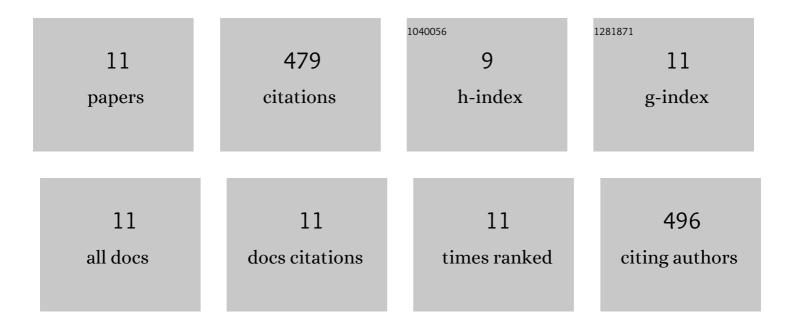
Yan Liu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8941907/publications.pdf Version: 2024-02-01



νανιτι

#	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. Journal of Agricultural and Food Chemistry, 2022, 70, 1148-1162.	5.2	14
2	Dietary cholesterol oxidation products: Perspectives linking food processing and storage with health implications. Comprehensive Reviews in Food Science and Food Safety, 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 β-ionone on taste perception of black tea infusions. Food Chemistry, 2021, 354, 129504.	8.2	48
4	Dietary Sterols and Sterol Oxidation Products on Atherosclerosis: An Insight Provided by Liver Proteomic and Lipidomic. Molecular Nutrition and Food Research, 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. Journal of Agricultural and Food Chemistry, 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. Journal of Agricultural and Food Chemistry, 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. Journal of Agricultural and Food Chemistry, 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 Sodiumâ€Induced Colitis Mice. Molecular Nutrition and Food Research, 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. Food Bioscience, 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. Food Chemistry, 2018, 269, 24-34.	8.2	66
11	Green Fabrication of Ovalbumin Nanoparticles as Natural Polyphenol Carriers for Ulcerative Colitis Therapy. ACS Sustainable Chemistry and Engineering, 2018, 6, 12658-12667.	6.7	57