# Baiyi Lu

List of Publications by Year
in descending order



| | | | |
|---|---|---|---|
| 60 papers | 2,506 citations | 186265 28 h-index | 206112 48 g-index |
| 60 all docs | 60 docs citations | 60 times ranked | 2568 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Coarse cereals modulating chronic low-grade inflammation: review. Critical Reviews in Food Science and Nutrition, 2023, 63, 9694-9715. | 10.3 | 4 |
| 2 | Linking phytosterols and oxyphytosterols from food to brain health: origins, effects, and underlying mechanisms. Critical Reviews in Food Science and Nutrition, 2022, 62, 3613-3630. | 10.3 | 18 |
| 3 | Antioxidant and anticancer potentials of edible flowers: where do we stand?. Critical Reviews in Food Science and Nutrition, 2022, 62, 8589-8645. | 10.3 | 17 |
| 4 | Atmospheric pressure plasma jet pretreatment to facilitate cassava starch modification with octenyl succinic anhydride. Food Chemistry, 2022, 370, 130922. | 8.2 | 14 |
| 5 | Effect of starch molecular structure on precision and texture properties of 3D printed products. Food Hydrocolloids, 2022, 125, 107387. | 10.7 | 39 |
| 6 | Exploration of Osmanthus fragrans Lour.'s composition, nutraceutical functions and applications. Food Chemistry, 2022, 377, 131853. | 8.2 | 18 |
| 7 | Acteoside, the Main Bioactive Compound in Osmanthus fragrans Flowers, Palliates Experimental Colitis in Mice by Regulating the Gut Microbiota. Journal of Agricultural and Food Chemistry, 2022, 70, 1148-1162. | 5.2 | 14 |
| 8 | Modulating the digestibility of cassava starch by esterification with phenolic acids. Food Hydrocolloids, 2022, 127, 107432. | 10.7 | 12 |
| 9 | Contribution of edible flowers to the Mediterranean diet: Phytonutrients, bioactivity evaluation and applications. Food Frontiers, 2022, 3, 592-630. | 7.4 | 15 |
| 10 | Simultaneous analysis of free phytosterols and phytosterol glycosides in rice bran by SPE/GCâ€“MS. Food Chemistry, 2022, 387, 132742. | 8.2 | 16 |
| 11 | Dietary cholesterol oxidation products: Perspectives linking food processing and storage with health implications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 738-779. | 11.7 | 16 |
| 12 | Impact of photosensitizers and light wavelength on photooxidation of phytosterols in soymilk emulsions. Food Research International, 2022, 158, 111508. | 6.2 | 3 |
| 13 | Stigmasterol attenuates inflammatory response of microglia via NF-Î°B and NLRP3 signaling by AMPK activation. Biomedicine and Pharmacotherapy, 2022, 153, 113317. | 5.6 | 29 |
| 14 | Investigation of the mechanism of casein protein to enhance 3D printing accuracy of cassava starch gel. Carbohydrate Polymers, 2022, 295, 119827. | 10.2 | 28 |
| 15 | An update on the health benefits promoted by edible flowers and involved mechanisms. Food Chemistry, 2021, 340, 127940. | 8.2 | 54 |
| 16 | Starch modification with phenolics: methods, physicochemical property alteration, and mechanisms of glycaemic control. Trends in Food Science and Technology, 2021, 111, 12-26. | 15.1 | 45 |
| 17 | Sterols and Sterol Oxidation Products: Effect of Dietary Intake on Tissue Distribution in ApoE-Deficient Mice. Journal of Agricultural and Food Chemistry, 2021, 69, 11867-11877. | 5.2 | 5 |
| 18 | Health benefits and phenolic compounds of Moringa oleifera leaves: A comprehensive review. Phytomedicine, 2021, 93, 153771. | 5.3 | 39 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Edible flowers as functional raw materials: A review on anti-aging properties. Trends in Food Science and Technology, 2020, 106, 30-47. | 15.1 | 43 |
| 20 | Natural P-gp inhibitor EGCG improves the acteoside absorption in Caco-2Âcell monolayers and increases the oral bioavailability of acteoside in rats. Food and Chemical Toxicology, 2020, 146, 111827. | 3.6 | 6 |
