Zhen-Yu Chen

List of Publications by Year
in descending order

128 papers	7,501 citations	61857 43 h-index	56606 83 g-index
129 all docs	129 docs citations	129 times ranked	8354 citing authors

#	Article	IF	Citations
1	Degradation of Green Tea Catechins in Tea Drinks. Journal of Agricultural and Food Chemistry, 2001, 49, 477-482.	2.4	407
2	Theaflavins in Black Tea and Catechins in Green Tea Are Equally Effective Antioxidants. Journal of Nutrition, 2001, 131, 2248-2251.	1.3	392
3	High Î±-linolenic acid flaxseed (Linum usitatissimum):some nutritional properties in humans. British Journal of Nutrition, 1993, 69, 443-453.	1.2	377
4	Stability of Green Tea Catechins. Journal of Agricultural and Food Chemistry, 1997, 45, 4624-4628.	2.4	375
5	Stability of tea theaflavins and catechins. Food Chemistry, 2003, 83, 189-195.	4.2	267
6	Jasmine Green Tea Epicatechins Are Hypolipidemic in Hamsters (Mesocricetus auratus) Fed a High Fat Diet. Journal of Nutrition, 1999, 129, 1094-1101.	1.3	246
7	Characterization of antioxidants present in hawthorn fruits. Journal of Nutritional Biochemistry, 2001, 12, 144-152.	1.9	232
8	Cholesterol-Lowering Nutraceuticals and Functional Foods. Journal of Agricultural and Food Chemistry, 2008, 56, 8761-8773.	2.4	222
9	Anti-hypertensive Nutraceuticals and Functional Foods. Journal of Agricultural and Food Chemistry, 2009, 57, 4485-4499.	2.4	186
10	Cyclooxygenase-2â€“Derived Prostaglandin F _{2Î±} Mediates Endothelium-Dependent Contractions in the Aortae of Hamsters With Increased Impact During Aging. Circulation Research, 2009, 104, 228-235.	2.0	185
11	Stabilizing Effect of Ascorbic Acid on Green Tea Catechins. Journal of Agricultural and Food Chemistry, 1998, 46, 2512-2516.	2.4	159
12	Comparison of antioxidant activity and bioavailability of tea epicatechins with their epimers. British Journal of Nutrition, 2004, 91, 873-881.	1.2	155
13	Role and classification of cholesterol-lowering functional foods. Journal of Functional Foods, 2011, 3, 61-69.	1.6	148
14	Regeneration of Î±-Tocopherol in Human Low-Density Lipoprotein by Green Tea Catechin. Journal of Agricultural and Food Chemistry, 1999, 47, 2020-2025.	2.4	141
15	Biology of Ageing and Role of Dietary Antioxidants. BioMed Research International, 2014, 2014, 1-13.	0.9	131
16	Beneficial Effects of Dietary Polyphenols on High-Fat Diet-Induced Obesity Linking with Modulation of Gut Microbiota. Journal of Agricultural and Food Chemistry, 2020, 68, 33-47.	2.4	123
17	Plant Sterols: Chemical and Enzymatic Structural Modifications and Effects on Their Cholesterol-Lowering Activity. Journal of Agricultural and Food Chemistry, 2018, 66, 3047-3062.	2.4	117
18	Antioxidant activities of ginger extract and its constituents toward lipids. Food Chemistry, 2018, 239, 1117-1125.	4.2	115

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19	Blueberry extract prolongs lifespan of Drosophila melanogaster. Experimental Gerontology, 2012, 47, 170-178.	1.2	110
20	Inhibitory effects of jasmine green tea epicatechin isomers on free radical-induced lysis of red blood cells. Life Sciences, 1997, 61, 383-394.	2.0	107
21	Beneficial effects of tea water extracts on the body weight and gut microbiota in C57BL/6J mice fed with a high-fat diet. Food and Function, 2019, 10, 2847-2860.	2.1	101
22	Choosing hamsters but not rats as a model for studying plasma cholesterolâ€lowering activity of functional foods. Molecular Nutrition and Food Research, 2009, 53, 921-930.	1.5	99
