

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	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
2	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
3	Identification and cytotoxic evaluation of the novel rutinâ€™methylglyoxal adducts with dione structures in vivo and in foods. <i>Food Chemistry</i> , 2022, 377, 132008.	4.2	9
4	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
5	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
6	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
7	Origin and Fate of Acrolein in Foods. <i>Foods</i> , 2022, 11, 1976.	1.9	22
8	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
9	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
10	Cytotoxicity of adducts formed between quercetin and methylglyoxal in PC-12 cells. <i>Food Chemistry</i> , 2021, 352, 129424.	4.2	12
11	Isolation, structural characterization and anti-oxidant activity of a novel polysaccharide from garlic bolt. <i>Carbohydrate Polymers</i> , 2021, 267, 118194.	5.1	37
12	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
13	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
14	Formation and Identification of Two Hydroxymethylfurfuralâ€™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
15	The scavenging capacity of Î³-aminobutyric acid for acrolein and the cytotoxicity of the formed adduct. <i>Food and Function</i> , 2020, 11, 7736-7747.	2.1	9
16	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
17	Water-in-Oil Pickering Emulsions Stabilized Solely by Water-Dispersible Phytosterol Particles. <i>Langmuir</i> , 2020, 36, 14991-14998.	1.6	33
18	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

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19	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
20	Alternating consumption of β -glucan and quercetin reduces mortality in mice with colorectal cancer. <i>Food Science and Nutrition</i> , 2019, 7, 3273-3285.	1.5	23
21	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
22	Positive and negative effects of polyphenol incorporation in baked foods. <i>Food Chemistry</i> , 2019, 284, 90-99.	4.2	95
23	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
24	<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
25	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
26	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
27	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
28	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
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	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
31	Utilization of pineapple peel for production of nanocellulose and film application. <i>Cellulose</i> , 2018, 25, 1743-1756.	2.4	151
32	Post-effects of high hydrostatic pressure on chlorophylls and chlorophyll-protein complexes in spinach during storage. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1316-1324.	1.6	0
33	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
34	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
35	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
36	The primary biological network of <i>Bifidobacterium</i> in the gut. <i>FEMS Microbiology Letters</i> , 2018, 365, .	0.7	26

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37	Applications and perspectives of nanomaterials in novel vaccine development. <i>MedChemComm</i> , 2018, 9, 226-238.	3.5	57
38	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
39	Changes in cuticle compositions and crystal structure of "Bingtang"™ sweet orange fruits (<i>Citrus</i>). <i>Trends in Food Science and Technology</i> , 2018, 78, 1-10.	1.3	26
40	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
41	The Formation of Acrylamide from and Its Reduction by 3-Aminopropanamide Occur Simultaneously During Thermal Treatment. <i>Journal of Food Science</i> , 2018, 83, 2662-2668.	1.5	5
42	Immune-enhancing activities of chondroitin sulfate in murine macrophage RAW 264.7 cells. <i>Carbohydrate Polymers</i> , 2018, 198, 611-619.	5.1	71
43	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
44	Roxithromycin regulates intestinal microbiota and alters colonic epithelial gene expression. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 9303-9316.	1.7	7
45	Immunomodulatory Effects of Enzymatic-Synthesized β -Galactooligosaccharides and Evaluation of the Structure-Activity Relationship. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9070-9079.	2.4	18
46	Ganoderma lucidum 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
47	Flaxseed gum reduces body weight by regulating gut microbiota. <i>Journal of Functional Foods</i> , 2018, 47, 136-142.	1.6	54
48	Effect of rosmarinic acid and carnosic acid on AGEs formation in vitro. <i>Food Chemistry</i> , 2017, 221, 1057-1061.	4.2	70
49	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
50	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
51	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
52	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
53	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
54	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

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55	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
56	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
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	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
59	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
60	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
61	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
62	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
63	Changes of porcine pancreas α -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
64	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
65	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
66	Recent advances in tea polysaccharides: Extraction, purification, physicochemical characterization and bioactivities. <i>Carbohydrate Polymers</i> , 2016, 153, 663-678.	5.1	136
67	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
68	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
69	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
70	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
71	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
72	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

