

Lan Wei Zhang

List of Publications by Year in descending order

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65
papers

909
citations

567281

15
h-index

526287

27
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66
all docs

66
docs citations

66
times ranked

1083
citing authors

#	ARTICLE	IF	CITATIONS
1	Improvement of the Texture of Yogurt by Use of Exopolysaccharide Producing Lactic Acid Bacteria. <i>BioMed Research International</i> , 2016, 2016, 1-6.	1.9	100
2	Class IIa Bacteriocins: Diversity and New Developments. <i>International Journal of Molecular Sciences</i> , 2012, 13, 16668-16707.	4.1	86
3	<i>Lactobacillus rhamnosus</i> GG Derived Extracellular Vesicles Modulate Gut Microbiota and Attenuate Inflammatory in DSS-Induced Colitis Mice. <i>Nutrients</i> , 2021, 13, 3319.	4.1	54
4	The influence of different lactic acid bacteria on sourdough flavor and a deep insight into sourdough fermentation through RNA sequencing. <i>Food Chemistry</i> , 2020, 307, 125529.	8.2	50
5	Formation of Aldehyde and Ketone Compounds during Production and Storage of Milk Powder. <i>Molecules</i> , 2012, 17, 9900-9911.	3.8	46
6	Changes process in the cellular structures and constituents of <i>Lactobacillus bulgaricus</i> sp1.1 during spray drying. <i>LWT - Food Science and Technology</i> , 2019, 102, 30-36.	5.2	31
7	Extraction and Enzymatic Hydrolysis of Inulin from Jerusalem artichoke and their Effects on Textural and Sensorial Characteristics of Yogurt. <i>Food and Bioprocess Technology</i> , 2010, 3, 315-319.	4.7	28
8	Reduction of intestinal trimethylamine by probiotics ameliorated lipid metabolic disorders associated with atherosclerosis. <i>Nutrition</i> , 2020, 79-80, 110941.	2.4	27
9	Rice Protein Extracted by Different Methods Affects Cholesterol Metabolism in Rats Due to Its Lower Digestibility. <i>International Journal of Molecular Sciences</i> , 2011, 12, 7594-7608.	4.1	26
10	Study of probiotic potential of four wild <i>Lactobacillus rhamnosus</i> strains. <i>Anaerobe</i> , 2013, 21, 22-27.	2.1	26
11	Dietary galactosyl and mannosyl carbohydrates: In-vitro assessment of prebiotic effects. <i>Food Chemistry</i> , 2020, 329, 127179.	8.2	26
12	Probiotics improved hyperlipidemia in mice induced by a high cholesterol diet via downregulating FXR. <i>Food and Function</i> , 2020, 11, 9903-9911.	4.6	25
13	Protective effects of bovine colostrum acid proteins on bone loss of ovariectomized rats and the ingredients identification. <i>Molecular Nutrition and Food Research</i> , 2011, 55, 220-228.	3.3	21
14	Screening of intestinal peristalsis-promoting probiotics based on a zebrafish model. <i>Food and Function</i> , 2019, 10, 2075-2082.	4.6	21
15	Regioisomeric and enantiomeric analysis of primary triglycerides in human milk by silver ion and chiral HPLC atmospheric pressure chemical ionization-MS. <i>Journal of Dairy Science</i> , 2020, 103, 7761-7774.	3.4	20
16	Study of gastrointestinal tract viability and motility modulation of serotonin in a zebrafish model by probiotics. <i>Food and Function</i> , 2019, 10, 7416-7425.	4.6	19
17	Effect of <i>Inonotus obliquus</i> (Fr.) Pilat extract on the regulation of glycolipid metabolism via PI3K/Akt and AMPK/ACC pathways in mice. <i>Journal of Ethnopharmacology</i> , 2021, 273, 113963.	4.1	19
18	Whole Peptidoglycan Extracts from the <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> M5 Strain Exert Anticancer Activity In Vitro. <i>BioMed Research International</i> , 2018, 2018, 1-11.	1.9	18

