Pei-Min Chao

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4715823/publications.pdf

Version: 2024-02-01

394286 434063 1,001 43 19 31 citations h-index g-index papers 43 43 43 1373 citing authors all docs docs citations times ranked

#	Article	IF	CITATIONS
1	Oxidized Frying Oil Up-Regulates Hepatic Acyl-CoA Oxidase and Cytochrome P450 4 A1 Genes in Rats and Activates PPARI±. Journal of Nutrition, 2001, 131, 3166-3174.	1.3	90
2	Mesodermâ€specific transcript is associated with fat mass expansion in response to a positive energy balance. FASEB Journal, 2008, 22, 3925-3937.	0.2	85
3	Bitter melon (<i>Momordica charantia L.</i>) inhibits adipocyte hypertrophy and down regulates lipogenic gene expression in adipose tissue of diet-induced obese rats. British Journal of Nutrition, 2008, 99, 230-239.	1.2	76
4	Bitter Melon Seed Oil-Attenuated Body Fat Accumulation in Diet-Induced Obese Mice Is Associated with cAMP-Dependent Protein Kinase Activation and Cell Death in White Adipose Tissue. Journal of Nutrition, 2012, 142, 1197-1204.	1.3	59
5	Tomato juice supplementation in young women reduces inflammatory adipokine levels independently of body fat reduction. Nutrition, 2015, 31, 691-696.	1.1	58
6	The Early Nutritional Environment of Mice Determines the Capacity for Adipose Tissue Expansion by Modulating Genes of Caveolae Structure. PLoS ONE, 2010, 5, e11015.	1.1	57
7	Impairment of glucose metabolism in mice induced by dietary oxidized frying oil is different from that induced by conjugated linoleic acid. Nutrition, 2008, 24, 744-752.	1.1	38
8	A high oxidised frying oil content diet is less adipogenic, but induces glucose intolerance in rodents. British Journal of Nutrition, 2007, 98, 63-71.	1.2	37
9	Two unhealthy dietary habits featuring a high fat content and a sucrose-containing beverage intake, alone or in combination, on inducing metabolic syndrome in Wistar rats and C57BL/6J mice. Metabolism: Clinical and Experimental, 2011, 60, 155-164.	1.5	36
10	Cardiac Contractile Dysfunction and Apoptosis in Streptozotocin-Induced Diabetic Rats Are Ameliorated by Garlic Oil Supplementation. Journal of Agricultural and Food Chemistry, 2010, 58, 10347-10355.	2.4	34
11	Replacement of carcinogenic solvent HMPA by DMI in insect sex pheromone synthesis. Journal of Chemical Ecology, 1990, 16, 3245-3253.	0.9	32
12	Maackiain Ameliorates 6-Hydroxydopamine and SNCA Pathologies by Modulating the PINK1/Parkin Pathway in Models of Parkinson's Disease in Caenorhabditis elegans and the SH-SY5Y Cell Line. International Journal of Molecular Sciences, 2020, 21, 4455.	1.8	30
13	The up-regulation of hepatic acyl-coA oxidase and cytochrome P450 4A1 mRNA expression by dietary oxidized frying oil is comparable between male and female rats. Lipids, 2004, 39, 233-238.	0.7	29
14	Dietary oxidised frying oil causes oxidative damage of pancreatic islets and impairment of insulin secretion, effects associated with vitamin E deficiency. British Journal of Nutrition, 2011, 105, 1311-1319.	1.2	27
15	A conjugated fatty acid present at high levels in bitter melon seed favorably affects lipid metabolism in hepatocytes by increasing NAD+/NADH ratio and activating PPARα, AMPK and SIRT1 signaling pathway. Journal of Nutritional Biochemistry, 2016, 33, 28-35.	1.9	27
16	Peroxisome Proliferation in Liver of Rats Fed Oxidized Frying Oil. Journal of Nutritional Science and Vitaminology, 2005, 51, 361-368.	0.2	25
17	Altered White Adipose Tissue Protein Profile in C57BL/6J Mice Displaying Delipidative, Inflammatory, and Browning Characteristics after Bitter Melon Seed Oil Treatment. PLoS ONE, 2013, 8, e72917.	1.1	24
18	Cis-9, trans-11, trans-13-conjugated linolenic acid induces apoptosis and sustained ERK phosphorylation in 3T3-L1 preadipocytes. Nutrition, 2012, 28, 803-811.	1.1	21

