## C-Y Oliver Chen

## List of Publications by Year in descending order

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77 77 3298
all docs docs citations times ranked citing authors

#	Article	IF	CITATIONS
1	Fruits, vegetables, and health: A comprehensive narrative, umbrella review of the science and recommendations for enhanced public policy to improve intake. Critical Reviews in Food Science and Nutrition, 2020, 60, 2174-2211.	5.4	284
2	Gastrointestinal interactions, absorption, splanchnic metabolism and pharmacokinetics of orally ingested phenolic compounds. Food and Function, 2017, 8, 15-38.	2.1	128
3	Polyphenol content and antioxidant activity of California almonds depend on cultivar and harvest year. Food Chemistry, 2010, 122, 819-825.	4.2	106
4	Non-Provitamin A and Provitamin A Carotenoids as Immunomodulators: Recommended Dietary Allowance, Therapeutic Index, or Personalized Nutrition?. Oxidative Medicine and Cellular Longevity, 2018, 2018, 1-20.	1.9	104
5	Cranberries attenuate animal-based diet-induced changes in microbiota composition and functionality: a randomized crossover controlled feeding trial. Journal of Nutritional Biochemistry, 2018, 62, 76-86.	1.9	80
6	Enzymatic biotransformation of polyphenolics increases antioxidant activity of red and white grape pomace. Food Research International, 2016, 89, 533-539.	2.9	76
7	The influence of roasting, pasteurisation, and storage on the polyphenol content and antioxidant capacity of California almond skins. Food Chemistry, 2010, 123, 1040-1047.	4.2	65
8	Effect of almond consumption on vascular function in patients with coronary artery disease: a randomized, controlled, cross-over trial. Nutrition Journal, 2015, 14, 61.	1.5	65
9	Chronic consumption of a low calorie, high polyphenol cranberry beverage attenuates inflammation and improves glucoregulation and HDL cholesterol in healthy overweight humans: a randomized controlled trial. European Journal of Nutrition, 2019, 58, 1223-1235.	1.8	61
10	Bioavailability and biodistribution of nanodelivered lutein. Food Chemistry, 2016, 192, 915-923.	4.2	57
11	Avocado Consumption Increases Macular Pigment Density in Older Adults: A Randomized, Controlled Trial. Nutrients, 2017, 9, 919.	1.7	51
12	Collagen peptides ameliorate intestinal epithelial barrier dysfunction in immunostimulatory Caco-2 cell monolayers via enhancing tight junctions. Food and Function, 2017, 8, 1144-1151.	2.1	47
13	Characterization of chemical, biological, and antiproliferative properties of fermented black carrot juice, shalgam. European Food Research and Technology, 2016, 242, 1355-1368.	1.6	44
14	Diet- and Genetically-Induced Obesity Differentially Affect the Fecal Microbiome and Metabolome in Apc1638N Mice. PLoS ONE, 2015, 10, e0135758.	1.1	42
15	The effect of almonds on vitamin E status and cardiovascular risk factors in Korean adults: a randomized clinical trial. European Journal of Nutrition, 2018, 57, 2069-2079.	1.8	42
16	Determination of Antioxidant Activity in Foods and Beverages by Reaction with 2,2′-Diphenyl-1-Picrylhydrazyl (DPPH): Collaborative Study First Action 2012.04. Journal of AOAC INTERNATIONAL, 2012, 95, 1562-1569.	0.7	40
17	The Role of Oat Nutrients in the Immune System: A Narrative Review. Nutrients, 2021, 13, 1048.	1.7	37
18	Almonds ameliorate glycemic control in Chinese patients with better controlled type 2 diabetes: a randomized, crossover, controlled feeding trial. Nutrition and Metabolism, 2017, 14, 51.	1.3	36

