

Yu-Wen Ting

List of Publications by Year in descending order

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27
papers

1,320
citations

394286

19
h-index

526166

27
g-index

27
all docs

27
docs citations

27
times ranked

1838
citing authors

#	ARTICLE	IF	CITATIONS
1	Common delivery systems for enhancing in vivo bioavailability and biological efficacy of nutraceuticals. <i>Journal of Functional Foods</i> , 2014, 7, 112-128.	1.6	261
2	Nanochemoprevention by encapsulation of (âˆ“)epigallocatechin-3-gallate with bioactive peptides/chitosan nanoparticles for enhancement of its bioavailability. <i>Chemical Communications</i> , 2012, 48, 2421.	2.2	135
3	Techniques and methods to study functional characteristics of emulsion systems. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 16-26.	0.9	116
4	Cellular uptake and cytotoxicity of chitosanâ€“caseinophosphopeptides nanocomplexes loaded with epigallocatechin gallate. <i>Carbohydrate Polymers</i> , 2012, 89, 362-370.	5.1	111
5	Bioactive Peptides/Chitosan Nanoparticles Enhance Cellular Antioxidant Activity of (âˆ“)Epigallocatechin-3-gallate. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 875-881.	2.4	108
6	Using in Vitro and in Vivo Models To Evaluate the Oral Bioavailability of Nutraceuticals. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1332-1338.	2.4	62
7	In vitro and in vivo anti-cancer activity of tangeretin against colorectal cancer was enhanced by emulsion-based delivery system. <i>Journal of Functional Foods</i> , 2015, 15, 264-273.	1.6	54
8	Oral delivery system enhanced the bioavailability of stilbenes: Resveratrol and pterostilbene. <i>BioFactors</i> , 2018, 44, 5-15.	2.6	52
9	Viscoelastic Emulsion Improved the Bioaccessibility and Oral Bioavailability of Crystalline Compound: A Mechanistic Study Using in Vitro and in Vivo Models. <i>Molecular Pharmaceutics</i> , 2015, 12, 2229-2236.	2.3	50
10	Atmospheric cold plasma-assisted pineapple peel waste hydrolysate detoxification for the production of bacterial cellulose. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 526-534.	3.6	40
11	Effect of novel atmosphericâ€“pressure jet pretreatment on the drying kinetics and quality of white grapes. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5102-5111.	1.7	39
12	Enhanced bioethanol production using atmospheric cold plasma-assisted detoxification of sugarcane bagasse hydrolysate. <i>Bioresource Technology</i> , 2020, 313, 123704.	4.8	36
13	Antiobesity Efficacy of Quercetin-Rich Supplement on Diet-Induced Obese Rats: Effects on Body Composition, Serum Lipid Profile, and Gene Expression. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 70-80.	2.4	32
14	Enzymatic degradation of ginkgolic acid by laccase immobilized on novel electrospun nanofiber mat. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2705-2712.	1.7	24
15	Design of high-loading and high-stability viscoelastic emulsions for polymethoxyflavones. <i>Food Research International</i> , 2013, 54, 633-640.	2.9	22
16	Synthesize of alginate/chitosan bilayer nanocarrier by CCD-RSM guided co-axial electrospray: A novel and versatile approach. <i>Food Research International</i> , 2019, 116, 1163-1172.	2.9	22
17	Evaluation of detoxified sugarcane bagasse hydrolysate by atmospheric cold plasma for bacterial cellulose production. <i>International Journal of Biological Macromolecules</i> , 2022, 204, 136-143.	3.6	22
18	Safety evaluation of tangeretin and the effect of using emulsion-based delivery system: Oral acute and 28-day sub-acute toxicity study using mice. <i>Food Research International</i> , 2015, 74, 140-150.	2.9	20

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19	Enzymatic degradation of ginkgolic acids by laccase immobilized on core/shell Fe ₃ O ₄ /nylon composite nanoparticles using novel coaxial electro spraying process. <i>International Journal of Biological Macromolecules</i> , 2021, 172, 270-280.	3.6	20
20	Producing high quality mung bean sprout using atmospheric cold plasma treatment: better physical appearance and higher γ -aminobutyric acid (γ -GABA) content. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6463-6471.	1.7	20
21	Development of a topical applied functional food formulation: Adlay bran oil nanoemulgel. <i>LWT - Food Science and Technology</i> , 2020, 117, 108619.	2.5	17
22	Optimization of <i>Lactobacillus acidophilus</i> cultivation using taro waste and evaluation of its biological activity. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 2629-2639.	1.7	16
23	Nanoemulsified adlay bran oil reduces tyrosinase activity and melanin synthesis in B16F10 cells and zebrafish. <i>Food Science and Nutrition</i> , 2019, 7, 3216-3223.	1.5	15
24	Effect of a Labile Methyl Donor on the Transformation of 5-Demethyltangeretin and the Related Implication on Bioactivity. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8090-8097.	2.4	11
25	Influence of Processing Parameters on Morphology of Polymethoxyflavone in Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 652-659.	2.4	6
26	Self-nanoemulsifying system (SNES) enhanced oral bioavailability of boswellic acids. <i>Journal of Functional Foods</i> , 2018, 40, 520-526.	1.6	6
27	Making Concentrated Pterostilbene Highly Bioavailable in Pressure Processed Phospholipid Nanoemulsion. <i>Processes</i> , 2021, 9, 294.	1.3	3