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73	Acylation of Antioxidant of Bamboo Leaves with Fatty Acids by Lipase and the Acylated Derivativesâ€™™ Efficiency in the Inhibition of Acrylamide Formation in Fried Potato Crisps. PLoS ONE, 2015, 10, e0130680.	1.1	13
74	Cysteine alone or in combination with glycine simultaneously reduced the contents of acrylamide and hydroxymethylfurfural. LWT - Food Science and Technology, 2015, 63, 275-280.	2.5	42
75	Continuously Ingesting Fructooligosaccharide Can't Maintain Ratsâ€™™ Gut <i>Bifidobacterium</i> at a High Level. Journal of Food Science, 2015, 80, M2530-4.	1.5	14
76	Lean rats gained more body weight from a high-fructooligosaccharide diet. Food and Function, 2015, 6, 2315-2321.	2.1	19
77	Isolation and Identification Carpaine in<i>Carica papaya</i>L. Leaf by HPLC-UV Method. International Journal of Food Properties, 2015, 18, 1505-1512.	1.3	9
78	Chlorogenic acid increased acrylamide formation through promotion of HMF formation and 3-aminopropionamide deamination. Journal of Hazardous Materials, 2014, 268, 1-5.	6.5	59
79	In vitro antioxidant activity of feruloyl arabinose isolated from maize bran by acid hydrolysis. Journal of Food Science and Technology, 2014, 51, 1356-1362.	1.4	24
80	Ferulic acid alleviates the symptoms of diabetes in obese rats. Journal of Functional Foods, 2014, 9, 141-147.	1.6	43
81	Cytotoxicity comparison of quercetin and its metabolites from in vitro fermentation of several gut bacteria. Food and Function, 2014, 5, 2152.	2.1	17
82	Preparation of ferulic acid from corn bran: Its improved extraction and purification by membrane separation. Food and Bioprocess Processing, 2014, 92, 309-313.	1.8	63
83	Preparation of octacosanol from filter mud produced after sugarcane juice clarification. LWT - Food Science and Technology, 2012, 45, 295-298.	2.5	17
84	In vitro binding capacities of three dietary fibers and their mixture for four toxic elements, cholesterol, and bile acid. Journal of Hazardous Materials, 2011, 186, 236-239.	6.5	140
85	Production of Feruloyl Esterase from <i>Aspergillus niger</i> by Solid-State Fermentation on Different Carbon Sources. Enzyme Research, 2011, 2011, 1-4.	1.8	12
86	Effect of antioxidants on elimination and formation of acrylamide in model reaction systems. Journal of Hazardous Materials, 2010, 182, 863-868.	6.5	67
87	Evaluation of the Oxidative Stability of Diacylglycerolâ€™™Enriched Soybean Oil and Palm Olein Under Rancimatâ€™™Accelerated Oxidation Conditions. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 483-491.	0.8	26
88	Preparation of diacylglycerolâ€™™enriched palm olein by phospholipaseâ€™™...A₁â€™™catalyzed partial hydrolysis. European Journal of Lipid Science and Technology, 2009, 111, 652-662.	1.0	16
89	Effects of Latitude and Weather Conditions on Contents of Sugars, Fruit Acids, and Ascorbic Acid in Black Currant (<i>Ribes nigrum</i> L.) Juice. Journal of Agricultural and Food Chemistry, 2009, 57, 2977-2987.	2.4	79
90	Reduction of acrylamide formation by selected agents in fried potato crisps on industrial scale. Innovative Food Science and Emerging Technologies, 2008, 9, 116-121.	2.7	48

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91	Seperation and purification of ferulic acid in alkaline-hydrolysate from sugarcane bagasse by activated charcoal adsorption/anion macroporous resin exchange chromatography. Journal of Food Engineering, 2007, 78, 1298-1304.	2.7	77
92	Role of ferulic acid in preparing edible films from soy protein isolate. Journal of Food Engineering, 2005, 70, 205-210.	2.7	158
93	Ferulic acid: pharmaceutical functions, preparation and applications in foods. Journal of the Science of Food and Agriculture, 2004, 84, 1261-1269.	1.7	696
94	An improved method to determine SH and "S" group content in soymilk protein. Food Chemistry, 2004, 88, 317-320.	4.2	62
95	In Vitro Study of Possible Role of Dietary Fiber in Lowering Postprandial Serum Glucose. Journal of Agricultural and Food Chemistry, 2001, 49, 1026-1029.	2.4	352
96	PREPARATION OF LEAFY VEGETABLE PAPER. Journal of Food Processing and Preservation, 0, 34, 519-529.	0.9	2