

# Ka-Wing Cheng

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

100  
papers

3,775  
citations

33  
h-index

59  
g-index

106  
ext. papers

4,442  
ext. citations

6.1  
avg. IF

5.29  
L-index

#	Paper	IF	Citations
100	Polysaccharide-Zein Composite Nanoparticles for Enhancing Cellular Uptake and Oral Bioavailability of Curcumin: Characterization, Anti-colorectal Cancer Effect, and Pharmacokinetics.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 846282	6.2	1
99	Investigation of new products of quercetin formed in boiling water via UPLC-Q-TOF-MS-MS analysis.. <i>Food Chemistry</i> , <b>2022</b> , 386, 132747	8.5	2
98	A novel formation pathway of N-(carboxyethyl)lysine from lactic acid during high temperature exposure in wheat sourdough bread and chemical model.. <i>Food Chemistry</i> , <b>2022</b> , 388, 132942	8.5	
97	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. <i>Food Research International</i> , <b>2022</b> , 157, 111322	7	1
96	Chitosan and flavonoid glycosides are promising combination partners for enhanced inhibition of heterocyclic amine formation in roast beef.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131859	8.5	1
95	Advances in smart delivery of food bioactive compounds using stimuli-responsive carriers: Responsive mechanism, contemporary challenges, and prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 5449-5488	16.4	4
94	Multi-Mechanistic Antidiabetic Potential of Astaxanthin: An Update on Preclinical and Clinical Evidence. <i>Molecular Nutrition and Food Research</i> , <b>2021</b> , e2100252	5.9	1
93	Novel roles of hydrocolloids in foods: Inhibition of toxic maillard reaction products formation and attenuation of their harmful effects. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 706-715	15.3	12
92	The apple dihydrochalcone phloretin suppresses growth and improves chemosensitivity of breast cancer cells via inhibition of cytoprotective autophagy. <i>Food and Function</i> , <b>2021</b> , 12, 177-190	6.1	7
91	A novel potent inhibitor of 2-amino-1-methyl-6-phenylimidazo[4,5-b] pyridine (PhIP) formation from Chinese chive: Identification, inhibitory effect and action mechanism. <i>Food Chemistry</i> , <b>2021</b> , 345, 128753	8.5	4
90	Oral administration of EGCG solution equivalent to daily achievable dosages of regular tea drinkers effectively suppresses miR483-3p induced metastasis of hepatocellular carcinoma cells in mice. <i>Food and Function</i> , <b>2021</b> , 12, 3381-3392	6.1	7
89	Tricoumaroylspermidine from rose exhibits inhibitory activity against ethanol-induced apoptosis in HepG2 cells. <i>Food and Function</i> , <b>2021</b> , 12, 5892-5902	6.1	1
88	Development of an Isotope Dilution UHPLC-QqQ-MS/MS-Based Method for Simultaneous Determination of Typical Advanced Glycation End Products and Acrylamide in Baked and Fried Foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 2611-2618	5.7	2
87	Investigation of carbon and energy metabolic mechanism of mixotrophy in <i>Chromochloris zofingiensis</i> . <i>Biotechnology for Biofuels</i> , <b>2021</b> , 14, 36	7.8	7
86	Red Wine High-Molecular-Weight Polyphenolic Complex: An Emerging Modulator of Human Metabolic Disease Risk and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 10907-10919	5.7	0
85	Neuroprotective Potential of Mung Bean (L.) Polyphenols in Alzheimer's Disease: A Review. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 11554-11571	5.7	2
84	Development and evaluation of a novel nanofibersolosome for enhancing the stability, in vitro bioaccessibility, and colonic delivery of cyanidin-3-O-glucoside. <i>Food Research International</i> , <b>2021</b> , 149, 110712	7	1