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19	Processing â€~Ataulfo' Mango into Juice Preserves the Bioavailability and Antioxidant Capacity of Its Phenolic Compounds. Nutrients, 2017, 9, 1082.	1.7	34
20	Polysaccharides in <i>Spirulina platensis</i> Improve Antioxidant Capacity of Chineseâ€Style Sausage. Journal of Food Science, 2017, 82, 2591-2597.	1.5	33
21	Anti-osmotic and antioxidant activities of gigantol from Dendrobium aurantiacum var. denneanum against cataractogenesis in galactosemic rats. Journal of Ethnopharmacology, 2015, 172, 238-246.	2.0	30
22	CYP2D6 and CYP2A6 biotransform dietary tyrosol into hydroxytyrosol. Food Chemistry, 2017, 217, 716-725.	4.2	27
23	Phytochemical composition of nuts. Asia Pacific Journal of Clinical Nutrition, 2008, 17 Suppl 1, 329-32.	0.3	25
24	Lycopene Inhibits Smoke-Induced Chronic Obstructive Pulmonary Disease and Lung Carcinogenesis by Modulating Reverse Cholesterol Transport in Ferrets. Cancer Prevention Research, 2019, 12, 421-432.	0.7	23
25	Synthesis and Biological Evaluation of Novel Gigantol Derivatives as Potential Agents in Prevention of Diabetic Cataract. PLoS ONE, 2015, 10, e0141092.	1.1	19
26	Silkworm pupae oil exerts hypercholesterolemic and antioxidant effects in highâ€cholesterol dietâ€fed rats. Journal of the Science of Food and Agriculture, 2017, 97, 2050-2056.	1.7	19
27	Gigantol from Dendrobium chrysotoxum Lindl. binds and inhibits aldose reductase gene to exert its anti-cataract activity: An in vitro mechanistic study. Journal of Ethnopharmacology, 2017, 198, 255-261.	2.0	18
28	Orange Pomace Improves Postprandial Glycemic Responses: An Acute, Randomized, Placebo-Controlled, Double-Blind, Crossover Trial in Overweight Men. Nutrients, 2017, 9, 130.	1.7	17
29	Effects of daily almond consumption for six months on cognitive measures in healthy middle-aged to older adults: a randomized control trial. Nutritional Neuroscience, 2022, 25, 1466-1476.	1.5	17
30	Tolerability and Safety of a Novel Ketogenic Ester, Bis-Hexanoyl (R)-1,3-Butanediol: A Randomized Controlled Trial in Healthy Adults. Nutrients, 2021, 13, 2066.	1.7	17
31	Fructose and saturated fats predispose hyperinsulinemia in lean male rat offspring. European Journal of Nutrition, 2010, 49, 337-343.	1.8	16
32	Phytochemical composition and antioxidant capacity of whole wheat products. International Journal of Food Sciences and Nutrition, 2015, 66, 63-70.	1.3	16
33	Effect of COVID-19 Pandemic-Induced Dietary and Lifestyle Changes and Their Associations with Perceived Health Status and Self-Reported Body Weight Changes in India: A Cross-Sectional Survey. Nutrients, 2021, 13, 3682.	1.7	16
34	The effect of almond consumption on elements of endurance exercise performance in trained athletes. Journal of the International Society of Sports Nutrition, 2014, 11, 18.	1.7	15
35	Investigation of synergistic mechanism and identification of interaction site of aldose reductase with the combination of gigantol and syringic acid for prevention of diabetic cataract. BMC Complementary and Alternative Medicine, 2016, 16, 286.	3.7	15
36	Detrimental effects detected in exfoliated buccal cells from anesthesiology medical residents occupationally exposed to inhalation anesthetics: An observational study. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2018, 832-833, 61-64.	0.9	15

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37	Dietary modulators of statin efficacy in cardiovascular disease and cognition. Molecular Aspects of Medicine, 2014, 38, 1-53.	2.7	13
38	Antioxidant, Anti-Inflammatory, and Microbial-Modulating Activities of Nutraceuticals and Functional Foods 2018. Oxidative Medicine and Cellular Longevity, 2018, 2018, 1-2.	1.9	12
39	Liquid chromatography with tandem mass spectrometry quantification of urinary proanthocyanin A2 dimer and its potential use as a biomarker of cranberry intake. Journal of Separation Science, 2016, 39, 342-349.	1.3	11
40	Yacon ( <i>Smallanthus sonchifolius</i> ) Leaf Extract Attenuates Hyperglycemia and Skeletal Muscle Oxidative Stress and Inflammation in Diabetic Rats. Evidence-based Complementary and Alternative Medicine, 2017, 2017, 1-9.	0.5	11
41	Bioavailability of plant pigment phytochemicals in <i>Angelica keiskei</i> in older adults: A pilot absorption kinetic study. Nutrition Research and Practice, 2014, 8, 550.	0.7	9
42	Photoprotection by pistachio bioactives in a 3-dimensional human skin equivalent tissue model. International Journal of Food Sciences and Nutrition, 2017, 68, 712-718.	1.3	8
43	Dietary Supplements for Weight Management: A Narrative Review of Safety and Metabolic Health Benefits. Nutrients, 2022, 14, 1787.	1.7	8
44	Identification of methylated metabolites of oat avenanthramides in human plasma using UHPLC QToF-MS. International Journal of Food Sciences and Nutrition, 2018, 69, 377-383.	1.3	7
45	Arthrospira (Spirulina) platensis extract improves oxidative stability and product quality of Chinese-style pork sausage. Journal of Applied Phycology, 2018, 30, 1667-1677.	1.5	6
46	Determination of cranberry proanthocyanidin A2 in human plasma and urine using LCâ€MS/MS. FASEB Journal, 2012, 26, 124.8.	0.2	6
47	Antioxidant, Anti-Inflammatory, and Microbial-Modulating Activities of Nutraceuticals and Functional Foods. Oxidative Medicine and Cellular Longevity, 2017, 2017, 1-2.	1.9	4
48	Bleaching augments lipid peroxidation products in pistachio oil and its cytotoxicity. European Journal of Lipid Science and Technology, 2012, 114, 1362-1372.	1.0	3
49	Ubiquinol (Reduced Coenzyme Q10) and Cellular Oxygen Consumption in Patients Undergoing Coronary Artery Bypass Grafting. Journal of Intensive Care Medicine, 2020, 35, 797-804.	1.3	3
50	The Effect of Multi-Vitamin/Multi-Mineral Supplementation on Nutritional Status in Older Adults Receiving Drug Therapies: A Double-Blind, Placebo-Controlled Trial. Journal of Dietary Supplements, 2022, 19, 20-33.	1.4	3
51	Identification of methylated avenanthramides in human plasma. FASEB Journal, 2016, 30, 690.1.	0.2	3
52	Hyperglycemia and Anthocyanin Inhibit Quercetin Metabolism in HepG2 Cells. Journal of Medicinal Food, 2016, 19, 141-147.	0.8	2
53	Association of beverage consumption types with weight, height, and body mass index in grade 3 children in northern Taiwan: A cross-sectional study. Nutrition, 2021, 90, 111173.	1.1	1
54	Acute bioavailability and pharmacokinetics of avenanthramides (AV) from "false malted―oat bran high in endogenous AV. FASEB Journal, 2012, 26, lb300.	0.2	1

