

# Pei-Jun Li

## List of Publications by Year in descending order

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44  
papers

1,439  
citations

304368

22  
h-index

329751

37  
g-index

44  
all docs

44  
docs citations

44  
times ranked

1135  
citing authors

#	ARTICLE	IF	CITATIONS
1	The function and mechanism of lactic acid bacteria in the reduction of toxic substances in food: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5950-5963.	5.4	12
2	An insight into the changes in the microbial community of Kantuan sliced chicken during storage at different temperatures. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
3	Effects of Different Ionic Polysaccharides in Cooked Lean Pork Batters on Intestinal Health in Mice. <i>Foods</i> , 2022, 11, 1372.	1.9	5
4	Modulating the aggregation of myofibrillar protein to alleviate the textural deterioration of protein gels at high temperature: The effect of hydrophobic interactions. <i>Food Chemistry</i> , 2021, 341, 128274.	4.2	36
5	Insight into the mechanism of decreasing N-nitrosodimethylamine by <i>Lactobacillus pentosus</i> R3 in a model system. <i>Food Control</i> , 2021, 121, 107534.	2.8	14
6	Substitute salts influencing the formation of PAHs in sodium-reduced bacon relevant to Maillard reactions. <i>Food Control</i> , 2021, 121, 107631.	2.8	17
7	N-nitrosodimethylamine reduction by <i>Lactobacillus pentosus</i> R3 in fermented cooked sausages. <i>Food Control</i> , 2021, 124, 107869.	2.8	9
8	Effects of low voltage electrostatic field on the microstructural damage and protein structural changes in prepared beef steak during the freezing process. <i>Meat Science</i> , 2021, 179, 108527.	2.7	33
9	Glutathione-mediated formation of disulfide bonds modulates the properties of myofibrillar protein gels at different temperatures. <i>Food Chemistry</i> , 2021, 364, 130356.	4.2	29
10	Combined Effect of High-Pressure Processing with Spice Extracts on Quality of Low-Salt Sausage during Refrigerated Storage. <i>Foods</i> , 2021, 10, 2610.	1.9	4
11	Water holding capacity of sodium-reduced chicken breast myofibrillar protein gel as affected by combined $\text{CaCl}_2$ and high-pressure processing. <i>International Journal of Food Science and Technology</i> , 2020, 55, 601-609.	1.3	19
12	Sucrose enhances colour formation in dry sausages by up-regulating gene expression of nitric oxide synthase in <i>Staphylococcus vitulinus</i> . <i>International Journal of Food Microbiology</i> , 2020, 315, 108419.	2.1	12
13	Compensation of high-pressure processing for the solubility of sodium-reduced chicken breast myosin with three anion types of potassium salts. <i>Poultry Science</i> , 2020, 99, 1717-1723.	1.5	5
14	Theoretical basis of nitrosomyoglobin formation in a dry sausage model by coagulase-negative staphylococci: Behavior and expression of nitric oxide synthase. <i>Meat Science</i> , 2020, 161, 108022.	2.7	13
15	Gastrointestinal digestion and cecal fermentation of a mixed gel of lean pork meat and resistant starch in mice. <i>Food and Function</i> , 2020, 11, 6834-6842.	2.1	3
16	Zein/carboxymethyl dextrin nanoparticles stabilized pickering emulsions as delivery vehicles: Effect of interfacial composition on lipid oxidation and in vitro digestion. <i>Food Hydrocolloids</i> , 2020, 108, 106020.	5.6	95
17	Insight into the mechanism of textural deterioration of myofibrillar protein gels at high temperature conditions. <i>Food Chemistry</i> , 2020, 330, 127186.	4.2	57
18	Effect of salt mixture on flavor of reduced-sodium restructured bacon with ultrasound treatment. <i>Food Science and Nutrition</i> , 2020, 8, 3857-3871.	1.5	17

