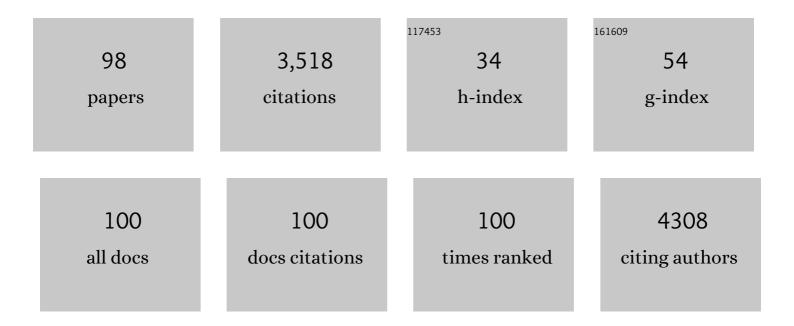
Yi Chen Chen

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Krill for Human Consumption: Nutritional Value and Potential Health Benefits. Nutrition Reviews, 2007, 65, 63-77.	2.6	276
2	Protein Recovery from Rainbow Trout (<i>Oncorhynchus mykiss</i>) Processing Byproducts via Isoelectric Solubilization/Precipitation and Its Gelation Properties As Affected by Functional Additives. Journal of Agricultural and Food Chemistry, 2007, 55, 9079-9088.	2.4	147
3	Preventive Effects of Taurine on Development of Hepatic Steatosis Induced by a High-Fat/Cholesterol Dietary Habit. Journal of Agricultural and Food Chemistry, 2011, 59, 450-457.	2.4	97
4	Hepatoprotection of silymarin against thioacetamide-induced chronic liver fibrosis. Journal of the Science of Food and Agriculture, 2012, 92, 1441-1447.	1.7	96
5	Amino acid, mineral, and polyphenolic profiles of black vinegar, and its lipid lowering and antioxidant effects in vivo. Food Chemistry, 2015, 168, 63-69.	4.2	87
6	Gelation of Protein Recovered from Whole Antarctic Krill (Euphausia superba) by Isoelectric Solubilization/Precipitation as Affected by Functional Additives. Journal of Agricultural and Food Chemistry, 2007, 55, 1814-1822.	2.4	86
7	Curcumin protects against thioacetamide-induced hepatic fibrosis by attenuating the inflammatory response and inducing apoptosis of damaged hepatocytes. Journal of Nutritional Biochemistry, 2012, 23, 1352-1366.	1.9	85
8	Antimetastatic activities of Selaginella tamariscina (Beauv.) on lung cancer cells in vitro and in vivo. Journal of Ethnopharmacology, 2007, 110, 483-489.	2.0	82
9	Effects of dietary flaxseed oil on cholesterol metabolism of hamsters. Food Chemistry, 2009, 114, 1450-1455.	4.2	81
10	Effects of Mulberry (Morus alba L.) Extracts on Lipid Homeostasis in Vitro and in Vivo. Journal of Agricultural and Food Chemistry, 2009, 57, 7605-7611.	2.4	80
11	Antiobesity and Hypolipidemic Effects of Polyphenol-Rich Longan (<i>Dimocarpus longans</i> Lour.) Flower Water Extract in Hypercaloric-Dietary Rats. Journal of Agricultural and Food Chemistry, 2010, 58, 2020-2027.	2.4	74
12	Effects of Polyphenolic Compounds on Tumor Necrosis Factor-α (TNF-α)-Induced Changes of Adipokines and Oxidative Stress in 3T3-L1 Adipocytes. Journal of Agricultural and Food Chemistry, 2011, 59, 546-551.	2.4	70
13	Nutritional composition in the chia seed and its processing properties on restructured ham-like products. Journal of Food and Drug Analysis, 2018, 26, 124-134.	0.9	70
14	Effects of a natural antioxidant, polyphenol-rich rosemary (Rosmarinus officinalis L.) extract, on lipid stability of plant-derived omega-3 fatty-acid rich oil. LWT - Food Science and Technology, 2018, 89, 210-216.	2.5	68
15	Fruiting Body of Niuchangchih (<i>Antrodia camphorata</i>) Protects Livers against Chronic Alcohol Consumption Damage. Journal of Agricultural and Food Chemistry, 2010, 58, 3859-3866.	2.4	67
16	Beneficial effects of noni (Morinda citrifolia L.) juice on livers of high-fat dietary hamsters. Food Chemistry, 2013, 140, 31-38.	4.2	63
17	Compositional Characteristics of Materials Recovered from Whole Gutted Silver Carp (Hypophthalmichthys molitrix) Using Isoelectric Solubilization/Precipitation. Journal of Agricultural and Food Chemistry, 2009, 57, 4259-4266.	2.4	62
18	Relationship of Insulin-Like Growth Factors System Gene Polymorphisms with the Susceptibility and Pathological Development of Hepatocellular Carcinoma. Annals of Surgical Oncology, 2010, 17, 1808-1815.	0.7	62

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19	Texture and colour properties of proteins recovered from whole gutted silver carp (<i>Hypophthalmichthys molitrix</i>) using isoelectric solubilisation/precipitation. Journal of the Science of Food and Agriculture, 2009, 89, 349-358.	1.7	61
