# Yu Zhang

## List of Publications by Citations



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| 100 papers | 5,317 citations | 29 h-index | 72 g-index |
| 104 ext. papers | 6,279 ext. citations | 7.9 avg, IF | 5.4 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 100 | HMDB: the Human Metabolome Database. *Nucleic Acids Research*, **2007**, 35, D521-6 | 20.1 | 2021 |
| 99 | Activation of the nuclear receptor FXR improves hyperglycemia and hyperlipidemia in diabetic mice. *Proceedings of the National Academy of Sciences of the United States of America*, **2006**, 103, 1006-11 | 11.5 | 703 |
| 98 | Evaluation of antioxidant and prooxidant activities of bamboo Phyllostachys nigra var. Henonis leaf extract in vitro. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 3170-6 | 5.7 | 189 |
| 97 | Intakes of fish and polyunsaturated fatty acids and mild-to-severe cognitive impairment risks: a dose-response meta-analysis of 21 cohort studies. *American Journal of Clinical Nutrition*, **2016**, 103, 330-40 | 7 | 183 |
| 96 | Occurrence and analytical methods of acrylamide in heat-treated foods. Review and recent developments. *Journal of Chromatography A*, **2005**, 1075, 1-21 | 4.5 | 136 |
| 95 | Formation and reduction of acrylamide in Maillard reaction: a review based on the current state of knowledge. *Critical Reviews in Food Science and Nutrition*, **2007**, 47, 521-42 | 11.5 | 113 |
| 94 | 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, 783-92 | 4.7 | 112 |
| 93 | Determination of flavone C-glucosides in antioxidant of bamboo leaves (AOB) fortified foods by reversed-phase high-performance liquid chromatography with ultraviolet diode array detection. *Journal of Chromatography A*, **2005**, 1065, 177-85 | 4.5 | 94 |
| 92 | New research developments on acrylamide: analytical chemistry, formation mechanism, and mitigation recipes. *Chemical Reviews*, **2009**, 109, 4375-97 | 68.1 | 91 |
| 91 | Addition of antioxidant of bamboo leaves (AOB) effectively reduces acrylamide formation in potato crisps and French fries. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 523-8 | 5.7 | 76 |
| 90 | Separation and purification of tricin from an antioxidant product derived from bamboo leaves. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 10086-92 | 5.7 | 72 |
| 89 | Metabolism of flavone C-glucosides and p-coumaric acid from antioxidant of bamboo leaves (AOB) in rats. *British Journal of Nutrition*, **2007**, 97, 484-94 | 3.6 | 69 |
| 88 | Rapid determination of acrylamide contaminant in conventional fried foods by gas chromatography with electron capture detector. *Journal of Chromatography A*, **2006**, 1116, 209-16 | 4.5 | 68 |
| 87 | Anti-fatigue activity of a triterpenoid-rich extract from Chinese bamboo shavings (Caulis bamfusae in taeniam). *Phytotherapy Research*, **2006**, 20, 872-6 | 6.7 | 67 |
| 86 | Effect of natural antioxidants on kinetic behavior of acrylamide formation and elimination in low-moisture asparagine–glucose model system. *Journal of Food Engineering*, **2008**, 85, 105-115 | 6 | 65 |
| 85 | Characterization of acrylamide-induced oxidative stress and cardiovascular toxicity in zebrafish embryos. *Journal of Hazardous Materials*, **2018**, 347, 451-460 | 12.8 | 60 |
| 84 | An improved method validation for rapid determination of acrylamide in foods by ultra-performance liquid chromatography combined with tandem mass spectrometry. *Journal of Chromatography A*, **2007**, 1142, 194-8 | 4.5 | 54 |

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| 83 | Dietary Fats in Relation to Total and Cause-Specific Mortality in a Prospective Cohort of 521 120 Individuals With 16 Years of Follow-Up. *Circulation Research*, **2019**, 124, 757-768 | 15.7 | 54 |
| 82 | Serum polyfluoroalkyl chemicals are associated with risk of cardiovascular diseases in national US population. *Environment International*, **2018**, 119, 37-46 | 12.9 | 47 |
| 81 | Ultra high-performance liquid chromatography-tandem mass spectrometry for the simultaneous analysis of asparagine, sugars, and acrylamide in Maillard reactions. *Analytical Chemistry*, **2011**, 83, 3297-304 | 7.8 | 46 |
