Yi-Fang Chu

List of Publications by Year
in descending order

57 papers	3,773 citations	236612 25 h-index	149479 56 g-index
79 all docs	79 docs citations	79 times ranked	4727 citing authors

#	Article	IF	Citations
1	Antioxidant and Antiproliferative Activities of Common Fruits. Journal of Agricultural and Food Chemistry, 2002, 50, 7449-7454.	2.4	1,249
2	Antioxidant and Antiproliferative Activities of Common Vegetables. Journal of Agricultural and Food Chemistry, 2002, 50, 6910-6916.	2.4	744
3	Crude caffeine reduces memory impairment and amyloid Î²1â€“42 levels in an Alzheimerâ€™s mouse model. Food Chemistry, 2012, 135, 2095-2102.	4.2	97
4	Whole grain oats, more than just a fiber: Role of unique phytochemicals. Molecular Nutrition and Food Research, 2017, 61, 1600715.	1.5	96
5	Roasted Coffees High in Lipophilic Antioxidants and Chlorogenic Acid Lactones Are More Neuroprotective than Green Coffees. Journal of Agricultural and Food Chemistry, 2009, 57, 9801-9808.	2.4	77
6	Cranberries inhibit LDL oxidation and induce LDL receptor expression in hepatocytes. Life Sciences, 2005, 77, 1892-1901.	2.0	75
7	In vitro antioxidant capacity and anti-inflammatory activity of seven common oats. Food Chemistry, 2013, 139, 426-431.	4.2	72
8	In vitro total antioxidant capacity and anti-inflammatory activity of three common oat-derived avenanthramides. Food Chemistry, 2014, 160, 338-345.	4.2	71
9	Systematic review of the effect of processing of whole-grain oat cereals on glycaemic response. British Journal of Nutrition, 2015, 114, 1256-1262.	1.2	64
10	The role of meal viscosity and oat Î²-glucan characteristics in human appetite control: a randomized crossover trial. Nutrition Journal, 2014, 13, 49.	1.5	57
11	The effects of whole-grain compared with refined wheat, rice, and rye on the postprandial blood glucose response: a systematic review and meta-analysis of randomized controlled trials. American Journal of Clinical Nutrition, 2018, 108, 759-774.	2.2	57
12	Acute Effect of Oatmeal on Subjective Measures of Appetite and Satiety Compared to a Ready-to-Eat Breakfast Cereal: A Randomized Crossover Trial. Journal of the American College of Nutrition, 2013, 32, 272-279.	1.1	52
13	Increasing oat Î²-glucan viscosity in a breakfast meal slows gastric emptying and reduces glycemic and insulinemic responses but has no effect on appetite, food intake, or plasma ghrelin and PYY responses in healthy humans: a randomized, placebo-controlled, crossover trial. American Journal of Clinical Nutrition, 2020, 111, 319-328.	2.2	50
14	Type 2 diabetes-related bioactivities of coffee: Assessment of antioxidant activity, NF-ÎºB inhibition, and stimulation of glucose uptake. Food Chemistry, 2011, 124, 914-920.	4.2	48
15	Immobilization of bioluminescent Escherichia coli cells using natural and artificial fibers treated with polyethyleneimine. Bioresource Technology, 2009, 100, 3167-3174.	4.8	47
16	Coffee, but not caffeine, has positive effects on cognition and psychomotor behavior in aging. Age, 2013, 35, 2183-2192.	3.0	44
17	Phospholipases A2 from Callosellasma rhodostoma venom gland. FEBS Journal, 2000, 267, 6684-6691.	0.2	43
18	Avenanthramide supplementation attenuates exercise-induced inflammation in postmenopausal women. Nutrition Journal, 2014, 13, 21.	1.5	39