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19	<i>Bifidobacterium animalis</i> F1-7 in combination with konjac glucomannan improves constipation in mice via humoral transport. <i>Food and Function</i> , 2021, 12, 791-801.	4.6	18
20	Mechanisms underlying the promotion of 5-HT secretion in enterochromaffin cells of constipation mice by <i>Bifidobacterium</i> and <i>Lactobacillus</i> . <i>Neurogastroenterology and Motility</i> , 2021, 33, e14082.	3.0	17
21	Enhancing spray drying tolerance of <i>Lactobacillus bulgaricus</i> by intracellular trehalose delivery via electroporation. <i>Food Research International</i> , 2020, 127, 108725.	6.2	16
22	Evaluation of probiotics for improving and regulation metabolism relevant to type 2 diabetes in vitro. <i>Journal of Functional Foods</i> , 2020, 64, 103664.	3.4	16
23	Anti-adipogenesis and metabolism-regulating effects of heat-inactivated <i>Streptococcus thermophilus</i> MNZLW002. <i>Letters in Applied Microbiology</i> , 2021, 72, 677-687.	2.2	16
24	Protective effects of probiotics on acute alcohol-induced liver injury in mice through alcohol metabolizing enzymes activation and hepatic TNF- α response reduction. <i>Journal of Functional Foods</i> , 2019, 59, 234-241.	3.4	14
25	Production of Volatile Compounds in Reconstituted Milk Reduced-Fat Cheese and the Physicochemical Properties as Affected by Exopolysaccharide-Producing Strain. <i>Molecules</i> , 2012, 17, 14393-14408.	3.8	11
26	Effect of Exogenous Factors on Bacteriocin Production from <i>Lactobacillus paracasei</i> J23 by Using a Resting Cell System. <i>International Journal of Molecular Sciences</i> , 2013, 14, 24355-24365.	4.1	11
27	Comparative Metabolomics Analyses of Plantaricin Q7 Production by <i>Lactobacillus plantarum</i> Q7. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10741-10748.	5.2	10
28	Effect of <i>Lactobacillus rhamnosus</i> MN431 Producing Indole Derivatives on Complementary Feeding-Induced Diarrhea Rat Pups Through the Enhancement of the Intestinal Barrier Function. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2100619.	3.3	10
29	Isolation and applied potential of lactic acid bacteria from Chinese traditional fermented food in specific ecological localities. <i>Food Science and Biotechnology</i> , 2011, 20, 1685-1690.	2.6	9
30	Screening of Bile Salt Hydrolase-Active Lactic Acid Bacteria for Potential Cholesterol-Lowering Probiotic Use. <i>Advanced Materials Research</i> , 0, 345, 139-146.	0.3	8
31	Technological characterisation of <i>Lactobacilli</i> isolated from Chinese artisanal fermented milks. <i>International Journal of Dairy Technology</i> , 2012, 65, 132-139.	2.8	7
32	Functionality of the S-layer proteins from <i>Lactobacillus</i> in the competitive against enteropathogens infection. <i>European Food Research and Technology</i> , 2013, 236, 249-255.	3.3	7
33	Glycine betaine transport conditions of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> in salt induced hyperosmotic stress. <i>International Dairy Journal</i> , 2018, 86, 21-26.	3.0	7
34	Profiles of gut microbiota in children with obesity from Harbin, China and screening of strains with anti-obesity ability <i>in vitro</i> and <i>in vivo</i> . <i>Journal of Applied Microbiology</i> , 2020, 129, 728-737.	3.1	7
35	Breast milk contains probiotics with anti-infantile diarrhoea effects that may protect infants as they change to solid foods. <i>Environmental Microbiology</i> , 2021, 23, 1750-1764.	3.8	7
36	Potential probiotics <i>Lactobacillus casei</i> K11 combined with plant extracts reduce markers of type 2 diabetes mellitus in mice. <i>Journal of Applied Microbiology</i> , 2021, 131, 1970-1982.	3.1	7