23	Apple Polyphenols Extend the Mean Lifespan of Drosophila melanogaster. Journal of Agricultural and Food Chemistry, 2011, 59, 2097-2106.	2.4	97
24	Effect of phytosterols and their oxidation products on lipoprotein profiles and vascular function in hamster fed a high cholesterol diet. Atherosclerosis, 2011, 219, 124-133.	0.4	95
25	Structure-Specific Effects of Short-Chain Fatty Acids on Plasma Cholesterol Concentration in Male Syrian Hamsters. Journal of Agricultural and Food Chemistry, 2017, 65, 10984-10992.	2.4	93
26	Pharmacological basis and new insights of resveratrol action in the cardiovascular system. British Journal of Pharmacology, 2020, 177, 1258-1277.	2.7	93
27	Difference in flavonoid and isoflavone profile between soybean and soy leaf. Biomedicine and Pharmacotherapy, 2002, 56, 289-295.	2.5	86
28	Hawthorn Fruit Is Hypolipidemic in Rabbits Fed a High Cholesterol Diet. Journal of Nutrition, 2002, 132, 5-10.	1.3	85
29	Oxidative Stability of Conjugated Linoleic Acid Isomers. Journal of Agricultural and Food Chemistry, 2000, 48, 3072-3076.	2.4	81
30	Inhibition of Tumor-Induced Angiogenesis and Matrix-Metalloproteinase Expression in Confrontation Cultures of Embryoid Bodies and Tumor Spheroids by Plant Ingredients Used in Traditional Chinese Medicine. Laboratory Investigation, 2003, 83, 87-98.	1.7	79
31	Cholesterol-Lowering Activity of Tartary Buckwheat Protein. Journal of Agricultural and Food Chemistry, 2017, 65, 1900-1906.	2.4	73
32	Hypocholesterolemic activity of grape seed proanthocyanidin is mediated by enhancement of bile acid excretion and up-regulation of CYP7A1. Journal of Nutritional Biochemistry, 2010, 21, 1134-1139.	1.9	70
33	Hypocholesterolemic activity of hawthorn fruit is mediated by regulation of cholesterol-7Î±-hydroxylase and acyl CoA: cholesterol acyltransferase. Food Research International, 2002, 35, 885-891.	2.9	61
34	Inhibitory effect of jasmine green tea epicatechin isomers on LDL-oxidation. Journal of Nutritional Biochemistry, 1997, 8, 334-340.	1.9	60
35	Dietary calcium decreases plasma cholesterol by downâ€regulation of intestinal Niemannâ€“Pick C1 like 1 and microsomal triacylglycerol transport protein and upâ€regulation of CYP7A1 and ABCG 5/8 in hamsters. Molecular Nutrition and Food Research, 2011, 55, 247-258.	1.5	59
36	Baicalein and genistein display differential actions on estrogen receptor (ER) transactivation and apoptosis in MCF-7 cells. Cancer Letters, 2002, 187, 33-40.	3.2	58

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37	Î±-Linolenic acid but not conjugated linolenic acid is hypocholesterolaemic in hamsters. British Journal of Nutrition, 2005, 93, 433-438.	1.2	56
38	Unconjugated Bilirubin Mediates Heme Oxygenase-1â€“Induced Vascular Benefits in Diabetic Mice. Diabetes, 2015, 64, 1564-1575.	0.3	53
39	DPA n-3, DPA n-6 and DHA improve lipoprotein profiles and aortic function in hamsters fed a high cholesterol diet. Atherosclerosis, 2012, 221, 397-404.	0.4	49
40	Blueberry anthocyanins at doses of 0.5 and 1Â% lowered plasma cholesterol by increasing fecal excretion of acidic and neutral sterols in hamsters fed a cholesterol-enriched diet. European Journal of Nutrition, 2013, 52, 869-875.	1.8	49
41	Cranberry anthocyanin extract prolongs lifespan of fruit flies. Experimental Gerontology, 2015, 69, 189-195.	1.2	47
42	Dietary conjugated linoleic acid mixture affects the activity of intestinal acyl coenzyme A: cholesterol acyltransferase in hamsters. British Journal of Nutrition, 2000, 84, 935-941.	1.2	46
