Chih-Yao Hou

List of Publications by Year in descending order

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85	2,181	24 h-index	42
papers	citations		g-index
86	86	86	1933 citing authors
all docs	docs citations	times ranked	

#	Article	IF	CITATIONS
1	Resveratrol butyrate esters inhibit lipid biosynthesis in 3T3-L1 cells by AMP-activated protein kinase phosphorylation. Journal of Food Science and Technology, 2023, 60, 1015-1025.	1.4	2
2	Lemon fermented products prevent obesity in high-fat diet-fed rats by modulating lipid metabolism and gut microbiota. Journal of Food Science and Technology, 2023, 60, 1036-1044.	1.4	3
3	The effects of glazing with plasma-activated water generated by a piezoelectric direct discharge plasma system on whiteleg shrimp (Litopenaeus vannamei). LWT - Food Science and Technology, 2022, 154, 112547.	2.5	21
4	Isolation and identification of aroma-producing non-Saccharomyces yeast strains and the enological characteristic comparison in wine making. LWT - Food Science and Technology, 2022, 154, 112653.	2.5	22
5	Sodium Thiosulfate Improves Hypertension in Rats with Adenine-Induced Chronic Kidney Disease. Antioxidants, 2022, 11, 147.	2.2	9
6	Using the response surface methodology to establish the optimal conditions for preserving bananas (Musa acuminata) in a pulsed electric field and to decrease browning induced by storage at a low temperature. Food Packaging and Shelf Life, 2022, 31, 100804.	3.3	15
7	Probiotics-Derived Extracellular Vesicles Protect Oxidative Stress against H2O2 Induction in Placental Cells. Fermentation, 2022, 8, 74.	1.4	4
8	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. Antioxidants, 2022, 11, 483.	2.2	14
9	Polysaccharide Extracts Derived from Defloration Waste of Fruit Pitaya Regulates Gut Microbiota in a Mice Model. Fermentation, 2022, 8, 108.	1.4	8
10	Reduction of pesticide residues in Chrysanthemum morifolium by nonthermal plasma-activated water and impact on its quality. Journal of Hazardous Materials, 2022, 434, 128610.	6.5	8
11	The application of novel rotary plasma jets to inhibit the aflatoxin-producing Aspergillus flavus and the spoilage fungus, Aspergillus niger on peanuts. Innovative Food Science and Emerging Technologies, 2022, 78, 102994.	2.7	13
12	Resveratrol Butyrate Ester Protects Adenine-Treated Rats against Hypertension and Kidney Disease by Regulating the Gut $\hat{a} \in \text{Kidney Axis.}$ Antioxidants, 2022, 11, 83.	2.2	16
13	Screening and Identification of Yeasts from Fruits and Their Coculture for Cider Production. Fermentation, 2022, 8, 1.	1.4	10
14	Effects of pulsed electric field-assisted thawing on the characteristics and quality of Pekin duck meat. Food Chemistry, 2022, 390, 133137.	4.2	25
15	Antibacterial Efficacy and Physiochemical Effects of Ozone Microbubble Water on Tomato. Sustainability, 2022, 14, 6549.	1.6	3
16	Use of Incinerated Eggshells to Produce Pidan. Sustainability, 2022, 14, 6797.	1.6	3
17	Sodium butyrate modulates blood pressure and gut microbiota in maternal tryptophan-free diet-induced hypertension rat offspring. Journal of Nutritional Biochemistry, 2022, 108, 109090.	1.9	19
18	Maternal Acetate Supplementation Reverses Blood Pressure Increase in Male Offspring Induced by Exposure to Minocycline during Pregnancy and Lactation. International Journal of Molecular Sciences, 2022, 23, 7924.	1.8	8

