Yi-Fang Chu

List of Publications by Year in Descending Order

76 papers	3,012 citations	23 h-index	54 g-index
79 ext. papers	3,330 ext. citations	5.5 avg, IF	5.14 L-index

#	Paper	IF	Citations
76	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	2.7	
75	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	8.4	4
74	The effect of cereal □glucan on body weight and adiposity: A review of efficacy and mechanism of action. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-13	11.5	1
73	The Role of Oat Nutrients in the Immune System: A Narrative Review. *Nutrients*, **2021**, 13,	6.7	12
72	An Oat □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	4.1	2
71	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	4.1	3
70	Effect of processing on oat □glucan viscosity, postprandial glycemic response and subjective measures of appetite. *Food and Function*, **2021**, 12, 3672-3679	6.1	3
69	Association of whole-grain and dietary fiber intake with cardiometabolic risk in children and adolescents. *Nutrition and Health*, **2020**, 26, 243-251	2.1	6
68	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	2.8	3
67	Increasing oat □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	7	28
66	Global review of whole grain definitions and health claims. *Nutrition Reviews*, **2020**, 78, 98-106	6.4	6
65	Emerging science on whole grain intake and inflammation. *Nutrition Reviews*, **2020**, 78, 21-28	6.4	5
64	Avenanthramide supplementation reduces eccentric exercise-induced inflammation in young men and women. *Journal of the International Society of Sports Nutrition*, **2020**, 17, 41	4.5	9
63	Foreword: Overview of symposium on whole grains, dietary fiber, and public health. *Nutrition Reviews*, **2020**, 78, 1-5	6.4	2
62	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,	6.7	4
61	Impact of oat processing on glycaemic and insulinaemic responses in healthy humans: a randomised clinical trial. *British Journal of Nutrition*, **2019**, 121, 1264-1270	3.6	9
60	An Optimized, Slowly Digested Savory Cluster Reduced Postprandial Glucose and Insulin Responses in Healthy Human Subjects. *Current Developments in Nutrition*, **2019**, 3, nzz006	0.4	5

59	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	5.2	6
58	Effect of adding oat bran to instant oatmeal on glycaemic response in humans - a study to establish the minimum effective dose of oat β-glucan. *Food and Function*, **2018**, 9, 1692-1700	6.1	23
57	In vitro assessment of oat β-glucans nutritional properties: An inter-laboratory methodology evaluation. *Carbohydrate Polymers*, **2018**, 200, 271-277	10.3	2
56	Effect of Two Oat-based Cereals on Subjective Ratings of Appetite. *Current Topics in Nutraceutical Research*, **2018**, 16, 113-120	0.2	1
55	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	7	29
54	Gastric viscosity and sugar bioaccessibility of instant and steel cut oat/milk protein blends. *Food Hydrocolloids*, **2018**, 82, 424-433	10.6	8
53	Whole grain oats, more than just a fiber: Role of unique phytochemicals. *Molecular Nutrition and Food Research*, **2017**, 61, 1600715	5.9	62
52	In vitro measurements of luminal viscosity and glucose/maltose bioaccessibility for oat bran, instant oats, and steel cut oats. *Food Hydrocolloids*, **2017**, 70, 293-303	10.6	14
51	Cost-effectiveness of Maintaining Daily Intake of Oat β-Glucan for Coronary Heart Disease Primary Prevention. *Clinical Therapeutics*, **2017**, 39, 804-818.e3	3.5	10
50	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	8.5	11
49	Avenanthramide supplementation attenuates eccentric exercise-inflicted blood inflammatory markers in women. *European Journal of Applied Physiology*, **2016**, 116, 67-76	3.4	32
48	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	7	9
47	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, 41-9	3.5	21
46	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,	6.7	4
45	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	7	22
44	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	1.3	13
43	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, 1052-9	4	19
42	Systematic review of the effect of processing of whole-grain oat cereals on glycaemic response. *British Journal of Nutrition*, **2015**, 114, 1256-62	3.6	50

