

Chih-Yao Hou

List of Publications by Year in descending order

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Version: 2024-02-01

85
papers

2,181
citations

257357

24
h-index

265120

42
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86
all docs

86
docs citations

86
times ranked

1933
citing authors

#	ARTICLE	IF	CITATIONS
1	A novel approach of LED light radiation improves the antioxidant activity of pea seedlings. <i>Food Chemistry</i> , 2007, 101, 1753-1758.	4.2	248
2	Antioxidant and antibacterial activity of seven predominant terpenoids. <i>International Journal of Food Properties</i> , 2019, 22, 230-238.	1.3	126
3	Microfluidic paper-based analytical devices for environmental analysis of soil, air, ecology and river water. <i>Sensors and Actuators B: Chemical</i> , 2019, 301, 126855.	4.0	125
4	The Effects of Resveratrol in the Treatment of Metabolic Syndrome. <i>International Journal of Molecular Sciences</i> , 2019, 20, 535.	1.8	82
5	Maternal Administration of Probiotic or Prebiotic Prevents Male Adult Rat Offspring against Developmental Programming of Hypertension Induced by High Fructose Consumption in Pregnancy and Lactation. <i>Nutrients</i> , 2018, 10, 1229.	1.7	80
6	Nonthermal plasma-activated water: A comprehensive review of this new tool for enhanced food safety and quality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 583-626.	5.9	79
7	Hypertension Programmed by Perinatal High-Fat Diet: Effect of Maternal Gut Microbiota-Targeted Therapy. <i>Nutrients</i> , 2019, 11, 2908.	1.7	66
8	Targeting on Gut Microbial Metabolite Trimethylamine N-oxide and Short-Chain Fatty Acid to Prevent Maternal High-Fructose Diet-Induced Developmental Programming of Hypertension in Adult Male Offspring. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900073.	1.5	65
9	The Optimization of Plasma-Activated Water Treatments to Inactivate <i>Salmonella Enteritidis</i> (ATCC) Tj ETQq1 1 0.784314 rgBT /Overl 1.9 59	1.9	59
10	Microfluidic colorimetric system for nitrite detection in foods. <i>Chemical Engineering Journal</i> , 2020, 398, 125573.	6.6	51
11	Use of the plasma-treated and chitosan/gallic acid-coated polyethylene film for the preservation of tilapia (<i>Oreochromis niloticus</i>) fillets. <i>Food Chemistry</i> , 2020, 329, 126989.	4.2	44
12	Maternal Garlic Oil Supplementation Prevents High-Fat Diet-Induced Hypertension in Adult Rat Offspring: Implications of H ₂ S-Generating Pathway in the Gut and Kidneys. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001116.	1.5	39
13	The Interplay between Maternal and Post-Weaning High-Fat Diet and Gut Microbiota in the Developmental Programming of Hypertension. <i>Nutrients</i> , 2019, 11, 1982.	1.7	38
14	Preparation of antimicrobial active packaging film by capacitively coupled plasma treatment. <i>LWT - Food Science and Technology</i> , 2020, 117, 108612.	2.5	37
15	Association of Trimethylamine, Trimethylamine N-oxide, and Dimethylamine with Cardiovascular Risk in Children with Chronic Kidney Disease. <i>Journal of Clinical Medicine</i> , 2020, 9, 336.	1.0	37
16	Plasma-treated polyethylene coated with polysaccharide and protein containing cinnamaldehyde for active packaging films and applications on tilapia (<i>Oreochromis niloticus</i>) fillet preservation. <i>Food Control</i> , 2021, 125, 108016.	2.8	36
17	Maternal Adenine-Induced Chronic Kidney Disease Programs Hypertension in Adult Male Rat Offspring: Implications of Nitric Oxide and Gut Microbiome Derived Metabolites. <i>International Journal of Molecular Sciences</i> , 2020, 21, 7237.	1.8	35
18	The Antibacterial Efficacy and Mechanism of Plasma-Activated Water Against <i>Salmonella Enteritidis</i> (ATCC 13076) on Shell Eggs. <i>Foods</i> , 2020, 9, 1491.	1.9	33