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19	Microbiota and Mycobiota of Soy Sauce-Supplied Lactic Acid Bacteria Treated with High Pressure. Fermentation, 2022, 8, 338.	1.4	2
20	Nonthermal plasmaâ€activated water: A comprehensive review of this new tool for enhanced food safety and quality. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 583-626.	5.9	79
21	The physicochemical properties of sprayâ€dried sesame powder with different blending ratios. Journal of Food Processing and Preservation, 2021, 45, e15275.	0.9	O
22	Recent advances in lab-on-paper diagnostic devices using blood samples. Lab on A Chip, 2021, 21, 1433-1453.	3.1	28
23	Effect of lemon water vapor extract (LWAE) from lemon byproducts on the physiological activity and quality of lemon fermented products. International Journal of Food Properties, 2021, 24, 264-276.	1.3	3
24	Altered Gut Microbiota and Its Metabolites in Hypertension of Developmental Origins: Exploring Differences between Fructose and Antibiotics Exposure. International Journal of Molecular Sciences, 2021, 22, 2674.	1.8	30
25	Synthesis of Short-Chain-Fatty-Acid Resveratrol Esters and Their Antioxidant Properties. Antioxidants, 2021, 10, 420.	2.2	24
26	Preventive Aspects of Early Resveratrol Supplementation in Cardiovascular and Kidney Disease of Developmental Origins. International Journal of Molecular Sciences, 2021, 22, 4210.	1.8	18
27	Resveratrol Butyrate Esters Inhibit BPA-Induced Liver Damage in Male Offspring Rats by Modulating Antioxidant Capacity and Gut Microbiota. International Journal of Molecular Sciences, 2021, 22, 5273.	1.8	22
28	Applying a large-scale device using non-thermal plasma for microbial decontamination on shell eggs and its effects on the sensory characteristics. LWT - Food Science and Technology, 2021, 142, 111067.	2.5	17
29	Maternal Garlic Oil Supplementation Prevents Highâ€Fat Dietâ€Induced Hypertension in Adult Rat Offspring: Implications of H2Sâ€Generating Pathway in the Gut and Kidneys. Molecular Nutrition and Food Research, 2021, 65, e2001116.	1.5	39
30	The Protection of Lactic Acid Bacteria Fermented-Mango Peel against Neuronal Damage Induced by Amyloid-Beta. Molecules, 2021, 26, 3503.	1.7	6
31	Development of Active Packaging to Extend the Shelf Life of Agaricus bisporus by Using Plasma Technology. Polymers, 2021, 13, 2120.	2.0	11
32	Improvement of Foaming Characteristics and Stability of Sterilized Liquid Egg with Egg White Hydrolysate (EWH). Foods, 2021, 10, 1326.	1.9	12
33	Resveratrol Butyrate Esters Inhibit Obesity Caused by Perinatal Exposure to Bisphenol A in Female Offspring Rats. Molecules, 2021, 26, 4010.	1.7	19
34	Effect of Oxidative Stress on Physicochemical Quality of Taiwanese Seagrape (Caulerpa lentillifera) with the Application of Alternating Current Electric Field (ACEF) during Post-Harvest Storage. Processes, 2021, 9, 1011.	1.3	13
35	The Effects of Plasma-Activated Water on Heavy Metals Accumulation in Water Spinach. Applied Sciences (Switzerland), 2021, 11, 5304.	1.3	12
36	Maternal resveratrol therapy protected adult rat offspring against hypertension programmed by combined exposures to asymmetric dimethylarginine and trimethylamine-N-oxide. Journal of Nutritional Biochemistry, 2021, 93, 108630.	1.9	27