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19	Origin of high-pressure induced changes in the properties of reduced-sodium chicken myofibrillar protein gels containing CaCl <sub>2</sub> : Physicochemical and molecular modification perspectives. <i>Food Chemistry</i> , 2020, 319, 126535.	4.2	45
20	Application of ultrasound-assisted and tumbling dry-curing techniques for reduced-sodium bacon. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14607.	0.9	17
21	Nitrosylmyoglobin formation in meat by <i>Lactobacillus fermentum</i> AS1.1880 is due to its nitric oxide synthase activity. <i>Meat Science</i> , 2020, 166, 108122.	2.7	10
22	Effect of <i>Lactobacillus plantarum</i> and <i>Staphylococcus xylosus</i> on flavour development and bacterial communities in Chinese dry fermented sausages. <i>Food Research International</i> , 2020, 135, 109247.	2.9	114
23	Effect of resistant corn starch on the thermal gelling properties of chicken breast myosin. <i>Food Hydrocolloids</i> , 2019, 96, 681-687.	5.6	29
24	Amelioration of Growth Performance, Lipid Accumulation, and Intestinal Health in Mice by a Cooked Mixture of Lean Meat and Resistant Starch. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801364.	1.5	17
25	Effects of High Hydrostatic Pressure on the Properties of Heat-Induced Wheat Gluten Gels. <i>Food and Bioprocess Technology</i> , 2019, 12, 220-227.	2.6	27
26	High-Pressure Pretreatment to Improve the Water Retention of Sodium-Reduced Frozen Chicken Breast Gels with Two Organic Anion Types of Potassium Salts. <i>Food and Bioprocess Technology</i> , 2018, 11, 526-535.	2.6	18
27	Decrease of N-nitrosodimethylamine and N-nitrosodiethylamine by <i>Lactobacillus pentosus</i> R3 is associated with surface-layer proteins. <i>Annals of Microbiology</i> , 2018, 68, 27-34.	1.1	4
28	Effect of inoculating <i>Lactobacillus pentosus</i> R3 on N-nitrosamines and bacterial communities in dry fermented sausages. <i>Food Control</i> , 2018, 87, 126-134.	2.8	40
29	Effect of sodium alginate with three molecular weight forms on the water holding capacity of chicken breast myosin gel. <i>Food Chemistry</i> , 2018, 239, 1134-1142.	4.2	81
30	Potential use of multispectral imaging technology to identify moisture content and water holding capacity in cooked pork sausages. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1832-1838.	1.7	12
31	Combined effect of CaCl <sub>2</sub> and high pressure processing on the solubility of chicken breast myofibrillar proteins under sodium-reduced conditions. <i>Food Chemistry</i> , 2018, 269, 236-243.	4.2	48
32	Protective role of <i>Lactobacillus fermentum</i> R6 against <i>Clostridium perfringens</i> in vitro and in chicken breast meat under temperature abuse conditions. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 117-123.	2.7	7
33	Conformational changes induced by high-pressure homogenization inhibit myosin filament formation in low ionic strength solutions. <i>Food Research International</i> , 2016, 85, 1-9.	2.9	110
34	Formation of red myoglobin derivatives and inhibition of spoilage bacteria in raw meat batters by lactic acid bacteria and <i>Staphylococcus xylosus</i> . <i>LWT - Food Science and Technology</i> , 2016, 68, 251-257.	2.5	49
35	Effects of High-Pressure Processing on the Cooking Loss and Gel Strength of Chicken Breast Actomyosin Containing Sodium Alginate. <i>Food and Bioprocess Technology</i> , 2014, 7, 3608-3617.	2.6	41
36	Physicochemical and antioxidant properties of Maillard reaction products formed by heating whey protein isolate and reducing sugars. <i>International Journal of Dairy Technology</i> , 2014, 67, 220-228.	1.3	44

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37	Antioxidant capacity of maillard reaction products formed by a porcine plasma protein hydrolysate-sugar model system as related to chemical characteristics. <i>Food Science and Biotechnology</i> , 2014, 23, 33-41.	1.2	36
38	Contribution of Three Ionic Types of Polysaccharides to the Thermal Gelling Properties of Chicken Breast Myosin. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2655-2662.	2.4	50
39	Effects of high pressure processing on the thermal gelling properties of chicken breast myosin containing I <sup>g</sup> -carrageenan. <i>Food Hydrocolloids</i> , 2014, 40, 262-272.	5.6	131
40	The Effectiveness of Cryoprotectants in Inhibiting Multiple Freeze-Thaw-Induced Functional and Rheological Changes in the Myofibrillar Proteins of Common Carp ( <i>Cyprinus carpio</i> ) Surimi. <i>Food Biophysics</i> , 2013, 8, 302-310.	1.4	39
41	Formation and identification of nitrosylmyoglobin by <i>Staphylococcus xylosum</i> in raw meat batters: A potential solution for nitrite substitution in meat products. <i>Meat Science</i> , 2013, 93, 67-72.	2.7	57
42	Inhibition of frozen storage-induced oxidation and structural changes in myofibril of common carp ( <i>Cyprinus carpio</i> ) surimi by cryoprotectant and hydrolysed whey protein addition. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1916-1923.	1.3	31
43	Study on the Molecular Mobility in the Polyamide/SrFeO Composites by In Situ Infrared Spectroscopy. <i>Journal of Macromolecular Science - Physics</i> , 2012, 51, 1883-1891.	0.4	0
44	Unique Shear Flow Rheological Characterization of Nylon 6 and Its Nylon 610-Based Blends. <i>International Journal of Polymer Analysis and Characterization</i> , 2008, 13, 441-446.	0.9	0