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19	Cardiovascular Diseases of Developmental Origins: Preventive Aspects of Gut Microbiota-Targeted Therapy. <i>Nutrients</i> , 2021, 13, 2290.	1.7	33
20	Perinatal Resveratrol Therapy Prevents Hypertension Programmed by Maternal Chronic Kidney Disease in Adult Male Offspring: Implications of the Gut Microbiome and Their Metabolites. <i>Biomedicines</i> , 2020, 8, 567.	1.4	31
21	Altered Gut Microbiota and Its Metabolites in Hypertension of Developmental Origins: Exploring Differences between Fructose and Antibiotics Exposure. <i>International Journal of Molecular Sciences</i> , 2021, 22, 2674.	1.8	30
22	Maternal N-Acetylcysteine Therapy Prevents Hypertension in Spontaneously Hypertensive Rat Offspring: Implications of Hydrogen Sulfide-Generating Pathway and Gut Microbiota. <i>Antioxidants</i> , 2020, 9, 856.	2.2	29
23	Early-Life Origins of Metabolic Syndrome: Mechanisms and Preventive Aspects. <i>International Journal of Molecular Sciences</i> , 2021, 22, 11872.	1.8	29
24	Recent advances in lab-on-paper diagnostic devices using blood samples. <i>Lab on A Chip</i> , 2021, 21, 1433-1453.	3.1	28
25	Blood Pressure Abnormalities Associated with Gut Microbiota-Derived Short Chain Fatty Acids in Children with Congenital Anomalies of the Kidney and Urinary Tract. <i>Journal of Clinical Medicine</i> , 2019, 8, 1090.	1.0	27
26	Maternal resveratrol therapy protected adult rat offspring against hypertension programmed by combined exposures to asymmetric dimethylarginine and trimethylamine-N-oxide. <i>Journal of Nutritional Biochemistry</i> , 2021, 93, 108630.	1.9	27
27	Resveratrol treatment improves the altered metabolism and related dysbiosis of gut programmed by prenatal high-fat diet and postnatal high-fat diet exposure. <i>Journal of Nutritional Biochemistry</i> , 2020, 75, 108260.	1.9	25
28	Effects of pulsed electric field-assisted thawing on the characteristics and quality of Pekin duck meat. <i>Food Chemistry</i> , 2022, 390, 133137.	4.2	25
29	Addition of Phenolic Acids on the Reduction of Methanol Content in Wine. <i>Journal of Food Science</i> , 2008, 73, C432-7.	1.5	24
30	Synthesis of Short-Chain-Fatty-Acid Resveratrol Esters and Their Antioxidant Properties. <i>Antioxidants</i> , 2021, 10, 420.	2.2	24
31	Effect of storage conditions on methanol content of fruit and vegetable juices. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 410-415.	1.9	23
32	Synthesis and Characterization of Novel Resveratrol Butyrate Esters That Have the Ability to Prevent Fat Accumulation in a Liver Cell Culture Model. <i>Molecules</i> , 2020, 25, 4199.	1.7	22
33	Resveratrol Butyrate Esters Inhibit BPA-Induced Liver Damage in Male Offspring Rats by Modulating Antioxidant Capacity and Gut Microbiota. <i>International Journal of Molecular Sciences</i> , 2021, 22, 5273.	1.8	22
34	Isolation and identification of aroma-producing non-Saccharomyces yeast strains and the enological characteristic comparison in wine making. <i>LWT - Food Science and Technology</i> , 2022, 154, 112653.	2.5	22
35	The effects of glazing with plasma-activated water generated by a piezoelectric direct discharge plasma system on whiteleg shrimp (<i>Litopenaeus vannamei</i>). <i>LWT - Food Science and Technology</i> , 2022, 154, 112547.	2.5	21
36	Targeting on Gut Microbiota-Derived Metabolite Trimethylamine to Protect Adult Male Rat Offspring against Hypertension Programmed by Combined Maternal High-Fructose Intake and Dioxin Exposure. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5488.	1.8	20