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37	Breast milk flora plays an important role in infantile eczema: cohort study in Northeast China. <i>Journal of Applied Microbiology</i> , 2021, 131, 2981-2993.	3.1	6
38	The edible <i>Lactobacillus paracasei</i> X11 with Konjac glucomannan promotes intestinal motility in zebrafish. <i>Neurogastroenterology and Motility</i> , 2021, 33, e14196.	3.0	6
39	Krill Oil Combined with <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> F1-7 Alleviates the Atherosclerosis of ApoE ^{-/-} Mice. <i>Foods</i> , 2021, 10, 2374.	4.3	6
40	Probiotic Effects and Metabolic Products of <i>Enterococcus faecalis</i> LD33 with Respiration Capacity. <i>Foods</i> , 2022, 11, 606.	4.3	6
41	Effect of Complex Food Environment on Production of Enteriocin IN 3531 with <i>Enterococcus faecium</i> IN3531 as a Starter in Chinese Fermentation Paocai Making. <i>Advanced Materials Research</i> , 0, 884-885, 429-432.	0.3	5
42	Impact of Emulsifiers Addition on the Retrogradation of Rice Gels during Low-Temperature Storage. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	2.6	5
43	Influence of Lactic Acid on Cell Cycle Progressions in <i>Lactobacillus bulgaricus</i> During Batch Culture. <i>Applied Biochemistry and Biotechnology</i> , 2021, 193, 912-924.	2.9	5
44	Effect of Exopolysaccharide Producing Lactic Acid Bacterial on the Gelation and Texture Properties of Yogurt. <i>Advanced Materials Research</i> , 0, 430-432, 890-893.	0.3	4
45	Inhibition Activity of Plantaricin Q7 Produced by <i>Lactobacillus plantarum</i> Q7 against <i>Listeria monocytogenes</i> and Its Biofilm. <i>Fermentation</i> , 2022, 8, 75.	3.0	4
46	Development of a Chemically Defined Medium for Better Yield and Purification of Enterocin Y31 from <i>Enterococcus faecium</i> Y31. <i>Journal of Food Quality</i> , 2017, 2017, 1-8.	2.6	3
47	Dipicolinic Acid Contents Used for Estimating the Number of Spores in Raw Milk. <i>Advanced Materials Research</i> , 2011, 183-185, 1467-1471.	0.3	2
48	Screening for Antiproliferative Effect of <i>Lactobacillus</i> Strains Against Colon Cancer HT-29 Cells. <i>Advanced Materials Research</i> , 2012, 573-574, 1039-1043.	0.3	2
49	Effects of Fat on Relationship between Particle Size and Physical Properties of Cross-Linking Yogurt by Purified Transglutaminase from <i>Streptomyces mobaraensis</i> DSM 40587. <i>Advanced Materials Research</i> , 2012, 468-471, 1631-1637.	0.3	2
50	Effects of <i>Lactobacillus</i> Strains on Colon Cancer Cell Proliferation and Cell Cycle Blockage. , 2012, , .		2
51	Screening of Lactic Acid Bacteria Strains with Respiration Ability in the Present of Heme. <i>Advanced Materials Research</i> , 0, 726-731, 448-451.	0.3	2
52	Improvement of Cheese Produced by Reconstituted Milk Powder: Effects of <i>Streptococcus thermophilus</i> on the Texture and Microstructure. <i>Advanced Materials Research</i> , 2011, 396-398, 1541-1544.	0.3	1
53	Effects of Linoleic Acid on the Growth of <i>Lactobacillus acidophilus</i> F0221. <i>Advanced Materials Research</i> , 0, 345, 154-160.	0.3	1
54	Probiotic Characteristics of Conjugated Linoleic Acid Producing Bacteria. <i>Advanced Materials Research</i> , 0, 345, 147-153.	0.3	1

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55	Molecular Cloning and Heterologous Expression of Linoleic Acid Isomerase Gene from <i>Lactobacillus reuteri</i> and <i>Lactobacillus acidophilus</i> . <i>Advanced Materials Research</i> , 0, 554-556, 1410-1414.	0.3	1
56	Purification and Identification of Lactoferrin from Bovine Milk. <i>Advanced Materials Research</i> , 2012, 524-527, 2290-2293.	0.3	1
57	Identification of a Lactic Acid Bacteria Strain from Traditional Dairy Products. <i>Advanced Materials Research</i> , 2013, 781-784, 1599-1602.	0.3	1
58	Optimization of Fermentation Conditions for Chinese Fermentation Paocai with <i>Enterococcus faecium</i> IN3531 as a Starter by Single Factor Method. <i>Advanced Materials Research</i> , 2014, 884-885, 471-474.	0.3	1
59	Purification and partial characterization of β -glucanase produced by <i>Trichoderma viride</i> TP09 isolated from sewage of beer-making. <i>European Food Research and Technology</i> , 2008, 227, 821-826.	3.3	0
60	Characterization and the Immune Regulation Activities in Vitro of Se-GL-P, an Antioxidant Selenium-Containing Protein from Se-Enriched <i>Ganoderma Lucidum</i> Mushroom. , 2008, , .		0
61	Effects of Milk Composition Proportioning on the Texture Properties of Rennet Gels Produced by Reconstituted Milk Powder. <i>Advanced Materials Research</i> , 0, 396-398, 1652-1656.	0.3	0
62	Screening of <i>Lactobacillus delbruekii</i> subsp. <i>Bulgaricus</i> with Weak Post-Acidification Capacity by Natural and Induced Mutation. <i>Advanced Materials Research</i> , 0, 393-395, 1417-1420.	0.3	0
63	The Flavor Property of Soft Cheese Fermented by Two Stains of <i>Streptococcus thermophilus</i> and Made of Reconstituted Milk. <i>Advanced Materials Research</i> , 0, 396-398, 1536-1540.	0.3	0
64	Changes in Protein Components and Size Distribution of Bovine Milk Fat Globules Caused by Heat Treatment. <i>Advanced Materials Research</i> , 0, 554-556, 1281-1284.	0.3	0
65	Heterologous Expression of Production of T10, C12-CLA Linoleic Acid Isomerase Gene from <i>Propionibacterium acnes</i> . <i>Advanced Materials Research</i> , 0, 641-642, 765-768.	0.3	0