

Fei Pei

List of Publications by Year in descending order

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54
papers

2,170
citations

218677

26
h-index

233421

45
g-index

54
all docs

54
docs citations

54
times ranked

2350
citing authors

#	ARTICLE	IF	CITATIONS
1	Health benefits of edible mushroom polysaccharides and associated gut microbiota regulation. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6646-6663.	10.3	35
2	Effect of the starch structure fermented by <i>Lactobacillus plantarum</i> LB-1 and yeast on rheological and thermomechanical characteristics of dough. <i>Food Chemistry</i> , 2022, 369, 130877.	8.2	11
3	The characteristics of the film assembled by caffeic acid-grafted-chitosan/poly(lactic acid) and its effect on the postharvest quality of <i>Agaricus bisporus</i> . <i>Food Packaging and Shelf Life</i> , 2022, 32, 100828.	7.5	22
4	Caffeic acid-grafted-chitosan/poly(lactic acid) film packaging enhances the postharvest quality of <i>Agaricus bisporus</i> by regulating membrane lipid metabolism. <i>Food Research International</i> , 2022, 158, 111557.	6.2	20
5	Dietary intake of mixture coarse cereals prevents obesity by altering the gut microbiota in high-fat diet fed mice. <i>Food and Chemical Toxicology</i> , 2021, 147, 111901.	3.6	34
6	Inhibitory effects of β -D-glucan-type glycosidic polysaccharide from <i>Pleurotus eryngii</i> on dextran sodium sulfate-induced colitis in mice. <i>Food and Function</i> , 2021, 12, 3831-3841.	4.6	10
7	Characterization of soy protein isolate/ <i>Flammulina velutipes</i> polysaccharide hydrogel and its immunostimulatory effects on RAW264.7 cells. <i>Food and Chemical Toxicology</i> , 2021, 151, 112126.	3.6	12
8	Isolation, characterization and HepG-2 inhibition of a novel proteoglycan from <i>Flammulina velutipes</i> . <i>International Journal of Biological Macromolecules</i> , 2021, 189, 11-17.	7.5	7
9	A novel lactic acid bacterium for improving the quality and shelf life of whole wheat bread. <i>Food Control</i> , 2020, 109, 106914.	5.5	49
10	Prediction of soluble solid content of <i>Agaricus bisporus</i> during ultrasound-assisted osmotic dehydration based on hyperspectral imaging. <i>LWT - Food Science and Technology</i> , 2020, 122, 109030.	5.2	25
11	Preparation of newly identified polysaccharide from <i>Pleurotus eryngii</i> and its anti-inflammatory activities potential. <i>Journal of Food Science</i> , 2020, 85, 2822-2831.	3.1	13
12	Behavioral Changes in Glutenin Macropolymer Fermented by <i>Lactobacillus plantarum</i> LB-1 to Promote the Rheological and Gas Production Properties of Dough. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3585-3593.	5.2	20
13	Detection and identification of fungal growth on freeze-dried <i>Agaricus bisporus</i> using spectra and olfactory sensors. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3136-3146.	3.5	11
14	Concentrations of heavy metals in muscle and edible offal of pork in Nanjing city of China and related health risks. <i>Journal of Food Science</i> , 2020, 85, 493-499.	3.1	11
15	Characterization and functional evaluation of oat protein isolate- <i>Pleurotus ostreatus</i> β -D-glucan conjugates formed via Maillard reaction. <i>Food Hydrocolloids</i> , 2019, 87, 459-469.	10.7	134
16	Comparison of three different lipid removal cleanup techniques prior to the analysis of sulfonamide drug residues in porcine tissues. <i>Food Science and Nutrition</i> , 2019, 7, 3006-3016.	3.4	8
17	Ultrahigh-Pressure Liquid Chromatography-Quadrupole-Time-of-Flight Mass Spectrometry-Based Metabolomics Reveal the Mechanism of Methyl Jasmonate in Delaying the Deterioration of <i>Agaricus bisporus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8773-8782.	5.2	6
18	Interactions among Fungal Community, <i>Fusarium</i> Mycotoxins, and Components of Harvested Wheat under Simulated Storage Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8411-8418.	5.2	17