83	Chinese chive and Mongolian leek suppress heterocyclic amine formation and enhance nutritional profile of roasted cod.. <i>RSC Advances</i> , <b>2020</b> , 10, 34996-35006	3.7	3
82	Inhibitory effects of some hydrocolloids on the formation of heterocyclic amines in roast beef. <i>Food Hydrocolloids</i> , <b>2020</b> , 108, 106073	10.6	9
81	Resveratrol: Evidence for Its Nephroprotective Effect in Diabetic Nephropathy. <i>Advances in Nutrition</i> , <b>2020</b> , 11, 1555-1568	10	9
80	The multifunctional roles of flavonoids against the formation of advanced glycation end products (AGEs) and AGEs-induced harmful effects. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 103, 333-347	15.3	19
79	Fucoxanthinol from the Diatom Ameliorates Neuroinflammatory Responses in Lipopolysaccharide-Stimulated BV-2 Microglia. <i>Marine Drugs</i> , <b>2020</b> , 18,	6	10
78	Kinetic Study and Degradation Mechanism of Glycidyl Esters in both Palm Oil and Chemical Models during High-Temperature Heating. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 15319-15326	5.7	4
77	Review: Seafood Allergy and Potential Application of High Hydrostatic Pressure to Reduce Seafood Allergenicity. <i>International Journal of Food Engineering</i> , <b>2019</b> , 15,	1.9	5
76	DHA protects against monosodium urate-induced inflammation through modulation of oxidative stress. <i>Food and Function</i> , <b>2019</b> , 10, 4010-4021	6.1	9
75	Apigenin and its methylglyoxal-adduct inhibit advanced glycation end products-induced oxidative stress and inflammation in endothelial cells. <i>Biochemical Pharmacology</i> , <b>2019</b> , 166, 231-241	6	43
74	Nutritional and functional activities of protein from steamed, baked, and high hydrostatic pressure treated cod ( <i>Gadus morhua</i> ). <i>Food Control</i> , <b>2019</b> , 96, 9-15	6.2	9
73	Fucoxanthin modulates cecal and fecal microbiota differently based on diet. <i>Food and Function</i> , <b>2019</b> , 10, 5644-5655	6.1	33
72	Application of high pressure processing to improve digestibility, reduce allergenicity, and avoid protein oxidation in cod ( <i>Gadus morhua</i> ). <i>Food Chemistry</i> , <b>2019</b> , 298, 125087	8.5	11
71	Heterocyclic Amines in Foods: Analytical Methods, Formation Mechanism, and Mitigation Strategies <b>2019</b> , 107-119		
70	6-C-(E-Phenylethenyl)Naringenin Attenuates the Stemness of Hepatocellular Carcinoma Cells by Suppressing Wnt/ECatenin Signaling. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 13939-13947	5.7	7
69	Extract of the Microalga <i>Nitzschia laevis</i> Prevents High-Fat-Diet-Induced Obesity in Mice by Modulating the Composition of Gut Microbiota. <i>Molecular Nutrition and Food Research</i> , <b>2019</b> , 63, e18008	5.9	27
68	Light induces carotenoids accumulation in a heterotrophic docosahexaenoic acid producing microalga, <i>Cryptocodinium</i> sp. SUN. <i>Bioresource Technology</i> , <b>2019</b> , 276, 177-182	11	13
67	Screening and identification of inhibitors of advanced glycation endproduct formation from microalgal extracts. <i>Food and Function</i> , <b>2018</b> , 9, 1683-1691	6.1	13
66	Inhibition of autophagy modulates astaxanthin and total fatty acid biosynthesis in <i>Chlorella zofingiensis</i> under nitrogen starvation. <i>Bioresource Technology</i> , <b>2018</b> , 247, 610-615	11	25

