

# Yan Liu

## List of Publications by Year in descending order

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Version: 2024-02-01

11  
papers

479  
citations

1040056

9  
h-index

1281871

11  
g-index

11  
all docs

11  
docs citations

11  
times ranked

496  
citing authors

#	ARTICLE	IF	CITATIONS
1	Acteoside, the Main Bioactive Compound in <i>Osmanthus fragrans</i> Flowers, Palliates Experimental Colitis in Mice by Regulating the Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1148-1162.	5.2	14
2	Dietary cholesterol oxidation products: Perspectives linking food processing and storage with health implications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 738-779.	11.7	16
3	Effect of brewing conditions on phytochemicals and sensory profiles of black tea infusions: A primary study on the effects of geraniol and l <sup>2</sup> -ionone on taste perception of black tea infusions. <i>Food Chemistry</i> , 2021, 354, 129504.	8.2	48
4	Dietary Sterols and Sterol Oxidation Products on Atherosclerosis: An Insight Provided by Liver Proteomic and Lipidomic. <i>Molecular Nutrition and Food Research</i> , 2021, 65, 2100516.	3.3	6
5	Aged Ripe Pu-erh Tea Reduced Oxidative Stress-Mediated Inflammation in Dextran Sulfate Sodium-Induced Colitis Mice by Regulating Intestinal Microbes. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10592-10605.	5.2	51
6	Gut Microbiome and Metabolome Response of Pu-erh Tea on Metabolism Disorder Induced by Chronic Alcohol Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6615-6627.	5.2	53
7	Prebiotic Properties of Green and Dark Tea Contribute to Protective Effects in Chemical-Induced Colitis in Mice: A Fecal Microbiota Transplantation Study. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6368-6380.	5.2	66
8	<i>Camellia sinensis</i> and <i>Litsea coreana</i> Ameliorate Intestinal Inflammation and Modulate Gut Microbiota in Dextran Sulfate Sodium-Induced Colitis Mice. <i>Molecular Nutrition and Food Research</i> , 2020, 64, e1900943.	3.3	93
9	Chemical composition, sensory qualities, and pharmacological properties of primary leaf hawk tea as affected using different processing methods. <i>Food Bioscience</i> , 2020, 36, 100618.	4.4	9
10	Effects of brewing conditions on the phytochemical composition, sensory qualities and antioxidant activity of green tea infusion: A study using response surface methodology. <i>Food Chemistry</i> , 2018, 269, 24-34.	8.2	66
11	Green Fabrication of Ovalbumin Nanoparticles as Natural Polyphenol Carriers for Ulcerative Colitis Therapy. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 12658-12667.	6.7	57