20	Inhibitory effects of litchi (Litchi chinensis Sonn.) flower-water extracts on lipase activity and diet-induced obesity. Journal of Functional Foods, 2013, 5, 923-929.	1.6	61
21	Functional properties of proteins recovered from silver carp (Hypophthalmichthys molitrix) by isoelectric solubilization/precipitation. LWT - Food Science and Technology, 2009, 42, 1082-1089.	2.5	56
22	Suppressive effect of carotenoid extract of Dunaliella salina alga on production of LPS-stimulated pro-inflammatory mediators in RAW264.7 cells via NF-κB and JNK inactivation. Journal of Functional Foods, 2013, 5, 607-615.	1.6	54
23	Methanolic extract of black garlic ameliorates diet-induced obesity via regulating adipogenesis, adipokine biosynthesis, and lipolysis. Journal of Functional Foods, 2014, 9, 98-108.	1.6	54
24	Hypoxia inducible factorâ€lα gene polymorphism G1790A and its interaction with tobacco and alcohol consumptions increase susceptibility to hepatocellular carcinoma. Journal of Surgical Oncology, 2010, 102, 163-169.	0.8	51
25	Antioxidant, anti-proliferative and cyclooxygenase-2 inhibitory activities ofÂethanolic extracts from lemon balm (Melissa officinalis L.) leaves. LWT - Food Science and Technology, 2012, 49, 1-7.	2.5	49
26	Antioxidative and anti-inflammatory effects of polyphenol-rich litchi (Litchi chinensis) Tj ETQq0 0 0 rgBT /Overlocl 2013, 5, 44-52.	10 Tf 50 1.6	467 Td (Son 48
27	Protective effect of a litchi (Litchi chinensis Sonn.)-flower-water-extract on cardiovascular health in a high-fat/cholesterol-dietary hamsters. Food Chemistry, 2010, 119, 1457-1464.	4.2	47
28	Effects of chicken-liver hydrolysates on lipid metabolism in a high-fat diet. Food Chemistry, 2014, 160, 148-156.	4.2	46
29	Regulation of virus-induced inflammatory response by β-carotene in RAW264.7 cells. Food Chemistry, 2012, 134, 2169-2175.	4.2	43
30	Hepatoprotection of Noni Juice against Chronic Alcohol Consumption: Lipid Homeostasis, Antioxidation, Alcohol Clearance, and Anti-inflammation. Journal of Agricultural and Food Chemistry, 2013, 61, 11016-11024.	2.4	42
31	Hypolipidemic and Antioxidative Effects of Noni (Morinda citrifolia L.) Juice on High- fat/Cholesterol-Dietary Hamsters. Plant Foods for Human Nutrition, 2012, 67, 294-302.	1.4	40
32	Stromal cell-derived factor-1 but not its receptor, CXCR4, gene variants increase susceptibility and pathological development of hepatocellular carcinoma. Clinical Chemistry and Laboratory Medicine, 2009, 47, 412-8.	1.4	39
33	Antioxidant activities of chicken liver hydrolysates by pepsin treatment. International Journal of Food Science and Technology, 2014, 49, 1654-1662.	1.3	37
34	Alleviative effects of litchi (Litchi chinensis Sonn .) flower on lipid peroxidation and protein degradation in emulsified pork meatballs. Journal of Food and Drug Analysis, 2015, 23, 501-508.	0.9	37
35	Taurine Attenuates Hepatic Inflammation in Chronic Alcohol-Fed Rats Through Inhibition of TLR4/MyD88 Signaling. Journal of Medicinal Food, 2015, 18, 1291-1298.	0.8	36
36	Color improvement by titanium dioxide and its effect on gelation and texture of proteins recovered from whole fish using isoelectric solubilization/precipitation. LWT - Food Science and Technology, 2010, 43, 401-408.	2.5	35

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37	Hypoxia regulates cell proliferation and steroidogenesis through protein kinase A signaling in bovine corpus luteum. Animal Reproduction Science, 2011, 129, 152-161.	0.5	35
38	Effects of Antrodia camphorata on Alcohol Clearance and Antifibrosis in Livers of Rats Continuously Fed Alcohol. Journal of Agricultural and Food Chemistry, 2011, 59, 4248-4254.	2.4	32
39	Effects of antrosterol from Antrodia camphorata submerged whole broth on lipid homeostasis, antioxidation, alcohol clearance, and anti-inflammation in livers of chronic-alcohol fed mice. Journal of Ethnopharmacology, 2017, 202, 200-207.	2.0	31
