Nagendra P Shah

List of Publications by Citations

225 papers	11,754 citations	57 h-index	100 g-index
228 ext. papers	13,381 ext. citations	4.8 avg, IF	6.96 L-index

#	Paper	IF	Citations
225	Probiotic bacteria: selective enumeration and survival in dairy foods. *Journal of Dairy Science*, **2000**, 83, 894-907	4	588
224	Functional cultures and health benefits. *International Dairy Journal*, **2007**, 17, 1262-1277	3.5	463
223	Viability of yoghurt and probiotic bacteria in yoghurts made from commercial starter cultures. *International Dairy Journal*, **1997**, 7, 31-41	3.5	359
222	Probiotic Dairy Products as Functional Foods. *Comprehensive Reviews in Food Science and Food Safety*, **2010**, 9, 455-470	16.4	285
221	Effects of milk-derived bioactives: an overview. *British Journal of Nutrition*, **2000**, 84 Suppl 1, S3-10	3.6	280
220	Acid and bile tolerance and cholesterol removal ability of lactobacilli strains. *Journal of Dairy Science*, **2005**, 88, 55-66	4	278
219	Effect of cryoprotectants, prebiotics and microencapsulation on survival of probiotic organisms in yoghurt and freeze-dried yoghurt. *Food Research International*, **2006**, 39, 203-211	7	268
218	Evaluation of media for selective enumeration of Streptococcus thermophilus, Lactobacillus delbrueckii ssp. bulgaricus, Lactobacillus acidophilus, and bifidobacteria. *Journal of Dairy Science*, **1996**, 79, 1529-36	4	262
217	Immune system stimulation by probiotic microorganisms. *Critical Reviews in Food Science and Nutrition*, **2014**, 54, 938-56	11.5	239
216	Survival of Lactobacillus acidophilus and Bifidobacterium bifidum in commercial yoghurt during refrigerated storage. *International Dairy Journal*, **1995**, 5, 515-521	3.5	223
215	Ingredient supplementation effects on viability of probiotic bacteria in yogurt. *Journal of Dairy Science*, **1998**, 81, 2804-16	4	219
214	Selective enumeration of Lactobacillus delbrueckii ssp. bulgaricus, Streptococcus thermophilus, Lactobacillus acidophilus, bifidobacteria, Lactobacillus casei, Lactobacillus rhamnosus, and propionibacteria. *Journal of Dairy Science*, **2003**, 86, 2288-96	4	214
213	Acid, bile, and heat tolerance of free and microencapsulated probiotic bacteria. *Journal of Food Science*, **2007**, 72, M446-50	3.4	197
212	Survival and activity of selected probiotic organisms in set-type yoghurt during cold storage. *International Dairy Journal*, **2007**, 17, 657-665	3.5	194
211	Enzymic Transformation of Isoflavone Phytoestrogens in Soymilk by □-Glucosidase-Producing Bifidobacteria. *Journal of Food Science*, **2002**, 67, 3104-3113	3.4	185
210	ACE-inhibitory activity of probiotic yoghurt. *International Dairy Journal*, **2007**, 17, 1321-1331	3.5	176
209	Development of probiotic Cheddar cheese containing Lactobacillus acidophilus, Lb. casei, Lb. paracasei and Bifidobacterium spp. and the influence of these bacteria on proteolytic patterns and production of organic acid. *International Dairy Journal*, **2006**, 16, 446-456	3.5	175

208	Antioxidant and antibacterial activities of sulphated polysaccharides from Pleurotus eryngii and Streptococcus thermophilus ASCC 1275. *Food Chemistry*, **2014**, 165, 262-70	8.5	167
207	Proteolytic profiles of yogurt and probiotic bacteria. *International Dairy Journal*, **2000**, 10, 401-408	3.5	153
206	Effect of various encapsulating materials on the stability of probiotic bacteria. *Journal of Food Science*, **2009**, 74, M100-7	3.4	151
205	Characterization of potential probiotic lactic acid bacteria isolated from camel milk. *LWT - Food Science and Technology*, **2017**, 79, 316-325	5.4	142