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19	Exogenous bacterial composition changes dominate flavor deterioration of dried carrots during storage. <i>Food and Chemical Toxicology</i> , 2019, 134, 110833.	3.6	10
20	Characterization of the physical properties and biological activity of chitosan films grafted with gallic acid and caffeic acid: A comparison study. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100401.	7.5	60
21	The antioxidant and antimicrobial activities of different phenolic acids grafted onto chitosan. <i>Carbohydrate Polymers</i> , 2019, 225, 115238.	10.2	120
22	Gastrointestinal fate and antioxidation of β -carotene emulsion prepared by oat protein isolate-Pleurotus ostreatus β -glucan conjugate. <i>Carbohydrate Polymers</i> , 2019, 221, 10-20.	10.2	57
23	Mass transfer characteristics during ultrasound-assisted osmotic dehydration of button mushroom (<i>Agaricus bisporus</i>). <i>Journal of Food Science and Technology</i> , 2019, 56, 2213-2223.	2.8	7
24	Identification of Bacterial Composition in Freeze-Dried <i>Agaricus bisporus</i> During Storage and the Resultant Odor Deterioration. <i>Frontiers in Microbiology</i> , 2019, 10, 349.	3.5	9
25	Effect of nanocomposite-based packaging on microstructure and energy metabolism of <i>Agaricus bisporus</i> . <i>Food Chemistry</i> , 2019, 276, 790-796.	8.2	40
26	Valid evaluation of volatile flavor composition of fresh and dehydrated <i>Tuber indicum</i> with different drying methods. <i>CYTA - Journal of Food</i> , 2018, 16, 413-421.	1.9	9
27	<i>Flammulina velutipes</i> polysaccharides improve scopolamine-induced learning and memory impairment in mice by modulating gut microbiota composition. <i>Food and Function</i> , 2018, 9, 1424-1432.	4.6	50
28	Impacts of Dietary <i>Pleurotus eryngii</i> Polysaccharide on Nutrient Digestion, Metabolism, and Immune Response of the Small Intestine and Colon—An iTRAQ-Based Proteomic Analysis. <i>Proteomics</i> , 2018, 18, e1700443.	2.2	15
29	Effect of nanocomposite packaging on postharvest senescence of <i>Flammulina velutipes</i> . <i>Food Chemistry</i> , 2018, 246, 414-421.	8.2	55
30	Variation of volatile terpenes in the edible fungi mycelia <i>Flammulina velutipes</i> and communications in fungus-mite interactions. <i>Food Research International</i> , 2018, 103, 150-155.	6.2	14
31	Thiol-rich polyhedral oligomeric silsesquioxane-modified magnetic nanoparticles for the highly efficient separation and preconcentration of Cd and Pb in food and water prior to ICP-OES determination. <i>Journal of Analytical Atomic Spectrometry</i> , 2018, 33, 1974-1980.	3.0	16
32	Multiangle discrimination of geographical origin of rice based on analysis of mineral elements and characteristic volatile components. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2088-2096.	2.7	23
33	Magnetic Solid-Phase Extraction for the Determination of Ochratoxin A in Wine and Beer by HPLC-FLD. <i>Current Analytical Chemistry</i> , 2018, 14, 129-134.	1.2	8
34	Speciation Changes of Three Toxic Elements in <i>Lentinus edodes</i> After Drying and Soaking. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12772.	2.0	7
35	Simultaneous determination of pesticide residues and antioxidants in blended oil using a liquid-liquid extraction combined with dispersive solid phase extraction method. <i>Food Chemistry</i> , 2017, 229, 347-353.	8.2	50
36	Analysis of volatile compounds in <i>L. edodes</i> blanched by hot water and microwave. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1680-1689.	2.7	16

