

Weitao

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

456
citations

1040056

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13
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438
citing authors

#	ARTICLE	IF	CITATIONS
1	Metabolism Characteristics of Lactic Acid Bacteria and the Expanding Applications in Food Industry. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 612285.	4.1	216
2	A dual-function molecularly imprinted optopolymer based on quantum dots-grafted covalent-organic frameworks for the sensitive detection of tyramine in fermented meat products. <i>Food Chemistry</i> , 2019, 277, 639-645.	8.2	56
3	Comparative genomics of <i>Lactobacillus kefiranofaciens</i> ZW3 and related members of <i>Lactobacillus</i> spp reveal adaptations to dairy and gut environments. <i>Scientific Reports</i> , 2017, 7, 12827.	3.3	33
4	In vitro and in vivo evaluation of the probiotic attributes of <i>Lactobacillus kefiranofaciens</i> XL10 isolated from Tibetan kefir grain. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 2467-2477.	3.6	31
5	Ionic-liquid-stabilized fluorescent probe based on S-doped carbon dot-embedded covalent-organic frameworks for determination of histamine. <i>Mikrochimica Acta</i> , 2020, 187, 28.	5.0	26
6	Kombucha Reduces Hyperglycemia in Type 2 Diabetes of Mice by Regulating Gut Microbiota and Its Metabolites. <i>Foods</i> , 2022, 11, 754.	4.3	24
7	Purification and identification of kokumi-enhancing peptides from chicken protein hydrolysate. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2151-2158.	2.7	21
8	Colonization and Gut Flora Modulation of <i>Lactobacillus kefiranofaciens</i> ZW3 in the Intestinal Tract of Mice. <i>Probiotics and Antimicrobial Proteins</i> , 2018, 10, 374-382.	3.9	16
9	Physicochemical analysis of Mozzarella cheese produced and developed by the novel EPS-producing strain <i>Lactobacillus kefiranofaciens</i> ZW3. <i>International Journal of Dairy Technology</i> , 2018, 71, 90-98.	2.8	13
10	<i>Lactobacillus plantarum</i> MA2 Ameliorates Methionine and Choline-Deficient Diet Induced Non-Alcoholic Fatty Liver Disease in Rats by Improving the Intestinal Microecology and Mucosal Barrier. <i>Foods</i> , 2021, 10, 3126.	4.3	12
11	Identification of a novel probiotic and its protective effects on NAFLD via modulating gut microbial community. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4620-4628.	3.5	4
12	<i>Lactobacillus plantarum</i> BC299 can alleviate dextran sulphate sodium-induced colitis by regulating immune response and modulating gut microbiota. <i>International Journal of Food Science and Technology</i> , 0, , .	2.7	3
13	The fermented soy whey produced by a combined lactic acid bacteria starter shows improved flavor and the function in alleviating dextran sulphate sodium induced colitis in mice. <i>Food Biotechnology</i> , 2022, 36, 113-132.	1.5	1