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55	Effects of polyphenolicâ€rich dark chocolate/cocoa and almonds on established and emerging cardiovascular risk factors: study design. FASEB Journal, 2013, 27, 1078.13.	0.2	1
56	Fiber decreases the antioxidant capacity of phenolic acids in an alkaline milieu in vitro. FASEB Journal, 2013, 27, 862.25.	0.2	1
57	Ageâ€related increases in microsomal quercetin glucuronidation in rat small intestine FASEB Journal, 2009, 23, 750.1.	0.2	0
58	Total antioxidant capacity of grape and pomegranate juices in vitro is dependent upon assay dilution factor. FASEB Journal, 2010, 24, 921.2.	0.2	0
59	Contribution of polyphenols to the total antioxidant capacity of pomegranate and grape juices. FASEB Journal, 2010, 24, 321.2.	0.2	0
60	Almonds decreased inflammation and oxidative stress in patients with type 2 diabetes. FASEB Journal, 2011, 25, 107.5.	0.2	0
61	Pharmacokinetics of avenanthramides (AV) from AVâ€enriched malted oats in healthy older adults. FASEB Journal, 2011, 25, lb235.	0.2	0
62	αâ€Tocopherol absorption into a threeâ€dimensional human skin tissue model. FASEB Journal, 2012, 26, 1019.2.	0.2	0
63	Effects of whole grain phytochemicals on biomarkers of postprandial metabolic dysregulation in overweight/obese adults following an oral glucose challenge. FASEB Journal, 2012, 26, 646.12.	0.2	0
64	Phenolics in mulberry leaves protect Hep G2 cells against hyperglycemiaâ€induced oxidative damage. FASEB Journal, 2012, 26, 263.1.	0.2	0
65	Bioavailability and pharmacokinetics of whole grain phytochemicals in overweight/obese adults. FASEB Journal, 2012, 26, 646.13.	0.2	0
66	The fetal programming of dietary fructose and saturated fat on hepatic quercetin glucuronidation in rats. FASEB Journal, 2012, 26, 124.1.	0.2	0
67	The photoprotective effects of almond phytonutrients in a threeâ€dimensional human skin tissue model. FASEB Journal, 2012, 26, 823.23.	0.2	0
68	Effects of whole eggs combined with other cooked breakfast foods on postprandial metabolism in older, overweight adults. FASEB Journal, 2012, 26, .	0.2	0
69	Glucose and cyanidinâ€3â€glucose interrupt quercetin metabolism in HepG2 cells. FASEB Journal, 2013, 27, 636.19.	0.2	0
70	Hepatic biotransformation of alkylresorcinols is mediated via cytochrome P450 and βâ€oxidation FASEB Journal, 2013, 27, 125.2.	0.2	0
71	A pilot study examining the application of plasma alkyresorcinols (AR) and urinary AR metabolites as biomarkers of compliance. FASEB Journal, 2013, 27, 125.1.	0.2	0
72	Tannaseâ€treated grape pomace attenuates ILâ€1βâ€induced inflammation in Cacoâ€2 cells. FASEB Journal, 20 30, .	16 <sub>0.2</sub>	0

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73	Impacts of Age, Snack Food, and Whole and Refined Wheat on the Rat Fecal Microbiome. FASEB Journal, 2016, 30, .	0.2	0
74	Acute orange pomace consumption diminishes postprandial glycemic responses in healthy men. FASEB Journal, 2016, 30, 419.3.	0.2	0
75	Collagen peptides derived from Alaska pollock skin protect against TNFαâ€induced dysfunction of tight junctions in Cacoâ€2 cells. FASEB Journal, 2016, 30, 125.5.	0.2	0