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37	In vivo fermentation of a <i>Pleurotus eryngii</i> polysaccharide and its effects on fecal microbiota composition and immune response. <i>Food and Function</i> , 2017, 8, 1810-1821.	4.6	99
38	Antioxidant potential of edible mushroom (<i>Agaricus bisporus</i>) protein hydrolysates and their ultrafiltration fractions. <i>Food Chemistry</i> , 2017, 230, 58-67.	8.2	91
39	Protection mechanism of Se-containing protein hydrolysates from Se-enriched rice on Pb ²⁺ -induced apoptosis in PC12 and RAW264.7 cells. <i>Food Chemistry</i> , 2017, 219, 391-398.	8.2	46
40	Volatile components of white <i>Hypsizygus marmoreus</i> detected by electronic nose and HS-SPME-GC-MS: Influence of four drying methods. <i>International Journal of Food Properties</i> , 2017, 20, 2901-2910.	3.0	31
41	Non-volatile flavour components in <i>Lentinus edodes</i> after hot water blanching and microwave blanching. <i>International Journal of Food Properties</i> , 2017, 20, S2532-S2542.	3.0	31
42	Effect of the two drying approaches on the volatile profiles of button mushroom (<i>Agaricus bisporus</i>) by headspace GC-MS and electronic nose. <i>LWT - Food Science and Technology</i> , 2016, 72, 343-350.	5.2	100
43	Antioxidant and cytotoxicities of <i>Pleurotus eryngii</i> residue polysaccharides obtained by ultrafiltration. <i>LWT - Food Science and Technology</i> , 2016, 73, 108-116.	5.2	31
44	Development, physicochemical characterization and forming mechanism of <i>Flammulina velutipes</i> polysaccharide-based edible films. <i>Carbohydrate Polymers</i> , 2016, 152, 214-221.	10.2	44
45	Protective effects of Se-containing protein hydrolysates from Se-enriched rice against Pb ²⁺ -induced cytotoxicity in PC12 and RAW264.7 cells. <i>Food Chemistry</i> , 2016, 202, 396-403.	8.2	40
46	Identification of flavonoids from <i>Flammulina velutipes</i> and its neuroprotective effect on pheochromocytoma-12 cells. <i>Food Chemistry</i> , 2016, 204, 274-282.	8.2	32
47	Effect of hot air drying on volatile compounds of <i>Flammulina velutipes</i> detected by HS-SPME-GC-MS and electronic nose. <i>Food Chemistry</i> , 2016, 196, 860-866.	8.2	163
48	Separation and speciation analysis of zinc from <i>Flammulina velutipes</i> . <i>Journal of Food and Drug Analysis</i> , 2015, 23, 630-635.	1.9	10
49	The influence of four drying methods on nonvolatile taste components of White <i>Hypsizygus marmoreus</i> . <i>European Food Research and Technology</i> , 2015, 240, 823-830.	3.3	27
50	Immunopotential of <i>Pleurotus eryngii</i> (DC. ex Fr.) Quel. <i>Journal of Ethnopharmacology</i> , 2014, 153, 604-614.	4.1	17
51	Purification, characterization and antitumor activity of polysaccharides from <i>Pleurotus eryngii</i> residue. <i>Carbohydrate Polymers</i> , 2014, 114, 297-305.	10.2	126
52	Comparison of Freeze-Drying and Freeze-Drying Combined with Microwave Vacuum Drying Methods on Drying Kinetics and Rehydration Characteristics of Button Mushroom (<i>Agaricus bisporus</i>) Slices. <i>Food and Bioprocess Technology</i> , 2014, 7, 1629-1639.	4.7	51
53	Changes in non-volatile taste components of button mushroom (<i>Agaricus bisporus</i>) during different stages of freeze drying and freeze drying combined with microwave vacuum drying. <i>Food Chemistry</i> , 2014, 165, 547-554.	8.2	128
54	Comparison of Freeze-Drying with Three Different Combinations of Drying Methods and Their Influence on Colour, Texture, Microstructure and Nutrient Retention of Button Mushroom (<i>Agaricus</i>)		