| 80 | Determination of acrylamide in Chinese traditional carbohydrate-rich foods using gas chromatography with micro-electron capture detector and isotope dilution liquid chromatography combined with electrospray ionization tandem mass spectrometry. *Analytica Chimica Acta*, **2007**, | 6.6 | 38 |
| 79 | Antihyperlipidemic and antihypertensive effect of a triterpenoid-rich extract from bamboo shavings and vasodilator effect of friedelin on phenylephrine-induced vasoconstriction in thoracic aortas of rats. *Phytotherapy Research*, **2007**, 21, 1135-41 | 6.7 | 37 |
| 78 | Safety evaluation of a triterpenoid-rich extract from bamboo shavings. *Food and Chemical Toxicology*, **2004**, 42, 1867-75 | 4.7 | 37 |
| 77 | Antioxidant-capacity-based models for the prediction of acrylamide reduction by flavonoids. *Food Chemistry*, **2015**, 168, 90-9 | 8.5 | 36 |
| 76 | Exposure to acrylamide induces cardiac developmental toxicity in zebrafish during cardiogenesis. *Environmental Pollution*, **2018**, 234, 656-666 | 9.3 | 36 |
| 75 | Arachidonic acid sex-dependently affects obesity through linking gut microbiota-driven inflammation to hypothalamus-adipose-liver axis. *Biochimica Et Biophysica Acta - Molecular Basis of Disease*, **2017**, 1863, 2715-2726 | 6.9 | 36 |
| 74 | Exposure to acrylamide and the risk of cardiovascular diseases in the National Health and Nutrition Examination Survey 2003-2006. *Environment International*, **2018**, 117, 154-163 | 12.9 | 33 |
| 73 | Study on mitigation of acrylamide formation in cookies by 5 antioxidants. *Journal of Food Science*, **2012**, 77, C1144-9 | 3.4 | 31 |
| 72 | Addition of antioxidant from bamboo leaves as an effective way to reduce the formation of acrylamide in fried chicken wings. *Food Additives and Contaminants*, **2007**, 24, 242-51 | | 30 |
| 71 | Association of fish and long-chain omega-3 fatty acids intakes with total and cause-specific mortality: prospective analysis of 421 309 individuals. *Journal of Internal Medicine*, **2018**, 284, 399-417 | 10.8 | 29 |
| 70 | Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox. *Food and Function*, **2016**, 7, 2516-25 | 6.1 | 27 |
| 69 | Reduction of acrylamide and its kinetics by addition of antioxidant of bamboo leaves (AOB) and extract of green tea (EGT) in asparagine-glucose microwave heating system. *Journal of Food Science* , **2008**, 73, C60-6 | 3.4 | 27 |
| 68 | Determination of acrylamide in infant cereal-based foods by isotope dilution liquid chromatography coupled with electrospray ionization tandem mass spectrometry. *Analytica Chimica Acta*, **2005**, 551, 150-158 | 6.6 | 26 |
| 67 | Development of a quantitative method for determination of acrylamide in infant powdered milk and baby foods in jars using isotope dilution liquid chromatography/electrospray ionization tandem mass spectrometry. *Journal of Chromatography A*, **2005**, 1099, 198-202 | 4.5 | 25 |
| 66 | Recent advances in heterocyclic aromatic amines: An update on food safety and hazardous control from food processing to dietary intake. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 124-148 | 16.4 | 25 |

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| 65 | Study on formation of acrylamide in asparagine-sugar microwave heating systems using UPLC-MS/MS analytical method. *Food Chemistry*, **2008**, 108, 542-50 | 8.5 | 24 |
| 64 | Polyunsaturated fatty acids intake, omega-6/omega-3 ratio and mortality: Findings from two independent nationwide cohorts. *Clinical Nutrition*, **2019**, 38, 848-855 | 5.9 | 23 |
| 63 | Eicosapentaenoic and Docosahexaenoic Acids Differentially Alter Gut Microbiome and Reverse High-Fat Diet-Induced Insulin Resistance. *Molecular Nutrition and Food Research*, **2020**, 64, e1900946 | 5.9 | 23 |
| 62 | Anti-aging and redox state regulation effects of A-type proanthocyanidins-rich cranberry concentrate and its comparison with grape seed extract in mice. *Journal of Functional Foods*, **2017**, 30, 63-73 | 5.1 | 20 |
