

Yue Sun

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

717
citations

623574

14
h-index

752573

20
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21
all docs

21
docs citations

21
times ranked

988
citing authors

#	ARTICLE	IF	CITATIONS
1	Gastrointestinal biotransformation and tissue distribution of pterostilbene after long-term dietary administration in mice. <i>Food Chemistry</i> , 2022, 372, 131213.	4.2	5
2	Concise and efficient total synthesis of oxyphyllacinol, yakuchione-A and yakuchione-B. <i>Synthetic Communications</i> , 2022, 52, 513-520.	1.1	2
3	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. <i>Food Chemistry</i> , 2021, 336, 127707.	4.2	41
4	Effect of extrusion processing and addition of purple sweet potatoes on the structural properties and <i>in vitro</i> digestibility of extruded rice. <i>Food and Function</i> , 2021, 12, 739-746.	2.1	14
5	Concise and Efficient Synthesis of [6]-Paradol. <i>Organic Process Research and Development</i> , 2021, 25, 1360-1365.	1.3	3
6	Decolorization affects the structural characteristics and antioxidant activity of polysaccharides from <i>Thesium chinense</i> Turcz: Comparison of activated carbon and hydrogen peroxide decolorization. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1084-1091.	3.6	40
7	Tea components influencing bioavailability of fluoride and potential transport mechanism in the Caco-2 cell line model. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1792-1799.	1.3	7
8	Exploring the Antihyperglycemic Chemical Composition and Mechanisms of Tea Using Molecular Docking. <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-12.	0.5	1
9	Controlled release and antioxidant activity of chitosan and β -lactoglobulin complex nanoparticles loaded with epigallocatechin gallate. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 188, 110802.	2.5	34
10	Migration kinetics of fluorescent whitening agents from polyethylene food packaging to food simulants. <i>European Food Research and Technology</i> , 2020, 246, 1551-1561.	1.6	7
11	Nanocomplexes composed of chitosan derivatives and β -Lactoglobulin as a carrier for anthocyanins: Preparation, stability and bioavailability <i>in vitro</i> . <i>Food Research International</i> , 2019, 116, 336-345.	2.9	77
12	Effect of sodium alginate and carboxymethyl cellulose edible coating with epigallocatechin gallate on quality and shelf life of fresh pork. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 178-184.	3.6	105
13	Preparation and antioxidant activity of sodium alginate and carboxymethyl cellulose edible films with epigallocatechin gallate. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 1038-1044.	3.6	100
14	Highly discriminant rate of Dianhong black tea grades based on fluorescent probes combined with chemometric methods. <i>Food Chemistry</i> , 2019, 298, 125046.	4.2	27
15	Green tea polyphenols prevent lipopolysaccharide-induced inflammatory liver injury in mice by inhibiting NLRP3 inflammasome activation. <i>Food and Function</i> , 2019, 10, 3898-3908.	2.1	38
16	Anti-obesity effects of instant fermented teas <i>in vitro</i> and in mice with high-fat-diet-induced obesity. <i>Food and Function</i> , 2019, 10, 3502-3513.	2.1	31
17	Inhibitory effects of nobiletin and its major metabolites on lung tumorigenesis. <i>Food and Function</i> , 2019, 10, 7444-7452.	2.1	31
18	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. <i>Food and Function</i> , 2017, 8, 687-694.	2.1	25

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19	Nobiletin and its colonic metabolites suppress colitis-associated colon carcinogenesis by down-regulating iNOS, inducing antioxidative enzymes and arresting cell cycle progression. <i>Journal of Nutritional Biochemistry</i> , 2017, 42, 17-25.	1.9	66
20	Migration kinetics of four photo-initiators from paper food packaging to solid food simulants. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1632-1642.	1.1	19
21	Overview of <i>Ganoderma sinense</i> polysaccharide—“an adjunctive drug used during concurrent Chemo/Radiation therapy for cancer treatment in China. <i>Biomedicine and Pharmacotherapy</i> , 2017, 96, 865-870.	2.5	44