43	Endothelium-dependent contraction and direct relaxation induced by baicalein in rat mesenteric artery. European Journal of Pharmacology, 1999, 374, 41-47.	1.7	45
44	Blueberry and cranberry anthocyanin extracts reduce bodyweight and modulate gut microbiota in C57BL/6ÂJ mice fed with a high-fat diet. European Journal of Nutrition, 2021, 60, 2735-2746.	1.8	45
45	Plasma Cholesterol-Lowering Activity of Gingerol- and Shogaol-Enriched Extract Is Mediated by Increasing Sterol Excretion. Journal of Agricultural and Food Chemistry, 2014, 62, 10515-10521.	2.4	44
46	Antimicrobial activities of Asian ginseng, American ginseng, and notoginseng. Phytotherapy Research, 2020, 34, 1226-1236.	2.8	44
47	Sea buckthorn seed oil reduces blood cholesterol and modulates gut microbiota. Food and Function, 2019, 10, 5669-5681.	2.1	43
48	Epimerisation of tea polyphenols in tea drinks. Journal of the Science of Food and Agriculture, 2003, 83, 1617-1621.	1.7	41
49	Hypocholesterolemic activity of buckwheat flour is mediated by increasing sterol excretion and down-regulation of intestinal NPC1L1 and ACAT2. Journal of Functional Foods, 2014, 6, 311-318.	1.6	41
50	Oxidative Stability of Conjugated Linolenic Acids. Journal of Agricultural and Food Chemistry, 2009, 57, 4212-4217.	2.4	40
51	Cholesterol-Lowering Activity of Sesamin Is Associated with Down-Regulation on Genes of Sterol Transporters Involved in Cholesterol Absorption. Journal of Agricultural and Food Chemistry, 2015, 63, 2963-2969.	2.4	40
52	Re-characterization of three conjugated linolenic acid isomers by GCâ€“MS and NMR. Chemistry and Physics of Lipids, 2007, 145, 128-133.	1.5	38
53	Algal Sterols are as Effective as Î²-Sitosterol in Reducing Plasma Cholesterol Concentration. Journal of Agricultural and Food Chemistry, 2014, 62, 675-681.	2.4	38
54	Black rice extract extends the lifespan of fruit flies. Food and Function, 2012, 3, 1271.	2.1	37

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55	Capsaicinoids lower plasma cholesterol and improve endothelial function in hamsters. European Journal of Nutrition, 2013, 52, 379-388.	1.8	36
56	Baicalein inhibits DMBAâ€“DNA adduct formation by modulating CYP1A1 and CYP1B1 activities. Biomedicine and Pharmacotherapy, 2002, 56, 269-275.	2.5	34
57	Conjugated and non-conjugated octadecaenoic acids affect differently intestinal acyl coenzyme A: Cholesterol acyltransferase activity. Atherosclerosis, 2008, 198, 85-93.	0.4	34
58	7S protein is more effective than total soybean protein isolate in reducing plasma cholesterol. Journal of Functional Foods, 2017, 36, 18-26.	1.6	32
59	Fish Oil Is More Potent than Flaxseed Oil in Modulating Gut Microbiota and Reducing Trimethylamine-N-oxide-Exacerbated Atherogenesis. Journal of Agricultural and Food Chemistry, 2019, 67, 13635-13647.	2.4	31
60	Production of conjugated linoleic acids through KOH-catalyzed dehydration of ricinoleic acid. Chemistry and Physics of Lipids, 2002, 119, 23-31.	1.5	30
61	Purple sweet potato anthocyanin attenuates fat-induced mortality in Drosophila melanogaster. Experimental Gerontology, 2016, 82, 95-103.	1.2	30
62	Dietary Wheat Bran Oil Is Equally as Effective as Rice Bran Oil in Reducing Plasma Cholesterol. Journal of Agricultural and Food Chemistry, 2018, 66, 2765-2774.	2.4	30
63	Capsaicinoids but Not Their Analogue Capsinoids Lower Plasma Cholesterol and Possess Beneficial Vascular Activity. Journal of Agricultural and Food Chemistry, 2014, 62, 8415-8420.	2.4	29
64	Antioxidative activity of green tea catechin extract compared with that of rosemary extract. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1141-1145.	0.8	28