204	Bile salt deconjugation ability, bile salt hydrolase activity and cholesterol co-precipitation ability of lactobacilli strains. *International Dairy Journal*, **2005**, 15, 391-398	3.5	129
203	Selective and differential enumerations of Lactobacillus delbrueckii subsp. bulgaricus, Streptococcus thermophilus, Lactobacillus acidophilus, Lactobacillus casei and Bifidobacterium spp. in yoghurt--a review. *International Journal of Food Microbiology*, **2011**, 149, 194-208	5.8	126
202	Effects of exopolysaccharide-producing strains of Streptococcus thermophilus on technological and rheological properties of set-type yoghurt. *International Dairy Journal*, **2007**, 17, 1344-1352	3.5	124
201	Physical characteristics of yoghurts made using exopolysaccharide-producing starter cultures and varying casein to whey protein ratios. *International Dairy Journal*, **2006**, 16, 40-51	3.5	121
200	Effectiveness of ascorbic acid as an oxygen scavenger in improving viability of probiotic bacteria in yoghurts made with commercial starter cultures. *International Dairy Journal*, **1997**, 7, 435-443	3.5	119
199	Galactosidase and proteolytic activities of selected probiotic and dairy cultures in fermented soymilk. *Food Chemistry*, **2007**, 104, 10-20	8.5	111
198	Cheeses with reduced sodium content: Effects on functionality, public health benefits and sensory properties. *Trends in Food Science and Technology*, **2011**, 22, 276-291	15.3	108
197	An improved method of microencapsulation of probiotic bacteria for their stability in acidic and bile conditions during storage. *Journal of Food Science*, **2009**, 74, M53-61	3.4	108
196	Probiotic Strains as Starter Cultures Improve Angiotensin-converting Enzyme Inhibitory Activity in Soy Yogurt. *Journal of Food Science*, **2005**, 70, m375-m381	3.4	108
195	Antioxidant and antibacterial activities of exopolysaccharides from Bifidobacterium bifidum WBIN03 and Lactobacillus plantarum R315. *Journal of Dairy Science*, **2014**, 97, 7334-43	4	105
194	Production of beta-glucosidase and hydrolysis of isoflavone phytoestrogens by Lactobacillus acidophilus, Bifidobacterium lactis, and Lactobacillus casei in soymilk. *Journal of Food Science*, **2008**, 73, M15-20	3.4	105
193	Syneresis in set yogurt as affected by EPS starter cultures and levels of solids. *International Journal of Dairy Technology*, **2006**, 59, 216-221	3.7	99
192	Proteolytic activity of dairy lactic acid bacteria and probiotics as determinant of growth and in vitro angiotensin-converting enzyme inhibitory activity in fermented milk. *Dairy Science and Technology*, **2007**, 87, 21-38		97
191	Effect of cysteine on the viability of yoghurt and probiotic bacteria in yoghurts made with commercial starter cultures. *International Dairy Journal*, **1997**, 7, 537-545	3.5	96

190	Effects of pH, temperature, supplementation with whey protein concentrate, and adjunct cultures on the production of exopolysaccharides by Streptococcus thermophilus 1275. *Journal of Dairy Science*, **2003**, 86, 3405-15	4	96
189	Effects of a Lactobacillus casei synbiotic on serum lipoprotein, intestinal microflora, and organic acids in rats. *Journal of Dairy Science*, **2006**, 89, 1390-9	4	95
188	Proteolytic pattern and organic acid profiles of probiotic Cheddar cheese as influenced by probiotic strains of Lactobacillus acidophilus, Lb. paracasei, Lb. casei or Bifidobacterium sp.. *International Dairy Journal*, **2007**, 17, 67-78	3.5	88
187	Evaluation of enzymic potential for biotransformation of isoflavone phytoestrogen in soymilk by Bifidobacterium animalis, Lactobacillus acidophilus and Lactobacillus casei. *Food Research International*, **2006**, 39, 394-407	7	87
