

Yu Rao

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

412
citations

759233

12
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

377
citing authors

#	ARTICLE	IF	CITATIONS
1	Predicting the effectiveness of interventions on population-level sodium reduction: A simulation modeling study. <i>Health Science Reports</i> , 2022, 5, e540.	1.5	3
2	Tetracycline residue alters profile of lactic acid bacterial communities and metabolites of ginger pickle during spontaneous fermentation. <i>Food Research International</i> , 2022, 155, 111109.	6.2	6
3	<i>HigBA</i> toxin-antitoxin system of <i>Weissella cibaria</i> is involved in response to the bile salt stress. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6749-6756.	3.5	4
4	Metabolic profiles of <i>Lactobacillus paraplantarum</i> in biofilm and planktonic states and investigation of its intestinal modulation and immunoregulation in dogs. <i>Food and Function</i> , 2021, 12, 5317-5332.	4.6	21
5	The characteristics and correlation of the microbial communities and flavors in traditionally pickled radishes. <i>LWT - Food Science and Technology</i> , 2020, 118, 108804.	5.2	36
6	Effect of <i>Weissella cibaria</i> co-inoculation on the quality of Sichuan Pickle fermented by <i>Lactobacillus plantarum</i> . <i>LWT - Food Science and Technology</i> , 2020, 121, 108975.	5.2	36
7	Fuzzy entropy clustering by searching local border points for the analysis of gene expression data. <i>Knowledge-Based Systems</i> , 2020, 190, 105309.	7.1	6
8	Characterization of the microbial communities and their correlations with chemical profiles in assorted vegetable Sichuan pickles. <i>Food Control</i> , 2020, 113, 107174.	5.5	55
9	Microbiota Succession and Chemical Composition Involved in the Radish Fermentation Process in Different Containers. <i>Frontiers in Microbiology</i> , 2020, 11, 445.	3.5	20
10	Mechanical and antibacterial properties of oriented poly(lactic acid). <i>Polymer Engineering and Science</i> , 2019, 59, 2121-2127.	3.1	9
11	Characterization of a probiotic starter culture with anti- <i>Candida</i> activity for Chinese pickle fermentation. <i>Food and Function</i> , 2019, 10, 6936-6944.	4.6	16
12	<i>Mucor indicus</i> and <i>Rhizopus oryzae</i> co-culture to improve the flavor of Chinese turbid rice wine. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5577-5585.	3.5	23
13	Effect of different fermenting containers on the deterioration of Sichuan pickle. <i>LWT - Food Science and Technology</i> , 2019, 111, 829-836.	5.2	40
14	Influence of oxygen exposure on fermentation process and sensory qualities of Sichuan pickle (paocai). <i>RSC Advances</i> , 2019, 9, 38520-38530.	3.6	20
15	Pellicle formation, microbial succession and lactic acid utilisation during the aerobic deteriorating process of Sichuan pickle. <i>International Journal of Food Science and Technology</i> , 2018, 53, 767-775.	2.7	17
16	Distribution of vitellogenin in zebrafish (<i>Danio rerio</i>) tissues for biomarker analysis. <i>Aquatic Toxicology</i> , 2014, 149, 1-7.	4.0	65
17	Investigation of effect of 17 β -ethinylestradiol on vigilin expression using an isolated recombinant antibody. <i>Aquatic Toxicology</i> , 2014, 156, 1-9.	4.0	13
18	Screening and Performance of <i>Lactobacillus plantarum</i> ...E11 with Bacteriocin-Like Substance Secretion as Fermentation Starter of Sichuan Pickle. <i>Journal of Food Safety</i> , 2013, 33, 445-452.	2.3	19

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19	Novel recombinant monoclonal antibodies for vitellogenin assays in cyprinid fish species. Diseases of Aquatic Organisms, 2010, 93, 83-91.	1.0	3