

Fei Liu

List of Publications by Year in descending order

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81
papers

3,207
citations

147801

31
h-index

161849

54
g-index

81
all docs

81
docs citations

81
times ranked

3455
citing authors

#	ARTICLE	IF	CITATIONS
1	High protein and high oil emulsions: Phase diagram, stability and interfacial adsorption. <i>LWT - Food Science and Technology</i> , 2022, 153, 112464.	5.2	4
2	Modulating physicochemical properties of collagen films by cross-linking with glutaraldehyde at varied pH values. <i>Food Hydrocolloids</i> , 2022, 124, 107270.	10.7	32
3	Calcium spraying for fabricating collagen-alginate composite films with excellent wet mechanical properties. <i>Food Hydrocolloids</i> , 2022, 124, 107340.	10.7	12
4	Collagen Fibril-Assembled Skin-Simulated Membrane for Continuous Molecular Separation. <i>ACS Applied Materials & Interfaces</i> , 2022, 14, 7358-7368.	8.0	9
5	Customization of liquid-core sodium alginate beads by molecular engineering. <i>Carbohydrate Polymers</i> , 2022, 284, 119047.	10.2	12
6	Effects of Zn-Enriched <i>Bifidobacterium longum</i> on the Growth and Reproduction of Rats. <i>Nutrients</i> , 2022, 14, 783.	4.1	4
7	Latent variable point-to-point iterative learning model predictive control via reference trajectory updating. <i>European Journal of Control</i> , 2022, 65, 100631.	2.6	5
8	Reducing synthetic colorants release from alginate-based liquid-core beads with a zein shell. <i>Food Chemistry</i> , 2022, 384, 132493.	8.2	3
9	Effect of calcium ions on the freeze-drying survival of probiotic encapsulated in sodium alginate. <i>Food Hydrocolloids</i> , 2022, 130, 107668.	10.7	20
10	The improvement of texture properties and storage stability for kappa carrageenan in developing vegan gummy candies. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3693-3702.	3.5	9
11	The dual effect of shellac on survival of spray-dried <i>Lactobacillus rhamnosus</i> GG microcapsules. <i>Food Chemistry</i> , 2022, 389, 132999.	8.2	13
12	Study on the Pasting Properties of Indica and Japonica Waxy Rice. <i>Foods</i> , 2022, 11, 1132.	4.3	5
13	Thermo-mechanical response of liquid-core beads as affected by alginate molecular structure. <i>Food Hydrocolloids</i> , 2022, 131, 107777.	10.7	5
14	Regulating the Physicochemical Properties of Chitosan Films through Concentration and Neutralization. <i>Foods</i> , 2022, 11, 1657.	4.3	7
15	Regulator RcsB Controls Prodigiosin Synthesis and Various Cellular Processes in <i>Serratia marcescens</i> JNB5-1. <i>Applied and Environmental Microbiology</i> , 2021, 87, .	3.1	13
16	Biochar/Kevlar Nanofiber Mixed Matrix Nanofiltration Membranes with Enhanced Dye/Salt Separation Performance. <i>Membranes</i> , 2021, 11, 443.	3.0	7
17	Effect of transglutaminase crosslinking on solubility property and mechanical strength of gelatin-zein composite films. <i>Food Hydrocolloids</i> , 2021, 116, 106649.	10.7	54
18	Collagen peptides with DPP-IV inhibitory activity from sheep skin and their stability to in vitro gastrointestinal digestion. <i>Food Bioscience</i> , 2021, 42, 101161.	4.4	16