186	Fat-free plain yogurt manufactured with inulins of various chain lengths and Lactobacillus acidophilus. *Journal of Food Science*, **2007**, 72, M79-84	3.4	82
185	Effects of a synbiotic containing Lactobacillus acidophilus ATCC 4962 on plasma lipid profiles and morphology of erythrocytes in hypercholesterolaemic pigs on high- and low-fat diets. *British Journal of Nutrition*, **2007**, 98, 736-44	3.6	80
184	Growth, Viability and Activity of Bifidobacterium spp. in Skim Milk Containing Prebiotics. *Journal of Food Science*, **2002**, 67, 2740-2744	3.4	80
183	Invited review: Advances in starter cultures and cultured foods. *Journal of Dairy Science*, **2007**, 90, 4005-21	4	79
182	Characterization, antioxidative and bifidogenic effects of polysaccharides from Pleurotus eryngii after heat treatments. *Food Chemistry*, **2016**, 197, 240-9	8.5	72
181	Selective enumeration of Lactobacillus casei from yogurts and fermented milk drinks. *Biotechnology Letters*, **1998**, 12, 819-822		71
180	Angiotensin converting enzyme-inhibitory activity in Cheddar cheeses made with the addition of probioticLactobacillus caseisp.. *Dairy Science and Technology*, **2007**, 87, 149-165		70
179	Survival of Microencapsulated Probiotic Bacteria after Processing and during Storage: A Review. *Critical Reviews in Food Science and Nutrition*, **2016**, 56, 1685-716	11.5	67
178	Characterization of functional, biochemical and textural properties of synbiotic low-fat yogurts during refrigerated storage. *LWT - Food Science and Technology*, **2010**, 43, 819-827	5.4	66
177	Textural and functional changes in low-fat Mozzarella cheeses in relation to proteolysis and microstructure as influenced by the use of fat replacers, pre-acidification and EPS starter. *International Dairy Journal*, **2005**, 15, 957-972	3.5	66
176	Physical characteristics of set yoghurt made with altered casein to whey protein ratios and EPS-producing starter cultures at 9 and 14% total solids. *Food Hydrocolloids*, **2006**, 20, 314-324	10.6	65
175	Influence of addition of proteolytic strains of Lactobacillus delbrueckii subsp. bulgaricus to commercial ABT starter cultures on texture of yoghurt, exopolysaccharide production and survival of bacteria. *International Dairy Journal*, **2002**, 12, 765-772	3.5	64
174	High □aminobutyric acid production from lactic acid bacteria: Emphasis on Lactobacillus brevis as a functional dairy starter. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 3661-3672	11.5	61
173	Evaluation of probiotic properties of Lactobacillus plantarum WLPL04 isolated from human breast milk. *Journal of Dairy Science*, **2016**, 99, 1736-1746	4	61

172	Improving viability of Lactobacillus acidophilus and Bifidobacterium spp. in yogurt. *International Dairy Journal*, **1997**, 7, 349-356	3.5	60
171	Effect of homogenisation on bead size and survival of encapsulated probiotic bacteria. *Food Research International*, **2007**, 40, 1261-1269	7	59
170	Genomic insights into high exopolysaccharide-producing dairy starter bacterium Streptococcus thermophilus ASCC 1275. *Scientific Reports*, **2014**, 4, 4974	4.9	58
169	Changes in antioxidant capacity, isoflavone profile, phenolic and vitamin contents in soymilk during extended fermentation. *LWT - Food Science and Technology*, **2014**, 58, 454-462	5.4	58
168	Improving the stability of probiotic bacteria in model fruit juices using vitamins and antioxidants. *Journal of Food Science*, **2010**, 75, M278-82	3.4	56
167	Proteolytic profiles and angiotensin-I converting enzyme and alpha-glucosidase inhibitory activities of selected lactic acid bacteria. *Journal of Food Science*, **2008**, 73, M75-81	3.4	56
