

Yu Zhang

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.

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	Associations of 3-monochloropropane-1,2-diol and glycidol with prevalence of metabolic syndrome: Findings from Lanxi Nutrition and Safety Study.. <i>Environmental Research</i> , 2022 , 112746	7.9	1
99	Association of fish oil supplementation with risk of incident dementia: A prospective study of 215,083 older adults.. <i>Clinical Nutrition</i> , 2022 , 41, 589-598	5.9	0
98	Urinary non-targeted toxicokinetics and metabolic fingerprinting of exposure to 3-monochloropropane-1,2-diol and glycidol from refined edible oils.. <i>Food Research International</i> , 2022 , 152, 110898	7	0
97	Comprehensive profile of DNA adducts as both tissue and urinary biomarkers of exposure to acrylamide and chemo-preventive effect of catechins in rats. <i>Chemosphere</i> , 2022 , 286, 131852	8.4	
96	Association of Meat Subtypes With Colorectal Polyp Prevalence: Finding From the Lanxi Pre-colorectal Cancer Cohort in China.. <i>Frontiers in Nutrition</i> , 2022 , 9, 833571	6.2	1
95	Association of preserved vegetable consumption and prevalence of colorectal polyps: results from the Lanxi Pre-colorectal Cancer Cohort (LP3C). <i>European Journal of Nutrition</i> , 2021 , 61, 1273	5.2	2
94	Omega-3 polyunsaturated fatty acids promote SNAREs mediated GLUT4 vesicle docking and fusion. <i>Journal of Nutritional Biochemistry</i> , 2021 , 101, 108912	6.3	0
93	The construction and application of physiologically based toxicokinetic models for acrylamide, glycidamide and their biomarkers in rats and humans.. <i>Chemosphere</i> , 2021 , 292, 133458	8.4	0
92	Mixed conjugated linoleic acid sex-dependently reverses high-fat diet-induced insulin resistance via the gut-adipose axis. <i>FASEB Journal</i> , 2021 , 35, e21466	0.9	2
91	Cooking oil/fat consumption and deaths from cardiometabolic diseases and other causes: prospective analysis of 521,120 individuals. <i>BMC Medicine</i> , 2021 , 19, 92	11.4	10
90	Current intake levels of potatoes and all-cause mortality in China: A population-based nationwide study. <i>Nutrition</i> , 2021 , 81, 110902	4.8	3
89	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. <i>Clinical Nutrition</i> , 2021 , 40, 1077-1084	5.9	3
88	Analytical chemistry, formation, mitigation, and risk assessment of polycyclic aromatic hydrocarbons: From food processing to in vivo metabolic transformation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 1422-1456	16.4	10
87	Exposure to acrylamide induces skeletal developmental toxicity in zebrafish and rat embryos. <i>Environmental Pollution</i> , 2021 , 271, 116395	9.3	5
86	Egg and cholesterol consumption and mortality from cardiovascular and different causes in the United States: A population-based cohort study. <i>PLoS Medicine</i> , 2021 , 18, e1003508	11.6	16
85	Individual SFA intake and risk of overweight/obesity: findings from a population-based nationwide cohort study. <i>British Journal of Nutrition</i> , 2021 , 1-9	3.6	0
84	Associations of acrylamide with non-alcoholic fatty liver disease in American adults: a nationwide cross-sectional study. <i>Environmental Health</i> , 2021 , 20, 98	6	2

