## Fuu Sheu

## List of Publications by Year in descending order

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Version: 2024-02-01

257101 253896 1,915 47 24 43 citations h-index g-index papers 47 47 47 2448 citing authors all docs docs citations times ranked

#	Article	IF	CITATIONS
1	Effects of edible chitosan coating on quality and shelf life of sliced mango fruit. Journal of Food Engineering, 2007, 78, 225-229.	2.7	363
2	Coating citrus (Murcott tangor) fruit with low molecular weight chitosan increases postharvest quality and shelf life. Food Chemistry, 2007, 100, 1160-1164.	4.2	220
3	Effect of molecular weight of chitosans on their antioxidative activities in apple juice. Food Chemistry, 2007, 102, 1192-1198.	4.2	117
4	Suppression Effect of Soy Isoflavones on Nitric Oxide Production in RAW 264.7 Macrophages. Journal of Agricultural and Food Chemistry, 2001, 49, 1767-1772.	2.4	82
5	Effects of Water-Soluble Carbohydrate Concentrate from Chinese Jujube on Different Intestinal and Fecal Indices. Journal of Agricultural and Food Chemistry, 2008, 56, 1734-1739.	2.4	72
6	Polysaccharides PS-G and Protein LZ-8 from Reishi ( <i>Ganoderma lucidum</i> ) Exhibit Diverse Functions in Regulating Murine Macrophages and T Lymphocytes. Journal of Agricultural and Food Chemistry, 2010, 58, 8535-8544.	2.4	71
7	Ling Zhi-8 mediates p53-dependent growth arrest of lung cancer cells proliferation via the ribosomal protein S7-MDM2-p53 pathway. Carcinogenesis, 2011, 32, 1890-1896.	1.3	68
8	Purification, Cloning, and Functional Characterization of a Novel Immunomodulatory Protein from Antrodia camphorata (Bitter Mushroom) That Exhibits TLR2-Dependent NF-κB Activation and M1 Polarization within Murine Macrophages. Journal of Agricultural and Food Chemistry, 2009, 57, 4130-4141.	2.4	65
9	Structure and Immunological Characterization of the Capsular Polysaccharide of a Pyrogenic Liver Abscess Caused by Klebsiella pneumoniae. Journal of Biological Chemistry, 2011, 286, 21041-21051.	1.6	62
10	A Novel Exopolysaccharide from the Biofilm of Thermus aquaticus YT-1 Induces the Immune Response through Toll-like Receptor 2. Journal of Biological Chemistry, 2011, 286, 17736-17745.	1.6	60
11	A Novel Immunomodulatory Protein from Poria cocos Induces Toll-like Receptor 4-Dependent Activation within Mouse Peritoneal Macrophages. Journal of Agricultural and Food Chemistry, 2009, 57, 6129-6139.	2.4	54
12	Isolation and Characterization of Antioxidant Compounds from Aspergillus candidus Broth Filtrate. Journal of Agricultural and Food Chemistry, 2001, 49, 1426-1431.	2.4	50
13	Oral administration of an Enoki mushroom protein FVE activates innate and adaptive immunity and induces anti-tumor activity against murine hepatocellular carcinoma. International Immunopharmacology, 2010, 10, 239-246.	1.7	48
14	Quality assessment of low molecular weight chitosan coating on sliced red pitayas. Journal of Food Engineering, 2007, 79, 736-740.	2.7	39
15	Analysis of Patulin in Apple Juice by Diphasic Dialysis Extraction with in Situ Acylation and Mass Spectrometric Determination. Journal of Agricultural and Food Chemistry, 1999, 47, 2711-2714.	2.4	36
16	THE EFFECTS OF PHOSPHITE ON PHOSPHATE STARVATION RESPONSES OF ULVA LACTUCA (ULVALES,) Tj ${\sf ETQq}$	0 0 0 rgBT	Oyerlock 10
17	Simultaneous Determination of Sweeteners and Preservatives in Preserved Fruits by Micellar Electrokinetic Capillary Chromatography. Journal of Chromatographic Science, 2000, 38, 345-352.	0.7	29
18	Effects of particle size reduction of insoluble fibres by micron technology on various caecal and faecal indices. Journal of the Science of Food and Agriculture, 2008, 88, 435-441.	1.7	28

