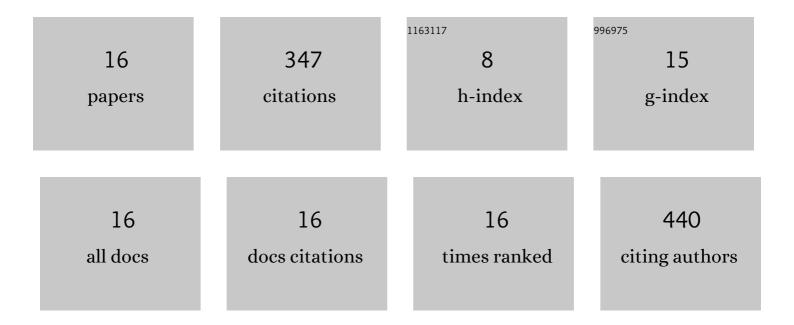
## **Chen-Tien Chang**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3336277/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Potent Fibrinolytic Enzyme from a Mutant ofBacillussubtilisIMR-NK1. Journal of Agricultural and Food Chemistry, 2000, 48, 3210-3216.	5.2	114
2	Effect of fermentation time on the antioxidant activities of tempeh prepared from fermented soybean using <i>Rhizopus oligosporus</i> . International Journal of Food Science and Technology, 2009, 44, 799-806.	2.7	67
3	Chemical composition and tyrosinase inhibitory activity of Cinnamomum cassia essential oil. , 2013, 54, 10.		57
4	The N-Terminal Signal Sequence and the Last 98 Amino Acids Are Not Essential for the Secretion of Bacillus sp. TS-23 I±-Amylase in Escherichia coli. Current Microbiology, 2001, 43, 170-175.	2.2	22
5	Characterization of an Acidic Chitinase from Seeds of Black Soybean (Glycine max (L) Merr Tainan No.) Tj ETQq1	1	4 <u>f</u> gBT /Ove
6	Identification of essential histidine residues in a recombinant ?-amylase of thermophilic and alkaliphilic Bacillus sp. strain TS-23. Extremophiles, 2003, 7, 505-509.	2.3	13
7	Protective effect of medicinal fungus <i>Xylaria nigripes</i> mycelia extracts against hydrogen peroxide-induced apoptosis in PC12 cells. International Journal of Immunopathology and Pharmacology, 2017, 30, 105-112.	2.1	11
8	In vitro and in vivo safety evaluation of low molecular weight chitosans prepared by hydrolyzing crab shell chitosans with bamboo shoots chitosanase. Food and Chemical Toxicology, 2014, 71, 10-16.	3.6	10
9	Characterization of a Chitosanase from Jelly Fig (Ficus awkeotsang Makino) Latex and Its Application in the Production of Water-Soluble Low Molecular Weight Chitosans. PLoS ONE, 2016, 11, e0150490.	2.5	10
10	Effects of low molecular weight chitosans on aristolochic acid-induced renal lesions in mice. Food Chemistry, 2011, 129, 1751-1758.	8.2	6
11	Purification and characterisation of two acidic peroxidase isoforms from the sheaths of bamboo shoots. International Journal of Food Science and Technology, 2012, 47, 1872-1881.	2.7	6
12	Purification and properties of βâ€Nâ€acetylhexosaminidase from cabbage. IUBMB Life, 1998, 45, 371-380.	3.4	5
13	Purification and properties of chitinase from cabbage stems with roots. IUBMB Life, 1996, 40, 417-425.	3.4	3
14	The dipeptidyl carboxypeptidase of Escherichia coli novablue: overproduction and molecular characterization of the recombinant enzyme. World Journal of Microbiology and Biotechnology, 2009, 25, 323-330.	3.6	3
15	Probing the catalytically essential residues of a recombinant dipeptidyl carboxypeptidase from Escherichia coli. Biologia (Poland), 2010, 65, 399-407.	1.5	2
16	Antioxidant and trypsin inhibition activity of dioscorin influenced by yam cultivars and eluent pH. International Journal of Food Science and Technology, 2012, 47, 1384-1391.	2.7	1