Lishuang Lv

List of Publications by Year
in descending order

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35 papers	1,174 citations	471509 17 h-index	377865 34 g-index
35 all docs	35 docs citations	35 times ranked	1394 citing authors

#	Article	IF	Citations
1	Quercetin Inhibits Advanced Glycation End Product Formation by Trapping Methylglyoxal and Glyoxal. Journal of Agricultural and Food Chemistry, 2014, 62, 12152-12158.	5.2	211
2	Genistein Inhibits Advanced Glycation End Product Formation by Trapping Methylglyoxal. Chemical Research in Toxicology, 2011, 24, 579-586.	3.3	135
3	Stilbene Glucoside from Polygonum multiflorum Thunb.: A Novel Natural Inhibitor of Advanced Glycation End Product Formation by Trapping of Methylglyoxal. Journal of Agricultural and Food Chemistry, 2010, 58, 2239-2245.	5.2	96
4	Purification, antioxidant activity and antiglycation of polysaccharides from Polygonum multiflorum Thunb. Carbohydrate Polymers, 2014, 99, 765-773.	10.2	93
5	Metabolism of [6]-Shogaol in Mice and in Cancer Cells. Drug Metabolism and Disposition, 2012, 40, 742-753.	3.3	69
6	Quantitative Analysis of Ginger Components in Commercial Products Using Liquid Chromatography with Electrochemical Array Detection. Journal of Agricultural and Food Chemistry, 2010, 58, 12608-12614.	5.2	57
7	Chemical composition, structural and functional properties of soluble dietary fiber obtained from coffee peel using different extraction methods. Food Research International, 2020, 136, 109497.	6.2	54
8	6-Gingerdiols as the Major Metabolites of 6-Gingerol in Cancer Cells and in Mice and Their Cytotoxic Effects on Human Cancer Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 11372-11377.	5.2	45
9	Influence of Quercetin and Its Methylglyoxal Adducts on the Formation of Î±-Dicarbonyl Compounds in a Lysine/Glucose Model System. Journal of Agricultural and Food Chemistry, 2017, 65, 2233-2239.	5.2	40
10	Chemical components of the roots of Noni (Morinda citrifolia) and their cytotoxic effects. FÃ¬toterapÃ¬Ã¢, 2011, 82, 704-708.	2.2	33
11	Novel Theaflavin-Type Chlorogenic Acid Derivatives Identified in Black Tea. Journal of Agricultural and Food Chemistry, 2018, 66, 3402-3407.	5.2	30
12	Translating In Vitro Acroleinâ€Trapping Capacities of Tea Polyphenol and Soy Genistein to In Vivo Situation is Mediated by the Bioavailability and Biotransformation of Individual Polyphenols. Molecular Nutrition and Food Research, 2020, 64, 1900274.	3.3	26
13	Mechanistic studies of inhibition on acrolein by myricetin. Food Chemistry, 2020, 323, 126788.	8.2	26
14	Trapping Methylglyoxal by Myricetin and Its Metabolites in Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 9408-9414.	5.2	25
15	Scavenging of Acrolein by Food-Grade Antioxidant Propyl Gallate in a Model Reaction System and Cakes. Journal of Agricultural and Food Chemistry, 2019, 67, 8520-8526.	5.2	21
16	A new method to prepare and redefine black tea thearubigins. Journal of Chromatography A, 2018, 1563, 82-88.	3.7	19
17	Dual effects of propyl gallate and its methylglyoxal adduct on carbonyl stress and oxidative stress. Food Chemistry, 2018, 265, 227-232.	8.2	19
18	Levels and formation of Î±-dicarbonyl compounds in beverages and the preventive effects of flavonoids. Journal of Food Science and Technology, 2017, 54, 2030-2040.	2.8	18

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19	Selection and optimisation of macroporous resin for separation of stilbene glycoside from Polygonum multiflorum Thunb.. Journal of Chemical Technology and Biotechnology, 2008, 83, 1422-1427.	3.2	17
20	Additive Capacity of [6]-Shogaol and Epicatechin To Trap Methylglyoxal. Journal of Agricultural and Food Chemistry, 2017, 65, 8356-8362.	5.2	16
21	Trapping of glyoxal by propyl, octyl and dodecyl gallates and their mono-glyoxal adducts. Food Chemistry, 2018, 269, 396-403.	8.2	16
22	Glycation of Î²-lactoglobulin and antiglycation by genistein in different reactive carbonyl model systems. Food Chemistry, 2015, 183, 36-42.	8.2	13
23	Comparison of functional and structural properties of ginkgo seed protein dried by spray and freeze process. Journal of Food Science and Technology, 2021, 58, 175-185.	2.8	13
24	Protective effects of lotus (Nelumbo nucifera Gaertn) germ oil against carbon tetrachloride-induced injury in mice and cultured PC-12 cells. Food and Chemical Toxicology, 2012, 50, 1447-1453.	3.6	12
25	Trapping of Acrolein by Curcumin and the Synergistic Inhibition Effect of Curcumin Combined with Quercetin. Journal of Agricultural and Food Chemistry, 2021, 69, 294-301.	5.2	12
26	Inhibitory Effect on Acrolein by Cyanidin-3-O-glucoside and Its Acrolein Adducts from the Pigment of Mynica Red. Journal of Agricultural and Food Chemistry, 2021, 69, 11937-11946.	5.2	10
27	The Role of Ultrasound in the Preparation of Zein Nanoparticles/Flaxseed Gum Complexes for the Stabilization of Pickering Emulsion. Foods, 2021, 10, 1990.	4.3	9
28	Inhibitory Activity on the Formation of Reactive Carbonyl Species in Edible Oil by Synthetic Polyphenol Antioxidants. Journal of Agricultural and Food Chemistry, 2021, 69, 9025-9033.	5.2	8
29	Acrolein-Trapping Mechanism of Theophylline in Green Tea, Coffee, and Cocoa: Speedy and Successful. Journal of Agricultural and Food Chemistry, 2020, 68, 9718-9724.	5.2	7
30	Chemical components from the haulm of Artemisia selengensis and the inhibitory effect on glycation of Î²-lactoglobulin. Food and Function, 2015, 6, 1841-1846.	4.6	5
31	Trapping Acrolein by Theophylline/Caffeine and Their Metabolites from Green Tea and Coffee in Mice and Humans. Journal of Agricultural and Food Chemistry, 2020, 68, 14471-14479.	5.2	5
32	Interconversion and Acrolein-Trapping Capacity of Cardamonin/Alpinetin and Their Metabolites In Vitro and In Vivo. Journal of Agricultural and Food Chemistry, 2021, 69, 11926-11936.	5.2	5
33	Adduct Formation of Acrolein with Cyanidin-3-O-glucoside and Its Degradants/Metabolites during Thermal Processing or In Vivo after Consumption of Red Bayberry. Journal of Agricultural and Food Chemistry, 2021, 69, 13143-13154.	5.2	4
34	Dual effects of cardamonin/alpinetin and their acrolein adducts on scavenging acrolein and the anti-bacterial activity from Alpinia katsumadai Hayata as a spice in roasted meat. Food and Function, 2022, 13, 7088-7097.	4.6	3
35	Food additive octyl gallate eliminates acrolein and inhibits bacterial growth in oil-rich food. Food Chemistry, 2022, 395, 133546.	8.2	2