| 21 | Therapeutic potential of phenylethanoid glycosides: A systematic review. Medicinal Research Reviews, 2020, 40, 2605-2649. | 10.5 | 80 |
| 22 | Recent advances in improving stability of food emulsion by plant polysaccharides. Food Research International, 2020, 137, 109376. | 6.2 | 160 |
| 23 | Peptide Selection for Accurate Targeted Protein Quantification via a Dimethylation High-Resolution Mass Spectrum Strategy with a Peptide Release Kinetic Model. ACS Omega, 2020, 5, 3809-3819. | 3.5 | 9 |
| 24 | Guidelines for antioxidant assays for food components. Food Frontiers, 2020, 1, 60-69. | 7.4 | 243 |
| 25 | Phenolic acid profiles of common food and estimated natural intake with different structures and forms in five regions of China. Food Chemistry, 2020, 321, 126675. | 8.2 | 18 |
| 26 | Food Frontiers: An academically sponsored new journal. Food Frontiers, 2020, 1, 3-5. | 7.4 | 1 |
| 27 | The effects of phytochemicals on circadian rhythm and related diseases. Critical Reviews in Food Science and Nutrition, 2019, 59, 882-892. | 10.3 | 31 |
| 28 | Discovery of Keap1â^'Nrf2 smallâ^'molecule inhibitors from phytochemicals based on molecular docking. Food and Chemical Toxicology, 2019, 133, 110758. | 3.6 | 40 |
| 29 | Photooxidation of phytosterols in oil matrix: Effects of the light, photosensitizers and unsaturation degree of the lipids. Food Chemistry, 2019, 288, 162-169. | 8.2 | 22 |
| 30 | Determination of phenolic acid profiles by HPLC-MS in vegetables commonly consumed in China. Food Chemistry, 2019, 276, 538-546. | 8.2 | 71 |
| 31 | Bioaccessibility and Absorption Mechanism of Phenylethanoid Glycosides Using Simulated Digestion/Caco-2 Intestinal Cell Models. Journal of Agricultural and Food Chemistry, 2018, 66, 4630-4637. | 5.2 | 37 |
| 32 | Phytosterol Profiles of Common Foods and Estimated Natural Intake of Different Structures and Forms in China. Journal of Agricultural and Food Chemistry, 2018, 66, 2669-2676. | 5.2 | 46 |
| 33 | Chitosan-coated liposomes as delivery systems for improving the stability and oral bioavailability of acteoside. Food Hydrocolloids, 2018, 83, 17-24. | 10.7 | 112 |
| 34 | Structureâ€“activity relationships between sterols and their thermal stability in oil matrix. Food Chemistry, 2018, 258, 387-392. | 8.2 | 10 |
| 35 | Risk assessment of dietary exposure to phytosterol oxidation products from baked food in China. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2018, 35, 200-210. | 2.3 | 10 |
| 36 | How do oxyphytosterols affect human health?. Trends in Food Science and Technology, 2018, 79, 148-159. | 15.1 | 21 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Neuroprotective Effects of Four Phenylethanoid Glycosides on H2O2-Induced Apoptosis on PC12 Cells via the Nrf2/ARE Pathway. International Journal of Molecular Sciences, 2018, 19, 1135. | 4.1 | 52 |
| 38 | Acteoside protects against 6-OHDA-induced dopaminergic neuron damage via Nrf2-ARE signaling pathway. Food and Chemical Toxicology, 2018, 119, 6-13. | 3.6 | 78 |
| 39 | Origin Discrimination of <scp>Osmanthus fragrans</scp> var. thunbergii Flowers using GCâ€“MS and UPLCâ€PDA Combined with Multivariable Analysis Methods. Phytochemical Analysis, 2017, 28, 305-315. | 2.4 | 7 |
| 40 | Antioxidant synergistic effects of Osmanthus fragrans flowers with green tea and their major contributed antioxidant compounds. Scientific Reports, 2017, 7, 46501. | 3.3 | 36 |
| 41 | Photooxidation of phytochemicals in food and control: a review. Annals of the New York Academy of Sciences, 2017, 1398, 72-82. | 3.8 | 28 |