40	Flaxseed Oil Attenuates Nonalcoholic Fatty Liver of Hyperlipidemic Hamsters. Journal of Agricultural and Food Chemistry, 2009, 57, 5078-5083.	2.4	30
41	Inhibitory Effect of Litchi (<i>Litchi chinensis</i> Sonn.) Flower on Lipopolysaccharide-Induced Expression of Proinflammatory Mediators in RAW264.7 Cells through NF-1°B, ERK, and JAK2/STAT3 Inactivation. Journal of Agricultural and Food Chemistry, 2014, 62, 3458-3465.	2.4	29
42	Chemical composition, antioxidant and anti-inflammatory properties for ethanolic extracts from Pleurotus eryngii fruiting bodies harvested at different time. LWT - Food Science and Technology, 2014, 55, 374-382.	2.5	29
43	Ameliorative effects of pepsin-digested chicken liver hydrolysates on development of alcoholic fatty livers in mice. Food and Function, 2017, 8, 1763-1774.	2.1	29
44	Chemical changes in omega-3-enhanced farmed rainbow trout (Oncorhynchus mykiss) fillets during abusive-temperature storage. Food Control, 2008, 19, 599-608.	2.8	28
45	Evaluation of the Association of Urokinase Plasminogen Activator System Gene Polymorphisms with Susceptibility and Pathological Development of Hepatocellular Carcinoma. Annals of Surgical Oncology, 2010, 17, 3394-3401.	0.7	28
46	Taurine alleviates dyslipidemia and liver damage induced by a high-fat/cholesterol-dietary habit. Food Chemistry, 2010, 120, 156-162.	4.2	28
47	Taurine ameliorates alcoholic steatohepatitis via enhancing self-antioxidant capacity and alcohol metabolism. Food Research International, 2011, 44, 3105-3110.	2.9	28
48	Three Pathways Assess Anti-Inflammatory Response of Epicatechin with Lipopolysaccharide-Mediated Macrophage RAW264.7 Cells. Journal of Food Biochemistry, 2015, 39, 334-343.	1.2	28
49	L-carnitine ameliorates dyslipidemic and hepatic disorders induced by a high-fat diet via regulating lipid metabolism, self-antioxidant capacity, and inflammatory response. Journal of Functional Foods, 2015, 15, 497-508.	1.6	28
50	Genetic polymorphism of CCR2â€64I increased the susceptibility of hepatocellular carcinoma. Journal of Surgical Oncology, 2010, 102, 264-270.	0.8	27
51	Cardiovascular protection of deep-seawater drinking water in high-fat/cholesterol fed hamsters. Food Chemistry, 2011, 127, 1146-1152.	4.2	27
52	Antioxidant effect and active components of litchi (Litchi chinensis Sonn.) flower. Food and Chemical Toxicology, 2012, 50, 3056-3061.	1.8	27
53	Alleviative effects of deep-seawater drinking water on hepatic lipid accumulation and oxidation induced by a high-fat diet. Journal of the Chinese Medical Association, 2013, 76, 95-101.	0.6	25
54	Molecular mechanisms of the effects of the ethanolic extract of Muntingia calabura Linn. fruit on lipopolysaccharide-induced pro-inflammatory mediators in macrophages. Food and Function, 2017, 8, 1245-1253.	2.1	25

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55	Effects of dietary alpha-tocopheryl acetate on lipid oxidation and alpha-tocopherol content of novel omega-3-enhanced farmed rainbow trout (Oncorhynchus mykiss) fillets. LWT - Food Science and Technology, 2008, 41, 244-253.	2.5	23
56	Protective Effects of Functional Chicken Liver Hydrolysates against Liver Fibrogenesis: Antioxidation, Anti-inflammation, and Antifibrosis. Journal of Agricultural and Food Chemistry, 2017, 65, 4961-4969.	2.4	23
57	Plasma interleukin-1β, -6, -8 and tumor necrosis factor-α as highly informative markers of pelvic inflammatory disease. Clinical Chemistry and Laboratory Medicine, 2008, 46, 997-1003.	1.4	22
58	Beneficial effects of treatment with cystamine on brain in NZB/W F1 mice. European Journal of Pharmacology, 2008, 591, 307-314.	1.7	21
59	Treatment with Taurine Attenuates Hepatic Apoptosis in NZB/W F1 Mice Fed with a High-Cholesterol Diet. Journal of Agricultural and Food Chemistry, 2008, 56, 9685-9691.	2.4	21