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37	Process Optimization of Silver Nanoparticle Synthesis and Its Application in Mercury Detection. <i>Micromachines</i> , 2021, 12, 1123.	1.4	20
38	Resveratrol Butyrate Esters Inhibit Obesity Caused by Perinatal Exposure to Bisphenol A in Female Offspring Rats. <i>Molecules</i> , 2021, 26, 4010.	1.7	19
39	Sodium butyrate modulates blood pressure and gut microbiota in maternal tryptophan-free diet-induced hypertension rat offspring. <i>Journal of Nutritional Biochemistry</i> , 2022, 108, 109090.	1.9	19
40	Preventive Aspects of Early Resveratrol Supplementation in Cardiovascular and Kidney Disease of Developmental Origins. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4210.	1.8	18
41	Antibacterial activity and the physicochemical characteristics of plasma activated water on tomato surfaces. <i>LWT - Food Science and Technology</i> , 2021, 149, 111879.	2.5	18
42	Association between Acrylamide Metabolites and Cardiovascular Risk in Children With Early Stages of Chronic Kidney Disease. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5855.	1.8	17
43	Applying a large-scale device using non-thermal plasma for microbial decontamination on shell eggs and its effects on the sensory characteristics. <i>LWT - Food Science and Technology</i> , 2021, 142, 111067.	2.5	17
44	Resveratrol Butyrate Ester Protects Adenine-Treated Rats against Hypertension and Kidney Disease by Regulating the Gut-Kidney Axis. <i>Antioxidants</i> , 2022, 11, 83.	2.2	16
45	Using the response surface methodology to establish the optimal conditions for preserving bananas (<i>Musa acuminata</i>) in a pulsed electric field and to decrease browning induced by storage at a low temperature. <i>Food Packaging and Shelf Life</i> , 2022, 31, 100804.	3.3	15
46	Perinatal Resveratrol Therapy to Dioxin-Exposed Dams Prevents the Programming of Hypertension in Adult Rat Offspring. <i>Antioxidants</i> , 2021, 10, 1393.	2.2	14
47	Dietary Supplementation with Cysteine during Pregnancy Rescues Maternal Chronic Kidney Disease-Induced Hypertension in Male Rat Offspring: The Impact of Hydrogen Sulfide and Microbiota-Derived Tryptophan Metabolites. <i>Antioxidants</i> , 2022, 11, 483.	2.2	14
48	Effect of Oxidative Stress on Physicochemical Quality of Taiwanese Seagrape (<i>Caulerpa lentillifera</i>) with the Application of Alternating Current Electric Field (ACEF) during Post-Harvest Storage Processes. 2021, 9, 1011.	1.3	13
49	The application of novel rotary plasma jets to inhibit the aflatoxin-producing <i>Aspergillus flavus</i> and the spoilage fungus, <i>Aspergillus niger</i> on peanuts. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 78, 102994.	2.7	13
50	Effect of Phenolic Acid on Antioxidant Activity of Wine and Inhibition of Pectin Methyl Esterase. <i>Journal of the Institute of Brewing</i> , 2009, 115, 328-333.	0.8	12
51	Improvement of Foaming Characteristics and Stability of Sterilized Liquid Egg with Egg White Hydrolysate (EWH). <i>Foods</i> , 2021, 10, 1326.	1.9	12
52	The Effects of Plasma-Activated Water on Heavy Metals Accumulation in Water Spinach. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5304.	1.3	12
53	Developing New Health Material: The Utilization of Spray Drying Technology on Avocado (<i>Persea</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	1.9	11
54	Development of Active Packaging to Extend the Shelf Life of <i>Agaricus bisporus</i> by Using Plasma Technology. <i>Polymers</i> , 2021, 13, 2120.	2.0	11