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37	Applications of Lactobacillus acidophilus-Fermented Mango Protected Clostridioides difficile Infection and Developed as an Innovative Probiotic Jam. Foods, 2021, 10, 1631.	1.9	2
38	Melatonin Prevents Chronic Kidney Disease-Induced Hypertension in Young Rat Treated with Adenine: Implications of Gut Microbiota-Derived Metabolites. Antioxidants, 2021, 10, 1211.	2.2	10
39	Cardiovascular Diseases of Developmental Origins: Preventive Aspects of Gut Microbiota-Targeted Therapy. Nutrients, 2021, 13, 2290.	1.7	33
40	Plasma-treated polyethylene coated with polysaccharide and protein containing cinnamaldehyde for active packaging films and applications on tilapia (Orechromis niloticus) fillet preservation. Food Control, 2021, 125, 108016.	2.8	36
41	Perinatal Resveratrol Therapy to Dioxin-Exposed Dams Prevents the Programming of Hypertension in Adult Rat Offspring. Antioxidants, 2021, 10, 1393.	2.2	14
42	Maternal 3,3-Dimethyl-1-Butanol Therapy Protects Adult Male Rat Offspring against Hypertension Programmed by Perinatal TCDD Exposure. Nutrients, 2021, 13, 3041.	1.7	9
43	The Anti-Obesity Effects of Lemon Fermented Products in 3T3-L1 Preadipocytes and in a Rat Model with High-Calorie Diet-Induced Obesity. Nutrients, 2021, 13, 2809.	1.7	10
44	Antibacterial activity and the physicochemical characteristics of plasma activated water on tomato surfaces. LWT - Food Science and Technology, 2021, 149, 111879.	2.5	18
45	Process Optimization of Silver Nanoparticle Synthesis and Its Application in Mercury Detection. Micromachines, 2021, 12, 1123.	1.4	20
46	The application of a novel non-thermal plasma device with double rotary plasma jets for inactivation of Salmonella Enteritidis on shell eggs and its effects on sensory properties. International Journal of Food Microbiology, 2021, 355, 109332.	2.1	7
47	Lemon juice bioactivity in vitro increased with lactic acid fermentation. International Journal of Food Properties, 2021, 24, 28-40.	1.3	8
48	Early-Life Origins of Metabolic Syndrome: Mechanisms and Preventive Aspects. International Journal of Molecular Sciences, 2021, 22, 11872.	1.8	29
49	Design of an Integrated Microfluidic Paper-Based Chip and Inspection Machine for the Detection of Mercury in Food with Silver Nanoparticles. Biosensors, 2021, 11, 491.	2.3	6
50	Separation and Identification of Resveratrol Butyrate Ester Complexes and Their Bioactivity in HepG2 Cell Models. International Journal of Molecular Sciences, 2021, 22, 13539.	1.8	8
51	Preparation of antimicrobial active packaging film by capacitively coupled plasma treatment. LWT - Food Science and Technology, 2020, 117, 108612.	2.5	37
52	Resveratrol treatment improves the altered metabolism and related dysbiosis of gut programed by prenatal high-fat diet and postnatal high-fat diet exposure. Journal of Nutritional Biochemistry, 2020, 75, 108260.	1.9	25
53	Maternal Adenine-Induced Chronic Kidney Disease Programs Hypertension in Adult Male Rat Offspring: Implications of Nitric Oxide and Gut Microbiome Derived Metabolites. International Journal of Molecular Sciences, 2020, 21, 7237.	1.8	35
54	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. International Journal of Molecular Sciences, 2020, 21, 5488.	1.8	20