60	Hepatoprotective effects of naturally fermented noni juice against thioacetamide-induced liver fibrosis in rats. Journal of the Chinese Medical Association, 2017, 80, 212-221.	0.6	21
61	Regulation of virus-induced inflammatory response by Dunaliella salina alga extract in macrophages. Food and Chemical Toxicology, 2014, 71, 159-165.	1.8	20
62	Effects of taurine on hepatic lipid metabolism and anti-inflammation in chronic alcohol-fed rats. Food Chemistry, 2012, 135, 24-30.	4.2	19
63	Chicken surimi fortified by omegaâ€3 fatty acid addition: manufacturing and quality properties. Journal of the Science of Food and Agriculture, 2016, 96, 1609-1617.	1.7	19
64	Preventive effects of taurine againstd-galactose-induced cognitive dysfunction and brain damage. Food and Function, 2018, 9, 124-133.	2.1	19
65	Polyphenol-rich longan (Dimocarpus longan Lour.)-flower-water-extract attenuates nonalcoholic fatty liver via decreasing lipid peroxidation and downregulating matrix metalloproteinases-2 and -9. Food Research International, 2012, 45, 444-449.	2.9	17
66	Antrodia camphorata ameliorates high-fat-diet induced hepatic steatosis via improving lipid metabolism and antioxidative status. Journal of Functional Foods, 2013, 5, 1317-1325.	1.6	16
67	Modulations of growth performance, gut microbiota, and inflammatory cytokines by trehalose on Salmonella Typhimurium-challenged broilers. Poultry Science, 2020, 99, 4034-4043.	1.5	16
68	EFFECT OF SILYMARIN ON LIPID AND ALCOHOL METABOLISM IN MICE FOLLOWING LONG-TERM ALCOHOL CONSUMPTION. Journal of Food Biochemistry, 2012, 36, 369-377.	1.2	15
69	Effects of rosemary (Rosmarinus officinalis L.) extracts and dry ice on the physicochemical stability of omegaâ€3 fattyâ€acidâ€fortified surimiâ€like meat products. Journal of the Science of Food and Agriculture, 2019, 99, 3843-3851.	1.7	14
70	Ameliorative effects of D-glucuronolactone on oxidative stress and inflammatory/fibrogenic responses in livers of thioacetamide-treated rats. Journal of Functional Foods, 2015, 14, 154-162.	1.6	13
71	Manufacture and characterization of anti-inflammatory liposomes from jumbo flying squid (<i>Dosidicus gigas</i>) skin phospholipid extraction. Food and Function, 2018, 9, 3986-3996.	2.1	13
72	Effects of wheat fiber addition on emulsion and lipid/protein stabilities of an omega-3 fatty acid–fortified chicken surimi product. Poultry Science, 2021, 100, 1319-1327.	1.5	13

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73	The influence of sorafenib on hepatic encephalopathy and the mechanistic survey in cirrhotic rats. European Journal of Clinical Investigation, 2012, 42, 1309-1316.	1.7	12
74	Caffeate derivatives induce apoptosis in COLO 205 human colorectal carcinoma cells through Fas- and mitochondria-mediated pathways. Food Chemistry, 2012, 131, 1460-1465.	4.2	12
75	Protective effects of taurine against hepatic abnormality in NZB/W F1 mice fed a hypercholesterolemic diet. Food Chemistry, 2010, 119, 62-68.	4.2	11
76	EFFECTS OF DEEP-SEAWATER ON BLOOD LIPIDS AND PRESSURE IN HIGH-CHOLESTEROL DIETARY MICE. Journal of Food Biochemistry, 2011, 35, 241-259.	1.2	11
77	Protective effects of taurine against alloxan-induced diabetic cataracts and refraction changes in New Zealand White rabbits. Experimental Eye Research, 2012, 103, 71-77.	1.2	11
78	Preventive effects of <i>Ophiocordyceps sinensis</i> mycelium on the liver fibrosis induced by thioacetamide. Environmental Toxicology, 2017, 32, 1792-1800.	2.1	11
79	Protective effects of antioxidant eggâ€chalaza hydrolysates against chronic alcohol consumptionâ€induced liver steatosis in mice. Journal of the Science of Food and Agriculture, 2019, 99, 2300-2310.	1.7	9