83	Association of exposures to perchlorate, nitrate, and thiocyanate with allergic symptoms: A population-based nationwide cohort study. <i>Environmental Pollution</i> , 2021 , 283, 117068	9.3	0
82	Eicosapentaenoic and docosahexaenoic acids attenuate hyperglycemia through the microbiome-gut-organs axis in db/db mice. <i>Microbiome</i> , 2021 , 9, 185	16.6	11
81	Unraveling the Serum Metabolomic Profile of Acrylamide-Induced Cardiovascular Toxicity. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12012-12020	5.7	1
80	Nontargeted metabolomics-based mapping urinary metabolic fingerprints after exposure to acrylamide. <i>Ecotoxicology and Environmental Safety</i> , 2021 , 224, 112625	7	3
79	Cooking Oil Consumption Is Positively Associated with Risk of Type 2 Diabetes in a Chinese Nationwide Cohort Study. <i>Journal of Nutrition</i> , 2020 , 150, 1799-1807	4.1	7
78	Rapid Simultaneous Determination of Cascade Metabolites of Acrylamide in Urine for Toxicokinetics Profiles and Short-Term Dietary Internal Exposure. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6748-6758	5.7	2
77	The association between consumption of monounsaturated fats from animal- . plant-based foods and the risk of type 2 diabetes: a prospective nationwide cohort study. <i>British Journal of Nutrition</i> , 2020 , 1-10	3.6	0
76	Egg and egg-sourced cholesterol consumption in relation to mortality: Findings from population-based nationwide cohort. <i>Clinical Nutrition</i> , 2020 , 39, 3520-3527	5.9	10
75	Recent advances in heterocyclic aromatic amines: An update on food safety and hazardous control from food processing to dietary intake. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 124-148	16.4	25
74	Protective effect of a dietary flavonoid-rich antioxidant from bamboo leaves against internal exposure to acrylamide and glycidamide in humans. <i>Food and Function</i> , 2020 , 11, 7000-7011	6.1	1
73	Preventive Effects of Three Polysaccharides on the Oxidative Stress Induced by Acrylamide in a Model. <i>Marine Drugs</i> , 2020 , 18,	6	8
72	Plant-sourced and animal-sourced monounsaturated fatty acid intakes in relation to mortality: a prospective nationwide cohort study. <i>European Journal of Nutrition</i> , 2020 , 59, 1989-1998	5.2	3
71	Eicosapentaenoic and Docosahexaenoic Acids Differentially Alter Gut Microbiome and Reverse High-Fat Diet-Induced Insulin Resistance. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1900946	5.9	23
70	Plant-sourced cooking oil consumption is associated with lower total mortality in a longitudinal nationwide cohort study. <i>Clinical Nutrition</i> , 2020 , 39, 3703-3710	5.9	3
69	Differential Anti-Adipogenic Effects of Eicosapentaenoic and Docosahexaenoic Acids in Obesity. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1801135	5.9	17
68	Potato consumption is prospectively associated with risk of hypertension: An 11.3-year longitudinal cohort study. <i>Clinical Nutrition</i> , 2019 , 38, 1936-1944	5.9	10
67	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. <i>Talanta</i> , 2019 , 204, 329-336	6.2	7
66	Current level of fish and omega-3 fatty acid intakes and risk of Type 2 diabetes in China. <i>Journal of Nutritional Biochemistry</i> , 2019 , 74, 108249	6.3	11

65	Environmental exposure to perchlorate, nitrate, and thiocyanate in relation to obesity: A population-based study. <i>Environment International</i> , 2019 , 133, 105191	12.9	13
64	Exposure to acrylamide disrupts cardiomyocyte interactions during ventricular morphogenesis in zebrafish embryos. <i>Science of the Total Environment</i> , 2019 , 656, 1337-1345	10.2	9
63	Saturated Fatty Acid Intake Is Associated with Total Mortality in a Nationwide Cohort Study. <i>Journal of Nutrition</i> , 2019 , 149, 68-77	4.1	10
62	Dietary Fats in Relation to Total and Cause-Specific Mortality in a Prospective Cohort of 521 120 Individuals With 16 Years of Follow-Up. <i>Circulation Research</i> , 2019 , 124, 757-768	15.7	54
61	Polyunsaturated fatty acids intake, omega-6/omega-3 ratio and mortality: Findings from two independent nationwide cohorts. <i>Clinical Nutrition</i> , 2019 , 38, 848-855	5.9	23
60	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. <i>Environmental Pollution</i> , 2018 , 238, 852-858	9.3	16
59	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. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1700898	5.9	8
58	Exposure to acrylamide induces cardiac developmental toxicity in zebrafish during cardiogenesis. <i>Environmental Pollution</i> , 2018 , 234, 656-666	9.3	36
57	Characterization of acrylamide-induced oxidative stress and cardiovascular toxicity in zebrafish embryos. <i>Journal of Hazardous Materials</i> , 2018 , 347, 451-460	12.8	60
56	Association of acrylamide hemoglobin biomarkers with obesity, abdominal obesity and overweight in general US population: NHANES 2003-2006. <i>Science of the Total Environment</i> , 2018 , 631-632, 589-596	10.2	18
55	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. <i>Talanta</i> , 2018 , 178, 825-833	6.2	12
54	Serum polyfluoroalkyl chemicals are associated with risk of cardiovascular diseases in national US population. <i>Environment International</i> , 2018 , 119, 37-46	12.9	47
53	Association of fish and long-chain omega-3 fatty acids intakes with total and cause-specific mortality: prospective analysis of 421 309 individuals. <i>Journal of Internal Medicine</i> , 2018 , 284, 399-417	10.8	29
52	Exposure to acrylamide and the risk of cardiovascular diseases in the National Health and Nutrition Examination Survey 2003-2006. <i>Environment International</i> , 2018 , 117, 154-163	12.9	33
51	Dietary Intake is Positively Associated with Cognitive Function of a Chinese Older Adults Sample. <i>Journal of Nutrition, Health and Aging</i> , 2018 , 22, 805-810	5.2	1
50	Essential Fatty Acids Linoleic Acid and α -linolenic Acid Sex-Dependently Regulate Glucose Homeostasis in Obesity. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800448	5.9	14
49	Anti-aging and redox state regulation effects of A-type proanthocyanidins-rich cranberry concentrate and its comparison with grape seed extract in mice. <i>Journal of Functional Foods</i> , 2017 , 30, 63-73	5.1	20
48	Arachidonic acid sex-dependently affects obesity through linking gut microbiota-driven inflammation to hypothalamus-adipose-liver axis. <i>Biochimica Et Biophysica Acta - Molecular Basis of Disease</i> , 2017 , 1863, 2715-2726	6.9	36