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19	Effect of adding oat bran to instant oatmeal on glycaemic response in humans â€“ a study to establish the minimum effective dose of oat Î²-glucan. Food and Function, 2018, 9, 1692-1700.	2.1	38
20	The Role of Oat Nutrients in the Immune System: A Narrative Review. Nutrients, 2021, 13, 1048.	1.7	37
21	Avenanthramide supplementation attenuates eccentric exercise-inflicted blood inflammatory markers in women. European Journal of Applied Physiology, 2016, 116, 67-76.	1.2	33
22	Oat avenanthramides induce heme oxygenase-1 expression via Nrf2-mediated signaling in HK-2 cells. Molecular Nutrition and Food Research, 2015, 59, 2471-2479.	1.5	31
23	The Prebiotic Effects of Oats on Blood Lipids, Gut Microbiota, and Short-Chain Fatty Acids in Mildly Hypercholesterolemic Subjects Compared With Rice: A Randomized, Controlled Trial. Frontiers in Immunology, 2021, 12, 787797.	2.2	30
24	Bioactivities of crude caffeine: Antioxidant activity, cyclooxygenase-2 inhibition, and enhanced glucose uptake. Food Chemistry, 2012, 131, 564-568.	4.2	27
25	Thinking critically about whole-grain definitions: summary report of an interdisciplinary roundtable discussion at the 2015 Whole Grains Summit. American Journal of Clinical Nutrition, 2016, 104, 1508-1514.	2.2	27
26	Instant Oatmeal Increases Satiety and Reduces Energy Intake Compared to a Ready-to-Eat Oat-Based Breakfast Cereal: A Randomized Crossover Trial. Journal of the American College of Nutrition, 2016, 35, 41-49.	1.1	27
27	Oat consumption reduced intestinal fat deposition and improved health span in Caenorhabditis elegans model. Nutrition Research, 2015, 35, 834-843.	1.3	23
28	Oatmeal consumption is associated with better diet quality and lower body mass index in adults: the National Health and Nutrition Examination Survey (NHANES), 2001-2010. Nutrition Research, 2015, 35, 1052-1059.	1.3	22
29	Supercritical CO₂ Decaffeination of Unroasted Coffee Beans Produces Melanoidins with Distinct NFâ€ºB Inhibitory Activity. Journal of Food Science, 2011, 76, H182-6.	1.5	20
30	Emerging science on whole grain intake and inflammation. Nutrition Reviews, 2020, 78, 21-28.	2.6	20
31	Rapid quantitation of avenanthramides in oat-containing products by high-performance liquid chromatography coupled with triple quadrupole mass spectrometry (HPLC-TQMS). Food Chemistry, 2017, 224, 280-288.	4.2	18
32	Avenanthramide supplementation reduces eccentric exercise-induced inflammation in young men and women. Journal of the International Society of Sports Nutrition, 2020, 17, 41.	1.7	18
33	Association of whole-grain and dietary fiber intake with cardiometabolic risk in children and adolescents. Nutrition and Health, 2020, 26, 243-251.	0.6	18
34	Novel Low-Density Lipoprotein (LDL) Oxidation Model:Â Antioxidant Capacity for the Inhibition of LDL Oxidation. Journal of Agricultural and Food Chemistry, 2004, 52, 6818-6823.	2.4	17
35	Effect of serving size and addition of sugar on the glycemic response elicited by oatmeal: A randomized, cross-over study. Clinical Nutrition ESPEN, 2016, 16, 48-54.	0.5	17
36	InÂvitro measurements of luminal viscosity and glucose/maltose bioaccessibility for oat bran, instant oats, and steel cut oats. Food Hydrocolloids, 2017, 70, 293-303.	5.6	17

