Yue Sun

List of Publications by Year in descending order

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623574 752573 21 717 14 20 citations h-index g-index papers 21 21 21 988 docs citations citing authors all docs times ranked

#	Article	IF	Citations
1	Effect of sodium alginate and carboxymethyl cellulose edible coating with epigallocatechin gallate on quality and shelf life of fresh pork. International Journal of Biological Macromolecules, 2019, 141, 178-184.	3.6	105
2	Preparation and antioxidant activity of sodium alginate and carboxymethyl cellulose edible films with epigallocatechin gallate. International Journal of Biological Macromolecules, 2019, 134, 1038-1044.	3.6	100
3	Nanocomplexes composed of chitosan derivatives and \hat{i}^2 -Lactoglobulin as a carrier for anthocyanins: Preparation, stability and bioavailability in vitro. Food Research International, 2019, 116, 336-345.	2.9	77
4	Nobiletin and its colonic metabolites suppress colitis-associated colon carcinogenesis by down-regulating iNOS, inducing antioxidative enzymes and arresting cell cycle progression. Journal of Nutritional Biochemistry, 2017, 42, 17-25.	1.9	66
5	Overview of Ganoderma sinense polysaccharide–an adjunctive drug used during concurrent Chemo/Radiation therapy for cancer treatment in China. Biomedicine and Pharmacotherapy, 2017, 96, 865-870.	2.5	44
6	Nanocomplexes derived from chitosan and whey protein isolate enhance the thermal stability and slow the release of anthocyanins in simulated digestion and prepared instant coffee. Food Chemistry, 2021, 336, 127707.	4.2	41
7	Decolorization affects the structural characteristics and antioxidant activity of polysaccharides from Thesium chinense Turcz: Comparison of activated carbon and hydrogen peroxide decolorization. International Journal of Biological Macromolecules, 2020, 155, 1084-1091.	3.6	40
8	Green tea polyphenols prevent lipopolysaccharide-induced inflammatory liver injury in mice by inhibiting NLRP3 inflammasome activation. Food and Function, 2019, 10, 3898-3908.	2.1	38
9	Controlled release and antioxidant activity of chitosan and \hat{l}^2 -lactoglobulin complex nanoparticles loaded with epigallocatechin gallate. Colloids and Surfaces B: Biointerfaces, 2020, 188, 110802.	2.5	34
10	Anti-obesity effects of instant fermented teas <i>in vitro</i> and in mice with high-fat-diet-induced obesity. Food and Function, 2019, 10, 3502-3513.	2.1	31
11	Inhibitory effects of nobiletin and its major metabolites on lung tumorigenesis. Food and Function, 2019, 10, 7444-7452.	2.1	31
12	Highly discriminant rate of Dianhong black tea grades based on fluorescent probes combined with chemometric methods. Food Chemistry, 2019, 298, 125046.	4.2	27
13	The chemical profiling of loquat leaf extract by HPLC-DAD-ESI-MS and its effects on hyperlipidemia and hyperglycemia in rats induced by a high-fat and fructose diet. Food and Function, 2017, 8, 687-694.	2.1	25
14	Migration kinetics of four photo-initiators from paper food packaging to solid food simulants. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1632-1642.	1.1	19
15	Effect of extrusion processing and addition of purple sweet potatoes on the structural properties and <i>in vitro</i> digestibility of extruded rice. Food and Function, 2021, 12, 739-746.	2.1	14
16	Tea components influencing bioavailability of fluoride and potential transport mechanism in the Cacoâ€2 cell line model. International Journal of Food Science and Technology, 2020, 55, 1792-1799.	1.3	7
17	Migration kinetics of fluorescent whitening agents from polyethylene food packaging to food simulants. European Food Research and Technology, 2020, 246, 1551-1561.	1.6	7
18	Gastrointestinal biotransformation and tissue distribution of pterostilbene after long-term dietary administration in mice. Food Chemistry, 2022, 372, 131213.	4.2	5

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#	Article	IF	CITATIONS
19	Concise and Efficient Synthesis of [6]-Paradol. Organic Process Research and Development, 2021, 25, 1360-1365.	1.3	3
20	Concise and efficient total synthesis of oxyphyllacinol, yakuchione-A and yakuchione-B. Synthetic Communications, 2022, 52, 513-520.	1.1	2
21	Exploring the Antihyperglycemic Chemical Composition and Mechanisms of Tea Using Molecular Docking. Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-12.	0.5	1