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55	A novel application of terpene compound α -pinene for alternative use of sulfur dioxide-free white wine. <i>International Journal of Food Properties</i> , 2020, 23, 520-532.	1.3	10
56	Melatonin Prevents Chronic Kidney Disease-Induced Hypertension in Young Rat Treated with Adenine: Implications of Gut Microbiota-Derived Metabolites. <i>Antioxidants</i> , 2021, 10, 1211.	2.2	10
57	The Anti-Obesity Effects of Lemon Fermented Products in 3T3-L1 Preadipocytes and in a Rat Model with High-Calorie Diet-Induced Obesity. <i>Nutrients</i> , 2021, 13, 2809.	1.7	10
58	Screening and Identification of Yeasts from Fruits and Their Coculture for Cider Production. <i>Fermentation</i> , 2022, 8, 1.	1.4	10
59	Maternal 3,3-Dimethyl-1-Butanol Therapy Protects Adult Male Rat Offspring against Hypertension Programmed by Perinatal TCDD Exposure. <i>Nutrients</i> , 2021, 13, 3041.	1.7	9
60	Sodium Thiosulfate Improves Hypertension in Rats with Adenine-Induced Chronic Kidney Disease. <i>Antioxidants</i> , 2022, 11, 147.	2.2	9
61	Fast quantification of short-chain fatty acids in rat plasma by gas chromatography. <i>Journal of Food Science</i> , 2020, 85, 1932-1938.	1.5	8
62	Adding α -pinene as a novel application for sulfur dioxide-free in red wine. <i>International Journal of Food Properties</i> , 2020, 23, 167-177.	1.3	8
63	Lemon juice bioactivity in vitro increased with lactic acid fermentation. <i>International Journal of Food Properties</i> , 2021, 24, 28-40.	1.3	8
64	Polysaccharide Extracts Derived from Defloration Waste of Fruit Pitaya Regulates Gut Microbiota in a Mice Model. <i>Fermentation</i> , 2022, 8, 108.	1.4	8
65	Reduction of pesticide residues in <i>Chrysanthemum morifolium</i> by nonthermal plasma-activated water and impact on its quality. <i>Journal of Hazardous Materials</i> , 2022, 434, 128610.	6.5	8
66	Separation and Identification of Resveratrol Butyrate Ester Complexes and Their Bioactivity in HepG2 Cell Models. <i>International Journal of Molecular Sciences</i> , 2021, 22, 13539.	1.8	8
67	Maternal Acetate Supplementation Reverses Blood Pressure Increase in Male Offspring Induced by Exposure to Minocycline during Pregnancy and Lactation. <i>International Journal of Molecular Sciences</i> , 2022, 23, 7924.	1.8	8
68	Characterization of Protein Hydrolysates from Eel (<i>Anguilla marmorata</i>) and Their Application in Herbal Eel Extracts. <i>Catalysts</i> , 2020, 10, 205.	1.6	7
69	The application of a novel non-thermal plasma device with double rotary plasma jets for inactivation of <i>Salmonella Enteritidis</i> on shell eggs and its effects on sensory properties. <i>International Journal of Food Microbiology</i> , 2021, 355, 109332.	2.1	7
70	The Protection of Lactic Acid Bacteria Fermented-Mango Peel against Neuronal Damage Induced by Amyloid-Beta. <i>Molecules</i> , 2021, 26, 3503.	1.7	6
71	Design of an Integrated Microfluidic Paper-Based Chip and Inspection Machine for the Detection of Mercury in Food with Silver Nanoparticles. <i>Biosensors</i> , 2021, 11, 491.	2.3	6
72	Probiotics-Derived Extracellular Vesicles Protect Oxidative Stress against H ₂ O ₂ Induction in Placental Cells. <i>Fermentation</i> , 2022, 8, 74.	1.4	4

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73	The stimulating effects of polyphenol and protein fractions from jelly fig (<i>Ficus awkeotsang</i> Makino) achenes against proliferation of leukemia cells. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 854-861.	0.9	3
74	Effect of lemon water vapor extract (LWAE) from lemon byproducts on the physiological activity and quality of lemon fermented products. <i>International Journal of Food Properties</i> , 2021, 24, 264-276.	1.3	3
75	Lemon fermented products prevent obesity in high-fat diet-fed rats by modulating lipid metabolism and gut microbiota. <i>Journal of Food Science and Technology</i> , 2023, 60, 1036-1044.	1.4	3
76	Antibacterial Efficacy and Physicochemical Effects of Ozone Microbubble Water on Tomato. <i>Sustainability</i> , 2022, 14, 6549.	1.6	3
77	Use of Incinerated Eggshells to Produce Pidan. <i>Sustainability</i> , 2022, 14, 6797.	1.6	3
78	Applications of <i>Lactobacillus acidophilus</i> -Fermented Mango Protected <i>Clostridioides difficile</i> Infection and Developed as an Innovative Probiotic Jam. <i>Foods</i> , 2021, 10, 1631.	1.9	2
79	Effects of Limonene on the PAHs Mutagenicity Risk in Roasted Fish Skin. <i>Journal of Food Processing & Technology</i> , 2018, 9, .	0.2	2
80	Resveratrol butyrate esters inhibit lipid biosynthesis in 3T3-L1 cells by AMP-activated protein kinase phosphorylation. <i>Journal of Food Science and Technology</i> , 2023, 60, 1015-1025.	1.4	2
81	Microbiota and Mycobiota of Soy Sauce-Supplied Lactic Acid Bacteria Treated with High Pressure. <i>Fermentation</i> , 2022, 8, 338.	1.4	2
82	Deep Ocean Water Concentrate Changes Physicochemical Characteristics, the Profile of Volatile Components and Consumer Acceptance for Taiwanese Rice Shochu. <i>Foods</i> , 2020, 9, 1806.	1.9	1
83	Study of optimum conditions for vacuum frying carambolas. <i>Food Preservation Science</i> , 2005, 31, 245-251.	0.1	0
84	The physicochemical properties of spray-dried sesame powder with different blending ratios. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15275.	0.9	0
85	Mycotoxin Decontamination of Foods Using Nonthermal Plasma and Plasma-Activated Water. , 0, , .		0