166	Optimization of cholesterol removal by probiotics in the presence of prebiotics by using a response surface method. *Applied and Environmental Microbiology*, **2005**, 71, 1745-53	4.8	53
165	Antioxidant effects of rosemary extract and whey powder on the oxidative stability of wiener sausages during 10 months frozen storage. *Meat Science*, **2002**, 62, 217-24	6.4	53
164	Chemical analysis and sensory evaluation of Cheddar cheese produced with Lactobacillus acidophilus, Lb. casei, Lb. paracasei or Bifidobacterium sp.. *International Dairy Journal*, **2007**, 17, 937-945	3.5	52
163	Biotransformation of Isoflavones by Bifidobacteria in Fermented Soymilk Supplemented with D-Glucose and L-Cysteine. *Journal of Food Science*, **2003**, 68, 623-631	3.4	49
162	Polyphenols from selected dietary spices and medicinal herbs differentially affect common food-borne pathogenic bacteria and lactic acid bacteria. *Food Control*, **2018**, 92, 437-443	6.2	49
161	Survival of Bifidobacterium longum 1941 microencapsulated with proteins and sugars after freezing and freeze drying. *Food Research International*, **2013**, 51, 503-509	7	48
160	Effect of exopolysaccharides on the proteolytic and angiotensin-I converting enzyme-inhibitory activities and textural and rheological properties of low-fat yogurt during refrigerated storage. *Journal of Dairy Science*, **2009**, 92, 895-906	4	48
159	Bioavailability of isoflavone phytoestrogens in postmenopausal women consuming soya milk fermented with probiotic bifidobacteria. *British Journal of Nutrition*, **2005**, 93, 867-77	3.6	46
158	Fermentation alters antioxidant capacity and polyphenol distribution in selected edible legumes. *International Journal of Food Science and Technology*, **2016**, 51, 875-884	3.8	46
157	Lactic acid bacterial fermentation modified phenolic composition in tea extracts and enhanced their antioxidant activity and cellular uptake of phenolic compounds following in vitro digestion. *Journal of Functional Foods*, **2016**, 20, 182-194	5.1	45
156	Influence of probiotic Lactobacillus acidophilus and L. helveticus on proteolysis, organic acid profiles, and ACE-inhibitory activity of cheddar cheeses ripened at 4, 8, and 12 degrees C. *Journal of Food Science*, **2008**, 73, M111-20	3.4	45
155	Production of organic acids from fermentation of mannitol, fructooligosaccharide and inulin by a cholesterol removing Lactobacillus acidophilus strain. *Journal of Applied Microbiology*, **2005**, 99, 783-93	4.7	45

154	Effect of salt on cell viability and membrane integrity of Lactobacillus acidophilus, Lactobacillus casei and Bifidobacterium longum as observed by flow cytometry. *Food Microbiology*, **2015**, 49, 197-202	6	44
153	Effect of exopolysaccharides and inulin on the proteolytic, angiotensin-I-converting enzyme- and β-glucosidase-inhibitory activities as well as on textural and rheological properties of low-fat yogurt during refrigerated storage. *Dairy Science and Technology*, **2009**, 89, 583-600		44
152	In vitro probiotic characteristics of Lactobacillus plantarum ZDY 2013 and its modulatory effect on gut microbiota of mice. *Journal of Dairy Science*, **2015**, 98, 5850-61	4	43
151	In-vitro investigation into probiotic characterisation of Streptococcus and Enterococcus isolated from camel milk. *LWT - Food Science and Technology*, **2018**, 87, 478-487	5.4	42
150	Endogenous beta-glucosidase and beta-galactosidase activities from selected probiotic micro-organisms and their role in isoflavone biotransformation in soymilk. *Journal of Applied Microbiology*, **2007**, 103, 910-7	4.7	42
149	Discrimination of dairy industry isolates of the Lactobacillus casei group. *Journal of Dairy Science*, **2006**, 89, 3345-51	4	42
