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List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3659317/publications.pdf

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10	148	7	10
papers	citations	h-index	g-index
10	10	10	102
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Probiotics improved hyperlipidemia in mice induced by a high cholesterol diet <i>via</i> downregulating FXR. Food and Function, 2020, 11, 9903-9911.	4.6	25
2	Screening of intestinal peristalsis-promoting probiotics based on a zebrafish model. Food and Function, 2019, 10, 2075-2082.	4.6	21
3	Study of gastrointestinal tract viability and motility (i>via modulation of serotonin in a zebrafish model by probiotics. Food and Function, 2019, 10, 7416-7425.	4.6	19
4	Konjac glucomannan with probiotics acts as a combination laxative to relieve constipation in mice by increasing short-chain fatty acid metabolism and 5-hydroxytryptamine hormone release. Nutrition, 2021, 84, 111112.	2.4	19
5	<i>Bifidobacterium animalis</i> F1-7 in combination with konjac glucomannan improves constipation in mice <i>via</i> humoral transport. Food and Function, 2021, 12, 791-801.	4.6	18
6	Mechanisms underlying the promotion of 5â€hydroxytryptamine secretion in enterochromaffin cells of constipation mice by <i>Bifidobacterium</i> and <i>Lactobacillus</i> Neurogastroenterology and Motility, 2021, 33, e14082.	3.0	17
7	Glycosylation reduces the allergenicity of turbot (Scophthalmus maximus) parvalbumin by regulating digestibility, cellular mediators release and Th1/Th2 immunobalance. Food Chemistry, 2022, 382, 132574.	8.2	14
8	The edible <i>Lactobacillus paracasei</i> X11 with Konjac glucomannan promotes intestinal motility in zebrafish. Neurogastroenterology and Motility, 2021, 33, e14196.	3.0	6
9	Allergenicity determination of Turbot parvalbumin for safety of fish allergy via dendritic cells, RBLâ€⊋H3 cell and mouse model. European Food Research and Technology, 2021, 247, 1959-1974.	3.3	5
10	Fish allergens of turbot (<i>Scophthalmus maximus</i>) parvalbumin triggers food allergy <i>via</i> inducing maturation of bone marrow derived dendritic cells and driving Th2 immune response. Food and Function, 2022, 13, 4194-4204.	4.6	4