47	Toxicokinetics and internal exposure of acrylamide: new insight into comprehensively profiling mercapturic acid metabolites as short-term biomarkers in rats and Chinese adolescents. <i>Archives of Toxicology</i> , 2017 , 91, 2107-2118	5.8	20
46	Unravelling effects of flavanols and their derivatives on acrylamide formation via support vector machine modelling. <i>Food Chemistry</i> , 2017 , 221, 178-186	8.5	11
45	Reply to M Koch and MK Jensen. <i>American Journal of Clinical Nutrition</i> , 2016 , 104, 537-8	7	
44	Support vector regression-guided unravelling: antioxidant capacity and quantitative structure-activity relationship predict reduction and promotion effects of flavonoids on acrylamide formation. <i>Scientific Reports</i> , 2016 , 6, 32368	4.9	3
43	Structure-guided unravelling: Phenolic hydroxyls contribute to reduction of acrylamide using multiplex quantitative structure-activity relationship modelling. <i>Food Chemistry</i> , 2016 , 199, 492-501	8.5	15
42	Acrylamide mitigation strategies: critical appraisal of the FoodDrinkEurope toolbox. <i>Food and Function</i> , 2016 , 7, 2516-25	6.1	27
41	Intakes of fish and polyunsaturated fatty acids and mild-to-severe cognitive impairment risks: a dose-response meta-analysis of 21 cohort studies. <i>American Journal of Clinical Nutrition</i> , 2016 , 103, 330-40	7.0	183
40	Rapid determination of lipid peroxidation using a novel pyridoxamine-participating ferrous oxidation-sulfosalicylic acid spectrophotometric method. <i>Food Chemistry</i> , 2016 , 211, 637-44	8.5	3
39	Unravelling the effect of flavonoids on the kinetic profiles of acrylamide in the Maillard reaction. <i>RSC Advances</i> , 2015 , 5, 84084-84092	3.7	3
38	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. <i>Analytica Chimica Acta</i> , 2015 , 894, 54-64	6.6	18
37	Antioxidant-capacity-based models for the prediction of acrylamide reduction by flavonoids. <i>Food Chemistry</i> , 2015 , 168, 90-9	8.5	36
36	Antioxidant-related and kinetic studies on the reduction effect of catechins and esterified catechins on acrylamide formation in a microwave heating model system. <i>RSC Advances</i> , 2014 , 4, 43378-43386	2.7	5
35	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. <i>RSC Advances</i> , 2014 , 4, 24147-24155	3.7	12
34	Chemical acylation of water-soluble antioxidant of bamboo leaves (AOB-w) and functional evaluation of oil-soluble AOB (cAOB-o). <i>Journal of Food Science</i> , 2014 , 79, C1886-94	3.4	8
33	Chemistry and Safety of Acrylamide 2014 , 5-34		
32	Transgenic biosynthesis of polyunsaturated fatty acids: a sustainable biochemical engineering approach for making essential fatty acids in plants and animals. <i>Chemical Reviews</i> , 2013 , 113, 3799-814	68.1	11
31	Antioxidant and micronutrient-rich milk formula reduces lead poisoning and related oxidative damage in lead-exposed mice. <i>Food and Chemical Toxicology</i> , 2013 , 57, 201-8	4.7	18
30	Study on mitigation of acrylamide formation in cookies by 5 antioxidants. <i>Journal of Food Science</i> , 2012 , 77, C1144-9	3.4	31

