

Pei-Min Chao

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Adherence to Nutritional Supplementation Determines Postoperative Vitamin D Status, but Not Levels of Bone Resorption Marker, in Sleeve-Gastrectomy Patients. <i>Obesity Surgery</i> , 2021, 31, 3707-3714.	1.1	2
2	Consuming oxidative frying oil impairs cardiac energy production and calcium recycling, causing cardiac hypertrophy, fibrosis and diastolic dysfunction in male Sprague Dawley rats. <i>Journal of Nutritional Biochemistry</i> , 2021, 98, 108816.	1.9	1
3	Nutritional Status of Obese Taiwanese Before Bariatric-Metabolic Surgery and Their Serum 25-Hydroxyvitamin D Concentrations for Maximal Suppression of Parathyroid Hormone. <i>Obesity Surgery</i> , 2020, 30, 3940-3946.	1.1	4
4	An antidiabetic nutraceutical combination of red yeast rice (<i>Monascus purpureus</i>), bitter melon (<i>Melastoma malabaricum</i>) and Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Food Science and Nutrition, 2020, 8, 6718-6726.	1.5	4
5	Maackiain Ameliorates 6-Hydroxydopamine and SNCA Pathologies by Modulating the PINK1/Parkin Pathway in Models of Parkinson's Disease in <i>Caenorhabditis elegans</i> and the SH-SY5Y Cell Line. <i>International Journal of Molecular Sciences</i> , 2020, 21, 4455.	1.8	30
6	FADS Genetic Variants in Taiwanese Modify Association of DHA Intake and Its Proportions in Human Milk. <i>Nutrients</i> , 2020, 12, 543.	1.7	6
7	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. <i>Journal of Nutrition</i> , 2020, 150, 1713-1721.	1.3	2
8	Is frying oil a dietary source of an endocrine disruptor? Anti-estrogenic effects of polar compounds from frying oil in rats. <i>Ecotoxicology and Environmental Safety</i> , 2019, 169, 18-27.	2.9	6
9	Deficiency or activation of peroxisome proliferator-activated receptor δ reduces the tissue concentrations of endogenously synthesized docosahexaenoic acid in C57BL/6J mice. <i>Nutrition Research and Practice</i> , 2019, 13, 286.	0.7	8
10	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/6J mice. <i>BMC Complementary and Alternative Medicine</i> , 2018, 18, 323.	3.7	6
11	Bitter melon seed oil increases mitochondrial content in gastrocnemius muscle and improves running endurance in sedentary C57BL/6J mice. <i>Journal of Nutritional Biochemistry</i> , 2018, 58, 150-157.	1.9	8
12	Peroxisome Proliferator-Activated Receptor δ Activation Is Not the Main Contributor to Teratogenesis Elicited by Polar Compounds from Oxidized Frying Oil. <i>International Journal of Molecular Sciences</i> , 2017, 18, 510.	1.8	9
13	Prenatal PPAR δ activation by clofibrate increases subcutaneous fat browning in male C57BL/6J mice fed a high-fat diet during adulthood. <i>PLoS ONE</i> , 2017, 12, e0187507.	1.1	2
14	The anti-adiposity effect of bitter melon seed oil is solely attributed to its fatty acid components. <i>Lipids in Health and Disease</i> , 2017, 16, 186.	1.2	7
15	<i>Hericium erinaceus</i> Inhibits TNF- α -Induced Angiogenesis and ROS Generation through Suppression of MMP-9/NF- κ B Signaling and Activation of Nrf2-Mediated Antioxidant Genes in Human EA.hy926 Endothelial Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-15.	1.9	18
16	Roles of Peroxisome Proliferator-Activated Receptor δ in Bitter Melon Seed Oil-Corrected Lipid Disorders and Conversion of δ -Eleostearic Acid into Rumenic Acid in C57BL/6J Mice. <i>Nutrients</i> , 2016, 8, 805.	1.7	16
17	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 PPAR δ , AMPK and SIRT1 signaling pathway. <i>Journal of Nutritional Biochemistry</i> , 2016, 33, 28-35.	1.9	27
18	Hypolipidaemic function of Hsian-tsao tea (<i>Mesona procumbens</i> Hemsl.): Working mechanisms and active components. <i>Journal of Functional Foods</i> , 2016, 26, 217-227.	1.6	15