148	Fermentation of calcium-fortified soymilk with Lactobacillus: effects on calcium solubility, isoflavone conversion, and production of organic acids. *Journal of Food Science*, **2007**, 72, M431-6	3.4	41
147	Bile salt deconjugation and BSH activity of five bifidobacterial strains and their cholesterol co-precipitating properties. *Food Research International*, **2005**, 38, 135-142	7	40
146	Antiradical and tea polyphenol-stabilizing ability of functional fermented soymilk-tea beverage. *Food Chemistry*, **2014**, 158, 262-9	8.5	38
145	Effect of partial substitution of NaCl with KCl on Halloumi cheese during storage: chemical composition, lactic bacterial count, and organic acids production. *Journal of Food Science*, **2010**, 75, C525-9	3.4	38
144	Optimization of cholesterol removal, growth and fermentation patterns of Lactobacillus acidophilus ATCC 4962 in the presence of mannitol, fructo-oligosaccharide and inulin: a response surface methodology approach. *Journal of Applied Microbiology*, **2005**, 98, 1115-26	4.7	37
143	Populations of Lactobacillus acidophilus, Bifidobacterium spp., and Lactobacillus casei in Commercial Fermented Milk Products. *Bioscience and Microflora*, **2000**, 19, 35-39		37
142	Development of an isoflavone aglycone-enriched soymilk using soy germ, soy protein isolate and bifidobacteria. *Food Research International*, **2004**, 37, 301-312	7	36
141	Survival of Lactobacillus acidophilus, Lactobacillus paracasei subsp. paracasei, Lactobacillus rhamnosus, Bifidobacterium animalis and Propionibacterium in cheese-based dips and the suitability of dips as effective carriers of probiotic bacteria. *International Dairy Journal*, **2004**, 14, 1055-1066	3.5	36
140	Physiological and transcriptional responses and cross protection of Lactobacillus plantarum ZDY2013 under acid stress. *Journal of Dairy Science*, **2016**, 99, 1002-1010	4	35
139	Stability of microencapsulated Lactobacillus acidophilus and Lactococcus lactis ssp. cremoris during storage at room temperature at low aw. *Food Research International*, **2013**, 50, 259-265	7	35
138	Health-promoting benefits of low-fat akawi cheese made by exopolysaccharide-producing probiotic Lactobacillus plantarum isolated from camel milk. *Journal of Dairy Science*, **2017**, 100, 7771-7779	4	35
137	Propidium monoazide combined with real-time PCR for selective detection of viable Staphylococcus aureus in milk powder and meat products. *Journal of Dairy Science*, **2015**, 98, 1625-33	4	35

136	Effect of homogenization techniques on reducing the size of microcapsules and the survival of probiotic bacteria therein. *Journal of Food Science*, **2009**, 74, M231-6	3.4	35
135	Texture characteristics and pizza bake properties of low-fat Mozzarella cheese as influenced by pre-acidification with citric acid and use of encapsulated and ropy exopolysaccharide producing cultures. *International Dairy Journal*, **2007**, 17, 985-997	3.5	35
134	Beneficial effects of probiotic cholesterol-lowering strain of Enterococcus faecium WEFA23 from infants on diet-induced metabolic syndrome in rats. *Journal of Dairy Science*, **2017**, 100, 1618-1628	4	34
133	Common Distribution of Operon in and its GadA Contributes to Efficient GABA Synthesis toward Cytosolic Near-Neutral pH. *Frontiers in Microbiology*, **2017**, 8, 206	5.7	34
132	Changes in gastric microbiota induced by Helicobacter pylori infection and preventive effects of Lactobacillus plantarum ZDY 2013 against such infection. *Journal of Dairy Science*, **2016**, 99, 970-981	4	33
131	A novel strain of Lactobacillus mucosae isolated from a Gaotian villager improves in vitro and in vivo antioxidant as well as biological properties in D-galactose-induced aging mice. *Journal of Dairy Science*, **2016**, 99, 903-914	4	32