29	Multiplex time-reducing quantitative polymerase chain reaction assay for determination of telomere length in blood and tissue DNA. <i>Analytical and Bioanalytical Chemistry</i> , 2012 , 403, 157-66	4.4	2
28	Reduction of blood lead levels in lead-exposed mice by dietary supplements and natural antioxidants. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 485-91	4.3	20
27	Ultra high-performance liquid chromatography-tandem mass spectrometry for the simultaneous analysis of asparagine, sugars, and acrylamide in Maillard reactions. <i>Analytical Chemistry</i> , 2011 , 83, 3297-304	7.8	46
26	New research developments on acrylamide: analytical chemistry, formation mechanism, and mitigation recipes. <i>Chemical Reviews</i> , 2009 , 109, 4375-97	68.1	91
25	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. <i>Journal of Food Science</i> , 2008 , 73, C60-6	3.4	27
24	Effect of natural antioxidants on kinetic behavior of acrylamide formation and elimination in low-moisture asparagine-glucose model system. <i>Journal of Food Engineering</i> , 2008 , 85, 105-115	6	65
23	Study on formation of acrylamide in asparagine-sugar microwave heating systems using UPLC-MS/MS analytical method. <i>Food Chemistry</i> , 2008 , 108, 542-50	8.5	24
22	Formation and reduction of acrylamide in Maillard reaction: a review based on the current state of knowledge. <i>Critical Reviews in Food Science and Nutrition</i> , 2007 , 47, 521-42	11.5	113
21	Addition of antioxidant of bamboo leaves (AOB) effectively reduces acrylamide formation in potato crisps and French fries. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 523-8	5.7	76
20	An improved method validation for rapid determination of acrylamide in foods by ultra-performance liquid chromatography combined with tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2007 , 1142, 194-8	4.5	54
19	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. <i>Analytica Chimica Acta</i> , 2007 , 584, 322-32	6.6	38
18	Study on formation of acrylamide under low-moisture asparagine-sugar reaction system. <i>Food Chemistry</i> , 2007 , 104, 1127-1135	8.5	10
17	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. <i>Phytotherapy Research</i> , 2007 , 21, 1135-41	6.7	37
16	Addition of antioxidant from bamboo leaves as an effective way to reduce the formation of acrylamide in fried chicken wings. <i>Food Additives and Contaminants</i> , 2007 , 24, 242-51		30
15	Metabolism of flavone C-glucosides and p-coumaric acid from antioxidant of bamboo leaves (AOB) in rats. <i>British Journal of Nutrition</i> , 2007 , 97, 484-94	3.6	69
14	HMDB: the Human Metabolome Database. <i>Nucleic Acids Research</i> , 2007 , 35, D521-6	20.1	2021
13	Separation and purification of tricetin from an antioxidant product derived from bamboo leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10086-92	5.7	72
12	Study on reduction of acrylamide in fried bread sticks by addition of antioxidant of bamboo leaves and extract of green tea. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2007 , 16 Suppl 1, 131-6	1	5

11	Sensitive isotope dilution liquid chromatography/electrospray ionization tandem mass spectrometry method for the determination of acrylamide in chocolate. <i>Food Additives and Contaminants</i> , 2006 , 23, 228-36		19
10	Activation of the nuclear receptor FXR improves hyperglycemia and hyperlipidemia in diabetic mice. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2006 , 103, 1006-11 ^{11.5}		703
9	Anti-fatigue activity of a triterpenoid-rich extract from Chinese bamboo shavings (Caulis bambusae in taeniam). <i>Phytotherapy Research</i> , 2006 , 20, 872-6	6.7	67
8	Rapid determination of acrylamide contaminant in conventional fried foods by gas chromatography with electron capture detector. <i>Journal of Chromatography A</i> , 2006 , 1116, 209-16	4.5	68
7	Toxicology and safety of anti-oxidant of bamboo leaves. Part 1: Acute and subchronic toxicity studies on anti-oxidant of bamboo leaves. <i>Food and Chemical Toxicology</i> , 2005 , 43, 783-92	4.7	112
6	Determination of acrylamide in infant cereal-based foods by isotope dilution liquid chromatography coupled with electrospray ionization tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2005 , 551, 150-158	6.6	26
5	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. <i>Journal of Chromatography A</i> , 2005 , 1065, 177-85	4.5	94
4	Occurrence and analytical methods of acrylamide in heat-treated foods. Review and recent developments. <i>Journal of Chromatography A</i> , 2005 , 1075, 1-21	4.5	136
3	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. <i>Journal of Chromatography A</i> , 2005 , 1099, 198-202	4.5	25
2	Safety evaluation of a triterpenoid-rich extract from bamboo shavings. <i>Food and Chemical Toxicology</i> , 2004 , 42, 1867-75	4.7	37
1	Evaluation of antioxidant and prooxidant activities of bamboo <i>Phyllostachys nigra</i> var. Henonis leaf extract in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 3170-6	5.7	189