

Cheng Yang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3405689/publications.pdf>

Version: 2024-02-01

16
papers

402
citations

1040056

9
h-index

1125743

13
g-index

16
all docs

16
docs citations

16
times ranked

459
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioaccessibility, cellular uptake and transport of luteins and assessment of their antioxidant activities. <i>Food Chemistry</i> , 2018, 249, 66-76.	8.2	71
2	Rapid and Efficient Conversion of All- <i>E</i> -astaxanthin to 9- <i>Z</i> - and 13- <i>Z</i> -Isomers and Assessment of Their Stability and Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 818-826.	5.2	70
3	Bioaccessibility, Cellular Uptake, and Transport of Astaxanthin Isomers and their Antioxidative Effects in Human Intestinal Epithelial Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10223-10232.	5.2	63
4	Bioaccessibility, bioavailability, and anti-inflammatory effects of anthocyanins from purple root vegetables using mono- and co-culture cell models. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600928.	3.3	58
5	Lycopene: Heterogeneous Catalytic <i>E</i> / <i>Z</i> Isomerization and <i>In Vitro</i> Bioaccessibility Assessment Using a Diffusion Model. <i>Journal of Food Science</i> , 2016, 81, C2381-C2389.	3.1	28
6	Chemistry and biochemistry of dietary carotenoids: bioaccessibility, bioavailability and bioactivities. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 0, 10, .	2.4	17
7	Highly efficient trans- <i>cis</i> isomerization of lycopene catalyzed by iodine-doped TiO ₂ nanoparticles. <i>RSC Advances</i> , 2016, 6, 1885-1893.	3.6	16
8	LC-MS/MS for simultaneous detection and quantification of Amadori compounds in tomato products and dry foods and factors affecting the formation and antioxidant activities. <i>Journal of Food Science</i> , 2020, 85, 1007-1017.	3.1	16
9	Preparation of 9- <i>Z</i> - β -Carotene and 9- <i>Z</i> - β -Carotene High-Loaded Nanostructured Lipid Carriers: Characterization and Storage Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13844-13853.	5.2	15
10	Enriched Z-isomers of lycopene-loaded nanostructured lipid carriers: Physicochemical characterization and in vitro bioaccessibility assessment using a diffusion model. <i>LWT - Food Science and Technology</i> , 2019, 111, 767-773.	5.2	11
11	Biomarkers of oxidative stress and cellular-based assays of indirect antioxidant measurement. , 0, , 165-186.		9
12	Carotenoid composition and antioxidant activities of Chinese orange-colored tomato cultivars and the effects of thermal processing on the bioactive components. <i>Journal of Food Science</i> , 2021, 86, 1751-1765.	3.1	7
13	Angiotensin-Converting Enzyme (ACE) Inhibitory Activity and Mechanism Analysis of <i>N</i> -(1- <i>D</i> -xyloxy- <i>d</i> -fructos-1-yl)-histidine (Fru-His), a Food-Derived Amadori Compound. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2179-2186.	5.2	7
14	Nomenclature and general classification of antioxidant activity/capacity assays. , 0, , 1-19.		6
15	Efficient E/Z conversion of (all-E)-lycopene to Z-isomers with a high proportion of (5Z)-lycopene by metal salts. <i>LWT - Food Science and Technology</i> , 2022, 160, 113268.	5.2	4
16	Identification and confirmation of key compounds causing cooked off-flavor in heat-treated tomato juice. <i>Journal of Food Science</i> , 2022, 87, 2515-2526.	3.1	4