#	Article	IF	CITATIONS
19	Oxidized frying oil and its polar fraction fed to pregnant mice are teratogenic and alter mRNA expressions of vitamin A metabolism genes in the liver of dams and their fetuses. Journal of Nutritional Biochemistry, 2014, 25, 549-556.	1.9	21
20	Hericium erinaceusInhibits TNF-α-Induced Angiogenesis and ROS Generation through Suppression of MMP-9/NF-ΰB Signaling and Activation of Nrf2-Mediated Antioxidant Genes in Human EA.hy926 Endothelial Cells. Oxidative Medicine and Cellular Longevity, 2016, 2016, 1-15.	1.9	18
21	Roles of Peroxisome Proliferator-Activated Receptor $\hat{l}\pm$ in Bitter Melon Seed Oil-Corrected Lipid Disorders and Conversion of $\hat{l}\pm$ -Eleostearic Acid into Rumenic Acid in C57BL/6J Mice. Nutrients, 2016, 8, 805.	1.7	16
22	The functional assessment of <i>Alpinia pricei</i> on metabolic syndrome induced by sucroseâ€containing drinking water in mice. Phytotherapy Research, 2009, 23, 558-563.	2.8	15
23	Hypolipidaemic function of Hsian-tsao tea (Mesona procumbens Hemsl.): Working mechanisms and active components. Journal of Functional Foods, 2016, 26, 217-227.	1.6	15
24	A herbal extract with acetyl–coenzyme A carboxylase inhibitory activity and its potential for treating metabolic syndrome. Metabolism: Clinical and Experimental, 2009, 58, 1297-1305.	1.5	12
25	The Metabolic Benefits of <i>Polygonum hypoleucum</i> Ohwi in HepG2 Cells and Wistar Rats under Lipogenic Stress. Journal of Agricultural and Food Chemistry, 2010, 58, 5174-5180.	2.4	12
26	Conjugated Linoleic Acid Causes a Marked Increase in Liver \hat{l}_{\pm} -Tocopherol and Liver \hat{l}_{\pm} -Tocopherol Transfer Protein in C57BL/6 J Mice. International Journal for Vitamin and Nutrition Research, 2010, 80, 65-73.	0.6	12
27	Lipid abnormalities in Taiwan aborigines with gout. Metabolism: Clinical and Experimental, 1999, 48, 131-133.	1.5	10
28	Identification and Roles of Proteins for Seed Development in Mungbean (Vigna radiata L.) Seed Proteomes. Journal of Agricultural and Food Chemistry, 2013, 61, 6650-6659.	2.4	9
29	Peroxisome Proliferator-Activated Receptor $\hat{l}\pm$ Activation Is Not the Main Contributor to Teratogenesis Elicited by Polar Compounds from Oxidized Frying Oil. International Journal of Molecular Sciences, 2017, 18, 510.	1.8	9
30	Gestational Ingestion of Oxidized Frying Oil by C57BL/6J Mice Differentially Affects the Susceptibility of the Male and Female Offspring to Diet-Induced Obesity in Adulthood. Journal of Nutrition, 2013, 143, 267-273.	1.3	8
31	Bitter melon seed oil increases mitochondrial content in gastrocnemius muscle and improves running endurance in sedentary C57BL/6J mice. Journal of Nutritional Biochemistry, 2018, 58, 150-157.	1.9	8
32	Deficiency or activation of peroxisome proliferator-activated receptor \hat{l}_{\pm} reduces the tissue concentrations of endogenously synthesized docosahexaenoic acid in C57BL/6J mice. Nutrition Research and Practice, 2019, 13, 286.	0.7	8
33	The anti-adiposity effect of bitter melon seed oil is solely attributed to its fatty acid components. Lipids in Health and Disease, 2017, 16, 186.	1.2	7
34	Electric stimulation of ears accelerates body weight loss mediated by high-fat to low-fat diet switch accompanied by increased white adipose tissue browning in C57BL/6 J mice. BMC Complementary and Alternative Medicine, 2018, 18, 323.	3.7	6
35	Is frying oil a dietary source of an endocrine disruptor? Anti-estrogenic effects of polar compounds from frying oil in rats. Ecotoxicology and Environmental Safety, 2019, 169, 18-27.	2.9	6
36	FADS Genetic Variants in Taiwanese Modify Association of DHA Intake and Its Proportions in Human Milk. Nutrients, 2020, 12, 543.	1.7	6

#	Article	IF	CITATIONS
37	Nutritional Status of Obese Taiwanese Before Bariatric-Metabolic Surgery and Their Serum 25-Hydroxyvitamin D Concentrations for Maximal Suppression of Parathyroid Hormone. Obesity Surgery, 2020, 30, 3940-3946.	1.1	4
38	An antidiabetic nutraceutical combination of red yeast rice (Monascus purpureus), bitter gourd () Tj ETQq0 0 0 Food Science and Nutrition, 2020, 8, 6718-6726.	rgBT /Ove 1.5	erlock 10 Tf 50 4
39	Upregulation of Lipogenesis and Protein Tyrosine Phosphatase-1B Expression in the Liver of Wistar Rats with Metabolic Syndrome Chronically Induced by Drinking Sucrose Water. Annals of Nutrition and Metabolism, 2010, 57, 169-176.	1.0	3
40	Prenatal PPARÎ \pm activation by clofibrate increases subcutaneous fat browning in male C57BL/6J mice fed a high-fat diet during adulthood. PLoS ONE, 2017, 12, e0187507.	1.1	2
41	Dietary Exposure to Oxidized Frying Oil from Fetus to Adulthood Suppresses Male Reproductive Development by Altering Testicular Cholesterol and Testosterone Homeostasis in Sprague Dawley Rats. Journal of Nutrition, 2020, 150, 1713-1721.	1.3	2
42	Adherence to Nutritional Supplementation Determines Postoperative Vitamin D Status, but Not Levels of Bone Resorption Marker, in Sleeve-Gastrectomy Patients. Obesity Surgery, 2021, 31, 3707-3714.	1.1	2
43	Consuming oxidative frying oil impairs cardiac energy production and calcium recycling, causing cardiac hypertrophy, fibrosis and diastolic dysfunction in male Sprague Dawley rats. Journal of Nutritional Biochemistry, 2021, 98, 108816.	1.9	1