# Yu-Wen Ting

List of Publications by Year
in descending order



| 27 | 1,320 | 394286 19 | 526166 27 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 27 | 27 | 27 | 1838 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Evaluation of detoxified sugarcane bagasse hydrolysate by atmospheric cold plasma for bacterial cellulose production. International Journal of Biological Macromolecules, 2022, 204, 136-143. | 3.6 | 22 |
| 2 | Making Concentrated Pterostilbene Highly Bioavailable in Pressure Processed Phospholipid Nanoemulsion. Processes, 2021, 9, 294. | 1.3 | 3 |
| 3 | Enzymatic degradation of ginkgolic acids by laccase immobilized on core/shell Fe3O4/nylon composite nanoparticles using novel coaxial electrospraying process. International Journal of Biological Macromolecules, 2021, 172, 270-280. | 3.6 | 20 |
| 4 | Atmospheric cold plasma-assisted pineapple peel waste hydrolysate detoxification for the production of bacterial cellulose. International Journal of Biological Macromolecules, 2021, 175, 526-534. | 3.6 | 40 |
| 5 | Producing high quality mung bean sprout using atmospheric cold plasma treatment: better physical appearance and higher <scp>Î³â€aminobutyric</scp> acid (<scp>GABA</scp>) content. Journal of the Science of Food and Agriculture, 2021, 101, 6463-6471. | 1.7 | 20 |
| 6 | Development of a topical applied functional food formulation: Adlay bran oil nanoemulgel. LWT - Food Science and Technology, 2020, 117, 108619. | 2.5 | 17 |
| 7 | Enhanced bioethanol production using atmospheric cold plasma-assisted detoxification of sugarcane bagasse hydrolysate. Bioresource Technology, 2020, 313, 123704. | 4.8 | 36 |
| 8 | Enzymatic degradation of ginkgolic acid by laccase immobilized on novel electrospun nanofiber mat. Journal of the Science of Food and Agriculture, 2020, 100, 2705-2712. | 1.7 | 24 |
| 9 | Nanoemulsified adlay bran oil reduces tyrosinase activity and melanin synthesis in B16F10 cells and zebrafish. Food Science and Nutrition, 2019, 7, 3216-3223. | 1.5 | 15 |
| 10 | Effect of novel atmosphericâ€pressure jet pretreatment on the drying kinetics and quality of white grapes. Journal of the Science of Food and Agriculture, 2019, 99, 5102-5111. | 1.7 | 39 |
| 11 | Synthesize of alginate/chitosan bilayer nanocarrier by CCD-RSM guided co-axial electrospray: A novel and versatile approach. Food Research International, 2019, 116, 1163-1172. | 2.9 | 22 |
| 12 | Self-nanoemulsifying system (SNES) enhanced oral bioavailability of boswellic acids. Journal of Functional Foods, 2018, 40, 520-526. | 1.6 | 6 |
| 13 | Antiobesity Efficacy of Quercetin-Rich Supplement on Diet-Induced Obese Rats: Effects on Body Composition, Serum Lipid Profile, and Gene Expression. Journal of Agricultural and Food Chemistry, 2018, 66, 70-80. | 2.4 | 32 |
| 14 | Oral delivery system enhanced the bioavailability of stilbenes: Resveratrol and pterostilbene. BioFactors, 2018, 44, 5-15. | 2.6 | 52 |
| 15 | Techniques and methods to study functional characteristics of emulsion systems. Journal of Food and Drug Analysis, 2017, 25, 16-26. | 0.9 | 116 |
| 16 | Optimization of Lactobacillus acidophilus cultivation using taro waste and evaluation of its biological activity. Applied Microbiology and Biotechnology, 2016, 100, 2629-2639. | 1.7 | 16 |
| 17 | Viscoelastic Emulsion Improved the Bioaccessibility and Oral Bioavailability of Crystalline Compound: A Mechanistic Study Using in Vitro and in Vivo Models. Molecular Pharmaceutics, 2015, 12, 2229-2236. | 2.3 | 50 |
| 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. Food Research International, 2015, 74, 140-150. | 2.9 | 20 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Influence of Processing Parameters on Morphology of Polymethoxyflavone in Emulsions. Journal of Agricultural and Food Chemistry, 2015, 63, 652-659. | 2.4 | 6 |
| 20 | Using in Vitro and in Vivo Models To Evaluate the Oral Bioavailability of Nutraceuticals. Journal of Agricultural and Food Chemistry, 2015, 63, 1332-1338. | 2.4 | 62 |
| 21 | In vitro and in vivo anti-cancer activity of tangeretin against colorectal cancer was enhanced by emulsion-based delivery system. Journal of Functional Foods, 2015, 15, 264-273. | 1.6 | 54 |
| 22 | Common delivery systems for enhancing in vivo bioavailability and biological efficacy of nutraceuticals. Journal of Functional Foods, 2014, 7, 112-128. | 1.6 | 261 |
| 23 | Effect of a Labile Methyl Donor on the Transformation of 5-Demethyltangeretin and the Related Implication on Bioactivity. Journal of Agricultural and Food Chemistry, 2013, 61, 8090-8097. | 2.4 | 11 |
| 24 | Design of high-loading and high-stability viscoelastic emulsions for polymethoxyflavones. Food Research International, 2013, 54, 633-640. | 2.9 | 22 |
| 25 | Bioactive Peptides/Chitosan Nanoparticles Enhance Cellular Antioxidant Activity of (â˜)-Epigallocatechin-3-gallate. Journal of Agricultural and Food Chemistry, 2013, 61, 875-881. | 2.4 | 108 |
| 26 | Nanochemoprevention by encapsulation of (â˜)-epigallocatechin-3-gallate with bioactive peptides/chitosan nanoparticles for enhancement of its bioavailability. Chemical Communications, 2012, 48, 2421. | 2.2 | 135 |
| 27 | Cellular uptake and cytotoxicity of chitosanâ€“caseinophosphopeptides nanocomplexes loaded with epigallocatechin gallate. Carbohydrate Polymers, 2012, 89, 362-370. | 5.1 | 111 |