

Pei Gao

List of Publications by Citations

Source: <https://exaly.com/author-pdf/1154235/pei-gao-publications-by-citations.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

36
papers

447
citations

12
h-index

20
g-index

42
ext. papers

670
ext. citations

4.4
avg, IF

4.06
L-index

#	Paper	IF	Citations
36	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. <i>Food Research International</i> , 2018 , 111, 565-573	7	65
35	Effect of autochthonous starter cultures on the volatile flavour compounds of Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1630-1637	3.8	51
34	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. <i>Food Chemistry</i> , 2018 , 256, 259-267	8.5	48
33	Effect of heating temperature and duration on the texture and protein composition of Bighead Carp (<i>Aristichthys nobilis</i>) muscle. <i>International Journal of Food Properties</i> , 2018 , 21, 2110-2120	3	28
32	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp (<i>Ctenopharyngodon idella</i>) fillet. <i>Food Chemistry</i> , 2019 , 301, 125278	8.5	24
31	Lipolysis and lipid oxidation caused by <i>Staphylococcus xylosum</i> 135 and <i>Saccharomyces cerevisiae</i> 31 isolated from Suan yu, a traditional Chinese low-salt fermented fish. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 419-426	3.8	24
30	Proteolysis during fermentation of Suanyu as a traditional fermented fish product of China. <i>International Journal of Food Properties</i> , 2017 , 20, S166-S176	3	23
29	Use of Wine and Dairy Yeasts as Single Starter Cultures for Flavor Compound Modification in Fish Sauce Fermentation. <i>Frontiers in Microbiology</i> , 2019 , 10, 2300	5.7	20
28	Biosynthesis of acetate esters by dominate strains, isolated from Chinese traditional fermented fish (Suan yu). <i>Food Chemistry</i> , 2018 , 244, 44-49	8.5	17
27	Valorization of Nile tilapia (<i>Oreochromis niloticus</i>) fish head for a novel fish sauce by fermentation with selected lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2020 , 129, 109539	5.4	14
26	Optimization of the Maillard reaction of xylose with cysteine for modulating aroma compound formation in fermented tilapia fish head hydrolysate using response surface methodology. <i>Food Chemistry</i> , 2020 , 331, 127353	8.5	14
25	Effect of commercial starter cultures on the quality characteristics of fermented fish-chili paste. <i>LWT - Food Science and Technology</i> , 2020 , 122, 109016	5.4	13
24	Esterase activities of autochthonous starter cultures to increase volatile flavour compounds in Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Properties</i> , 2017 , 20, S663-S672	3.2	12
23	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of low-salt fermented fish. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 723-733	3.8	12
22	Sarcoplasmic Protein Hydrolysis Activity of <i>Lactobacillus plantarum</i> 120 Isolated From Suanyu: A Traditional Chinese Low Salt Fermented Fish. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12821	2.1	11
21	Comparative study on quality characteristics of pickled and fermented sturgeon (<i>Acipenser sinensis</i>) meat in retort cooking. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2553-2562	3.8	10
20	Quality of giant freshwater prawn (<i>Macrobrachium rosenbergii</i>) during the storage at -18°C as affected by different methods of freezing. <i>International Journal of Food Properties</i> , 2018 , 21, 2100-2109	3	10

19	Aroma profiles of commercial Chinese traditional fermented fish (Suan yu) in Western Hunan: GC-MS, odor activity value and sensory evaluation by partial least squares regression. <i>International Journal of Food Properties</i> , 2020 , 23, 213-226	3	8
18	Lipid fraction and fatty acid profile changes in low-salt fermented fish as affected by processing stage and inoculation of autochthonous starter cultures. <i>LWT - Food Science and Technology</i> , 2018 , 97, 289-294	5.4	7
17	Relevance of collagen solubility and gelatinolytic proteinase activity for texture softening in chilled grass carp (<i>Ctenopharyngodon idellus</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1801-1808	3.8	5
16	Comparison of methodological proposal in sensory evaluation for Chinese mitten crab (<i>Eriocheir sinensis</i>) by data mining and sensory panel. <i>Food Chemistry</i> , 2021 , 356, 129698	8.5	5
15	Effects of three carp species on texture, color, and aroma properties of Suan yu, a Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14403	2.1	4
14	Effects of blanching on extraction and stability of anthocyanins from blueberry peel. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2854-2861	2.8	4
13	A Novel Chitosanase from <i>Penicillium oxalicum</i> M2 for Chitooligosaccharide Production: Purification, Identification and Characterization.. <i>Molecular Biotechnology</i> , 2022 , 1	3	4
12	Effect of freezing methods on quality changes of grass carp during frozen storage. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13539	2.4	3
11	Improving the quality characteristics of rice mash grass carp using different microbial inoculation strategies. <i>Food Bioscience</i> , 2021 , 44, 101443	4.9	2
10	Preparation of High-Quality Fermented Fish Product. <i>Journal of Visualized Experiments</i> , 2019 ,	1.6	1
9	The role of endogenous proteases in degrading grass carp (<i>Ctenopharyngodon idella</i>) myofibrillar structural proteins during ice storage. <i>LWT - Food Science and Technology</i> , 2021 , 112743	5.4	1
8	Improvement of the quality stability of vacuum-packaged fermented fish (Suanyu) stored at room temperature by irradiation and thermal treatments. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 224-232	3.8	1
7	The impact of crucial protein degradation in intramuscular connective tissue on softening of ice-stored grass carp (<i>Ctenopharyngodon idella</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3527-3535	3.8	1
6	Bacterial community succession and biogenic amine changes during fermentation of fish-chili paste inoculated with different commercial starter cultures. <i>International Journal of Food Science and Technology</i> ,	3.8	1
5	Effect of fermentation on immunological properties of allergens from black carp (<i>Mylopharyngodon piceus</i>) sausages. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3162-3172 ^o	3.8	1
4	Contribution of mixed commercial starter cultures to the quality improvement of fish-chili paste, a Chinese traditional fermented condiment. <i>Food Bioscience</i> , 2022 , 101559	4.9	o
3	The role of endogenous serine proteinase on disintegration of collagen fibers from grass carp (<i>Ctenopharyngodon idellus</i>). <i>LWT - Food Science and Technology</i> , 2022 , 156, 113003	5.4	o
2	Endogenous proteases in giant freshwater prawn (<i>Macrobrachium rosenbergii</i>): changes and its impacts on texture deterioration during frozen storage. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 5824	3.8	o

- 1 Cloning and characterization of a novel GH75 family chitosanase from *Penicillium oxalicum* M2. *Process Biochemistry*, **2022**, 120, 41-52 4.8 ○