

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9623772/publications.pdf Version: 2024-02-01



LIE CAO

#	Article	IF	CITATIONS
1	Probiotics in the dairy industry—Advances and opportunities. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3937-3982.	11.7	69
2	Investigation on Culturable Microflora in Tibetan Kefir Grains from Different Areas of China. Journal of Food Science, 2012, 77, M425-33.	3.1	68
3	Induction of apoptosis of gastric cancer cells SGC7901 inÂvitro by a cell-free fraction of Tibetan kefir. International Dairy Journal, 2013, 30, 14-18.	3.0	43
4	Metagenome analysis of bacterial diversity in Tibetan kefir grains. European Food Research and Technology, 2013, 236, 549-556.	3.3	41
5	Preparation screening, production optimization and characterization of exopolysaccharides produced by Lactobacillus sanfranciscensis Ls-1001 isolated from Chinese traditional sourdough. International Journal of Biological Macromolecules, 2019, 139, 1295-1303.	7.5	37
6	Purification, characterisation and antioxidant activities of chondroitin sulphate extracted from Raja porosa cartilage. Carbohydrate Polymers, 2020, 241, 116306.	10.2	33
7	Tibet kefir milk decreases fat deposition by regulating the gut microbiota and gene expression of Lpl and Angptl4 in high fat diet-fed rats. Food Research International, 2019, 121, 278-287.	6.2	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. Journal of Agricultural and Food Chemistry, 2021, 69, 6720-6732.	5.2	19
9	Bifidobacterium animalis subsp. lactis BB-12 Has Effect Against Obesity by Regulating Gut Microbiota in Two Phases in Human Microbiota-Associated Rats. Frontiers in Nutrition, 2021, 8, 811619.	3.7	11
10	Culture Conditions Optimization of Tibetan Kefir Grains by Response Surface Methodology. Procedia Engineering, 2012, 37, 132-136.	1.2	8
11	Anti-hangover and anti-hypertensive effects <i>in vitro</i> of fermented persimmon juice. CYTA - Journal of Food, 2019, 17, 960-966.	1.9	5
12	Characteristics of surface layer protein from Lactobacillus kefiri HBA20 and the role in mediating interactions with Saccharomyces cerevisiae Y8. International Journal of Biological Macromolecules, 2022, 201, 254-261.	7.5	4
13	Purification, characterization, and functional groups of an extracellular aflatoxin M 1 â€detoxifizyme from Bacillus pumilus Eâ€lâ€lâ€l. MicrobiologyOpen, 2019, 8, e868.	3.0	3