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37	Global review of whole grain definitions and health claims. Nutrition Reviews, 2020, 78, 98-106.	2.6	17
38	Impact of oat processing on glycaemic and insulinaemic responses in healthy humans: a randomised clinical trial. British Journal of Nutrition, 2019, 121, 1264-1270.	1.2	13
39	An Oat Î²-Glucan Beverage Reduces LDL Cholesterol and Cardiovascular Disease Risk in Men and Women with Borderline High Cholesterol: A Double-Blind, Randomized, Controlled Clinical Trial. Journal of Nutrition, 2021, 151, 2655-2666.	1.3	13
40	Effects of three intense sweeteners on fat storage in the C. elegans model. Chemico-Biological Interactions, 2014, 215, 1-6.	1.7	12
41	Reformulating cereal bars: high resistant starch reduces in vitro digestibility but not in vivo glucose or insulin response; whey protein reduces glucose but disproportionately increases insulin. American Journal of Clinical Nutrition, 2016, 104, 995-1003.	2.2	12
42	Cost-effectiveness of Maintaining Daily Intake of Oat Î²-Glucan for Coronary Heart Disease Primary Prevention. Clinical Therapeutics, 2017, 39, 804-818.e3.	1.1	12
43	Gastric viscosity and sugar bioaccessibility of instant and steel cut oat/milk protein blends. Food Hydrocolloids, 2018, 82, 424-433.	5.6	10
44	Oatmeal-Containing Breakfast is Associated with Better Diet Quality and Higher Intake of Key Food Groups and Nutrients Compared to Other Breakfasts in Children. Nutrients, 2019, 11, 964.	1.7	9
45	Glycaemic and insulinaemic impact of oats soaked overnight in milk vs. cream of rice with and without sugar, nuts, and seeds: a randomized, controlled trial. European Journal of Clinical Nutrition, 2019, 73, 86-93.	1.3	8
46	A Systematic Review and Meta-Analysis of Randomized Controlled Trials on the Effects of Oats and Oat Processing on Postprandial Blood Glucose and Insulin Responses. Journal of Nutrition, 2021, 151, 341-351.	1.3	8
47	The Bioavailability and Metabolism of Phenolics, a Class of Antioxidants Found in Grains. Cereal Foods World, 2014, 59, 52-58.	0.7	7
48	Effect of processing on oat Î²-glucan viscosity, postprandial glycemic response and subjective measures of appetite. Food and Function, 2021, 12, 3672-3679.	2.1	7
49	The effect of cereal Î²â€glucan on body weight and adiposity: A review of efficacy and mechanism of action. Critical Reviews in Food Science and Nutrition, 2023, 63, 3838-3850.	5.4	6
50	Flaking process increases the <scp>NF</scp>â€ÎºB inhibition activity and melanoidin extractability of coffee. Food Science and Nutrition, 2013, 1, 363-368.	1.5	5
51	Assessment of Intakes and Patterns of Cooked Oatmeal Consumption in the U.S. Using Data from the National Health and Nutrition Examination Surveys. Nutrients, 2016, 8, 503.	1.7	5
52	In vitro assessment of oat Î²-glucans nutritional properties: An inter-laboratory methodology evaluation. Carbohydrate Polymers, 2018, 200, 271-277.	5.1	5
53	An Optimized, Slowly Digested Savory Cluster Reduced Postprandial Glucose and Insulin Responses in Healthy Human Subjects. Current Developments in Nutrition, 2019, 3, nzz006.	0.1	5
54	A Snack Formulated with Ingredients to Slow Carbohydrate Digestion and Absorption Reduces the Glycemic Response in Humans: A Randomized Controlled Trial. Journal of Medicinal Food, 2020, 23, 21-28.	0.8	5

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55	Foreword: Overview of symposium on whole grains, dietary fiber, and public health. Nutrition Reviews, 2020, 78, 1-5.	2.6	2
56	Effect of Two Oat-based Cereals on Subjective Ratings of Appetite. Current Topics in Nutraceutical Research, 2018, 16, 113-120.	0.1	1
57	Decreasing the RAG:SAG ratio of granola cereal predictably reduces postprandial glucose and insulin responses: a report of four randomised trials in healthy adults. Journal of Nutritional Science, 2022, 11, e21.	0.7	0