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## 英文论文

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## 科研成果

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专著

译著

序号	作者	论文名称	期刊名称	年卷期	年份
					2015
					2014
1	gZhang, Hao; Sun, Jing; Liu, Xianting; Hong, Chuan; Zhu, Yuanbo; Liu, Aiping; Li, Siqi; Guo, Huiyuan; *Ren, Fazhen	Lactobacillus paracasei subsp paracasei LC01 positively modulates intestinal microflora in healthy young adults	Journal of Microbiology	51(6), pp 777-782, 2013/12	2013
					2012
2	Zhang, Hao; Sun, Jing; Wang, Qing-yu; He, Yu-tong; Gu, Hui-yong; Guo, Hui-yuan; Ding, Qing-bo; Yang, Jun-si; *Ren, Fa-zheng	Safety Assessment of Lactobacillus salivarius REN, a Probiotic Strain Isolated from Centenarian Feces	Food Science and Technology Research	19(6), pp 1037-1043, 2013/11	2011
					2010
3	Fang, Bing; Jiang, Lu; Zhang, Ming; *Ren, Fa Zheng	A novel cell-penetrating peptide TAT-A1 delivers siRNA into tumor cells selectively	Biochimie	95(2), pp 251-257, 2013/2	2009
					2008
4	Fang, Bing; Guo, Hui Y.; Zhang, Ming; Jiang, Lu; *Ren, Fa Z	The six amino acid antimicrobial peptide bLFCin6 penetrates cells and delivers siRNA	FEBS Journal	280(4), pp 1007-1017, 2013/2	2007
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5	Liu, H. N.; Zhang, C.; Zhang, H.; Guo, H. Y.; Wang, P. J.; Zhu, Y. B.; *Ren, F. Z	pH treatment as an effective tool to select the functional and	Journal of Dairy Science	96(9), pp 5494-5500, 2013/9	2005
					2004

			structural properties of yak milk caseins		
6	Wang, Pengjie; Liu, Hongna; Wen, Pengcheng; Zhang, Hao; Guo,	The composition, size and hydration of yak casein micelles	International Dairy Journal	31(2), pp 107-110, 2013/8	
7	Wang, X. Y.; Guo, H. Y.; Zhang, W.; Wen, P. C.; Zhang, H.; Guo, Z. R.; *Ren, F. Z	Effect of iron saturation level of lactoferrin on osteogenic activity in vitro and in vivo	Journal of Dairy Science	96(1), pp 33-39, 2013/1	
8	Zhang, Hao; Wang, Yu; Sun, Jing; Guo, Zirui; Guo, Huiyuan; Ren, Fazheng	Safety Evaluation of Lactobacillus paracasei subsp paracasei LC-01, a Probiotic Bacterium	Journal of Microbiology	51(5), pp 633-638, 2013/10	
9	Zhang, Hao; Jiang, Lu; Guo, Huiyuan; Sun, Jing; Liu, Xianting; Liu, Ruihai; Ding, Qingbo; Ren, Fazheng	The inhibitory effect of milk on the absorption of dietary phenolic acids and the change in human plasma antioxidant capacity through a mechanism involving both milk proteins and fats	Molecular Nutrition & Food Research	57(7), pp 1228-1236, 2013/7	
10	Zhao, Yang; Zhao, Liang; Zheng, Xiaonan; Fu, Tianjiao; Guo, Huiyuan; *Ren, Fazheng	Lactobacillus salivarius Strain FDB89 Induced Longevity in Caenorhabditis elegans by Dietary Restriction	Journal of Microbiology	51(2), pp 183-188, 2013/4	
11	Luo, J.; Pan, T.; Guo, H. Y.; Ren, F. Z	Effect of calcium in brine on salt diffusion and water distribution of Mozzarella cheese during brining	Journal of Dairy Science	96(2), pp 824-831, 2013/2	
12	Hu, Ya-nan; Ge, Ke-shan; Jiang, Lu; Guo, Hui-yuan; Luo, Jie; Wang, Fang; Ren, Fa-zhen	Effect of Transglutaminase on Yield, Compositional	Food Science and	19(3), pp 359-367, 2013/5	

