

Jie Gao

List of Publications by Year in descending order

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13
papers

372
citations

1162367

8
h-index

1125271

13
g-index

13
all docs

13
docs citations

13
times ranked

474
citing authors

#	ARTICLE	IF	CITATIONS
1	Probiotics in the dairy industry—Advances and opportunities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3937-3982.	5.9	69
2	Investigation on Culturable Microflora in Tibetan Kefir Grains from Different Areas of China. <i>Journal of Food Science</i> , 2012, 77, M425-33.	1.5	68
3	Induction of apoptosis of gastric cancer cells SGC7901 in vitro by a cell-free fraction of Tibetan kefir. <i>International Dairy Journal</i> , 2013, 30, 14-18.	1.5	43
4	Metagenome analysis of bacterial diversity in Tibetan kefir grains. <i>European Food Research and Technology</i> , 2013, 236, 549-556.	1.6	41
5	Preparation screening, production optimization and characterization of exopolysaccharides produced by <i>Lactobacillus sanfranciscensis</i> Ls-1001 isolated from Chinese traditional sourdough. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 1295-1303.	3.6	37
6	Purification, characterisation and antioxidant activities of chondroitin sulphate extracted from <i>Raja porosa</i> cartilage. <i>Carbohydrate Polymers</i> , 2020, 241, 116306.	5.1	33
7	Tibet kefir milk decreases fat deposition by regulating the gut microbiota and gene expression of <i>Lpl</i> and <i>Angptl4</i> in high fat diet-fed rats. <i>Food Research International</i> , 2019, 121, 278-287.	2.9	31
8	Tibet Kefir Milk Regulated Metabolic Changes Induced by High-Fat Diet via Amino Acids, Bile Acids, and Equol Metabolism in Human-Microbiota-Associated Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6720-6732.	2.4	19
9	<i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 Has Effect Against Obesity by Regulating Gut Microbiota in Two Phases in Human Microbiota-Associated Rats. <i>Frontiers in Nutrition</i> , 2021, 8, 811619.	1.6	11
10	Culture Conditions Optimization of Tibetan Kefir Grains by Response Surface Methodology. <i>Procedia Engineering</i> , 2012, 37, 132-136.	1.2	8
11	Anti-hangover and anti-hypertensive effects <i>in vitro</i> of fermented persimmon juice. <i>CYTA - Journal of Food</i> , 2019, 17, 960-966.	0.9	5
12	Characteristics of surface layer protein from <i>Lactobacillus kefir</i> HBA20 and the role in mediating interactions with <i>Saccharomyces cerevisiae</i> Y8. <i>International Journal of Biological Macromolecules</i> , 2022, 201, 254-261.	3.6	4
13	Purification, characterization, and functional groups of an extracellular aflatoxin M ₁ detoxifying enzyme from <i>Bacillus pumilus</i> . <i>MicrobiologyOpen</i> , 2019, 8, e868.	1.2	3