65	Unraveling the inhibitory effect of dihydromyricetin on heterocyclic aromatic amines formation. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1988-1994	4.3	21
64	A comparison of mutagenic PhIP and beneficial 8-C-(E-phenylethenyl)quercetin and 6-C-(E-phenylethenyl)quercetin formation under microwave and conventional heating. <i>Food and Function</i> , <b>2018</b> , 9, 3853-3859	6.1	9
63	A Hetero-Photoautotrophic Two-Stage Cultivation Process for Production of Fucoxanthin by the Marine Diatom. <i>Marine Drugs</i> , <b>2018</b> , 16,	6	48
62	Staged cultivation enhances biomass accumulation in the green growth phase of <i>Haematococcus pluvialis</i> . <i>Bioresource Technology</i> , <b>2017</b> , 233, 326-331	11	43
61	8-C-(E-phenylethenyl)quercetin from onion/beef soup induces autophagic cell death in colon cancer cells through ERK activation. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1600437	5.9	44
60	6-C-(E-phenylethenyl)naringenin induces cell growth inhibition and cytoprotective autophagy in colon cancer cells. <i>European Journal of Cancer</i> , <b>2016</b> , 68, 38-50	7.5	27
59	SLC25A22 Promotes Proliferation and Survival of Colorectal Cancer Cells With KRAS Mutations and Xenograft Tumor Progression in Mice via Intracellular Synthesis of Aspartate. <i>Gastroenterology</i> , <b>2016</b> , 151, 945-960.e6	13.3	65
58	Phospho-NSAIDs have enhanced efficacy in mice lacking plasma carboxylesterase: implications for their clinical pharmacology. <i>Pharmaceutical Research</i> , <b>2015</b> , 32, 1663-75	4.5	14
57	6-C-(E-phenylethenyl)-naringenin suppresses colorectal cancer growth by inhibiting cyclooxygenase-1. <i>Cancer Research</i> , <b>2014</b> , 74, 243-52	10.1	33
56	A novel ibuprofen derivative with anti-lung cancer properties: synthesis, formulation, pharmacokinetic and efficacy studies. <i>International Journal of Pharmaceutics</i> , <b>2014</b> , 477, 236-43	6.5	7
55	The in vitro metabolism of phospho-sulindac amide, a novel potential anticancer agent. <i>Biochemical Pharmacology</i> , <b>2014</b> , 91, 249-55	6	4
54	Phospho-aspirin (MDC-22) inhibits breast cancer in preclinical animal models: an effect mediated by EGFR inhibition, p53 acetylation and oxidative stress. <i>BMC Cancer</i> , <b>2014</b> , 14, 141	4.8	19
53	Phospho-aspirin-2 (MDC-22) inhibits estrogen receptor positive breast cancer growth both in vitro and in vivo by a redox-dependent effect. <i>PLoS ONE</i> , <b>2014</b> , 9, e111720	3.7	7
52	Topically applied phospho-sulindac hydrogel is efficacious and safe in the treatment of experimental arthritis in rats. <i>Pharmaceutical Research</i> , <b>2013</b> , 30, 1471-82	4.5	8
51	Comparative in vitro metabolism of phospho-tyrosol-indomethacin by mice, rats and humans. <i>Biochemical Pharmacology</i> , <b>2013</b> , 85, 1195-202	6	9
50	Aerosol administration of phospho-sulindac inhibits lung tumorigenesis. <i>Molecular Cancer Therapeutics</i> , <b>2013</b> , 12, 1417-28	6.1	11
49	Curcumin enhances the lung cancer chemopreventive efficacy of phospho-sulindac by improving its pharmacokinetics. <i>International Journal of Oncology</i> , <b>2013</b> , 43, 895-902	4.4	28
48	Regioselective oxidation of phospho-NSAIDs by human cytochrome P450 and flavin monooxygenase isoforms: implications for their pharmacokinetic properties and safety. <i>British Journal of Pharmacology</i> , <b>2012</b> , 167, 222-32	8.6	21