| 61 | Toxicokinetics and internal exposure of acrylamide: new insight into comprehensively profiling mercapturic acid metabolites as short-term biomarkers in rats and Chinese adolescents. *Archives of Toxicology*, **2017**, 91, 2107-2118 | 5.8 | 20 |
| 60 | Reduction of blood lead levels in lead-exposed mice by dietary supplements and natural antioxidants. *Journal of the Science of Food and Agriculture*, **2011**, 91, 485-91 | 4.3 | 20 |
| 59 | Sensitive isotope dilution liquid chromatography/electrospray ionization tandem mass spectrometry method for the determination of acrylamide in chocolate. *Food Additives and Contaminants*, **2006**, 23, 228-36 | | 19 |
| 58 | Comprehensive profiling of mercapturic acid metabolites from dietary acrylamide as short-term exposure biomarkers for evaluation of toxicokinetics in rats and daily internal exposure in humans using isotope dilution ultra-high performance liquid chromatography tandem mass spectrometry. *Analytica Chimica Acta*, **2015**, 894, 54-64 | 6.6 | 18 |
| 57 | Association of acrylamide hemoglobin biomarkers with obesity, abdominal obesity and overweight in general US population: NHANES 2003-2006. *Science of the Total Environment*, **2018**, 631-632, 589-596 | 10.2 | 18 |
| 56 | Antioxidant and micronutrient-rich milk formula reduces lead poisoning and related oxidative damage in lead-exposed mice. *Food and Chemical Toxicology*, **2013**, 57, 201-8 | 4.7 | 18 |
| 55 | Differential Anti-Adipogenic Effects of Eicosapentaenoic and Docosahexaenoic Acids in Obesity. *Molecular Nutrition and Food Research*, **2019**, 63, e1801135 | 5.9 | 17 |
| 54 | Associations of hemoglobin biomarker levels of acrylamide and all-cause and cardiovascular disease mortality among U.S. adults: National Health and Nutrition Examination Survey 2003-2006. *Environmental Pollution*, **2018**, 238, 852-858 | 9.3 | 16 |
| 53 | Egg and cholesterol consumption and mortality from cardiovascular and different causes in the United States: A population-based cohort study. *PLoS Medicine*, **2021**, 18, e1003508 | 11.6 | 16 |
| 52 | Structure-guided unravelling: Phenolic hydroxyls contribute to reduction of acrylamide using multiplex quantitative structure-activity relationship modelling. *Food Chemistry*, **2016**, 199, 492-501 | 8.5 | 15 |
| 51 | Essential Fatty Acids Linoleic Acid and □-Linolenic Acid Sex-Dependently Regulate Glucose Homeostasis in Obesity. *Molecular Nutrition and Food Research*, **2018**, 62, e1800448 | 5.9 | 14 |
| 50 | Environmental exposure to perchlorate, nitrate, and thiocyanate in relation to obesity: A population-based study. *Environment International*, **2019**, 133, 105191 | 12.9 | 13 |
| 49 | Biomarker analysis of hemoglobin adducts of acrylamide and glycidamide enantiomers for mid-term internal exposure assessment by isotope dilution ultra-high performance liquid chromatography tandem mass spectrometry. *Talanta*, **2018**, 178, 825-833 | 6.2 | 12 |
| 48 | The reduction effect of dietary flavone C- and O-glycosides on the formation of acrylamide and its correlation and prediction with the antioxidant activity of Maillard reaction products. *RSC Advances*, **2014**, 4, 24147-24155 | 3.7 | 12 |

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| 47 | Current level of fish and omega-3 fatty acid intakes and risk of Type 2 diabetes in China. *Journal of Nutritional Biochemistry*, **2019**, 74, 108249 | 6.3 | 11 |
| 46 | Transgenic biosynthesis of polyunsaturated fatty acids: a sustainable biochemical engineering approach for making essential fatty acids in plants and animals. *Chemical Reviews*, **2013**, 113, 3799-814 | 68.1 | 11 |
| 45 | Unravelling effects of flavanols and their derivatives on acrylamide formation via support vector machine modelling. *Food Chemistry*, **2017**, 221, 178-186 | 8.5 | 11 |
| 44 | Eicosapentaenoic and docosahexaenoic acids attenuate hyperglycemia through the microbiome-gut-organs axis in db/db mice. *Microbiome*, **2021**, 9, 185 | 16.6 | 11 |
| 43 | Egg and egg-sourced cholesterol consumption in relation to mortality: Findings from population-based nationwide cohort. *Clinical Nutrition*, **2020**, 39, 3520-3527 | 5.9 | 10 |
