Chung-Yung Huang

List of Publications by Year
in descending order

34	976	471061 17	433756 31
papers	citations	h-index	g-index

35	35	35	1132
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Isolation and characterization of fish scale collagen from tilapia (Oreochromis sp.) by a novel extrusionâ€“hydro-extraction process. Food Chemistry, 2016, 190, 997-1006.	4.2	159
2	Antioxidant activities of crude extracts of fucoidan extracted from Sargassum glaucescens by a compressional-puffing-hydrothermal extraction process. Food Chemistry, 2016, 197, 1121-1129.	4.2	109
3	Antioxidant activity and growth inhibition of human colon cancer cells by crude and purified fucoidan preparations extracted from Sargassum cristaefolium. Journal of Food and Drug Analysis, 2015, 23, 766-777.	0.9	70
4	Evaluation of iron-binding activity of collagen peptides prepared from the scales of four cultivated fishes in Taiwan. Journal of Food and Drug Analysis, 2015, 23, 671-678.	0.9	48
5	Reduction of histamine and biogenic amines during salted fish fermentation by Bacillus polymyxa as a starter culture. Journal of Food and Drug Analysis, 2016, 24, 157-163.	0.9	45
6	Structure and Biological Activity Analysis of Fucoidan Isolated from Sargassum siliquosum. ACS Omega, 2020, 5, 32447-32455.	1.6	45
7	The effect of extrusion puffing on the physicochemical properties of brown rice used for saccharification and Chinese rice wine fermentation. Food Hydrocolloids, 2019, 94, 363-370.	5.6	44
8	Compositional Characteristics and In Vitro Evaluations of Antioxidant and Neuroprotective Properties of Crude Extracts of Fucoidan Prepared from Compressional Puffing-Pretreated Sargassum crassifolium. Marine Drugs, 2017, 15, 183.	2.2	35
9	Compressional-Puffing Pretreatment Enhances Neuroprotective Effects of Fucoidans from the Brown Seaweed Sargassum hemiphyllum on 6-Hydroxydopamine-Induced Apoptosis in SH-SY5Y Cells. Molecules, 2018, 23, 78.	1.7	34
10	Antibacterial and Antioxidant Capacities and Attenuation of Lipid Accumulation in 3T3-L1 Adipocytes by Low-Molecular-Weight Fucoidans Prepared from Compressional-Puffing-Pretreated Sargassum Crassifolium. Marine Drugs, 2018, 16, 24.	2.2	33
11	Isolation and purification of brown algae fucoidan from Sargassum siliquosum and the analysis of anti-lipogenesis activity. Biochemical Engineering Journal, 2021, 165, 107798.	1.8	32
12	Extraction of crude chitosans from squid (Illex argentinus) pen by a compressional puffing-pretreatment process and evaluation of their antibacterial activity. Food Chemistry, 2018, 254, 217-223.	4.2	28
13	Effect of molecular mass and sulfate content of fucoidan from Sargassum siliquosum on antioxidant, anti-lipogenesis, and anti-inflammatory activity. Journal of Bioscience and Bioengineering, 2021, 132, 359-364.	1.1	28
14	Free Radical-Scavenging, Anti-Inflammatory, and Antibacterial Activities of Water and Ethanol Extracts Prepared from Compressional-Puffing Pretreated Mango (Mangifera indicaL.) Peels. Journal of Food Quality, 2018, 2018, 1-13.	1.4	27
15	Characterization and Antioxidant and Angiotensin I-Converting Enzyme (ACE)-Inhibitory Activities of Gelatin Hydrolysates Prepared from Extrusion-Pretreated Milkfish (Chanos chanos) Scale. Marine Drugs, 2018, 16, 346.	2.2	26
16	Physicochemical and Antioxidant Properties of Gelatin and Gelatin Hydrolysates Obtained from Extrusion-Pretreated Fish (Oreochromis sp.) Scales. Marine Drugs, 2021, 19, 275.	2.2	21
17	Antioxidant phenolic compounds from Pinus morrisconicola using compressional-puffing pretreatment and waterâ€“ethanol extraction: Optimization of extraction parameters. Journal of the Taiwan Institute of Chemical Engineers, 2017, 70, 7-14.	2.7	18
18	Enhancement of Cell Adhesion, Cell Growth, Wound Healing, and Oxidative Protection by Gelatins Extracted from Extrusion-Pretreated Tilapia (Oreochromis sp.) Fish Scale. Molecules, 2018, 23, 2406.	1.7	18

