

Shu-Juan Yu

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

54
papers

990
citations

18
h-index

29
g-index

55
ext. papers

1,262
ext. citations

6.5
avg, IF

4.89
L-index

#	Paper	IF	Citations
54	Identification of bitter-taste compounds in class-III caramel colours. <i>Flavour and Fragrance Journal</i> , 2021 , 36, 404-411	2.5	3
53	Betacyanins functionalized selenium nanoparticles inhibit HepG2 cells growth via mitochondria-mediated pathway. <i>Journal of Functional Foods</i> , 2021 , 78, 104359	5.1	0
52	Robust W/O/W Emulsion Stabilized by Genipin-Cross-Linked Sugar Beet Pectin-Bovine Serum Albumin Nanoparticles: Co-encapsulation of Betanin and Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1318-1328	5.7	14
51	Maillard reaction in Chinese household-prepared stewed pork balls with brown sauce: potentially risky and volatile products. <i>Food Science and Human Wellness</i> , 2021 , 10, 221-230	8.3	4
50	Grape seed proanthocyanidin-loaded gel-like W/O/W emulsion stabilized by genipin-crosslinked alkaline soluble polysaccharides-whey protein isolate conjugates: Fabrication, stability, and in vitro digestion. <i>International Journal of Biological Macromolecules</i> , 2021 , 186, 759-769	7.9	3
49	Sensory evaluation, chemical structures, and threshold concentrations of bitter-tasting compounds in common foodstuffs derived from plants and maillard reaction: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-41	11.5	1
48	Genipin crosslinked sugar beet pectin-whey protein isolate/bovine serum albumin conjugates with enhanced emulsifying properties. <i>Food Hydrocolloids</i> , 2020 , 105, 105802	10.6	20
47	Molecular hybridization of grape seed extract: Synthesis, structural characterization and anti-proliferative activity in vitro. <i>Food Research International</i> , 2020 , 131, 109005	7	5
46	Addition of lipophilic grape seed proanthocyanidin effectively reduces acrylamide formation. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1213-1219	4.3	6
45	Emulsion stability of sugar beet pectin increased by genipin crosslinking. <i>Food Hydrocolloids</i> , 2020 , 101, 105459	10.6	36
44	Rheological characterization of RG-I chicory root pectin extracted by hot alkali and chelators. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 759-770	7.9	7
43	Combination of solid-phase extraction with microextraction techniques followed by HPLC for simultaneous determination of 2-methylimidazole and 4-methylimidazole in beverages. <i>Food Chemistry</i> , 2020 , 305, 125389	8.5	4
42	Simultaneous detection of 4(5)-methylimidazole and acrylamide in biscuit products by isotope-dilution UPLC-MS/MS. <i>Food Control</i> , 2019 , 105, 64-70	6.2	5
41	Determination of Four Bitter Compounds in Caramel Colors and Beverages Using Modified QuEChERS Coupled with Liquid Chromatography-Diode Array Detector-Mass Spectrometry. <i>Food Analytical Methods</i> , 2019 , 12, 1674-1683	3.4	7
40	Analyzing 2-acetyl-4(5)-(1,2,3,4-tetrahydroxybutyl)-imidazole in beverages by dispersive micro-solid phase extraction using polymer cation exchange sorbent followed by ion chromatography and liquid chromatography coupled with tandem mass spectrometry. <i>Food Chemistry</i> , 2019 , 292, 260-266	8.5	13
39	Formation of 2,3-dihydro-3,5-Dihydroxy-6-Methyl-4(H)-Pyran-4-One (DDMP) in glucose-amino acids Maillard reaction by dry-heating in comparison to wet-heating. <i>LWT - Food Science and Technology</i> , 2019 , 105, 156-163	5.4	14
38	Alpha-tocopherol-based microemulsion improving the stability of carnosic acid and its electrochemical analysis of antioxidant activity. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019 , 580, 123708	5.1	4