| 42 | Potato consumption is prospectively associated with risk of hypertension: An 11.3-year longitudinal cohort study. *Clinical Nutrition*, **2019**, 38, 1936-1944 | 5.9 | 10 |
| 41 | Study on formation of acrylamide under low-moisture asparagine–sugar reaction system. *Food Chemistry*, **2007**, 104, 1127-1135 | 8.5 | 10 |
| 40 | Cooking oil/fat consumption and deaths from cardiometabolic diseases and other causes: prospective analysis of 521,120 individuals. *BMC Medicine*, **2021**, 19, 92 | 11.4 | 10 |
| 39 | Saturated Fatty Acid Intake Is Associated with Total Mortality in a Nationwide Cohort Study. *Journal of Nutrition*, **2019**, 149, 68-77 | 4.1 | 10 |
| 38 | Analytical chemistry, formation, mitigation, and risk assessment of polycyclic aromatic hydrocarbons: From food processing to in vivo metabolic transformation. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 1422-1456 | 16.4 | 10 |
| 37 | Exposure to acrylamide disrupts cardiomyocyte interactions during ventricular morphogenesis in zebrafish embryos. *Science of the Total Environment*, **2019**, 656, 1337-1345 | 10.2 | 9 |
| 36 | Current Level of Fish Consumption is Associated with Mortality in Chinese but not US Adults: New Findings From Two Nationwide Cohort Studies With 14 and 9.8 Years of Follow-Up. *Molecular Nutrition and Food Research*, **2018**, 62, e1700898 | 5.9 | 8 |
| 35 | Chemical acylation of water-soluble antioxidant of bamboo leaves (AOB-w) and functional evaluation of oil-soluble AOB (cAOB-o). *Journal of Food Science*, **2014**, 79, C1886-94 | 3.4 | 8 |
| 34 | Preventive Effects of Three Polysaccharides on the Oxidative Stress Induced by Acrylamide in a Model. *Marine Drugs*, **2020**, 18, | 6 | 8 |
| 33 | Cooking Oil Consumption Is Positively Associated with Risk of Type 2 Diabetes in a Chinese Nationwide Cohort Study. *Journal of Nutrition*, **2020**, 150, 1799-1807 | 4.1 | 7 |
| 32 | Metabolomics-based biomarker analysis of dihydroxypropyl mercapturic acid isomers from 3-monochloropropane-1,2-diol and glycidol for evaluation of toxicokinetics in rats and daily internal exposure in humans. *Talanta*, **2019**, 204, 329-336 | 6.2 | 7 |
| 31 | Antioxidant-related and kinetic studies on the reduction effect of catechins and esterified catechins on acrylamide formation in a microwave heating model system. *RSC Advances*, **2014**, 4, 43378-43386 | 3.7 | 5 |
| 30 | Exposure to acrylamide induces skeletal developmental toxicity in zebrafish and rat embryos. *Environmental Pollution*, **2021**, 271, 116395 | 9.3 | 5 |

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| 29 | Study on reduction of acrylamide in fried bread sticks by addition of antioxidant of bamboo leaves and extract of green tea. *Asia Pacific Journal of Clinical Nutrition*, **2007**, 16 Suppl 1, 131-6 | 1 | 5 |
| 28 | Unravelling the effect of flavonoids on the kinetic profiles of acrylamide in the Maillard reaction. *RSC Advances*, **2015**, 5, 84084-84092 | 3.7 | 3 |
| 27 | Support vector regression-guided unravelling: antioxidant capacity and quantitative structure-activity relationship predict reduction and promotion effects of flavonoids on acrylamide formation. *Scientific Reports*, **2016**, 6, 32368 | 4.9 | 3 |
| 26 | Rapid determination of lipid peroxidation using a novel pyridoxamine-participating ferrous oxidation-sulfosalicylic acid spectrophotometric method. *Food Chemistry*, **2016**, 211, 637-44 | 8.5 | 3 |
| 25 | Plant-sourced and animal-sourced monounsaturated fatty acid intakes in relation to mortality: a prospective nationwide cohort study. *European Journal of Nutrition*, **2020**, 59, 1989-1998 | 5.2 | 3 |
| 24 | Plant-sourced cooking oil consumption is associated with lower total mortality in a longitudinal nationwide cohort study. *Clinical Nutrition*, **2020**, 39, 3703-3710 | 5.9 | 3 |
| 23 | Current intake levels of potatoes and all-cause mortality in China: A population-based nationwide study. *Nutrition*, **2021**, 81, 110902 | 4.8 | 3 |