41	Oat avenanthramides induce heme oxygenase-1 expression via Nrf2-mediated signaling in HK-2 cells. *Molecular Nutrition and Food Research*, **2015**, 59, 2471-9	5.9	28
40	Oat consumption reduced intestinal fat deposition and improved health span in Caenorhabditis elegans model. *Nutrition Research*, **2015**, 35, 834-43	4	18
39	The role of meal viscosity and oat β-glucan characteristics in human appetite control: a randomized crossover trial. *Nutrition Journal*, **2014**, 13, 49	4.3	47
38	In vitro total antioxidant capacity and anti-inflammatory activity of three common oat-derived avenanthramides. *Food Chemistry*, **2014**, 160, 338-45	8.5	62
37	Effects of three intense sweeteners on fat storage in the C. elegans model. *Chemico-Biological Interactions*, **2014**, 215, 1-6	5	9
36	The Bioavailability and Metabolism of Phenolics, a Class of Antioxidants Found in Grains. *Cereal Foods World*, **2014**, 59, 52-58	2	7
35	Avenanthramide supplementation attenuates exercise-induced inflammation in postmenopausal women. *Nutrition Journal*, **2014**, 13, 21	4.3	36
34	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, 272-9	3.5	45
33	Flaking process increases the NF-B inhibition activity and melanoidin extractability of coffee. *Food Science and Nutrition*, **2013**, 1, 363-8	3.2	5
32	In vitro antioxidant capacity and anti-inflammatory activity of seven common oats. *Food Chemistry*, **2013**, 139, 426-31	8.5	59
31	Coffee, but not caffeine, has positive effects on cognition and psychomotor behavior in aging. *Age*, **2013**, 35, 2183-92		35
30	Oat β-Glucans: Physicochemistry and Nutritional Properties **2013**, 123-169		8
29	Coffee Consumption and Mortality Risk **2012**, 211-226		1
28	Impact of Coffee on Gastric Acid Secretion **2012**, 275-291		1
27	Acrylamide in Coffee **2012**, 259-273		2
26	Coffee and Cancers **2012**, 197-209		3
25	Is Coffee the Next Red Wine? Coffee Polyphenol and Cholesterol Efflux **2012**, 227-231		0
24	Additional Positive Impacts on Health **2012**, 233-241		1

23	Epidemiological Evidence for Maternal Prenatal Coffee and Caffeine Consumption and Miscarriage Risk **2012**, 243-258		1
22	Potential Mental Risks **2012**, 293-306		1
21	Furan in Coffee **2012**, 307-318		3
20	Bioavailability of Coffee Chlorogenic Acids **2012**, 59-76		4
19	Coffee and Alzheimer's Disease: Animal and Cellular Evidence **2012**, 77-96		4
18	Coffee and Alzheimer's Disease: Epidemiologic Evidence **2012**, 97-110		2
17	Coffee and Parkinson's Disease **2012**, 111-122		3
16	Coffee and Liver Health **2012**, 123-139		3
15	Coffee and Type 2 Diabetes Risk **2012**, 141-179		2
14	Coffee and Cardiovascular Diseases **2012**, 181-195		1
13	Crude caffeine reduces memory impairment and amyloid (1-42) levels in an Alzheimer's mouse model. *Food Chemistry*, **2012**, 135, 2095-102	8.5	86
12	Coffee Constituents **2012**, 21-58		100
11	Food Science and Technology from Wiley-Blackwell **2012**, 325-326		
10	Bioactivities of crude caffeine: Antioxidant activity, cyclooxygenase-2 inhibition, and enhanced glucose uptake. *Food Chemistry*, **2012**, 131, 564-568	8.5	23
9	Supercritical CO2 decaffeination of unroasted coffee beans produces melanoidins with distinct NF-B inhibitory activity. *Journal of Food Science*, **2011**, 76, H182-6	3.4	18
8	Type 2 diabetes-related bioactivities of coffee: Assessment of antioxidant activity, NF-B inhibition, and stimulation of glucose uptake. *Food Chemistry*, **2011**, 124, 914-920	8.5	43
7	Immobilization of bioluminescent Escherichia coli cells using natural and artificial fibers treated with polyethyleneimine. *Bioresource Technology*, **2009**, 100, 3167-74	11	43
6	Roasted coffees high in lipophilic antioxidants and chlorogenic acid lactones are more neuroprotective than green coffees. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 9801-8	5.7	73

5	Cranberries inhibit LDL oxidation and induce LDL receptor expression in hepatocytes. *Life Sciences*, **2005**, 77, 1892-901	6.8	66
4	Novel low-density lipoprotein (LDL) oxidation model: antioxidant capacity for the inhibition of LDL oxidation. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 6818-23	5.7	15
3	Antioxidant and antiproliferative activities of common vegetables. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 6910-6	5.7	628
2	Antioxidant and antiproliferative activities of common fruits. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 7449-54	5.7	1050
1	Phospholipases A2 from Callosellasma rhodostoma venom gland cloning and sequencing of 10 of the cDNAs, three-dimensional modelling and chemical modification of the major isozyme. *FEBS Journal*, **2000**, 267, 6684-91		34