

# Shiyi Ou

## List of Publications by Year in descending order

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96  
papers

4,913  
citations

94269

37  
h-index

98622

67  
g-index

98  
all docs

98  
docs citations

98  
times ranked

6409  
citing authors

#	ARTICLE	IF	CITATIONS
1	Ferulic acid: pharmaceutical functions, preparation and applications in foods. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1261-1269.	1.7	696
2	Coumaric acid and its conjugates: dietary sources, pharmacokinetic properties and biological activities. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2952-2962.	1.7	423
3	In Vitro Study of Possible Role of Dietary Fiber in Lowering Postprandial Serum Glucose. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1026-1029.	2.4	352
4	Role of ferulic acid in preparing edible films from soy protein isolate. <i>Journal of Food Engineering</i> , 2005, 70, 205-210.	2.7	158
5	Utilization of pineapple peel for production of nanocellulose and film application. <i>Cellulose</i> , 2018, 25, 1743-1756.	2.4	151
6	In vitro binding capacities of three dietary fibers and their mixture for four toxic elements, cholesterol, and bile acid. <i>Journal of Hazardous Materials</i> , 2011, 186, 236-239.	6.5	140
7	Recent advances in tea polysaccharides: Extraction, purification, physicochemical characterization and bioactivities. <i>Carbohydrate Polymers</i> , 2016, 153, 663-678.	5.1	136
8	Metabolism of anthocyanins and consequent effects on the gut microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 982-991.	5.4	135
9	Positive and negative effects of polyphenol incorporation in baked foods. <i>Food Chemistry</i> , 2019, 284, 90-99.	4.2	95
10	Pineapple peel carboxymethyl cellulose/polyvinyl alcohol/mesoporous silica SBA-15 hydrogel composites for papain immobilization. <i>Carbohydrate Polymers</i> , 2017, 169, 504-514.	5.1	93
11	<i>Ganoderma lucidum</i> polysaccharide improves rat DSS-induced colitis by altering cecal microbiota and gene expression of colonic epithelial cells. <i>Food and Nutrition Research</i> , 2019, 63, .	1.2	85
12	Effects of Latitude and Weather Conditions on Contents of Sugars, Fruit Acids, and Ascorbic Acid in Black Currant ( <i>Ribes nigrum</i> L.) Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2977-2987.	2.4	79
13	Separation and purification of ferulic acid in alkaline-hydrolysate from sugarcane bagasse by activated charcoal adsorption/anion macroporous resin exchange chromatography. <i>Journal of Food Engineering</i> , 2007, 78, 1298-1304.	2.7	77
14	Plant polyphenols alter a pathway of energy metabolism by inhibiting fecal Bacteroidetes and Firmicutes in vitro. <i>Food and Function</i> , 2016, 7, 1501-1507.	2.1	77
15	Immune-enhancing activities of chondroitin sulfate in murine macrophage RAW 264.7 cells. <i>Carbohydrate Polymers</i> , 2018, 198, 611-619.	5.1	71
16	Effect of rosmarinic acid and carnosic acid on AGEs formation in vitro. <i>Food Chemistry</i> , 2017, 221, 1057-1061.	4.2	70
17	Effect of antioxidants on elimination and formation of acrylamide in model reaction systems. <i>Journal of Hazardous Materials</i> , 2010, 182, 863-868.	6.5	67
18	<i>Ganoderma lucidum</i> polysaccharide alleviating colorectal cancer by alteration of special gut bacteria and regulation of gene expression of colonic epithelial cells. <i>Journal of Functional Foods</i> , 2018, 47, 127-135.	1.6	64

