

Tai-Yuan Chen

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

500
citations

759233

12
h-index

713466

21
g-index

30
all docs

30
docs citations

30
times ranked

784
citing authors

#	ARTICLE	IF	CITATIONS
1	Differential effect of herbal tea extracts on free fatty acids-, ethanol- and acetaminophen-induced hepatotoxicity in FL83B hepatocytes. <i>Drug and Chemical Toxicology</i> , 2022, 45, 347-352.	2.3	9
2	Quantitative Proteome Analysis Reveals <i>Melissa officinalis</i> Extract Targets Mitochondrial Respiration in Colon Cancer Cells. <i>Molecules</i> , 2022, 27, 4533.	3.8	3
3	Food-Derived Bioactive Peptides with Antioxidative Capacity, Xanthine Oxidase and Tyrosinase Inhibitory Activity. <i>Processes</i> , 2021, 9, 747.	2.8	22
4	Combined impact of high-pressure processing and slightly acidic electrolysed water on <i>Listeria monocytogenes</i> proteomes. <i>Food Research International</i> , 2021, 147, 110494.	6.2	10
5	Physicochemical and Microbial Quality of Prepackaged Shrimp Processed by a Scaled-Up Microwave-Assisted Induction Heating Technology. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 9514.	2.5	4
6	<i>Melissa officinalis</i> Extract Induces Apoptosis and Inhibits Migration in Human Colorectal Cancer Cells. <i>ACS Omega</i> , 2020, 5, 31792-31800.	3.5	11
7	Study on biochemical divergences of the meat and egg of freshwater prawns (<i>Macrobrachium</i>) Tj ETQq1 1 0.784314 rgBT ₇ Overload	3.4	7
8	Development and validation of an analytical procedure for quantitation of surfactants in dishwashing detergents using ultra-performance liquid chromatography-mass spectrometry. <i>Talanta</i> , 2019, 194, 778-785.	5.5	13
9	Degradation of Histamine in Salted Fish Product by Halotolerant <i>Bacillus Polymyxa</i> . <i>Journal of Food Safety</i> , 2016, 36, 325-331.	2.3	5
10	Development of standardized methodology for identifying toxins in clinical samples and fish species associated with tetrodotoxin-borne poisoning incidents. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 9-14.	1.9	9
11	Hygienic quality, adulteration of pork and histamine production by <i>Raoultella ornithinolytica</i> in milkfish dumpling. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 762-770.	1.9	7
12	Protective effects of five allium derived organosulfur compounds against mutation and oxidation. <i>Food Chemistry</i> , 2016, 197, 829-835.	8.2	10
13	Differential proteomics to explore the inhibitory effects of acidic, slightly acidic electrolysed water and sodium hypochlorite solution on <i>Vibrio parahaemolyticus</i> . <i>Food Chemistry</i> , 2016, 194, 529-537.	8.2	34
14	Effects of calcium supplements on the quality and acrylamide content of puffed shrimp chips. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 164-172.	1.9	23
15	Inhibitory effect of aqueous extracts from Miracle Fruit leaves on mutation and oxidative damage. <i>Food Chemistry</i> , 2015, 169, 411-416.	8.2	13
16	2D-DIGE proteome analysis on the platelet proteins of patients with major depression. <i>Proteome Science</i> , 2014, 12, 1.	1.7	48
17	Chemical and biological evaluation of nephrocizin in protecting nerve growth factor-differentiated PC12 cells by 6-hydroxydopamine-induced neurotoxicity. <i>Phytochemistry</i> , 2012, 84, 102-115.	2.9	13
18	Identification of immunodeficient molecules in neonatal mononuclear cells by proteomic differential displays. <i>Proteomics</i> , 2011, 11, 3491-3500.	2.2	13

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19	Rapid detection of natriuretic peptides by a microfluidic LabChip analyzer with DNA aptamers: Application of natriuretic peptide detection. <i>Biomicrofluidics</i> , 2009, 3, 034101.	2.4	15
20	Functional regulation and proteomic characterization of human natural killer cells through recombinant human granulocyte colony stimulating factor treatment. <i>Proteomics - Clinical Applications</i> , 2009, 3, 563-573.	1.6	2
21	Neural cell protective compounds isolated from <i>Phoenix hanceana</i> var. <i>formosana</i> . <i>Phytochemistry</i> , 2009, 70, 1173-1181.	2.9	50
22	Breast Tumor Microenvironment: Proteomics Highlights the Treatments Targeting Secretome. <i>Journal of Proteome Research</i> , 2008, 7, 1379-1387.	3.7	61
23	Effect of Vitamin E on Lipid Parameters in Ovariectomized Rats. <i>Journal of Medicinal Food</i> , 2006, 9, 77-83.	1.5	10
24	Preliminary Study on Puffer Fish Proteome Species Identification of Puffer Fish by Two-Dimensional Electrophoresis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2236-2241.	5.2	29
25	Investigation of Hygienic Quality and Freshness of Marketed Fresh Seafood in Northern Taiwan. <i>Shokuhin Eiseigaku Zasshi Journal of the Food Hygienic Society of Japan</i> , 2004, 45, 225-230.	0.2	8
26	Identification of puffer fish species by native isoelectric focusing technique. <i>Food Chemistry</i> , 2003, 83, 475-479.	8.2	18
27	Identification of Species and Measurement of Tetrodotoxin in Dried Dressed Fillets of the Puffer Fish, <i>Lagocephalus lunaris</i> . <i>Journal of Food Protection</i> , 2002, 65, 1670-1673.	1.7	18
28	Seasonal variations of free amino acids and nucleotide-related compounds in the muscle of cultured Taiwanese puffer <i>Takifugu rubripes</i> . <i>Fisheries Science</i> , 2000, 66, 1123-1129.	1.6	35