80	Lychee flower extract inhibits proliferation and viral replication of HSV-1-infected corneal epithelial cells. Molecular Vision, 2016, 22, 129-37.	1.1	9
81	EFFECTS OF DEEP-SEA WATER ON CARDIAC ABNORMALITY IN HIGH-CHOLESTEROL DIETARY MICE. Journal of Food Biochemistry, 2012, 36, 1-11.	1.2	8
82	Effective compounds in the fruit of Muntingia calabura Linn. cultivated in Taiwan evaluated with scavenging free radicals and suppressing LDL oxidation. Food and Function, 2017, 8, 1504-1511.	2.1	8
83	Antiobesity and hypolipidemic effects of protease A-digested crude-chalaza hydrolysates in a high-fat diet. Journal of Functional Foods, 2020, 66, 103788.	1.6	8
84	Cardiac protection of functional chickenâ€liver hydrolysates on the highâ€fat diet induced cardioâ€renal damages via sustaining autophagy homeostasis. Journal of the Science of Food and Agriculture, 2020, 100, 2443-2452.	1.7	8
85	Elevated erythrocyte carbonic anhydrase activity is a novel clinical marker in hyperventilation syndrome. Clinical Chemistry and Laboratory Medicine, 2009, 47, 441-5.	1.4	7
86	Significantly Elevated Concentration of Plasma Monocyte Chemotactic Protein 1 of Patients With Pelvic Inflammatory Disease. Reproductive Sciences, 2010, 17, 549-555.	1.1	7
87	Protective effects of crude chalaza hydrolysates against liver fibrogenesis via antioxidation, anti-inflammation/anti-fibrogenesis, and apoptosis promotion of damaged hepatocytes. Poultry Science, 2021, 100, 101175.	1.5	7
88	Cytotoxic and apoptotic effects of caffeate derivatives on A549 human lung carcinoma cells. Journal of the Chinese Medical Association, 2014, 77, 535-543.	0.6	6
89	Induction of apoptotic death of human hepatocellular carcinoma (HepG2) cells by ethanolic extract from litchi (Litchi chinensis Sonn.) flower. Journal of Functional Foods, 2015, 19, 100-109.	1.6	6
90	Ameliorative effects of functional chalaza hydrolysates prepared from protease-A digestion on cognitive dysfunction and brain oxidative damages. Poultry Science, 2020, 99, 2819-2832.	1.5	6

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91	Investigation of the Protective Effects of Taurine against Alloxan-Induced Diabetic Retinal Changes via Electroretinogram and Retinal Histology with New Zealand White Rabbits. International Journal of Endocrinology, 2014, 2014, 1-7.	0.6	5
92	Modulation effects of blackâ€vinegarâ€based supplement against a highâ€fat dietary habit: antiobesity/hypolipidemic, antioxidative, and energyâ€metabolism effects. Journal of the Science of Food and Agriculture, 2020, 100, 2380-2388.	1.7	5
93	Functional chicken-liver hydrolysates ameliorate insulin resistance and cognitive decline in streptozotocin-induced diabetic mice. Poultry Science, 2022, 101, 101887.	1.5	5
94	Protective effect and mechanism of Muntingia calabura Linn. fruit ethanolic extract against vascular endothelial growth factor production in nickel-stimulated hepatocellular carcinoma cells. Journal of Functional Foods, 2018, 47, 343-349.	1.6	4
95	Litchi (<i>Litchi chinensis</i> Sonn.) flower proanthocyanidin fraction exhibited protective efficacy to suppress nickelâ€induced expression for vascular endothelial growth factor in HepG2 cells. Journal of Food Biochemistry, 2019, 43, e12882.	1.2	4
96	Ameliorative effects of functional crude-chalaza hydrolysates on the hepatosteatosis development induced by a high-fat diet. Poultry Science, 2021, 100, 101009.	1.5	4
97	Suppressive effects of an apoptotic mimicry prepared from jumbo-flying squid-skin phospholipids on the osteoclastogenesis in receptor activator of nuclear factor kappa B ligand/macrophage colony-stimulating factor-induced RAW 264.7 cells. Journal of the Chinese Medical Association, 2021, 84, 51-60.	0.6	3
98	Effects of washing step and salt-addition levels on textural and quality properties in the chicken-surimi products. Poultry Science, 2022, 101, 101885.	1.5	3