130	Metabolism of oligosaccharides and aldehydes and production of organic acids in soymilk by probiotic bifidobacteria. *International Journal of Food Science and Technology*, **2004**, 39, 541-554	3.8	32
129	Effect of partial substitution of NaCl with KCl on proteolysis of halloumi cheese. *Journal of Food Science*, **2011**, 76, C31-7	3.4	31
128	Survival, acid and bile tolerance, and surface hydrophobicity of microencapsulated B. animalis ssp. lactis Bb12 during storage at room temperature. *Journal of Food Science*, **2011**, 76, M592-9	3.4	29
127	Enhancing antioxidant capacity of Lactobacillus acidophilus-fermented milk fortified with pomegranate peel extracts. *Food Bioscience*, **2018**, 26, 185-192	4.9	29
126	Updates on understanding of probiotic lactic acid bacteria responses to environmental stresses and highlights on proteomic analyses. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 1110-1124	16.4	28
125	Effect of salt stress on morphology and membrane composition of Lactobacillus acidophilus, Lactobacillus casei, and Bifidobacterium bifidum, and their adhesion to human intestinal epithelial-like Caco-2 cells. *Journal of Dairy Science*, **2016**, 99, 2594-2605	4	28
124	Probiotic cheddar cheese: influence of ripening temperatures on proteolysis and sensory characteristics of cheddar cheeses. *Journal of Food Science*, **2009**, 74, S182-91	3.4	28
123	Detection of viable enterotoxin-producing Bacillus cereus and analysis of toxigenicity from ready-to-eat foods and infant formula milk powder by multiplex PCR. *Journal of Dairy Science*, **2016**, 99, 1047-1055	4	27
122	Some Beneficial Effects of Probiotic Bacteria. *Bioscience and Microflora*, **2000**, 19, 99-106		27
121	Lactobacillus plantarum WCFS1 Fermentation Differentially Affects Antioxidant Capacity and Polyphenol Content in Mung bean (Vigna radiata) and Soya Bean (Glycine max) Milks. *Journal of Food Processing and Preservation*, **2017**, 41, e12944	2.1	26
120	Towards galactose accumulation in dairy foods fermented by conventional starter cultures: Challenges and strategies. *Trends in Food Science and Technology*, **2015**, 41, 24-36	15.3	26
119	Anti-inflammatory and anti-proliferative activities of natural and sulphonated polysaccharides from Pleurotus eryngii. *Journal of Functional Foods*, **2016**, 23, 80-86	5.1	25

118	Biotransformation of isoflavone glycosides by Bifidobacterium animalis in soymilk supplemented with skim milk powder. *Journal of Food Science*, **2007**, 72, M316-24	3.4	25
117	Gas release-based prescreening combined with reversed-phase HPLC quantitation for efficient selection of high-aminobutyric acid (GABA)-producing lactic acid bacteria. *Journal of Dairy Science*, **2015**, 98, 790-7	4	24
116	Role of calcium alginate and mannitol in protecting Bifidobacterium. *Applied and Environmental Microbiology*, **2012**, 78, 6914-21	4.8	24
115	Characteristics of bacteriocin produced by Lactobacillus acidophilus LA-1. *International Dairy Journal*, **1997**, 7, 707-715	3.5	24
114	Rapid detection of Staphylococcus aureus in dairy and meat foods by combination of capture with silica-coated magnetic nanoparticles and thermophilic helicase-dependent isothermal amplification. *Journal of Dairy Science*, **2015**, 98, 1563-70	4	23
113	Yogurt can beneficially affect blood contributors of cardiovascular health status in hypertensive rats. *Journal of Food Science*, **2011**, 76, H131-6	3.4	23
112	Effect of lactulose on biotransformation of isoflavone glycosides to aglycones in soymilk by lactobacilli. *Journal of Food Science*, **2008**, 73, M158-65	3.4	23