47	In vitro and in vivo metabolic studies of phospho-aspirin (MDC-22). <i>Pharmaceutical Research</i> , <b>2012</b> , 29, 3292-301	4.5	2
46	Phospho-sulindac (OXT-328) inhibits the growth of human lung cancer xenografts in mice: enhanced efficacy and mitochondria targeting by its formulation in solid lipid nanoparticles. <i>Pharmaceutical Research</i> , <b>2012</b> , 29, 3090-101	4.5	13
45	Phosphosulindac (OXT-328) selectively targets breast cancer stem cells in vitro and in human breast cancer xenografts. <i>Stem Cells</i> , <b>2012</b> , 30, 2065-75	5.8	21
44	Preclinical predictors of anticancer drug efficacy: critical assessment with emphasis on whether nanomolar potency should be required of candidate agents. <i>Journal of Pharmacology and Experimental Therapeutics</i> , <b>2012</b> , 341, 572-8	4.7	35
43	Inhibition of heterocyclic amine formation by water-soluble vitamins in Maillard reaction model systems and beef patties. <i>Food Chemistry</i> , <b>2012</b> , 133, 760-766	8.5	64
42	Carboxylesterases 1 and 2 hydrolyze phospho-nonsteroidal anti-inflammatory drugs: relevance to their pharmacological activity. <i>Journal of Pharmacology and Experimental Therapeutics</i> , <b>2012</b> , 340, 422-32	4.7	32
41	Topical phospho-sulindac (OXT-328) is effective in the treatment of non-melanoma skin cancer. <i>International Journal of Oncology</i> , <b>2012</b> , 41, 1199-203	4.4	13
40	Direct trapping of acrylamide as a key mechanism for niacin's inhibitory activity in carcinogenic acrylamide formation. <i>Chemical Research in Toxicology</i> , <b>2010</b> , 23, 802-7	4	8
39	Effects of fruit extracts on the formation of acrylamide in model reactions and fried potato crisps. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 309-12	5.7	38
38	Steroidal saponins and ecdysterone from <i>Asparagus filicinus</i> and their cytotoxic activities. <i>Steroids</i> , <b>2010</b> , 75, 734-9	2.8	20
37	Tyrosinase inhibitory constituents from the roots of <i>Morus nigra</i> : a structure-activity relationship study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 5368-73	5.7	96
36	Identification and characterization of molecular targets of natural products by mass spectrometry. <i>Mass Spectrometry Reviews</i> , <b>2010</b> , 29, 126-55	11	51
35	Protective effects of pinostilbene, a resveratrol methylated derivative, against 6-hydroxydopamine-induced neurotoxicity in SH-SY5Y cells. <i>Journal of Nutritional Biochemistry</i> , <b>2010</b> , 21, 482-9	6.3	67
34	Sulfur-containing constituents and one 1H-pyrrole-2-carboxylic acid derivative from pineapple [ <i>Ananas comosus</i> (L.) Merr.] fruit. <i>Phytochemistry</i> , <b>2010</b> , 71, 2046-51	4	14
33	The effects of grape seed extract fortification on the antioxidant activity and quality attributes of bread. <i>Food Chemistry</i> , <b>2010</b> , 119, 49-53	8.5	140
32	Effects of melamine on the Maillard reaction between lactose and phenylalanine. <i>Food Chemistry</i> , <b>2010</b> , 119, 1-6	8.5	7
31	Activities of hydrocolloids as inhibitors of acrylamide formation in model systems and fried potato strips. <i>Food Chemistry</i> , <b>2010</b> , 121, 424-428	8.5	52
30	2,3,4,4',5'-Pentamethoxy-trans-stilbene, a resveratrol derivative, is a potent inducer of apoptosis in colon cancer cells via targeting microtubules. <i>Biochemical Pharmacology</i> , <b>2009</b> , 78, 1224-32	6	31