#	Article	IF	Citations
19	Extracting antioxidant phenolic compounds from compressional-puffing pretreated Pinus morrisonicola : Effects of operational parameters, kinetics and characterization. Journal of the Taiwan Institute of Chemical Engineers, 2017, 75, 70-76.	2.7	16
20	Determination of Histamine in Japanese Spanish Mackerel (Scomberomorus niphonius) Meat Implicated in a Foodborne Poisoning. Journal of Food Protection, 2019, 82, 1643-1649.	0.8	15
21	Degradation of Sargassum crassifolium Fucoidan by Ascorbic Acid and Hydrogen Peroxide, and Compositional, Structural, and In Vitro Anti-Lung Cancer Analyses of the Degradation Products. Marine Drugs, 2020, 18, 334.	2.2	13
22	Ultrasonic-Assisted Extraction and Structural Characterization of Chondroitin Sulfate Derived from Jumbo Squid Cartilage. Foods, 2021, 10, 2363.	1.9	13
23	Effect of Oversulfation on the Composition, Structure, and In Vitro Anti-Lung Cancer Activity of Fucoidans Extracted from Sargassum aquifolium. Marine Drugs, 2021, 19, 215.	2.2	12
24	Synthesis of DHA/EPA Ethyl Esters via Lipase-Catalyzed Acidolysis Using NovozymÂ® 435: A Kinetic Study. Catalysts, 2020, 10, 565.	1.6	11
25	Efficient fucoidan extraction and purification from Sargassum cristaefolium and preclinical dermal biological activity assessments of the purified fucoidans. Journal of the Taiwan Institute of Chemical Engineers, 2022, 137, 104294.	2.7	11
26	In Vitro Evaluation of Anti-Colon Cancer Potential of Crude Extracts of Fucoidan Obtained from Sargassum Glaucescens Pretreated by Compressional-Puffing. Applied Sciences (Switzerland), 2020, 10, 3058.	1.3	10
27	Concentration of Docosahexaenoic and Eicosapentaenoic Acid from Cobia Liver Oil by Acetone Fractionation of Fatty Acid Salts. Applied Biochemistry and Biotechnology, 2020, 192, 517-529.	1.4	8
28	Extraction, Biochemical Characterization, and Health Effects of Native and Degraded Fucoidans from Sargassum crispifolium. Polymers, 2022, 14, 1812.	2.0	8
29	Bioprocessed Production of Resveratrol-Enriched Rice Wine: Simultaneous Rice Wine Fermentation, Extraction, and Transformation of Piceid to Resveratrol from Polygonum cuspidatum Roots. Foods, 2019, 8, 258.	1.9	7
30	Chitosan-Based Anti-Oxidation Delivery Nano-Platform: Applications in the Encapsulation of DHA-Enriched Fish Oil. Marine Drugs, 2021, 19, 470.	2.2	7
31	High pressure processing extend the shelf life of milkfish flesh during refrigerated storage. Food Control, 2022, 134, 108768.	2.8	7
32	Effect of Brine Concentrations on the Bacteriological and Chemical Quality and Histamine Content of Brined and Dried Milkfish. Foods, 2020, 9, 1597.	1.9	6
33	Continuous Production of DHA and EPA Ethyl Esters via Lipase-Catalyzed Transesterification in an Ultrasonic Packed-Bed Bioreactor. Catalysts, 2022, 12, 404.	1.6	6
34	Combined effect of brine salting and high-hydrostatic-pressure processing to improve the microbial quality and physicochemical properties of milkfish fillet. International Journal of Food Properties, 2022, 25, 872-884.	1.3	4