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19	Preparation of ferulic acid from corn bran: Its improved extraction and purification by membrane separation. <i>Food and Bioproducts Processing</i> , 2014, 92, 309-313.	1.8	63
20	An improved method to determine SH and "S" group content in soymilk protein. <i>Food Chemistry</i> , 2004, 88, 317-320.	4.2	62
21	Enhanced swelling and multiple-responsive properties of gelatin/sodium alginate hydrogels by the addition of carboxymethyl cellulose isolated from pineapple peel. <i>Cellulose</i> , 2018, 25, 593-606.	2.4	61
22	Chlorogenic acid increased acrylamide formation through promotion of HMF formation and 3-aminopropionamide deamination. <i>Journal of Hazardous Materials</i> , 2014, 268, 1-5.	6.5	59
23	Applications and perspectives of nanomaterials in novel vaccine development. <i>MedChemComm</i> , 2018, 9, 226-238.	3.5	57
24	Modulating Effects of Dicafeoylquinic Acids from <i>Ilex kudingcha</i> on Intestinal Microecology in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10185-10196.	2.4	56
25	Flaxseed gum reduces body weight by regulating gut microbiota. <i>Journal of Functional Foods</i> , 2018, 47, 136-142.	1.6	54
26	Protection of cyanidin-3-O-glucoside against acrylamide- and glycidamide-induced reproductive toxicity in leydig cells. <i>Food and Chemical Toxicology</i> , 2018, 119, 268-274.	1.8	50
27	Chlorogenic acid increased 5-hydroxymethylfurfural formation when heating fructose alone or with aspartic acid at two pH levels. <i>Food Chemistry</i> , 2016, 190, 832-835.	4.2	49
28	Reduction of acrylamide formation by selected agents in fried potato crisps on industrial scale. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 116-121.	2.7	48
29	Adducts formed during protein digestion decreased the toxicity of five carbonyl compounds against Caco-2 cells. <i>Journal of Hazardous Materials</i> , 2019, 363, 26-33.	6.5	47
30	Different Flavonoids Can Shape Unique Gut Microbiota Profile <i>In Vitro</i> . <i>Journal of Food Science</i> , 2016, 81, H2273-9.	1.5	46
31	Cytoprotective mechanism of ferulic acid against high glucose-induced oxidative stress in cardiomyocytes and hepatocytes. <i>Food and Nutrition Research</i> , 2016, 60, 30323.	1.2	45
32	Benefits, deleterious effects and mitigation of methylglyoxal in foods: A critical review. <i>Trends in Food Science and Technology</i> , 2021, 107, 201-212.	7.8	44
33	Ferulic acid alleviates the symptoms of diabetes in obese rats. <i>Journal of Functional Foods</i> , 2014, 9, 141-147.	1.6	43
34	Cysteine alone or in combination with glycine simultaneously reduced the contents of acrylamide and hydroxymethylfurfural. <i>LWT - Food Science and Technology</i> , 2015, 63, 275-280.	2.5	42
35	Impact and consequences of polyphenols and fructooligosaccharide interplay on gut microbiota in rats. <i>Food and Function</i> , 2017, 8, 1925-1932.	2.1	41
36	Enzymatic Acylation of Anthocyanin Isolated from Black Rice with Methyl Aromatic Acid Ester as Donor: Stability of the Acylated Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1137-1143.	2.4	40

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37	Impact of polyphenols combined with high-fat diet on rats' gut microbiota. <i>Journal of Functional Foods</i> , 2016, 26, 763-771.	1.6	37
38	Isolation, structural characterization and anti-oxidant activity of a novel polysaccharide from garlic bolt. <i>Carbohydrate Polymers</i> , 2021, 267, 118194.	5.1	37
39	Effect of maize bran feruloylated oligosaccharides on the formation of endogenous contaminants and the appearance and textural properties of biscuits. <i>Food Chemistry</i> , 2018, 245, 974-980.	4.2	35
40	Water-in-Oil Pickering Emulsions Stabilized Solely by Water-Dispersible Phytosterol Particles. <i>Langmuir</i> , 2020, 36, 14991-14998.	1.6	33
41	Glycidamide inhibits progesterone production through reactive oxygen species-induced apoptosis in R2C Rat Leydig Cells. <i>Food and Chemical Toxicology</i> , 2017, 108, 563-570.	1.8	32
42	Feruloylated oligosaccharides from maize bran alleviate the symptoms of diabetes in streptozotocin-induced type 2 diabetic rats. <i>Food and Function</i> , 2018, 9, 1779-1789.	2.1	32
43	Interaction of Acrylamide, Acrolein, and 5-Hydroxymethylfurfural with Amino Acids and DNA. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5039-5048.	2.4	32
44	Lean rats gained more body weight than obese ones from a high-fibre diet. <i>British Journal of Nutrition</i> , 2015, 114, 1188-1194.	1.2	31
45	Influences of stir-frying and baking on flavonoid profile, antioxidant property, and hydroxymethylfurfural formation during preparation of blueberry-filled pastries. <i>Food Chemistry</i> , 2019, 287, 167-175.	4.2	30
46	Regulation of phytochemicals in fruits and berries by environmental variation—Sugars and organic acids. <i>Journal of Food Biochemistry</i> , 2019, 43, e12642.	1.2	30
47	Catechin supplemented in a FOS diet induces weight loss by altering cecal microbiota and gene expression of colonic epithelial cells. <i>Food and Function</i> , 2018, 9, 2962-2969.	2.1	29
48	Evaluation of the Oxidative Stability of Diacylglycerol-Enriched Soybean Oil and Palm Olein Under Rancimat-Accelerated Oxidation Conditions. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2010, 87, 483-491.	0.8	26
49	Combinative effect of sardine peptides and quercetin alleviates hypertension through inhibition of angiotensin I converting enzyme activity and inflammation. <i>Food Research International</i> , 2017, 100, 579-585.	2.9	26
50	The primary biological network of Bifidobacterium in the gut. <i>FEMS Microbiology Letters</i> , 2018, 365, .	0.7	26
51	Changes in cuticle compositions and crystal structure of "Bingtang"™ sweet orange fruits ( <i>Citrus</i> ) Tj ETQq1_1_0.784314 rgBT /O	1.3	26
52	Hydrolysis of Dicafeoylquinic Acids from <i>Ilex kudingcha</i> Happens in the Colon by Intestinal Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9624-9630.	2.4	25
53	In vitro antioxidant activity of feruloyl arabinose isolated from maize bran by acid hydrolysis. <i>Journal of Food Science and Technology</i> , 2014, 51, 1356-1362.	1.4	24
54	Formation of a Hydroxymethylfurfural-Cysteine Adduct and Its Absorption and Cytotoxicity in Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9902-9908.	2.4	23