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19	Influence of softwood cellulose fiber and chitosan on the film-forming properties of collagen fiber. <i>Food Bioscience</i> , 2021, 42, 101056.	4.4	8
20	Promoting the Calcium-Uptake Bioactivity of Casein Phosphopeptides in vitro and in vivo. <i>Frontiers in Nutrition</i> , 2021, 8, 743791.	3.7	7
21	Controlled release of antioxidants from active food packaging: A review. <i>Food Hydrocolloids</i> , 2021, 120, 106992.	10.7	83
22	Developing new products with kernel partial least squares model inversion. <i>Computers and Chemical Engineering</i> , 2021, 155, 107537.	3.8	8
23	Film-forming properties of guar gum, tara gum and locust bean gum. <i>Food Hydrocolloids</i> , 2020, 98, 105007.	10.7	72
24	Effect of pre-treatment temperatures on the film-forming properties of collagen fiber dispersions. <i>Food Hydrocolloids</i> , 2020, 107, 105326.	10.7	31
25	Facile preparation of collagen fiber-glycerol-carboxymethyl cellulose composite film by immersing method. <i>Carbohydrate Polymers</i> , 2020, 229, 115429.	10.2	27
26	Colorimetric detection toward halide ions by a silver nanocluster hydrogel. <i>Talanta</i> , 2020, 211, 120717.	5.5	17
27	Latent variable iterative learning model predictive control for multivariable control of batch processes. <i>Journal of Process Control</i> , 2020, 94, 1-11.	3.3	20
28	Improvement on properties of collagen casing films by aging treatment after oil coating. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100519.	7.5	4
29	Regulation of nano-encapsulated tea polyphenol release from gelatin films with different Bloom values. <i>Food Hydrocolloids</i> , 2020, 108, 106045.	10.7	46
30	Improvement of the water resistance and ductility of gelatin film by zein. <i>Food Hydrocolloids</i> , 2020, 105, 105804.	10.7	100
31	Batch-to-Batch and Within-Batch Input Trajectory Adjustment Based on the Probabilistic Latent Variable Model. <i>Industrial & Engineering Chemistry Research</i> , 2020, 59, 5000-5009.	3.7	2
32	Improvement in physicochemical properties of collagen casings by glutaraldehyde cross-linking and drying temperature regulating. <i>Food Chemistry</i> , 2020, 318, 126404.	8.2	42
33	Versatile preparation of spherically and mechanically controllable liquid-core-shell alginate-based bead through interfacial gelation. <i>Carbohydrate Polymers</i> , 2020, 236, 115980.	10.2	20
34	Fabrication of films with tailored properties by regulating the swelling of collagen fiber through pH adjustment. <i>Food Hydrocolloids</i> , 2020, 108, 106016.	10.7	23
35	Input Trajectory Adjustment within Batch Runs Based on Latent Variable Models. <i>Industrial & Engineering Chemistry Research</i> , 2019, 58, 15562-15572.	3.7	4
36	Tailoring physicochemical properties of chitosan films and their protective effects on meat by varying drying temperature. <i>Carbohydrate Polymers</i> , 2019, 212, 150-159.	10.2	38

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37	Preparation of chitosan films by neutralization for improving their preservation effects on chilled meat. <i>Food Hydrocolloids</i> , 2019, 90, 50-61.	10.7	103
38	Study on the emulsifying stability and interfacial adsorption of pea proteins. <i>Food Hydrocolloids</i> , 2019, 88, 247-255.	10.7	110
39	Effect of aging treatment on the physicochemical properties of collagen films. <i>Food Hydrocolloids</i> , 2019, 87, 436-447.	10.7	58
40	Bioactive peptide isolated from casein phosphopeptides promotes calcium uptake <i>in vitro</i> and <i>in vivo</i> . <i>Food and Function</i> , 2018, 9, 2251-2260.	4.6	43
41	Antimicrobial Carvacrol in Solution Blow-Spun Fish Skin Gelatin Nanofibers. <i>Journal of Food Science</i> , 2018, 83, 984-991.	3.1	19
42	Effects of casein phosphopeptides on calcium absorption and metabolism bioactivity <i>in vitro</i> and <i>in vivo</i> . <i>Food and Function</i> , 2018, 9, 5220-5229.	4.6	24
43	Preparation of Fish Skin Gelatin-Based Nanofibers Incorporating Cinnamaldehyde by Solution Blow Spinning. <i>International Journal of Molecular Sciences</i> , 2018, 19, 618.	4.1	24
44	Bioactive Peptides Isolated from Casein Phosphopeptides Enhance Calcium and Magnesium Uptake in Caco-2 Cell Monolayers. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2307-2314.	5.2	41
45	Solution Blow Spinning of Food-Grade Gelatin Nanofibers. <i>Journal of Food Science</i> , 2017, 82, 1402-1411.	3.1	14
46	Characterization of film-forming solutions and films incorporating free and nanoencapsulated tea polyphenol prepared by gelatins with different Bloom values. <i>Food Hydrocolloids</i> , 2017, 72, 381-388.	10.7	20
47	Physicochemical stability of β -carotene and α -tocopherol enriched nanoemulsions: Influence of carrier oil, emulsifier and antioxidant. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 529, 550-559.	4.7	47
48	Physicochemical properties of β -carotene and eugenol co-encapsulated flax seed oil powders using OSA starches as wall material. <i>Food Hydrocolloids</i> , 2017, 73, 274-283.	10.7	61
49	Controlled-release of tea polyphenol from gelatin films incorporated with different ratios of free/nanoencapsulated tea polyphenols into fatty food simulants. <i>Food Hydrocolloids</i> , 2017, 62, 212-221.	10.7	117
50	Study of combined effects of glycerol and transglutaminase on properties of gelatin films. <i>Food Hydrocolloids</i> , 2017, 65, 1-9.	10.7	105
51	Preparation of Zein Fibers Using Solution Blow Spinning Method. <i>Journal of Food Science</i> , 2016, 81, N3015-N3025.	3.1	21
52	pH and temperature stability of (α)-epigallocatechin-3-gallate- β -cyclodextrin inclusion complex-loaded chitosan nanoparticles. <i>Carbohydrate Polymers</i> , 2016, 149, 340-347.	10.2	26
53	Effect of Type of Plasticizers on Mechanical and Water Barrier Properties of Transglutaminase Cross-Linked Zein-Oleic Acid Composite Films. <i>International Journal of Food Engineering</i> , 2016, 12, 365-376.	1.5	10
54	Chitosan/sulfobutylether- β -cyclodextrin nanoparticles as a potential approach for tea polyphenol encapsulation. <i>Food Hydrocolloids</i> , 2016, 57, 291-300.	10.7	75

