

# Fei Pan

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

372  
citations

840585

11  
h-index

794469

19  
g-index

20  
all docs

20  
docs citations

20  
times ranked

155  
citing authors

#	ARTICLE	IF	CITATIONS
1	A molecular docking and molecular dynamics simulation study on the interaction between cyanidin-3-O-glucoside and major proteins in cow's milk. <i>Journal of Food Biochemistry</i> , 2021, 45, e13570.	1.2	43
2	Improved color stability of anthocyanins in the presence of ascorbic acid with the combination of rosmarinic acid and xanthan gum. <i>Food Chemistry</i> , 2021, 351, 129317.	4.2	40
3	Protective effect and mechanism of action of xanthan gum on the color stability of black rice anthocyanins in model beverage systems. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 3800-3807.	3.6	39
4	Characterization of the binding behavior, structure and foaming properties of bovine $\beta$ -lactalbumin combined with saponin by the multi-spectroscopic and silico approaches. <i>Food Hydrocolloids</i> , 2022, 124, 107259.	5.6	39
5	Dietary anthocyanins as potential natural modulators for the prevention and treatment of non-alcoholic fatty liver disease: A comprehensive review. <i>Food Research International</i> , 2021, 142, 110180.	2.9	36
6	Interaction mechanism of kafrin with ferulic acid and tetramethyl pyrazine: Multiple spectroscopic and molecular modeling studies. <i>Food Chemistry</i> , 2021, 363, 130298.	4.2	24
7	Identification of novel saltiness-enhancing peptides from yeast extract and their mechanism of action for transmembrane channel-like 4 (TMC4) protein through experimental and integrated computational modeling. <i>Food Chemistry</i> , 2022, 388, 132993.	4.2	23
8	Prediction and evaluation of the 3D structure of <i>Macadamia integrifolia</i> antimicrobial protein 2 (MiAMP2) and its interaction with palmitoleic acid or oleic acid: An integrated computational approach. <i>Food Chemistry</i> , 2022, 367, 130677.	4.2	22
9	Structure characteristics of flavonoids for heterocyclic aromatic amines inhibition using quantitative structure-activity relationship modeling. <i>Journal of Food Biochemistry</i> , 2020, 44, e13390.	1.2	20
10	In silico analysis of novel dipeptidyl peptidase-IV inhibitory peptides released from <i>Macadamia integrifolia</i> antimicrobial protein 2 (MiAMP2) and the possible pathways involved in diabetes protection. <i>Current Research in Food Science</i> , 2021, 4, 603-611.	2.7	20
11	Preparation, characterization and antioxidant activity of sinapic acid grafted chitosan and its application with casein as a nanoscale delivery system for black rice anthocyanins. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 33-43.	3.6	13
12	Cyanidin-3-O-glucoside and its metabolite protocatechuic acid ameliorate 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) induced cytotoxicity in HepG2 cells by regulating apoptotic and Nrf2/p62 pathways. <i>Food and Chemical Toxicology</i> , 2021, 157, 112582.	1.8	11
13	Interfering effects on the bioactivities of several key proteins of COVID-19/variants in diabetes by compounds from Lianqiao leaves: In silico and in vitro analyses. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 715-729.	3.6	10
14	Anti-leukemic effect and molecular mechanism of 11-methoxytabersonine from <i>Melodinus cochinchinensis</i> via network pharmacology, ROS-mediated mitochondrial dysfunction and PI3K/Akt signaling pathway. <i>Bioorganic Chemistry</i> , 2022, 120, 105607.	2.0	6
15	Novel angiotensin-converting enzyme (ACE) inhibitory mechanism of peptides from <i>Macadamia integrifolia</i> antimicrobial protein 2 (MiAMP2). <i>Journal of Food Biochemistry</i> , 2022, 46, e14168.	1.2	6
16	Novel peptides with xanthine oxidase inhibitory activity identified from macadamia nuts: integrated in silico and in vitro analysis. <i>European Food Research and Technology</i> , 2022, 248, 2031-2042.	1.6	6
17	Different preparation methods affect the phenolic profiles and antioxidant properties of Qingke barley foods. <i>Cereal Chemistry</i> , 2021, 98, 729-739.	1.1	4
18	Quantitative proteomics and bioinformatics analyses reveal the protective effects of cyanidin-3-O-glucoside and its metabolite protocatechuic acid against 2-amino-3-methylimidazo[4,5-f]quinoline (IQ)-induced cytotoxicity in HepG2 cells via apoptosis-related pathways. <i>Food and Chemical Toxicology</i> , 2021, 153, 112256.	1.8	4

#	ARTICLE	IF	CITATIONS
19	The interaction between citronellol and bovine serum albumin: Spectroscopic, computational and thermal imaging studies. Journal of Molecular Structure, 2021, 1251, 131986.	1.8	3
20	Prediction of <math>DPP^{\text{IV}}</math> Inhibitory Potentials of Polyphenols Existed in Qingke Barley Fresh Noodles: In <i>Vitro</i> and In <i>Silico</i> Analyses. Journal of Food Processing and Preservation, 0, ..	0.9	3