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55	Alternating consumption of $\beta$ -glucan and quercetin reduces mortality in mice with colorectal cancer. <i>Food Science and Nutrition</i> , 2019, 7, 3273-3285.	1.5	23
56	Origin and Fate of Acrolein in Foods. <i>Foods</i> , 2022, 11, 1976.	1.9	22
57	Dissecting the Disulfide Linkage of the N-Terminal Domain of HMW 1Dx5 and Its Contributions to Dough Functionality. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6264-6273.	2.4	21
58	Changes in pectin characteristics during the ripening of jujube fruit. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4151-4159.	1.7	20
59	Formation of di-cysteine acrolein adduct decreases cytotoxicity of acrolein by ROS alleviation and apoptosis intervention. <i>Journal of Hazardous Materials</i> , 2020, 387, 121686.	6.5	20
60	Lean rats gained more body weight from a high-fructooligosaccharide diet. <i>Food and Function</i> , 2015, 6, 2315-2321.	2.1	19
61	Immunomodulatory Effects of Enzymatic-Synthesized $\beta$ -Galactooligosaccharides and Evaluation of the Structure-Activity Relationship. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9070-9079.	2.4	18
62	Preparation of octacosanol from filter mud produced after sugarcane juice clarification. <i>LWT - Food Science and Technology</i> , 2012, 45, 295-298.	2.5	17
63	Cytotoxicity comparison of quercetin and its metabolites from in vitro fermentation of several gut bacteria. <i>Food and Function</i> , 2014, 5, 2152.	2.1	17
64	Absorption of 1-Dicysteinethioacetal-5-Hydroxymethylfurfural in Rats and Its Effect on Oxidative Stress and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11451-11458.	2.4	17
65	6-Gingerol Regulates Hepatic Cholesterol Metabolism by Up-regulation of LDLR and Cholesterol Efflux-Related Genes in HepG2 Cells. <i>Frontiers in Pharmacology</i> , 2018, 9, 159.	1.6	17
66	Preparation of diacylglycerol-enriched palm olein by phospholipase-catalyzed partial hydrolysis. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 652-662.	1.0	16
67	Possible adducts formed between hydroxymethylfurfural and selected amino acids, and their release in simulated gastric model. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1002-1009.	1.3	15
68	Effect of drying temperature on the sugars, organic acids, limonoids, phenolics, and antioxidant capacities of lemon slices. <i>Food Science and Biotechnology</i> , 2017, 26, 1523-1533.	1.2	15
69	Identification of a 5-Hydroxymethylfurfural-Lysine Schiff Base and Its Cytotoxicity in Three Cell Lines. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10214-10221.	2.4	15
70	The Alternate Consumption of Quercetin and Alliin in the Traditional Asian Diet Reshaped Microbiota and Altered Gene Expression of Colonic Epithelial Cells in Rats. <i>Journal of Food Science</i> , 2019, 84, 678-686.	1.5	15
71	Continuously Ingesting Fructooligosaccharide Can't Maintain Rats' Gut <i>Bifidobacterium</i> at a High Level. <i>Journal of Food Science</i> , 2015, 80, M2530-4.	1.5	14
72	Acylation of Antioxidant of Bamboo Leaves with Fatty Acids by Lipase and the Acylated Derivatives' Efficiency in the Inhibition of Acrylamide Formation in Fried Potato Crisps. <i>PLoS ONE</i> , 2015, 10, e0130680.	1.1	13

