

# Hong-Yan Li

## List of Publications by Year in descending order

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Version: 2024-02-01

60  
papers

2,054  
citations

304602

22  
h-index

243529

44  
g-index

62  
all docs

62  
docs citations

62  
times ranked

2726  
citing authors

#	ARTICLE	IF	CITATIONS
1	The synergistic and antagonistic antioxidant interactions of dietary phytochemical combinations. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5658-5677.	5.4	41
2	Antioxidant interactions between hydrophilic and lipophilic phytochemicals are influenced by their ratios and total concentrations. <i>Food Bioscience</i> , 2022, 45, 101465.	2.0	5
3	Whole mulberry leaves as a promising functional food: From the alteration of phenolic compounds during spray drying and in vitro digestion. <i>Journal of Food Science</i> , 2022, 87, 1230-1243.	1.5	4
4	Interactions among dietary phytochemicals and nutrients: Role of cell membranes. <i>Trends in Food Science and Technology</i> , 2022, 124, 38-50.	7.8	7
5	Antioxidant activity of delphinidin and pelargonidin: Theory and practice. <i>Journal of Food Biochemistry</i> , 2022, 46, e14192.	1.2	2
6	Antioxidant interactions among hydrophilic and lipophilic dietary phytochemicals based on inhibition of low-density lipoprotein and DNA damage. <i>Journal of Food Biochemistry</i> , 2022, 46, .	1.2	2
7	Synergistic antioxidant effects of phenolic acids and carotenes on H <sub>2</sub> O <sub>2</sub> -induced H9c2 cells: Role of cell membrane transporters. <i>Food Chemistry</i> , 2021, 341, 128000.	4.2	17
8	Do short chain fatty acids and phenolic metabolites of the gut have synergistic anti-inflammatory effects? New insights from a TNF- $\alpha$ -induced Caco-2 cell model. <i>Food Research International</i> , 2021, 139, 109833.	2.9	22
9	Quality evaluation and geographical classification of immature rape and acacia honeys in China. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5446-5456.	1.7	6
10	Effects of soluble dietary fiber from sweet potato dregs on the structures of intestinal flora in mice. <i>Food Bioscience</i> , 2021, 40, 100880.	2.0	13
11	Comparison of free, conjugated, and insoluble-bound phenolics and their antioxidant activities in oven-drying and freeze-drying bamboo ( <i>Phyllostachys edulis</i> ) shoot tips. <i>Journal of Food Science</i> , 2021, 86, 4223-4243.	1.5	3
12	Metabolism of Phenolics of <i>Tetragium hemsleyanum</i> Roots under In Vitro Digestion and Colonic Fermentation as Well as Their In Vivo Antioxidant Activity in Rats. <i>Foods</i> , 2021, 10, 2123.	1.9	11
13	Interaction between Flavonoids and Carotenoids on Ameliorating Oxidative Stress and Cellular Uptake in Different Cells. <i>Foods</i> , 2021, 10, 3096.	1.9	8
14	Hemostatic action of lotus leaf charcoal is probably due to transformation of flavonol aglycons from flavonol glycosides in traditional Chinese medicine. <i>Journal of Ethnopharmacology</i> , 2020, 249, 112364.	2.0	19
15	Degradation Kinetics of Anthocyanins from Purple Eggplant in a Fortified Food Model System during Microwave and Frying Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11817-11828.	2.4	9
16	Effects of soluble dietary fiber from soybean residue fermented by <i>Neurospora crassa</i> on the intestinal flora in rats. <i>Food and Function</i> , 2020, 11, 7433-7445.	2.1	16
17	Serum Cholesterol-Lowering Activity of $\beta$ -Sitosterol Laurate Is Attributed to the Reduction of Both Cholesterol Absorption and Bile Acids Reabsorption in Hamsters. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10003-10014.	2.4	14
18	The Composition and Antioxidant Activity of Bound Phenolics in Three Legumes, and Their Metabolism and Bioaccessibility of Gastrointestinal Tract. <i>Foods</i> , 2020, 9, 1816.	1.9	26