65	Identification and Characterization of Conjugated Linolenic Acid Isomers by Ag+-HPLC and NMR. Journal of Agricultural and Food Chemistry, 2006, 54, 9004-9009.	2.4	28
66	Isomerization of conjugated linolenic acids during methylation. Chemistry and Physics of Lipids, 2007, 150, 136-142.	1.5	28
67	An update on adding docosahexaenoic acid (DHA) and arachidonic acid (AA) to baby formula. Food and Function, 2013, 4, 1767.	2.1	28
68	Antioxidative activity of green tea catechin extract compared with that of rosemary extract. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1141-1145.	0.8	27
69	Antioxidant activity of tea theaflavins and methylated catechins in canola oil. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 269-274.	0.8	27
70	Cranberry anthocyanin as an herbal medicine lowers plasma cholesterol by increasing excretion of fecal sterols. Phytomedicine, 2018, 38, 98-106.	2.3	27
71	Antioxidant Activity of Capsaicinoid in Canola Oil. Journal of Agricultural and Food Chemistry, 2012, 60, 6230-6234.	2.4	26
72	Wild Melon Seed Oil Reduces Plasma Cholesterol and Modulates Gut Microbiota in Hypercholesterolemic Hamsters. Journal of Agricultural and Food Chemistry, 2020, 68, 2071-2081.	2.4	26

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73	Hawthorn fruit extract reduced trimethylamine-N-oxide (TMAO)-exacerbated atherogenesis in mice via anti-inflammation and anti-oxidation. Nutrition and Metabolism, 2021, 18, 6.	1.3	26
74	Oxidised cholesterol is more hypercholesterolaemic and atherogenic than non-oxidised cholesterol in hamsters. British Journal of Nutrition, 2008, 99, 749-755.	1.2	24
75	Microalga Decreases Plasma Cholesterol by Down-regulation of Intestinal NPC1L1, Hepatic LDL Receptor, and HMG-CoA Reductase. Journal of Agricultural and Food Chemistry, 2011, 59, 6790-6797.	2.4	24
76	Sesamin extends the mean lifespan of fruit flies. Biogerontology, 2013, 14, 107-119.	2.0	24
77	Plasma cholesterol-lowering activity of dietary dihydrocholesterol in hypercholesterolemia hamsters. Atherosclerosis, 2015, 242, 77-86.	0.4	24
78	Soybean germ oil reduces blood cholesterol by inhibiting cholesterol absorption and enhancing bile acid excretion. Food and Function, 2019, 10, 1836-1845.	2.1	24
79	Effect of baicalein and acetone extract ofScutellaria baicalensison canola oil oxidation. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 73-78.	0.8	23
80	Red Yeast Rice Increases Excretion of Bile Acids in Hamsters. Biomedical and Environmental Sciences, 2009, 22, 269-277.	0.2	23
81	Antioxidant activity of flavonoids isolated fromScutellaria rehderiana. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 807-813.	0.8	22
82	Ursolic acid alleviates hypercholesterolemia and modulates the gut microbiota in hamsters. Food and Function, 2020, 11, 6091-6103.	2.1	21
83	Preferential incorporation oftrans,trans-conjugated linoleic acid isomers into the liver of suckling rats. British Journal of Nutrition, 2002, 87, 253-260.	1.2	20
84	Dietary Î²-sitosterol is more potent in reducing plasma cholesterol than sesamin in hypercholesterolemia hamsters. European Journal of Lipid Science and Technology, 2017, 119, 1600349.	1.0	20
85	Ginger attenuates trimethylamine-N-oxide (TMAO)-exacerbated disturbance in cholesterol metabolism and vascular inflammation. Journal of Functional Foods, 2019, 52, 25-33.	1.6	20
86	Developmental and Reproductive Toxicity of Soybean Isoflavones to Immature SD Rats. Biomedical and Environmental Sciences, 2008, 21, 197-204.	0.2	19