		and Functional Properties of Low-fat Cheddar Cheese	Technology Research	
13	Shiping Xu, Xueying Mao, Xue Cheng, Bin Chen	Ameliorating effects of casein glycomacropeptide on obesity induced by high-fat diet in male Sprague-Dawley rats	Food and Chemical Toxicology	2013, 56, 1-7
14	Xue Cheng, Xi Tang, Qian Wang, Xueying Mao	Antibacterial effect and hydrophobicity of yak $\kappa$ -casein hydrolysate and its fractions	International Dairy Journal	2013, 31(2), 111-116
15	Xi Tang, Qian Tian, Xue Cheng, Nan Li and Xueying Mao	Bifidobacterial growth-promoting effect of yak milk $\kappa$ -casein hydrolysates produced with different proteases	International Journal of Food Science and Technology	2013, 48, 1682-1687
16	Xie, NN., Wang, C., Ao J., Li, B.	Non-gastrointestinal-hydrolysis enhances bioavailability and antioxidant efficacy of casein as compared with its in vitro gastrointestinal digest	Food Research International	2013, 51, 114-122
17	Li, YW., Li, B.	Characterization of structure-antioxidant activity relationship of peptides in free radical systems using QSAR models: key sequence positions and their amino acid properties	Journal of Theoretical Biology	2013, 318, 29-43
18	Liu Fei, Jiang Yangfeng, Du Bingjian, Chai Zhi, Jiao Tong, Zhang Chunyue, Ren Fazheng, Leng Xiaojing	Design and characterization of controlled-release	Journal of Agricultural &	2013, 61(24):5824-5833

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|    |  | edible packaging films prepared with synergistic whey-protein polysaccharide complexes   | Food Chemistry                             |                       |
| 19 | ChaiZhi, Li Yuanyuan, Liu Fei, Du Bingjian, Jiao Tong, Zhang Chunyue, LengXiaojing | Outer eggshell membrane as delivery vehicle for polysaccharide/protein microcapsules incorporated with vitamin E   | Journal of agricultural and food chemistry | 2013, 61(3): 589-595  |
| 20 | Fanglei Zuo, Xiujuan Feng, Xiaofei Sun, Chao Du, Shangwu Chen                      | Characterization of a plasmid pML21 of <i>Enterococcus faecalis</i> ML21 from Koumiss  | Curr. Microbiol                            | (2013) 66: 103-105    |
| 21 | Xiaowei Yang, ChenyanLv, Shengli Zhang,Guanghua Zhao ,Changwei Ma                  | Zn <sup>2+</sup> rather than Ca <sup>2+</sup> or Mg <sup>2+</sup> used as a cofactor in non-muscular actin from the oyster to control protein polymerization | Biochimica et BiophysicaActa               | 2013,1830:4179-4188   |
| 22 | Xiangmei Zhang, Nan Shang, Xu Zhang, MengGui, Pinglan Li                           | Role of plnB gene in the regulation of bacteriocin production in <i>Lactobacillus paraplantarum</i> L-XM1  | Microbiological Research                   | 2013, 168:305-310     |
| 23 | Bao Zhang, Chunjuan Dong, Qingmao Shang, Yuzhu Han, Pinglan Li                     | New insights into membrane-active action in plasma membrane of fungal hyphae by the lipopeptide antibiotic   | Biochimica et BiophysicaActa               | 2013, 1828: 2230-2237 |
| 24 | Wang Yang, Liu Guorong, GaoYang, GuiMeng, Pinglan Li                               | Influence of High Hydrostatic Pressure on Microbial Growth and Shelf-life of   | Journal of Pure and Applied Microbiology   | 2013,7(2):            |

			Vacuum-Packed Sliced Ham		
25	Li Jinlong, Qiao Zhihong, Tatsumi Eizo, Saito asayoshi, Cheng Yongqiang, Yin Lijun		A Novel Approach to Improving the Quality of Bittern-Solidified Tofu by W/O Controlled-Release Coagulant. 2: Using the Improved Coagulant in Tofu Processing and Product Evaluation	Food and Bioprocess Technology	2013, 6(7): 1801-1808
26	Li Jinlong, Qiao Zhihong, Tatsumi Eizo, Saito asayoshi, Cheng Yongqiang, Yin Lijun		A Novel Approach to Improving the Quality of Bittern-Solidified Tofu by W/O Controlled-Release Coagulant. 1: Preparation of W/O Bittern Coagulant and Its Controlled-Release Property	Food and Bioprocess Technology	2013, 6(7): 1790-1800.

**友情链接：** 北京食品营养与人类健康高精尖创新中心 食品质量与安全北京实验室 中国乳品工业协会 中国奶业协会 北京和益源生物技术有限公司 中国食品工业协会 中华人民共和国农业部 国家自然科学基金委员会 中华人民共和国科学技术部 生物资源中心

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