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73	Cyanidin-3-O-Glucoside Protects against 1,3-Dichloro-2-Propanol-Induced Reduction of Progesterone by Up-regulation of Steroidogenic Enzymes and cAMP Level in Leydig Cells. <i>Frontiers in Pharmacology</i> , 2016, 7, 399.	1.6	13
74	Destruxin A Induces and Binds HSPs in <i>Bombyx mori</i> Bm12 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9849-9853.	2.4	13
75	Production of Feruloyl Esterase from <i>Aspergillus niger</i> by Solid-State Fermentation on Different Carbon Sources. <i>Enzyme Research</i> , 2011, 2011, 1-4.	1.8	12
76	Cytotoxicity of adducts formed between quercetin and methylglyoxal in PC-12 cells. <i>Food Chemistry</i> , 2021, 352, 129424.	4.2	12
77	Maillard volatiles in baked products as affected by feruloylated oligosaccharides from maize bran. <i>International Journal of Food Properties</i> , 2017, 20, 3266-3273.	1.3	11
78	In vitro fermentation of flaxseed polysaccharide by fecal bacteria inhibits energy intake and adipogenesis at physiological concentration. <i>Food Research International</i> , 2021, 139, 109920.	2.9	11
79	Formation and Identification of Two Hydroxymethylfurfural-Glycine Adducts and Their Cytotoxicity and Absorption in Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 384-389.	2.4	10
80	Morin decreases acrolein-induced cell injury in normal human hepatocyte cell line LO2. <i>Journal of Functional Foods</i> , 2020, 75, 104234.	1.6	10
81	Glycine and serine markedly eliminate methylglyoxal in the presence of formaldehyde via the formation of imidazole salts. <i>Food Chemistry</i> , 2022, 369, 130952.	4.2	10
82	Design of a naphthalimide-based probe for acrolein detection in foods and cells. <i>Journal of Hazardous Materials</i> , 2022, 426, 128118.	6.5	10
83	Isolation and Identification Carpaine in <i>Carica papaya</i> L. Leaf by HPLC-UV Method. <i>International Journal of Food Properties</i> , 2015, 18, 1505-1512.	1.3	9
84	The scavenging capacity of $\beta$ -aminobutyric acid for acrolein and the cytotoxicity of the formed adduct. <i>Food and Function</i> , 2020, 11, 7736-7747.	2.1	9
85	Identification of adducts formed between acrolein and alanine or serine in fried potato crisps and the cytotoxicity-lowering effect of acrolein in three cell lines. <i>Food Chemistry</i> , 2021, 361, 130164.	4.2	9
86	Identification and cytotoxic evaluation of the novel rutin-methylglyoxal adducts with dione structures in vivo and in foods. <i>Food Chemistry</i> , 2022, 377, 132008.	4.2	9
87	Roxithromycin regulates intestinal microbiota and alters colonic epithelial gene expression. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 9303-9316.	1.7	7
88	Water-In-Oil Pickering Emulsions Stabilized by Microcrystalline Phytosterols in Oil: Fabrication Mechanism and Application as a Salt Release System. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5408-5416.	2.4	7
89	The Formation of Acrylamide from and Its Reduction by $\alpha$ -Aminopropanamide Occur Simultaneously During Thermal Treatment. <i>Journal of Food Science</i> , 2018, 83, 2662-2668.	1.5	5
90	Changes of porcine pancreas $\alpha$ -amylase in activity and secondary conformations under inhibition of tea polyphenols. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1537-1543.	1.3	4

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91	Alliin protects against inflammatory bowel disease by preserving the gene expression in colonic epithelial cells rather than altering gut microbiota. <i>Journal of Functional Foods</i> , 2019, 59, 309-318.	1.6	3
92	Formation and Identification of Six Amino Acid - Acrylamide Adducts and Their Cytotoxicity Toward Gastrointestinal Cell Lines. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	3
93	PREPARATION OF LEAFY VEGETABLE PAPER. <i>Journal of Food Processing and Preservation</i> , 0, 34, 519-529.	0.9	2
94	Widely Targeted UHPLC-MS/MS Metabolomic Analysis on the Chemical Variation in Blueberry-Filled Pastries During Processing. <i>Frontiers in Nutrition</i> , 2020, 7, 569172.	1.6	2
95	Formation and Identification of a 5-(Hydroxymethyl)-2-Furfural-Zingerone Condensate and Its Cytotoxicity in Caco-2 Cells. <i>Frontiers in Nutrition</i> , 2022, 9, 893991.	1.6	2
96	Post-effects of high hydrostatic pressure on chlorophylls and chlorophyllâ€“protein complexes in spinach during storage. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1316-1324.	1.6	0