87	Roles of Spicy Foods and Their Bioactive Compounds in Management of Hypercholesterolemia. Journal of Agricultural and Food Chemistry, 2018, 66, 8662-8671.	2.4	19
88	Metabolites of Gut Microbiota and Possible Implication in Development of Diabetes Mellitus. Journal of Agricultural and Food Chemistry, 2022, 70, 5945-5960.	2.4	19
89	Application of the balance method to determining accumulation, metabolism, and apparent oxidation of linoleic and Î±-linolenic acids in the pregnant rat. Metabolism: Clinical and Experimental, 1994, 43, 940-944.	1.5	18
90	Characterization of Antioxidants Present in Bitter Tea (Ligustrum pedunculare). Journal of Agricultural and Food Chemistry, 2002, 50, 7530-7535.	2.4	18

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91	DHA-rich marine microalga Schizochytrium mangrovei possesses anti-ageing effects on Drosophila melanogaster. Journal of Functional Foods, 2013, 5, 888-896.	1.6	18
92	Plasma triacylglycerolâ€lowering activity of citrus polymethoxylated flavones is mediated by modulating the genes involved in lipid metabolism in hamsters. European Journal of Lipid Science and Technology, 2016, 118, 147-156.	1.0	17
93	Do We No Longer Need To Worry about Dietary Cholesterol?. Journal of Agricultural and Food Chemistry, 2017, 65, 9931-9933.	2.4	17
94	Accumulation of polyunsaturates is decreased by weight-cycling: whole-body analysis in young, growing rats. British Journal of Nutrition, 1996, 75, 583-591.	1.2	13
95	Polyphenol extract and essential oil of Amomum tsao-ko equally alleviate hypercholesterolemia and modulate gut microbiota. Food and Function, 2021, 12, 12008-12021.	2.1	13
96	Short-term energy deficit causes net accumulation of linoleoyl-enriched triacylglycerols in rat liver. FEBS Letters, 1991, 280, 393-396.	1.3	11
97	Isomeric Distribution of Conjugated Linoleic Acids (CLA) in the Tissues of Layer Hens Fed a CLA Diet. Journal of Agricultural and Food Chemistry, 2003, 51, 5654-5660.	2.4	11
98	What Are Missing Parts in the Research Story of Trimethylamine-N-oxide (TMAO)?. Journal of Agricultural and Food Chemistry, 2017, 65, 5227-5228.	2.4	11
99	Vinegars but not acetic acid are effective in reducing plasma cholesterol in hamsters fed a high-cholesterol diet. Food and Function, 2020, 11, 2163-2172.	2.1	11
100	Early Postnatal Development in the Rat is Characterized by Accumulation of Highly Unsaturated Triacylglycerols. Pediatric Research, 1992, 31, 47-51.	1.1	10
101	Both Soybean and Kudzu Phytoestrogens Modify Favorably the Blood Lipoprotein Profile in Ovariectomized and Castrated Hamsters. Journal of Agricultural and Food Chemistry, 2006, 54, 4907-4912.	2.4	10
102	Dose-Dependent Increases in Liver Cholesterol but Not Plasma Cholesterol from Consumption of One to Five Whole Eggs and No Effects from Egg Whites on Liver or Plasma Cholesterol in Hamsters. Journal of Agricultural and Food Chemistry, 2018, 66, 12805-12814.	2.4	10
103	Cholesterol-lowering activity of protocatechuic acid is mediated by increasing the excretion of bile acids and modulating gut microbiota and producing short-chain fatty acids. Food and Function, 2021, 12, 11557-11567.	2.1	10
104	Preparation of flavanol-rich green tea extract by precipitation with AlCl3. Journal of the Science of Food and Agriculture, 2001, 81, 1034-1038.	1.7	9
105	Frequent Cholesterol Intake Up-regulates Intestinal NPC1L1, ACAT2, and MTP. Journal of Agricultural and Food Chemistry, 2010, 58, 5851-5857.	2.4	9