37	Insights into the Regulation Effects of Certain Phenolic Acids on 2,3-Dihydro-3,5-dihydroxy-6-methyl-4(0)-pyran-4-one Formation in a Microaqueous Glucose-Proline System. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9050-9059	5.7	5
36	Enhancement of liquid chromatography-ion trap mass spectrometry analysis of 4(5)-methylimidazole in biscuits through derivatization with dansyl chloride. <i>Journal of Chromatography A</i> , 2019 , 1596, 1-7	4.5	3
35	Analysis of 4(5)-methylimidazole in soy sauce by a quick, easy, cheap, effective, rugged, and safe approach and liquid chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2019 , 1588, 25-32	4.5	2
34	Determination of 4(5)-methylimidazole in foods and beverages by modified QuEChERS extraction and liquid chromatography-tandem mass spectrometry analysis. <i>Food Chemistry</i> , 2019 , 280, 278-285	8.5	8
33	Lipophilic Grape Seed Proanthocyanidin Exerts Anti-Proliferative and Pro-Apoptotic Effects on PC3 Human Prostate Cancer Cells and Suppresses PC3 Xenograft Tumor Growth in Vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 229-235	5.7	15
32	Influences of different pectins on the emulsifying performance of conjugates formed between pectin and whey protein isolate. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 246-254	7.9	22
31	Optimization of Extraction of Hypoglycemic Ingredients from Grape Seeds and Evaluation of α -Glucosidase and α -Amylase Inhibitory Effects In Vitro. <i>Journal of Food Science</i> , 2018 , 83, 1422-1429	3.4	14
30	Development of a Sono-Assembled, Bifunctional Soy Peptide Nanoparticle for Cellular Delivery of Hydrophobic Active Cargoes. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4208-4218	5.7	29
29	Review of pentosidine and pyrroline in food and chemical models: formation, potential risks and determination. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3225-3233	4.3	18
28	Impact of Microwave-Assisted Heating on the pH Value, Color, and Flavor Compounds in Glucose-Ammonium Model System. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1248-1258	5.1	11
27	Physicochemical properties and in vitro digestibility of high hydrostatic pressure treated waxy rice starch. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 1030-1038	7.9	19
26	Lipophilized Grape Seed Proanthocyanidin Derivatives as Novel Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1598-1605	5.7	25
25	Ethyl carbamate control by genomic regulation of arginase in <i>Saccharomyces cerevisiae</i> EC1118 in sugarcane juice fermentation. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13261	2.1	3
24	Characterization of Lipophilized Monomeric and Oligomeric Grape Seed Flavan-3-ol Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8875-8883	5.7	14
23	Inhibitory effect of sugarcane molasses extract on the formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine. <i>Food Chemistry</i> , 2017 , 221, 1145-1150	8.5	26
22	The effect of pH and amino acids on the formation of methylglyoxal in a glucose-amino acid model system. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3159-3165	4.3	8
21	Stepwise ethanolic precipitation of sugar beet pectins from the acidic extract. <i>Carbohydrate Polymers</i> , 2016 , 136, 316-21	10.3	35
20	Rapid and quantitative detection of 4(5)-methylimidazole in caramel colours: A novel fluorescent-based immunochromatographic assay. <i>Food Chemistry</i> , 2016 , 190, 843-847	8.5	20

19	Effects of the precipitation pH on the ethanolic precipitation of sugar beet pectins. <i>Food Hydrocolloids</i> , 2016 , 52, 431-437	10.6	34
18	Effects of divalent cations on the formation of 4(5)-methylimidazole in fructose/ammonium hydroxide caramel model reaction. <i>Food Chemistry</i> , 2016 , 201, 253-8	8.5	4
17	Structural properties and digestibility of pulsed electric field treated waxy rice starch. <i>Food Chemistry</i> , 2016 , 194, 1313-9	8.5	64
16	Effects of pH on the formation of 4(5)-Methylimidazole in glucose/ammonium sulfate and glucose/ammonium sulfite caramel model reactions. <i>Food Research International</i> , 2015 , 76, 661-665	7	6
15	Structure and digestibility of debranched and repeatedly crystallized waxy rice starch. <i>Food Chemistry</i> , 2015 , 187, 348-53	8.5	41
14	Developing precipitation modes for preventing the calcium-oxalate contamination of sugar beet pectins. <i>Food Chemistry</i> , 2015 , 182, 64-71	8.5	12
13	Short communication: Study on the formation of 2-methylimidazole and 4-methylimidazole in the Maillard reaction. <i>Journal of Dairy Science</i> , 2015 , 98, 8565-71	4	8
12	Optimisation of ultrasonic-assisted extraction of phenolic compounds, antioxidants, and anthocyanins from sugar beet molasses. <i>Food Chemistry</i> , 2015 , 172, 543-50	8.5	139
11	Physicochemical properties and digestibility of hydrothermally treated waxy rice starch. <i>Food Chemistry</i> , 2015 , 172, 92-8	8.5	81
10	Antioxidant and in vitro anticancer activities of phenolics isolated from sugar beet molasses. <i>BMC Complementary and Alternative Medicine</i> , 2015 , 15, 313	4.7	30
9	Pulsed Electric Field Effects on Sucrose Nucleation at Low Supersaturation. <i>Sugar Tech</i> , 2015 , 17, 77-84	1.9	11
8	Separation and determination of 4-methylimidazole, 2-methylimidazole and 5-hydroxymethylfurfural in beverages by amino trap column coupled with pulsed amperometric detection. <i>Food Chemistry</i> , 2015 , 169, 224-9	8.5	26
7	Short communication: Amino trap column improves the separation of methylimidazoles, 5-hydroxymethyl-2-furaldehyde, and sugars in Maillard reaction. <i>Journal of Dairy Science</i> , 2014 , 97, 6810-4		
6	Improvement of sugar analysis sensitivity using anion-exchange chromatography-electrospray ionization mass spectrometry with sheath liquid interface. <i>Journal of Chromatography A</i> , 2014 , 1366, 65-72	4.5	10
5	Debranching and temperature-cycled crystallization of waxy rice starch and their digestibility. <i>Carbohydrate Polymers</i> , 2014 , 113, 91-6	10.3	28
4	Characterisation of the turbid particles in the extraction of sugar beet pectins. <i>Food Chemistry</i> , 2014 , 162, 99-103	8.5	7
3	Iron-Chelating Properties of Melanoidins and Inducing Effect of Pulsed Electric Field. <i>Journal of Food Process Engineering</i> , 2013 , 36, 786-792	2.4	4
2	Ultrafiltration of caramel color solutions reduces 5-hydroxymethyl-2-furaldehyde. <i>Journal of Membrane Science</i> , 2011 , 380, 9-12	9.6	9

- 1 Effects of Ultrasound on a Glycine-Glucose Model System: A Means of Promoting Maillard Reaction. *Food and Bioprocess Technology*, **2011**, 4, 1391-1398 5.1 53