enzymes activation and hepatic TNF- α response reduction. <i>Journal of Functional Foods</i> , 2019 , 59, 234-241	5.1	8
44	Technological characterisation of Lactobacilli isolated from Chinese artisanal fermented milks. <i>International Journal of Dairy Technology</i> , 2012 , 65, 132-139	3.7	7
43	Isolation and applied potential of lactic acid bacteria from Chinese traditional fermented food in specific ecological localities. <i>Food Science and Biotechnology</i> , 2011 , 20, 1685-1690	3	7
42	Anti-adipogenesis and metabolism-regulating effects of heat-inactivated <i>Streptococcus thermophilus</i> MN-ZLW-002. <i>Letters in Applied Microbiology</i> , 2021 , 72, 677-687	2.9	7
41	Probiotics improved hyperlipidemia in mice induced by a high cholesterol diet downregulating FXR. <i>Food and Function</i> , 2020 , 11, 9903-9911	6.1	7
40	Enhancing spray drying tolerance of <i>Lactobacillus bulgaricus</i> by intracellular trehalose delivery via electroporation. <i>Food Research International</i> , 2020 , 127, 108725	7	7
39	Functionality of the S-layer proteins from <i>Lactobacillus</i> in the competitive against enteropathogens infection. <i>European Food Research and Technology</i> , 2013 , 236, 249-255	3.4	6
38	Glycine betaine transport conditions of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> in salt induced hyperosmotic stress. <i>International Dairy Journal</i> , 2018 , 86, 21-26	3.5	6
37	Effect of Complex Food Environment on Production of Enteriocin IN 3531 with <i>Enterococcus faecium</i> IN3531 as a Starter in Chinese Fermentation Paocai Making. <i>Advanced Materials Research</i> , 2014 , 884-885, 429-432	0.5	5
36	Effect of exogenous factors on bacteriocin production from <i>Lactobacillus paracasei</i> J23 by using a resting cell system. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 24355-65	6.3	5
35	Evaluation of probiotics for improving and regulation metabolism relevant to type 2 diabetes in vitro. <i>Journal of Functional Foods</i> , 2020 , 64, 103664	5.1	5
34	Profiles of gut microbiota in children with obesity from Harbin, China and screening of strains with anti-obesity ability in vitro and in vivo. <i>Journal of Applied Microbiology</i> , 2020 , 129, 728-737	4.7	4
33	Breast milk contains probiotics with anti-infantile diarrhoea effects that may protect infants as they change to solid foods. <i>Environmental Microbiology</i> , 2021 , 23, 1750-1764	5.2	4
32	Effect of <i>Inonotus obliquus</i> (Fr.) Pilat extract on the regulation of glycolipid metabolism via PI3K/Akt and AMPK/ACC pathways in mice. <i>Journal of Ethnopharmacology</i> , 2021 , 273, 113963	5	4
31	<i>Bifidobacterium animalis</i> F1-7 in combination with konjac glucomannan improves constipation in mice via humoral transport. <i>Food and Function</i> , 2021 , 12, 791-801	6.1	4
30	Mechanisms underlying the promotion of 5-hydroxytryptamine secretion in enterochromaffin cells of constipation mice by <i>Bifidobacterium</i> and <i>Lactobacillus</i> . <i>Neurogastroenterology and Motility</i> , 2021 , 33, e14082	4	4
29	Screening of Bile Salt Hydrolase-Active Lactic Acid Bacteria for Potential Cholesterol-Lowering Probiotic Use. <i>Advanced Materials Research</i> , 2011 , 345, 139-146	0.5	3
28	Impact of Emulsifiers Addition on the Retrogradation of Rice Gels during Low-Temperature Storage. <i>Journal of Food Quality</i> , 2017 , 2017, 1-7	2.7	2

27	Development of a Chemically Defined Medium for Better Yield and Purification of Enterocin Y31 from <i>Enterococcus faecium</i> Y31. <i>Journal of Food Quality</i> , 2017 , 2017, 1-8	2.7	2
26	Screening of Lactic Acid Bacteria Strains with Respiration Ability in the Present of Heme. <i>Advanced Materials Research</i> , 2013 , 726-731, 448-451	0.5	2
25	Dipicolinic Acid Contents Used for Estimating the Number of Spores in Raw Milk. <i>Advanced Materials Research</i> , 2011 , 183-185, 1467-1471	0.5	2
24	Effect of Exopolysaccharide Producing Lactic Acid Bacterial on the Gelation and Texture Properties of Yogurt. <i>Advanced Materials Research</i> , 2012 , 430-432, 890-893	0.5	2
23	Screening for Antiproliferative Effect of <i>Lactobacillus</i> Strains Against Colon Cancer HT-29 Cells. <i>Advanced Materials Research</i> , 2012 , 573-574, 1039-1043	0.5	2