#	Article	IF	Citations
19	High Processing Tolerances of Immunomodulatory Proteins in Enoki and Reishi Mushrooms. Journal of Agricultural and Food Chemistry, 2008, 56, 3160-3166.	2.4	26
20	Microfluidic colorimetric analysis system for sodium benzoate detection in foods. Food Chemistry, 2021, 345, 128773.	4.2	26
21	Seasonal growth dynamics of Laurencia papillosa and Gracilaria coronopifolia from a highly eutrophic reef in southern Taiwan: temperature limitation and nutrient availability. Journal of Experimental Marine Biology and Ecology, 2005, 315, 49-69.	0.7	25
22	New protein PCiP from edible golden oyster mushroom (Pleurotus citrinopileatus) activating murine macrophages and splenocytes. Journal of the Science of Food and Agriculture, 2007, 87, 1550-1558.	1.7	25
23	Characterization of a Novel Maitake ( <i>Grifola frondosa</i> ) Protein That Activates Natural Killer and Dendritic Cells and Enhances Antitumor Immunity in Mice. Journal of Agricultural and Food Chemistry, 2013, 61, 9828-9838.	2.4	25
24	Molecular Cloning of a <i>Poria cocos</i> Protein That Activates Th1 Immune Response and Allays Th2 Cytokine and IgE Production in a Murine Atopic Dermatitis Model. Journal of Agricultural and Food Chemistry, 2014, 62, 2861-2871.	2.4	25
25	Biosynthesis of Antroquinonol and 4-Acetylantroquinonol B via a Polyketide Pathway Using Orsellinic Acid as a Ring Precursor in <i>Antrodia cinnamomea</i> . Journal of Agricultural and Food Chemistry, 2017, 65, 74-86.	2.4	23
26	Trametes versicolor Protein YZP Activates Regulatory B Lymphocytes – Gene Identification through De Novo Assembly and Function Analysis in a Murine Acute Colitis Model. PLoS ONE, 2013, 8, e72422.	1.1	23
27	A novel protein from edible fungi Cordyceps militaris that induces apoptosis. Journal of Food and Drug Analysis, 2018, 26, 21-30.	0.9	22
28	Improvement in intestinal function and health by the peel fibre derived fromCitrus sinensis L cv Liucheng. Journal of the Science of Food and Agriculture, 2005, 85, 1211-1216.	1.7	21
29	Immunological impact of magnetic nanoparticles (Ferucarbotran) on murine peritoneal macrophages. Journal of Nanoparticle Research, 2010, 12, 151-160.	0.8	21
30	Interleukinâ€21 suppresses the differentiation and functions of T helper 2 cells. Immunology, 2015, 144, 668-676.	2.0	20
31	Investigating the function of a novel protein from Anoectochilus formosanus which induced macrophage differentiation through TLR4-mediated NF- $\hat{I}^{0}$ B activation. International Immunopharmacology, 2012, 14, 114-120.	1.7	18
32	Reishi Protein LZ-8 Induces FOXP3 <sup>+</sup> Treg Expansion via a CD45-Dependent Signaling Pathway and Alleviates Acute Intestinal Inflammation in Mice. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-11.	0.5	17
33	Administration of recombinant Reishi immunomodulatory protein (rLZ-8) diet enhances innate immune responses and elicits protection against nervous necrosis virus in grouper Epinephelus coioides. Fish and Shellfish Immunology, 2012, 32, 986-993.	1.6	15
34	Dose effects of the food spice cardamom on aspects of hamster gut physiology. Molecular Nutrition and Food Research, 2007, 51, 602-608.	1.5	14
35	Macroalgal assemblage structure on a coral reef in Nanwan Bay in southern Taiwan. Botanica Marina, 2004, 47, .	0.6	12
36	Molecular Cloning and Function Characterization of a New Macrophage-Activating Protein from Tremella fuciformis. Journal of Agricultural and Food Chemistry, 2014, 62, 1526-1535.	2.4	10

#	Article	IF	CITATIONS
37	The C-Terminal Disulfide Bonds ofHelicobacter pyloriGroES Are Critical for IL-8 Secretion via the TLR4-Dependent Pathway in Gastric Epithelial Cells. Journal of Immunology, 2015, 194, 3997-4007.	0.4	10
38	Application of thermal stability difference to remove flammutoxin in fungal immunomodulatory protein, FIP-fve, extract from Flammulina velutipes. Journal of Food and Drug Analysis, 2018, 26, 1005-1014.	0.9	9
39	Molecular Cloning of a New Immunomodulatory Protein from Anoectochilus formosanus which Induces B Cell IgM Secretion through a T-Independent Mechanism. PLoS ONE, 2011, 6, e21004.	1.1	8
40	A Novel Fungal Immunomodulatory Protein (PCP) Isolated From <i>Poria cocos</i> Activates Mouse Peritoneal Macrophage Involved In Tollâ€ike Receptor 4. FASEB Journal, 2007, 21, A738.	0.2	7
41	Allergenicity Assessment of Genetically Modified Cucumber Mosaic Virus (CMV) Resistant Tomato ( <i>Solanum lycopersicon</i> ). Journal of Agricultural and Food Chemistry, 2010, 58, 2302-2306.	2.4	5
42	Citri Reticulatae Pericarpium extract suppresses adipogenesis in 3T3‣1 preadipocytes. Journal of the Science of Food and Agriculture, 2007, 87, 2382-2389.	1.7	4
43	Combination of on-line desalting and HPLC-UV-ESI-MS forÂsimultaneous detection and identification of FIP-fve and flammutoxin in Flammulina velutipes. Journal of Food and Drug Analysis, 2018, 26, 1045-1053.	0.9	3
44	Symmetric Atmospheric Plasma Source Integrated With Electrospray Ionization for Ambient Mass Spectrometry Detections. IEEE Transactions on Plasma Science, 2019, 47, 1114-1120.	0.6	3
45	Phosphorylation Does Not Improve the Solubility of Rice Protein. Cereal Chemistry, 2017, 94, 733-739.	1.1	2
46	Antiâ€ŧumor mechanisms of orally administered a fungal immunomodulatory protein from Flammulina velutipes in mice. FASEB Journal, 2006, 20, .	0.2	2
47	Application of Diphasic Dialysis Extraction in Ethyl Carbamate Analysis., 0,, 86-92.		0