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19	Tomato juice supplementation in young women reduces inflammatory adipokine levels independently of body fat reduction. <i>Nutrition</i> , 2015, 31, 691-696.	1.1	58
20	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. <i>Journal of Nutritional Biochemistry</i> , 2014, 25, 549-556.	1.9	21
21	Identification and Roles of Proteins for Seed Development in Mungbean (<i>Vigna radiata</i> L.) Seed Proteomes. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6650-6659.	2.4	9
22	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. <i>Journal of Nutrition</i> , 2013, 143, 267-273.	1.3	8
23	Altered White Adipose Tissue Protein Profile in C57BL/6J Mice Displaying Delipidative, Inflammatory, and Browning Characteristics after Bitter Melon Seed Oil Treatment. <i>PLoS ONE</i> , 2013, 8, e72917.	1.1	24
24	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. <i>Journal of Nutrition</i> , 2012, 142, 1197-1204.	1.3	59
25	Cis-9, trans-11, trans-13-conjugated linolenic acid induces apoptosis and sustained ERK phosphorylation in 3T3-L1 preadipocytes. <i>Nutrition</i> , 2012, 28, 803-811.	1.1	21
26	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. <i>Metabolism: Clinical and Experimental</i> , 2011, 60, 155-164.	1.5	36
27	Dietary oxidised frying oil causes oxidative damage of pancreatic islets and impairment of insulin secretion, effects associated with vitamin E deficiency. <i>British Journal of Nutrition</i> , 2011, 105, 1311-1319.	1.2	27
28	Upregulation of Lipogenesis and Protein Tyrosine Phosphatase-1B Expression in the Liver of Wistar Rats with Metabolic Syndrome Chronically Induced by Drinking Sucrose Water. <i>Annals of Nutrition and Metabolism</i> , 2010, 57, 169-176.	1.0	3
29	Cardiac Contractile Dysfunction and Apoptosis in Streptozotocin-Induced Diabetic Rats Are Ameliorated by Garlic Oil Supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10347-10355.	2.4	34
30	The Metabolic Benefits of <i>Polygonum hypoleucum</i> Ohwi in HepG2 Cells and Wistar Rats under Lipogenic Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5174-5180.	2.4	12
31	Conjugated Linoleic Acid Causes a Marked Increase in Liver α -Tocopherol and Liver α -Tocopherol Transfer Protein in C57BL/6 J Mice. <i>International Journal for Vitamin and Nutrition Research</i> , 2010, 80, 65-73.	0.6	12
32	The Early Nutritional Environment of Mice Determines the Capacity for Adipose Tissue Expansion by Modulating Genes of Caveolae Structure. <i>PLoS ONE</i> , 2010, 5, e11015.	1.1	57
33	The functional assessment of <i>Alpinia pricei</i> on metabolic syndrome induced by sucrose-containing drinking water in mice. <i>Phytotherapy Research</i> , 2009, 23, 558-563.	2.8	15
34	A herbal extract with acetyl-coenzyme A carboxylase inhibitory activity and its potential for treating metabolic syndrome. <i>Metabolism: Clinical and Experimental</i> , 2009, 58, 1297-1305.	1.5	12
35	Impairment of glucose metabolism in mice induced by dietary oxidized frying oil is different from that induced by conjugated linoleic acid. <i>Nutrition</i> , 2008, 24, 744-752.	1.1	38
36	Bitter melon (<i>Momordica charantia</i> L.) inhibits adipocyte hypertrophy and down regulates lipogenic gene expression in adipose tissue of diet-induced obese rats. <i>British Journal of Nutrition</i> , 2008, 99, 230-239.	1.2	76

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37	Mesoderm-specific transcript is associated with fat mass expansion in response to a positive energy balance. <i>FASEB Journal</i> , 2008, 22, 3925-3937.	0.2	85
38	A high oxidised frying oil content diet is less adipogenic, but induces glucose intolerance in rodents. <i>British Journal of Nutrition</i> , 2007, 98, 63-71.	1.2	37
39	Peroxisome Proliferation in Liver of Rats Fed Oxidized Frying Oil. <i>Journal of Nutritional Science and Vitaminology</i> , 2005, 51, 361-368.	0.2	25
40	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. <i>Lipids</i> , 2004, 39, 233-238.	0.7	29
41	Oxidized Frying Oil Up-Regulates Hepatic Acyl-CoA Oxidase and Cytochrome P450 4 A1 Genes in Rats and Activates PPAR α . <i>Journal of Nutrition</i> , 2001, 131, 3166-3174.	1.3	90
42	Lipid abnormalities in Taiwan aborigines with gout. <i>Metabolism: Clinical and Experimental</i> , 1999, 48, 131-133.	1.5	10
43	Replacement of carcinogenic solvent HMPA by DMI in insect sex pheromone synthesis. <i>Journal of Chemical Ecology</i> , 1990, 16, 3245-3253.	0.9	32