Chen-Tien Chang

List of Publications by Year in descending order

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1163117 996975 16 347 8 15 citations h-index g-index papers 16 16 16 440 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	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
2	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
3	Characterization of an Acidic Chitinase from Seeds of Black Soybean (Glycine max (L) Merr Tainan No.) Tj ETQq1	. 0.784314 2.5	1 rgBT /Over
4	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
5	Chemical composition and tyrosinase inhibitory activity of Cinnamomum cassia essential oil., 2013, 54, 10.		57
6	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
7	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
8	Effects of low molecular weight chitosans on aristolochic acid-induced renal lesions in mice. Food Chemistry, 2011, 129, 1751-1758.	8.2	6
9	Probing the catalytically essential residues of a recombinant dipeptidyl carboxypeptidase from Escherichia coli. Biologia (Poland), 2010, 65, 399-407.	1.5	2
10	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
11	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
12	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
13	The N-Terminal Signal Sequence and the Last 98 Amino Acids Are Not Essential for the Secretion of Bacillus sp. TS-23 l±-Amylase in Escherichia coli. Current Microbiology, 2001, 43, 170-175.	2.2	22
14	Potent Fibrinolytic Enzyme from a Mutant ofBacillussubtilisIMR-NK1. Journal of Agricultural and Food Chemistry, 2000, 48, 3210-3216.	5.2	114
15	Purification and properties of βâ€Nâ€acetylhexosaminidase from cabbage. IUBMB Life, 1998, 45, 371-380.	3.4	5
16	Purification and properties of chitinase from cabbage stems with roots. IUBMB Life, 1996, 40, 417-425.	3.4	3