106	Guidelines for Research on Bioactive Constituents â€“ A Journal of Agricultural and Food Chemistry Perspective. Journal of Agricultural and Food Chemistry, 2015, 63, 8103-8105.	2.4	9
107	Blockage of hydroxyl group partially abolishes the cholesterol-lowering activity of Î²-sitosterol. Journal of Functional Foods, 2015, 12, 199-207.	1.6	9
108	Plasma cholesterol-raising potency of dietary free cholesterol versus cholesteryl ester and effect of Î²-sitosterol. Food Chemistry, 2015, 169, 277-282.	4.2	9

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109	Rutin and Quercetin Decrease Cholesterol in HepG2 Cells but Not Plasma Cholesterol in Hamsters by Oral Administration. Molecules, 2021, 26, 3766.	1.7	9
110	Peony seed oil decreases plasma cholesterol and favorably modulates gut microbiota in hypercholesterolemic hamsters. European Journal of Nutrition, 2022, 61, 2341-2356.	1.8	9
111	Linoleoyl-enriched triacylglycerol species increase in maternal liver during late pregnancy in the rat. Lipids, 1992, 27, 21-24.	0.7	8
112	Stability of Capsaicinoid Content at Raised Temperatures. Natural Product Communications, 2014, 9, 1934578X1400900.	0.2	8
113	Antioxidant Activity of Sesamin in Canola Oil. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 511-516.	0.8	7
114	Cholesterol side chain analogs but not its ether analogs possess cholesterol-lowering activity. Food and Function, 2015, 6, 630-634.	2.1	7
115	Plasma cholesterol-lowering activity of piperine is mediated by inhibition on cholesterol absorption via down-regulation of intestinal ACAT2 and MTP. Journal of Functional Foods, 2018, 49, 465-471.	1.6	7
116	Potential of crocodile blood as a medication and dietary supplement: A systemic review. Clinical and Experimental Pharmacology and Physiology, 2021, 48, 1043-1058.	0.9	7
117	Fatty acid moieties have little effect on cholesterolâ€lowering potency of plant sterol esters. European Journal of Lipid Science and Technology, 2015, 117, 579-588.	1.0	6
118	Cholesteryl Ester Species Differently Elevate Plasma Cholesterol in Hamsters. Journal of Agricultural and Food Chemistry, 2013, 61, 11041-11047.	2.4	5
119	Effect of Î³-oryzanol on oxygen consumption and fatty acids changes of canola oil. LWT - Food Science and Technology, 2022, 160, 113275.	2.5	5
120	Quantification and characterization of aortic cholesterol in rabbits fed a high-cholesterol diet. International Journal of Food Sciences and Nutrition, 2005, 56, 359-366.	1.3	4
121	Antioxidant Activity of Piceatannol in Canola Oil. European Journal of Lipid Science and Technology, 2021, 123, 2000398.	1.0	4
122	Isoflavones enhance the plasma cholesterol-lowering activity of 7S protein in hypercholesterolemic hamsters. Food and Function, 2019, 10, 7378-7386.	2.1	3
123	Quantification of breast milk trans fatty acids and trans fat intake by Hong Kong lactating women. European Journal of Clinical Nutrition, 2020, 74, 765-774.	1.3	3
124	Hypolipidemic Activity of Green Tea Epicatechins. ACS Symposium Series, 2000, , 156-164.	0.5	1
125	Food Frontiers: An academically sponsored new journal. Food Frontiers, 2020, 1, 3-5.	3.7	1
126	Accumulation and apparent oxidation of cis,trans-18 : 2 isomers relative to linoleic acid in rats. British Journal of Nutrition, 2001, 86, 249-255.	1.2	0

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127	The effect of dietary nâ€3 fatty acid deficiency on BDNF expression and spatial learning behavior in rats. FASEB Journal, 2006, 20, A1002.	0.2	0
128	Application of phytosterols in management of plasma cholesterol. , 2022, , 329-351.		0