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19	Effects of diacylglycerol and triacylglycerol from peanut oil and coconut oil on lipid metabolism in mice. <i>Journal of Food Science</i> , 2020, 85, 1907-1914.	1.5	10
20	Enzymatic Synthesis of $\hat{1}^2$ -Sitosterol Laurate by <i>Candida rugosa</i> Lipase AY30 in the Water/AOT/Isooctane Reverse Micelle. <i>Applied Biochemistry and Biotechnology</i> , 2020, 192, 392-414.	1.4	7
21	Synergistic antioxidant effects of petunidin and lycopene in H9c2 cells submitted to hydrogen peroxide: Role of Akt/Nrf2 pathway. <i>Journal of Food Science</i> , 2020, 85, 1752-1763.	1.5	17
22	The antioxidant activity and active sites of delphinidin and petunidin measured by DFT, in vitro chemical-based and cell-based assays. <i>Journal of Food Biochemistry</i> , 2019, 43, e12968.	1.2	22
23	Bioaccessibility and transformation pathways of phenolic compounds in processed mulberry ( <i>Morus</i> ) Tj ETQq1 1 0.784314 rgBT /Over Foods, 2019, 60, 103406.	1.6	39
24	Effects of heat, ultrasound, and microwave processing on the stability and antioxidant activity of delphinidin and petunidin. <i>Journal of Food Biochemistry</i> , 2019, 43, e12818.	1.2	21
25	The Phenolic Compounds, Metabolites, and Antioxidant Activity of Propolis Extracted by Ultrasound-Assisted Method. <i>Journal of Food Science</i> , 2019, 84, 3850-3865.	1.5	23
26	Effects of hot and cold-pressed processes on volatile compounds of peanut oil and corresponding analysis of characteristic flavor components. <i>LWT - Food Science and Technology</i> , 2019, 112, 107648.	2.5	85
27	9c11tCLA modulates 11t18:1 and 9t18:1 induced inflammations differently in human umbilical vein endothelial cells. <i>Scientific Reports</i> , 2018, 8, 1535.	1.6	7
28	Selection and use of indigenous mixed starter cultures for mustard leaves fermentation and the improvement of cuocai characteristics. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1773-1786.	1.7	6
29	Apoptosis in human hepatoma HepG2 cells induced by the phenolics of <i>Tetragium hemsleyanum</i> leaves and their antitumor effects in H22 tumor-bearing mice. <i>Journal of Functional Foods</i> , 2018, 40, 349-364.	1.6	40
30	Chemical Compositions, Antiobesity, and Antioxidant Effects of Proanthocyanidins from Lotus Seed Epicarp and Lotus Seed Pot. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 13492-13502.	2.4	30
31	Major chemical constituents and antioxidant activities of different extracts from the peduncles of <i>Hovenia acerba</i> Lindl. <i>International Journal of Food Properties</i> , 2018, 21, 2135-2155.	1.3	24
32	Effects of Chinese Dietary Pattern of Fat Content, n-6/n-3 Polyunsaturated Fatty Acid Ratio, and Cholesterol Content on Lipid Profile in Rats. <i>BioMed Research International</i> , 2018, 2018, 1-13.	0.9	4
33	Implication of the Significance of Dietary Compatibility: Based on the Antioxidant and Anti-Inflammatory Interactions with Different Ratios of Hydrophilic and Lipophilic Antioxidants among Four Daily Agricultural Crops. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7461-7474.	2.4	20
34	Nutritional and functional components of mulberry leaves from different varieties: Evaluation of their potential as food materials. <i>International Journal of Food Properties</i> , 2018, 21, 1495-1507.	1.3	51
35	Daily Dietary Antioxidant Interactions Are Due to Not Only the Quantity but Also the Ratios of Hydrophilic and Lipophilic Phytochemicals. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9107-9120.	2.4	17
36	The phytochemical composition, metabolites, bioavailability and in vivo antioxidant activity of <i>Tetragium hemsleyanum</i> leaves in rats. <i>Journal of Functional Foods</i> , 2017, 30, 179-193.	1.6	35