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55	Tailoring physical properties of transglutaminase-modified gelatin films by varying drying temperature. <i>Food Hydrocolloids</i> , 2016, 58, 20-28.	10.7	96
56	Bactericidal action mechanism of negatively charged food grade clove oil nanoemulsions. <i>Food Chemistry</i> , 2016, 197, 75-83.	8.2	124
57	Microwave-assisted ultrafast synthesis of silver nanoparticles for detection of Hg ²⁺ . <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2016, 153, 206-211.	3.9	35
58	Influence of carrier oil type, particle size on in vitro lipid digestion and eugenol release in emulsion and nanoemulsions. <i>Food Hydrocolloids</i> , 2016, 52, 415-422.	10.7	74
59	Preparation of Gelatin Films Incorporated with Tea Polyphenol Nanoparticles for Enhancing Controlled-Release Antioxidant Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3987-3995.	5.2	109
60	Effect of sodium acetate and drying temperature on physicochemical and thermomechanical properties of gelatin films. <i>Food Hydrocolloids</i> , 2015, 45, 140-149.	10.7	76
61	Physicochemical and morphological properties of size-controlled chitosan-tripolyphosphate nanoparticles. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015, 465, 137-146.	4.7	168
62	Characterization of tara gum edible films incorporated with bulk chitosan and chitosan nanoparticles: A comparative study. <i>Food Hydrocolloids</i> , 2015, 44, 309-319.	10.7	201
63	The effect of high moisture heat-acid treatment on the structure and digestion property of normal maize starch. <i>Food Chemistry</i> , 2014, 159, 222-229.	8.2	69
64	Physicochemical and thermomechanical characterization of tara gum edible films: Effect of polyols as plasticizers. <i>Carbohydrate Polymers</i> , 2014, 111, 359-365.	10.2	97
65	Design and Characterization of Controlled-Release Edible Packaging Films Prepared with Synergistic Whey-Protein Polysaccharide Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5824-5833.	5.2	35
66	Transfer Matrix Modeling of Synthetic-Jet Actuators. <i>Journal of Fluid Science and Technology</i> , 2012, 7, 209-223.	0.6	0
67	Binding properties of apoferritin to nicotinamide and calcium. <i>European Food Research and Technology</i> , 2012, 235, 893-899.	3.3	4
68	Synergistic effects of whey protein-polysaccharide complexes on the controlled release of lipid-soluble and water-soluble vitamins in W ₁ /O/W ₂ double emulsion systems. <i>International Journal of Food Science and Technology</i> , 2012, 47, 248-254.	2.7	61
69	Progress on Active Control of Open Cavities. , 2011, , .		3
70	Shear Layer Time-Delay Correction Using a Non-Intrusive Acoustic Point Source. <i>International Journal of Aeroacoustics</i> , 2011, 10, 497-530.	1.3	25
71	Experimental Study of Adaptive Control of High-Speed Flow-Induced Cavity Oscillations. <i>Journal of Fluid Science and Technology</i> , 2011, 6, 701-716.	0.6	4
72	Study of the physicochemical properties of the BSA: flavonoid nanoparticle. <i>European Food Research and Technology</i> , 2011, 233, 275-283.	3.3	21

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73	Comparison of Microphone Array Processing Techniques for Aeroacoustic Measurements. International Journal of Aeroacoustics, 2010, 9, 733-761.	1.3	27
74	Demonstration of a wireless, self-powered, electroacoustic liner system. Journal of the Acoustical Society of America, 2009, 125, 873-881.	1.1	21
75	Uncertainty Analysis of the Standard Delay-and-Sum Beamformer and Array Calibration. , 2009, , .		3
76	A Comparative Study of a 1/4-Scale Gulfstream G550 Aircraft Nose Gear Model. , 2009, , .		39
77	Acoustic energy harvesting using an electromechanical Helmholtz resonator. Journal of the Acoustical Society of America, 2008, 123, 1983-1990.	1.1	136
78	An Analysis of Different Measurement Techniques for Airfoil Trailing Edge Noise. , 2008, , .		10
79	A multiple degree of freedom electromechanical Helmholtz resonator. Journal of the Acoustical Society of America, 2007, 122, 291-301.	1.1	55
80	Optimization of an Electromechanical Helmholtz Resonator. , 2006, , .		11
81	A Self-Powered Wireless Active Acoustic Liner. , 2006, , .		3