22	Effects of Fat on Relationship between Particle Size and Physical Properties of Cross-Linking Yogurt by Purified Transglutaminase from <i>Streptomyces mobaraensis</i> DSM 40587. <i>Advanced Materials Research</i> , 2012 , 468-471, 1631-1637	0.5	2
21	Potential probiotics <i>Lactobacillus casei</i> K11 combined with plant extracts reduce markers of type 2 diabetes mellitus in mice. <i>Journal of Applied Microbiology</i> , 2021 , 131, 1970-1982	4.7	2
20	Influence of Lactic Acid on Cell Cycle Progressions in <i>Lactobacillus bulgaricus</i> During Batch Culture. <i>Applied Biochemistry and Biotechnology</i> , 2021 , 193, 912-924	3.2	2
19	Optimization of Fermentation Conditions for Chinese Fermentation Paocai with <i>Enterococcus faecium</i> IN3531 as a Starter by Single Factor Method. <i>Advanced Materials Research</i> , 2014 , 884-885, 471-474	0.5	1
18	Effects of <i>Lactobacillus</i> Strains on Colon Cancer Cell Proliferation and Cell Cycle Blockage 2012 ,		1
17	Identification of a Lactic Acid Bacteria Strain from Traditional Dairy Products. <i>Advanced Materials Research</i> , 2013 , 781-784, 1599-1602	0.5	1
16	Effects of Linoleic Acid on the Growth of <i>Lactobacillus acidophilus</i> F0221. <i>Advanced Materials Research</i> , 2011 , 345, 154-160	0.5	1
15	Probiotic Characteristics of Conjugated Linoleic Acid Producing Bacteria. <i>Advanced Materials Research</i> , 2011 , 345, 147-153	0.5	1
14	Molecular Cloning and Heterologous Expression of Linoleic Acid Isomerase Gene from <i>Lactobacillus reuteri</i> and <i>Lactobacillus acidophilus</i> . <i>Advanced Materials Research</i> , 2012 , 554-556, 1410-1414	0.5	1
13	Inhibition Activity of Plantaricin Q7 Produced by <i>Lactobacillus plantarum</i> Q7 against <i>Listeria monocytogenes</i> and Its Biofilm. <i>Fermentation</i> , 2022 , 8, 75	4.7	1
12	Comparative Metabolomics Analyses of Plantaricin Q7 Production by Q7. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10741-10748	5.7	1
11	Effect of <i>Lactobacillus rhamnosus</i> MN-431 Producing Indole Derivatives on Complementary Feeding-Induced Diarrhea Rat Pups Through the Enhancement of the Intestinal Barrier Function. <i>Molecular Nutrition and Food Research</i> , 2021 , e2100619	5.9	0
10	Breast milk flora plays an important role in infantile eczema: cohort study in Northeast China. <i>Journal of Applied Microbiology</i> , 2021 , 131, 2981-2993	4.7	0

9	The edible <i>Lactobacillus paracasei</i> X11 with Konjac glucomannan promotes intestinal motility in zebrafish. <i>Neurogastroenterology and Motility</i> , 2021 , 33, e14196	4	0
8	Purification and Identification of Lactoferrin from Bovine Milk. <i>Advanced Materials Research</i> , 2012 , 524-527, 2290-2293	0.5	
7	Heterologous Expression of Production of T10, C12-CLA Linoleic Acid Isomerase Gene from <i>Propionibacterium acnes</i> . <i>Advanced Materials Research</i> , 2013 , 641-642, 765-768	0.5	
6	Improvement of Cheese Produced by Reconstituted Milk Powder: Effects of <i>Streptococcus thermophilus</i> on the Texture and Microstructure. <i>Advanced Materials Research</i> , 2011 , 396-398, 1541-1544	0.5	
5	Effects of Milk Composition Proportioning on the Texture Properties of Rennet Gels Produced by Reconstituted Milk Powder. <i>Advanced Materials Research</i> , 2011 , 396-398, 1652-1656	0.5	
4	Screening of <i>Lactobacillus delbruekii</i> Subsp. <i>Bulgaricus</i> with Weak Post-Acidification Capacity by Natural and Induced Mutation. <i>Advanced Materials Research</i> , 2011 , 393-395, 1417-1420	0.5	
3	The Flavor Property of Soft Cheese Fermented by Two Strains of <i>Streptococcus thermophilus</i> and Made of Reconstituted Milk. <i>Advanced Materials Research</i> , 2011 , 396-398, 1536-1540	0.5	
2	Changes in Protein Components and Size Distribution of Bovine Milk Fat Globules Caused by Heat Treatment. <i>Advanced Materials Research</i> , 2012 , 554-556, 1281-1284	0.5	
1	Purification and partial characterization of α -glucanase produced by <i>Trichoderma viride</i> TP09 isolated from sewage of beer-making. <i>European Food Research and Technology</i> , 2008 , 227, 821-826	3-4	