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37	Extractable and non-extractable bound phenolic compositions and their antioxidant properties in seed coat and cotyledon of black soybean ( <i>Glycinemax</i> (L.) merr). <i>Journal of Functional Foods</i> , 2017, 32, 296-312.	1.6	86
38	Characterization and antioxidant activities of procyanidins from lotus seedpod, mangosteen pericarp, and camellia flower. <i>International Journal of Food Properties</i> , 2017, 20, 1621-1632.	1.3	14
39	Linolelaidic acid induces apoptosis, cell cycle arrest and inflammation stronger than elaidic acid in human umbilical vein endothelial cells through lipid rafts. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600374.	1.0	8
40	The phenolic profiles of <i>Radix Tetrastigma</i> after solid phase extraction (SPE) and their antitumor effects and antioxidant activities in H22 tumor-bearing mice. <i>Food and Function</i> , 2017, 8, 4014-4027.	2.1	18
41	Lipid Rafts Promote <i>trans</i> Fatty Acid-Induced Inflammation in Human Umbilical Vein Endothelial Cells. <i>Lipids</i> , 2017, 52, 27-35.	0.7	14
42	Potential Pathways Involved in Elaidic Acid Induced Atherosclerosis in Human Umbilical Vein Endothelial Cells. <i>Journal of Chemistry</i> , 2017, 2017, 1-10.	0.9	1
43	Protective Effects of Selenium, Vitamin E, and Purple Carrot Anthocyanins on d-Galactose-Induced Oxidative Damage in Blood, Liver, Heart and Kidney Rats. <i>Biological Trace Element Research</i> , 2016, 173, 433-442.	1.9	45
44	The Evaluation of Antioxidant Interactions among 4 Common Vegetables using Isobolographic Analysis. <i>Journal of Food Science</i> , 2015, 80, C1162-9.	1.5	25
45	Rapid characterization of chemical constituents in <i>Radix Tetrastigma</i> , a functional herbal mixture, before and after metabolism and their antioxidant/antiproliferative activities. <i>Journal of Functional Foods</i> , 2015, 18, 300-318.	1.6	76
46	Characterization of phenolics, betacyanins and antioxidant activities of the seed, leaf, sprout, flower and stalk extracts of three <i>Amaranthus</i> species. <i>Journal of Food Composition and Analysis</i> , 2015, 37, 75-81.	1.9	117
47	Synergistic effect of Se-methylselenocysteine and vitamin E in ameliorating the acute ethanol-induced oxidative damage in rat. <i>Journal of Trace Elements in Medicine and Biology</i> , 2015, 29, 182-187.	1.5	15
48	Effect of Fatty Acid and Tocopherol on Oxidative Stability of Vegetable Oils with Limited Air. <i>International Journal of Food Properties</i> , 2015, 18, 808-820.	1.3	56
49	Enzymatic synthesis of medium- and long-chain triacylglycerols-enriched structured lipid from <i>Cinnamomum camphora</i> seed oil and camellia oil by <i>Lipozyme RM IM</i> . <i>International Journal of Food Science and Technology</i> , 2014, 49, 453-459.	1.3	29
50	Polymerization of proanthocyanidins catalyzed by polyphenol oxidase from lotus seedpod. <i>European Food Research and Technology</i> , 2014, 238, 727-739.	1.6	10
51	Lipid Rafts and <i>Fas</i> Pathway May Involve in Elaidic Acid-Induced Apoptosis of Human Umbilical Vein Endothelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 798-807.	2.4	10
52	Analysis of nonpolar lipophilic aldehydes/ketones in oxidized edible oils using HPLC-QqQ-MS for the evaluation of their parent fatty acids. <i>Food Research International</i> , 2014, 64, 901-907.	2.9	63
53	Bioaccessibility, in vitro antioxidant activities and in vivo anti-inflammatory activities of a purple tomato ( <i>Solanum lycopersicum</i> L.). <i>Food Chemistry</i> , 2014, 159, 353-360.	4.2	79
54	<i>Lipozyme RM IM</i> -Catalyzed Acidolysis of <i>Cinnamomum camphora</i> Seed Oil with Oleic Acid To Produce Human Milk Fat Substitutes Enriched in Medium-Chain Fatty Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10594-10603.	2.4	32

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55	Carotenoid compositions of coloured tomato cultivars and contribution to antioxidant activities and protection against H <sub>2</sub> O <sub>2</sub> -induced cell death in H9c2. <i>Food Chemistry</i> , 2013, 136, 878-888.	4.2	52
56	Qualitative and Quantitative Analysis of Phenolics in <i>Tetrastigma hemsleyanum</i> and Their Antioxidant and Antiproliferative Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10507-10515.	2.4	76
57	Highly pigmented vegetables: Anthocyanin compositions and their role in antioxidant activities. <i>Food Research International</i> , 2012, 46, 250-259.	2.9	198
58	Microwave-assisted extraction of phenolics with maximal antioxidant activities in tomatoes. <i>Food Chemistry</i> , 2012, 130, 928-936.	4.2	200
59	Ultra-performance liquid chromatographic separation of geometric isomers of carotenoids and antioxidant activities of 20 tomato cultivars and breeding lines. <i>Food Chemistry</i> , 2012, 132, 508-517.	4.2	66
60	Characterization of Phytochemicals and Antioxidant Activities of a Purple Tomato ( <i>Solanum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54	2.4	69