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55	The Antibacterial Efficacy and Mechanism of Plasma-Activated Water Against Salmonella Enteritidis (ATCC 13076) on Shell Eggs. Foods, 2020, 9, 1491.	1.9	33
56	Synthesis and Characterization of Novel Resveratrol Butyrate Esters That Have the Ability to Prevent Fat Accumulation in a Liver Cell Culture Model. Molecules, 2020, 25, 4199.	1.7	22
57	Association between Acrylamide Metabolites and Cardiovascular Risk in Children With Early Stages of Chronic Kidney Disease. International Journal of Molecular Sciences, 2020, 21, 5855.	1.8	17
58	Maternal N-Acetylcysteine Therapy Prevents Hypertension in Spontaneously Hypertensive Rat Offspring: Implications of Hydrogen Sulfide-Generating Pathway and Gut Microbiota. Antioxidants, 2020, 9, 856.	2.2	29
59	Deep Ocean Water Concentrate Changes Physicochemical Characteristics, the Profile of Volatile Components and Consumer Acceptance for Taiwanese Rice Shochu. Foods, 2020, 9, 1806.	1.9	1
60	Perinatal Resveratrol Therapy Prevents Hypertension Programmed by Maternal Chronic Kidney Disease in Adult Male Offspring: Implications of the Gut Microbiome and Their Metabolites. Biomedicines, 2020, 8, 567.	1.4	31
61	Fast quantification of shortâ€chain fatty acids in rat plasma by gas chromatography. Journal of Food Science, 2020, 85, 1932-1938.	1.5	8
62	Developing New Health Material: The Utilization of Spray Drying Technology on Avocado (Persea) Tj ETQq0 0 0	rgBT_¦Over	lock 10 Tf 50
63	Adding \hat{l}_{\pm} -pinene as a novel application for sulfur dioxide-free in red wine. International Journal of Food Properties, 2020, 23, 167-177.	1.3	8
64	Characterization of Protein Hydrolysates from Eel (Anguilla marmorata) and Their Application in Herbal Eel Extracts. Catalysts, 2020, 10, 205.	1.6	7
65	Association of Trimethylamine, Trimethylamine N-oxide, and Dimethylamine with Cardiovascular Risk in Children with Chronic Kidney Disease. Journal of Clinical Medicine, 2020, 9, 336.	1.0	37
66	A novel application of terpene compound $\hat{l}\pm$ -pinene for alternative use of sulfur dioxide-free white wine. International Journal of Food Properties, 2020, 23, 520-532.	1.3	10
67	Microfluidic colorimetric system for nitrite detection in foods. Chemical Engineering Journal, 2020, 398, 125573.	6.6	51
68	Use of the plasma-treated and chitosan/gallic acid-coated polyethylene film for the preservation of tilapia (Orechromis niloticus) fillets. Food Chemistry, 2020, 329, 126989.	4.2	44
69	Microfluidic paper-based analytical devices for environmental analysis of soil, air, ecology and river water. Sensors and Actuators B: Chemical, 2019, 301, 126855.	4.0	125
70	Targeting on Gut Microbial Metabolite Trimethylamineâ€ <i>N</i> à€Oxide and Shortâ€Chain Fatty Acid to Prevent Maternal Highâ€Fructoseâ€Dietâ€Induced Developmental Programming of Hypertension in Adult Male Offspring. Molecular Nutrition and Food Research, 2019, 63, e1900073.	1.5	65
71	Blood Pressure Abnormalities Associated with Gut Microbiota-Derived Short Chain Fatty Acids in Children with Congenital Anomalies of the Kidney and Urinary Tract. Journal of Clinical Medicine, 2019, 8, 1090.	1.0	27

The Optimization of Plasma-Activated Water Treatments to Inactivate Salmonella Enteritidis (ATCC) Tj ETQq $0\ 0\ 0\ rg.9$ /Overlock $10\ Tf\ 50\ rg.9$

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73	The Interplay between Maternal and Post-Weaning High-Fat Diet and Gut Microbiota in the Developmental Programming of Hypertension. Nutrients, 2019, 11, 1982.	1.7	38
74	The Effects of Resveratrol in the Treatment of Metabolic Syndrome. International Journal of Molecular Sciences, 2019, 20, 535.	1.8	82
75	Antioxidant and antibacterial activity of seven predominant terpenoids. International Journal of Food Properties, 2019, 22, 230-238.	1.3	126
76	Hypertension Programmed by Perinatal High-Fat Diet: Effect of Maternal Gut Microbiota-Targeted Therapy. Nutrients, 2019, 11, 2908.	1.7	66
77	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. Nutrients, 2018, 10, 1229.	1.7	80
78	Effects of Limonene on the PAHs Mutagenicity Risk in Roasted Fish Skin. Journal of Food Processing & Technology, 2018, 9, .	0.2	2
79	The stimulating effects of polyphenol and protein fractions from jelly fig (Ficus awkeotsang Makino) achenes against proliferation of leukemia cells. Journal of Food and Drug Analysis, 2017, 25, 854-861.	0.9	3
80	Effect of Phenolic Acid on Antioxidant Activity of Wine and Inhibition of Pectin Methyl Esterase. Journal of the Institute of Brewing, 2009, 115, 328-333.	0.8	12
81	Effect of storage conditions on methanol content of fruit and vegetable juices. Journal of Food Composition and Analysis, 2008, 21, 410-415.	1.9	23
82	Addition of Phenolic Acids on the Reduction of Methanol Content in Wine. Journal of Food Science, 2008, 73, C432-7.	1.5	24
83	A novel approach of LED light radiation improves the antioxidant activity of pea seedlings. Food Chemistry, 2007, 101, 1753-1758.	4.2	248
84	Study of optimum conditions for vacuum frying carambolas. Food Preservation Science, 2005, 31, 245-251.	0.1	0
85	Mycotoxin Decontamination of Foods Using Nonthermal Plasma and Plasma-Activated Water., 0,,.		О