Pei Gao

List of Publications by Year in Descending Order

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	Contribution of mixed commercial starter cultures to the quality improvement of fish-chili paste, a Chinese traditional fermented condiment. *Food Bioscience*, **2022**, 101559	4.9	0
35	The role of endogenous serine proteinase on disintegration of collagen fibers from grass carp (Ctenopharyngodon idellus). *LWT - Food Science and Technology*, **2022**, 156, 113003	5.4	0
34	A Novel Chitosanase from Penicillium oxalicum M2 for Chitooligosaccharide Production: Purification, Identification and Characterization.. *Molecular Biotechnology*, **2022**, 1	3	4
33	Cloning and characterization of a novel GH75 family chitosanase from Penicillium oxalicum M2. *Process Biochemistry*, **2022**, 120, 41-52	4.8	0
32	Improving the quality characteristics of rice mash grass carp using different microbial inoculation strategies. *Food Bioscience*, **2021**, 44, 101443	4.9	2
31	The role of endogenous proteases in degrading grass carp (Ctenopharyngodon idella) myofibrillar structural proteins during ice storage. *LWT - Food Science and Technology*, **2021**, 112743	5.4	1
30	Endogenous proteases in giant freshwater prawn (Macrobrachium rosenbergii): changes and its impacts on texture deterioration during frozen storage. *International Journal of Food Science and Technology*, **2021**, 56, 5824	3.8	0
29	Improvement of the quality stability of vacuum-packaged fermented fish (Suanyu) stored at room temperature by irradiation and thermal treatments. *International Journal of Food Science and Technology*, **2021**, 56, 224-232	3.8	1
28	Relevance of collagen solubility and gelatinolytic proteinase activity for texture softening in chilled grass carp (Ctenopharyngodon idellus) fillets. *International Journal of Food Science and Technology*, **2021**, 56, 1801-1808	3.8	5
27	The impact of crucial protein degradation in intramuscular connective tissue on softening of ice-stored grass carp (Ctenopharyngodon idella) fillets. *International Journal of Food Science and Technology*, **2021**, 56, 3527-3535	3.8	1
26	Comparison of methodological proposal in sensory evaluation for Chinese mitten crab (Eriocheir sinensis) by data mining and sensory panel. *Food Chemistry*, **2021**, 356, 129698	8.5	5
25	Valorization of Nile tilapia (Oreochromis niloticus) fish head for a novel fish sauce by fermentation with selected lactic acid bacteria. *LWT - Food Science and Technology*, **2020**, 129, 109539	5.4	14
24	Effect of fermentation on immunological properties of allergens from black carp (Mylopharyngodon piceus) sausages. *International Journal of Food Science and Technology*, **2020**, 55, 3162-3172	3.8	0
23	Effects of three carp species on texture, color, and aroma properties of Suan yu, a Chinese traditional fermented fish. *Journal of Food Processing and Preservation*, **2020**, 44, e14403	2.1	4
22	Optimization of the Maillard reaction of xylose with cysteine for modulating aroma compound formation in fermented tilapia fish head hydrolysate using response surface methodology. *Food Chemistry*, **2020**, 331, 127353	8.5	14
21	Effects of blanching on extraction and stability of anthocyanins from blueberry peel. *Journal of Food Measurement and Characterization*, **2020**, 14, 2854-2861	2.8	4
20	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. *International Journal of Food Properties*, **2020**, 23, 213-226	3	8

19	Effect of commercial starter cultures on the quality characteristics of fermented fish-chili paste. *LWT - Food Science and Technology*, **2020**, 122, 109016	5.4	13
18	Effect of freezing methods on quality changes of grass carp during frozen storage. *Journal of Food Process Engineering*, **2020**, 43, e13539	2.4	3
17	Preparation of High-Quality Fermented Fish Product. *Journal of Visualized Experiments*, **2019**,	1.6	1
16	Comparative study on quality characteristics of pickled and fermented sturgeon (Acipenser sinensis) meat in retort cooking. *International Journal of Food Science and Technology*, **2019**, 54, 2553-2562	3.8	10
15	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp (Ctenopharyngodon idella) fillet. *Food Chemistry*, **2019**, 301, 125278	8.5	24
14	Use of Wine and Dairy Yeasts as Single Starter Cultures for Flavor Compound Modification in Fish Sauce Fermentation. *Frontiers in Microbiology*, **2019**, 10, 2300	5.7	20
13	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of low-salt fermented fish. *International Journal of Food Science and Technology*, **2019**, 54, 723-733	3.8	12
12	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. *Food Chemistry*, **2018**, 256, 259-267	8.5	48
11	Biosynthesis of acetate esters by dominate strains, isolated from Chinese traditional fermented fish (Suan yu). *Food Chemistry*, **2018**, 244, 44-49	8.5	17
10	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. *Food Research International*, **2018**, 111, 565-573	7	65
9	Lipid fraction and fatty acid profile changes in low-salt fermented fish as affected by processing stage and inoculation of autochthonous starter cultures. *LWT - Food Science and Technology*, **2018**, 97, 289-294	5.4	7
8	Effect of heating temperature and duration on the texture and protein composition of Bighead Carp (Aristichthys nobilis) muscle. *International Journal of Food Properties*, **2018**, 21, 2110-2120	3	28
7	Quality of giant freshwater prawn (Macrobrachium rosenbergii) during the storage at −18°C as affected by different methods of freezing. *International Journal of Food Properties*, **2018**, 21, 2100-2109	3	10
6	Sarcoplasmic Protein Hydrolysis Activity of Lactobacillus plantarum 120 Isolated from Suanyu: A Traditional Chinese Low Salt Fermented Fish. *Journal of Food Processing and Preservation*, **2017**, 41, e12821	2.1	11
5	Proteolysis during fermentation of Suanyu as a traditional fermented fish product of China. *International Journal of Food Properties*, **2017**, 20, S166-S176	3	23
4	Esterase activities of autochthonous starter cultures to increase volatile flavour compounds in Chinese traditional fermented fish (Suan yu). *International Journal of Food Properties*, **2017**, 20, S663-S672	3	12
3	Effect of autochthonous starter cultures on the volatile flavour compounds of Chinese traditional fermented fish (Suan yu). *International Journal of Food Science and Technology*, **2016**, 51, 1630-1637	3.8	51
2	Lipolysis and lipid oxidation caused by Staphylococcus xylosus 135 and Saccharomyces cerevisiae 31 isolated from Suan yu, a traditional Chinese low-salt fermented fish. *International Journal of Food Science and Technology*, **2016**, 51, 419-426	3.8	24

1	Bacterial community succession and biogenic amine changes during fermentation of fish-chili paste inoculated with different commercial starter cultures. *International Journal of Food Science and Technology*,	3.8	1