111	Isoflavone phytoestrogen degradation in fermented soymilk with selected beta-glucosidase producing L. acidophilus strains during storage at different temperatures. *International Journal of Food Microbiology*, **2007**, 115, 79-88	5.8	23
110	The potential of species-specific tagatose-6-phosphate (T6P) pathway in Lactobacillus casei group for galactose reduction in fermented dairy foods. *Food Microbiology*, **2017**, 62, 178-187	6	22
109	Enzyme stability of microencapsulated Bifidobacterium animalis ssp. lactis Bb12 after freeze drying and during storage in low water activity at room temperature. *Journal of Food Science*, **2011**, 76, M463-71	3.4	22
108	Phytase activity from Lactobacillus spp. in calcium-fortified soymilk. *Journal of Food Science*, **2010**, 75, M373-6	3.4	22
107	Influence of addition of Raftiline HPfi on the growth, proteolytic, ACE- and glucosidase inhibitory activities of selected lactic acid bacteria and Bifidobacterium. *LWT - Food Science and Technology*, **2010**, 43, 146-152	5.4	22
106	Effect of dietary vitamin E, fishmeal and wood and liquid smoke on the oxidative stability of bacon during 16 weeksSfrozen storage. *Meat Science*, **2002**, 62, 51-60	6.4	22
105	Utilization of konjac glucomannan as a fat replacer in low-fat and skimmed yogurt. *Journal of Dairy Science*, **2016**, 99, 7063-7074	4	22
104	Physicochemical and textural properties of mozzarella cheese made with konjac glucomannan as a fat replacer. *Food Research International*, **2018**, 107, 691-699	7	21
103	Restoration of GABA production machinery in Lactobacillus brevis by accessible carbohydrates, anaerobiosis and early acidification. *Food Microbiology*, **2018**, 69, 151-158	6	21
102	Effects of various heat treatments on phenolic profiles and antioxidant activities of Pleurotus eryngii extracts. *Journal of Food Science*, **2013**, 78, C1122-9	3.4	21
101	Effect of partial NaCl substitution with KCl on the texture profile, microstructure, and sensory properties of low-moisture mozzarella cheese. *Journal of Dairy Research*, **2013**, 80, 7-13	1.6	21

100	Enhancing the biotransformation of isoflavones in soymilk supplemented with lactose using probiotic bacteria during extended fermentation. *Journal of Food Science*, **2010**, 75, M140-9	3.4	21
99	Low-fat mozzarella as influenced by microbial exopolysaccharides, preacidification, and whey protein concentrate. *Journal of Dairy Science*, **2005**, 88, 1973-85	4	21
98	Antioxidant, Antibacterial, and Antiproliferative Activities of Free and Bound Phenolics from Peel and Flesh of Fuji Apple. *Journal of Food Science*, **2016**, 81, M1735-42	3.4	21
97	Stability and phase behavior of konjac glucomannan-milk systems. *Food Hydrocolloids*, **2017**, 73, 30-40	10.6	20
96	Screening probiotic strains for safety: Evaluation of virulence and antimicrobial susceptibility of enterococci from healthy Chinese infants. *Journal of Dairy Science*, **2016**, 99, 4282-4290	4	20
95	Antagonistics against pathogenic Bacillus cereus in milk fermentation by Lactobacillus plantarum ZDY2013 and its anti-adhesion effect on Caco-2 cells against pathogens. *Journal of Dairy Science*, **2016**, 99, 2666-2674	4	20
94	Effect of tea extract on lactic acid bacterial growth, their cell surface characteristics and isoflavone bioconversion during soymilk fermentation. *Food Research International*, **2014**, 62, 877-885	7	20
93	Influence of galactooligosaccharides and modified waxy maize starch on some attributes of yogurt. *Journal of Food Science*, **2013**, 78, M77-83	3.4	20