29	Inhibition of mutagenic PhIP formation by epigallocatechin gallate via scavenging of phenylacetaldehyde. <i>Molecular Nutrition and Food Research</i> , <b>2009</b> , 53, 716-25	5.9	53
28	High-performance liquid chromatographic determination of creatine kinase activity influenced by methylglyoxal. <i>Biomedical Chromatography</i> , <b>2009</b> , 23, 170-4	1.7	2
27	Simultaneous determination of three phytoecdysteroids in the roots of four medicinal plants from the genus <i>Asparagus</i> by HPLC. <i>Phytochemical Analysis</i> , <b>2009</b> , 20, 58-63	3.4	4
26	Inhibition of acrylamide formation by vitamins in model reactions and fried potato strips. <i>Food Chemistry</i> , <b>2009</b> , 116, 34-39	8.5	62
25	Analysis of antioxidant activity and antioxidant constituents of Chinese toon. <i>Journal of Functional Foods</i> , <b>2009</b> , 1, 253-259	5.1	37
24	Inhibitory mechanism of naringenin against carcinogenic acrylamide formation and nonenzymatic browning in Maillard model reactions. <i>Chemical Research in Toxicology</i> , <b>2009</b> , 22, 1483-9	4	47
23	Chemical components and tyrosinase inhibitors from the twigs of <i>Artocarpus heterophyllus</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 6649-55	5.7	40
22	Trapping effects of green and black tea extracts on peroxidation-derived carbonyl substances of seal blubber oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1065-9	5.7	31
21	Natural polyphenols as direct trapping agents of lipid peroxidation-derived acrolein and 4-hydroxy-trans-2-nonenal. <i>Chemical Research in Toxicology</i> , <b>2009</b> , 22, 1721-7	4	70
20	Trapping of phenylacetaldehyde as a key mechanism responsible for naringenin's inhibitory activity in mutagenic 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine formation. <i>Chemical Research in Toxicology</i> , <b>2008</b> , 21, 2026-34	4	52
19	Cinnamon bark proanthocyanidins as reactive carbonyl scavengers to prevent the formation of advanced glycation endproducts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 1907-11	5.7	169
18	Antioxidant properties in vitro and total phenolic contents in methanol extracts from medicinal plants. <i>LWT - Food Science and Technology</i> , <b>2008</b> , 41, 385-390	5.4	278
17	Comparative proteomic analysis of indioside D-triggered cell death in HeLa cells. <i>Journal of Proteome Research</i> , <b>2008</b> , 7, 2050-8	5.6	9
16	Oligostilbenes from <i>Gnetum</i> Species and Anticarcinogenic and Antiinflammatory Activities of Oligostilbenes. <i>ACS Symposium Series</i> , <b>2008</b> , 36-58	0.4	3
15	Unraveling the molecular targets of natural products: Insights from genomic and proteomic analyses. <i>Proteomics - Clinical Applications</i> , <b>2008</b> , 2, 338-54	3.1	9
14	Isolation of tyrosinase inhibitors from <i>Artocarpus heterophyllus</i> and use of its extract as antibrowning agent. <i>Molecular Nutrition and Food Research</i> , <b>2008</b> , 52, 1530-8	5.9	96
13	Use of capillary electrophoresis to evaluate protective effects of methylglyoxal scavengers on the activity of creatine kinase. <i>Journal of Separation Science</i> , <b>2008</b> , 31, 2846-51	3.4	7
12	Sesquiterpenoids from <i>Homalomena occulta</i> affect osteoblast proliferation, differentiation and mineralization in vitro. <i>Phytochemistry</i> , <b>2008</b> , 69, 2367-73	4	28

11	Inhibitory effect of mung bean extract and its constituents vitexin and isovitexin on the formation of advanced glycation endproducts. <i>Food Chemistry</i> , <b>2008</b> , 106, 475-481	8.5	164
10	Antibrowning activity of MRPs in enzyme and fresh-cut apple slice models. <i>Food Chemistry</i> , <b>2008</b> , 109, 379-85	8.5	10
9	Tyrosinase inhibitors from paper mulberry ( <i>Broussonetia papyrifera</i> ). <i>Food Chemistry</i> , <b>2008</b> , 106, 529-535	8.5	106
8	Oxyresveratrol as an antibrowning agent for cloudy apple juices and fresh-cut apples. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2604-10	5.7	52
7	Inhibitory activities of dietary phenolic compounds on heterocyclic amine formation in both chemical model system and beef patties. <i>Molecular Nutrition and Food Research</i> , <b>2007</b> , 51, 969-76	5.9	86
6	Evaluation of antioxidant capacity and total phenolic content of different fractions of selected microalgae. <i>Food Chemistry</i> , <b>2007</b> , 102, 771-776	8.5	409
5	Quantification of nepetalactones in catnip ( <i>Nepeta cataria</i> L.) by HPLC coupled with ultraviolet and mass spectrometric detection. <i>Phytochemical Analysis</i> , <b>2007</b> , 18, 157-60	3.4	15
4	Evaluation of two methods for the extraction of antioxidants from medicinal plants. <i>Analytical and Bioanalytical Chemistry</i> , <b>2007</b> , 388, 483-8	4.4	33
3	Inhibitory effect of fruit extracts on the formation of heterocyclic amines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 10359-65	5.7	57
2	Heterocyclic amines: chemistry and health. <i>Molecular Nutrition and Food Research</i> , <b>2006</b> , 50, 1150-70	5.9	80
1	A systematic survey of antioxidant activity of 30 Chinese medicinal plants using the ferric reducing antioxidant power assay. <i>Food Chemistry</i> , <b>2006</b> , 97, 705-711	8.5	337