| 22 | Associations of meat consumption and changes with all-cause mortality in hypertensive patients during 11.4-year follow-up: Findings from a population-based nationwide cohort. *Clinical Nutrition*, **2021**, 40, 1077-1084 | 5.9 | 3 |
| 21 | Nontargeted metabolomics-based mapping urinary metabolic fingerprints after exposure to acrylamide. *Ecotoxicology and Environmental Safety*, **2021**, 224, 112625 | 7 | 3 |
| 20 | Rapid Simultaneous Determination of Cascade Metabolites of Acrylamide in Urine for Toxicokinetics Profiles and Short-Term Dietary Internal Exposure. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 6748-6758 | 5.7 | 2 |
| 19 | Multiplex time-reducing quantitative polymerase chain reaction assay for determination of telomere length in blood and tissue DNA. *Analytical and Bioanalytical Chemistry*, **2012**, 403, 157-66 | 4.4 | 2 |
| 18 | Association of preserved vegetable consumption and prevalence of colorectal polyps: results from the Lanxi Pre-colorectal Cancer Cohort (LP3C). *European Journal of Nutrition*, **2021**, 61, 1273 | 5.2 | 2 |
| 17 | Mixed conjugated linoleic acid sex-dependently reverses high-fat diet-induced insulin resistance via the gut-adipose axis. *FASEB Journal*, **2021**, 35, e21466 | 0.9 | 2 |
| 16 | Associations of acrylamide with non-alcoholic fatty liver disease in American adults: a nationwide cross-sectional study. *Environmental Health*, **2021**, 20, 98 | 6 | 2 |
| 15 | Dietary Intake is Positively Associated with Cognitive Function of a Chinese Older Adults Sample. *Journal of Nutrition, Health and Aging*, **2018**, 22, 805-810 | 5.2 | 1 |
| 14 | Associations of 3-monochloropropane-1,2-diol and glycidol with prevalence of metabolic syndrome: Findings from Lanxi Nutrition and Safety Study.. *Environmental Research*, **2022**, 112746 | 7.9 | 1 |
| 13 | Protective effect of a dietary flavonoid-rich antioxidant from bamboo leaves against internal exposure to acrylamide and glycidamide in humans. *Food and Function*, **2020**, 11, 7000-7011 | 6.1 | 1 |
| 12 | Unraveling the Serum Metabolomic Profile of Acrylamide-Induced Cardiovascular Toxicity. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 12012-12020 | 5.7 | 1 |

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| 11 | Association of Meat Subtypes With Colorectal Polyp Prevalence: Finding From the Lanxi Pre-colorectal Cancer Cohort in China.. *Frontiers in Nutrition*, **2022**, 9, 833571 | 6.2 | 1 |
| 10 | The association between consumption of monounsaturated fats from animal- . plant-based foods and the risk of type 2 diabetes: a prospective nationwide cohort study. *British Journal of Nutrition*, **2020**, 1-10 | 3.6 | 0 |
| 9 | Association of fish oil supplementation with risk of incident dementia: A prospective study of 215,083 older adults.. *Clinical Nutrition*, **2022**, 41, 589-598 | 5.9 | 0 |
| 8 | Omega-3 polyunsaturated fatty acids promote SNAREs mediated GLUT4 vesicle docking and fusion. *Journal of Nutritional Biochemistry*, **2021**, 101, 108912 | 6.3 | 0 |
| 7 | Urinary non-targeted toxicokinetics and metabolic fingerprinting of exposure to 3-monochloropropane-1,2-diol and glycidol from refined edible oils.. *Food Research International*, **2022**, 152, 110898 | 7 | 0 |
| 6 | The construction and application of physiologically based toxicokinetic models for acrylamide, glycidamide and their biomarkers in rats and humans.. *Chemosphere*, **2021**, 292, 133458 | 8.4 | 0 |
| 5 | Individual SFA intake and risk of overweight/obesity: findings from a population-based nationwide cohort study. *British Journal of Nutrition*, **2021**, 1-9 | 3.6 | 0 |
| 4 | Association of exposures to perchlorate, nitrate, and thiocyanate with allergic symptoms: A population-based nationwide cohort study. *Environmental Pollution*, **2021**, 283, 117068 | 9.3 | 0 |
| 3 | Reply to M Koch and MK Jensen. *American Journal of Clinical Nutrition*, **2016**, 104, 537-8 | 7 | |
| 2 | Chemistry and Safety of Acrylamide **2014**, 5-34 | | |
| 1 | Comprehensive profile of DNA adducts as both tissue and urinary biomarkers of exposure to acrylamide and chemo-preventive effect of catechins in rats. *Chemosphere*, **2022**, 286, 131852 | 8.4 | |