92	Viability of Two Freeze-dried Strains of Bifidobacterium and of Commercial Preparations at Various Temperatures During Prolonged Storage. *Journal of Food Science*, **2003**, 68, 2336-2339	3.4	20
91	Short communication: Modulation of the small intestinal microbial community composition over short-term or long-term administration with Lactobacillus plantarum ZDY2013. *Journal of Dairy Science*, **2016**, 99, 6913-6921	4	20
90	Characterization, Anti-Inflammatory and Antiproliferative Activities of Natural and Sulfonated Exo-Polysaccharides from Streptococcus thermophilus ASCC 1275. *Journal of Food Science*, **2016**, 81, M1167-76	3.4	20
89	Concomitant ingestion of lactic acid bacteria and black tea synergistically enhances flavonoid bioavailability and attenuates d-galactose-induced oxidative stress in mice via modulating glutathione antioxidant system. *Journal of Nutritional Biochemistry*, **2016**, 38, 116-124	6.3	20
88	Effects of lactulose supplementation on the growth of bifidobacteria and biotransformation of isoflavone glycosides to isoflavone aglycones in soymilk. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 4703-9	5.7	19
87	Exopolysaccharides as Antimicrobial Agents: Mechanism and Spectrum of Activity. *Frontiers in Microbiology*, **2021**, 12, 664395	5.7	19
86	Effects of Lactic Acid Bacteria-Fermented Soymilk on Isoflavone Metabolites and Short-Chain Fatty Acids Excretion and Their Modulating Effects on Gut Microbiota. *Journal of Food Science*, **2019**, 84, 1854-1863	3.4	18
85	Effects of Pleurotus eryngii polysaccharides on bacterial growth, texture properties, proteolytic capacity, and angiotensin-I-converting enzyme-inhibitory activities of fermented milk. *Journal of Dairy Science*, **2015**, 98, 2949-61	4	18
84	Effects of salt concentration and pH on structural and functional properties of Lactobacillus acidophilus: FT-IR spectroscopic analysis. *International Journal of Food Microbiology*, **2014**, 173, 41-7	5.8	18
83	Assessment of commercial probiotic products in China for labelling accuracy and probiotic characterisation of selected isolates. *International Journal of Dairy Technology*, **2017**, 70, 119-126	3.7	18

82	Food consistency effects of quarg in lactose malabsorption. *International Dairy Journal*, **1992**, 2, 257-269	3.5	18
81	In vitro and in vivo examination of anticolonization of pathogens by Lactobacillus paracasei FJ861111.1. *Journal of Dairy Science*, **2015**, 98, 6759-66	4	17
80	Sweet potatoes as a basic component in developing a medium for the cultivation of lactobacilli. *Bioscience, Biotechnology and Biochemistry*, **2013**, 77, 2248-54	2.1	17
79	Skim milk powder supplementation affects lactose utilization, microbial survival and biotransformation of isoflavone glycosides to isoflavone aglycones in soymilk by Lactobacillus. *Food Microbiology*, **2008**, 25, 653-61	6	17
78	Tea and soybean extracts in combination with milk fermentation inhibit growth and enterocyte adherence of selected foodborne pathogens. *Food Chemistry*, **2015**, 180, 306-316	8.5	16
77	Comparative mRNA-Seq Analysis Reveals the Improved EPS Production Machinery in ASCC 1275 During Optimized Milk Fermentation. *Frontiers in Microbiology*, **2018**, 9, 445	5.7	16
76	Cell growth and proteolytic activity of Lactobacillus acidophilus, Lactobacillus helveticus, Lactobacillus delbrueckii ssp. bulgaricus, and Streptococcus thermophilus in milk as affected by supplementation with peptide fractions. *International Journal of Food Sciences and Nutrition*, **2014**, 65, 937-41	3.7	16
75	Detection of Cronobacter species in powdered infant formula by probe-magnetic separation PCR. *Journal of Dairy Science*, **2014**, 97, 6067-75	4	15
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