| 42 | Phenolic compounds, antioxidant potential and antiproliferative potential of 10 common edible flowers from China assessed using a simulated in vitro digestionâ€“dialysis process combined with cellular assays. Journal of the Science of Food and Agriculture, 2017, 97, 4760-4769. | 3.5 | 34 |
| 43 | Degradation of phenylethanoid glycosides in Osmanthus fragrans Lour. flowers and its effect on anti-hypoxia activity. Scientific Reports, 2017, 7, 10068. | 3.3 | 28 |
| 44 | Varietal classification and antioxidant activity prediction of Osmanthus fragrans Lour. flowers using UPLCâ€“PDA/QTOFâ€“MS and multivariable analysis. Food Chemistry, 2017, 217, 490-497. | 8.2 | 33 |
| 45 | The Osmanthus fragrans flower phenylethanoid glycoside-rich extract: Acute and subchronic toxicity studies. Journal of Ethnopharmacology, 2016, 187, 205-212. | 4.1 | 20 |
| 46 | Effect of Transition Metal Ions on the B Ring Oxidation of Sterols and their Kinetics in Oil-in-Water Emulsions. Scientific Reports, 2016, 6, 27240. | 3.3 | 10 |
| 47 | Phytochemical Content, Health Benefits, and Toxicology of Common Edible Flowers: A Review (2000â€“2015). Critical Reviews in Food Science and Nutrition, 2016, 56, S130-S148. | 10.3 | 130 |
| 48 | Phenylethanoid Glycoside Profiles and Antioxidant Activities of Osmanthus fragrans Lour. Flowers by UPLC/PDA/MS and Simulated Digestion Model. Journal of Agricultural and Food Chemistry, 2016, 64, 2459-2466. | 5.2 | 32 |
| 49 | Osmanthus fragrans Flower Extract and Acteoside Protect Against <scp>d</scp>-Galactose-Induced Aging in an ICR Mouse Model. Journal of Medicinal Food, 2016, 19, 54-61. | 1.5 | 52 |
| 50 | Development and validation of a gas chromatography-mass spectrometry method for determination of sterol oxidation products in edible oils. RSC Advances, 2015, 5, 41259-41268. | 3.6 | 26 |
| 51 | The effect of traditional stir-frying process on hydrophilic and lipophilic antioxidant capacities of pine nut kernels. International Journal of Food Sciences and Nutrition, 2015, 66, 873-880. | 2.8 | 3 |
| 52 | Phenolic Compounds and Antioxidant Capacities of 10 Common Edible Flowers from China. Journal of Food Science, 2014, 79, C517-25. | 3.1 | 88 |
| 53 | Phytochemical contents and antioxidant capacities of different parts of two sugarcane (Saccharum) Tj ETQq1 1 0.784314 rgBT /Overlo | 8.2 | 104 |
| 54 | Hypolipidemic Effect of Bamboo Shoot Oil (P. pubescens) in Sprague–Dawley Rats. Journal of Food Science, 2010, 75, H205-11. | 3.1 | 30 |

| # | Article | IF | Citations |
|---|---|---|---|
| 55 | Mutagenicity and Safety Evaluation of Ethanolic Extract ofâ€,Prunus mume. Journal of Food Science, 2009, 74, T82-8. | 3.1 | 11 |
| 56 | Effects of genetic variability, parts and seasons on the sterol content and composition in bamboo shoots. Food Chemistry, 2009, 112, 1016-1021. | 8.2 | 26 |
| 57 | Simultaneous Determination of Four Water-Soluble Vitamins in Fortified Infant Foods by Ultra-Performance Liquid Chromatography Coupled with Triple Quadrupole Mass Spectrometry. Journal of Chromatographic Science, 2008, 46, 225-232. | 1.4 | 52 |
| 58 | Separation and determination of diversiform phytosterols in food materials using supercritical carbon dioxide extraction and ultraperformance liquid chromatography-atmospheric pressure chemical ionization-mass spectrometry. Analytica Chimica Acta, 2007, 588, 50-63. | 5.4 | 62 |
| 59 | Toxicology and safety of antioxidant of bamboo leaves. Part 2: Developmental toxicity test in rats with antioxidant of bamboo leaves. Food and Chemical Toxicology, 2006, 44, 1739-1743. | 3.6 | 82 |
| 60 | Toxicology and safety of anti-oxidant of bamboo leaves. Part 1: Acute and subchronic toxicity studies on anti-oxidant of bamboo leaves. Food and Chemical Toxicology, 2005, 43, 783-792. | 3.6 | 136 |