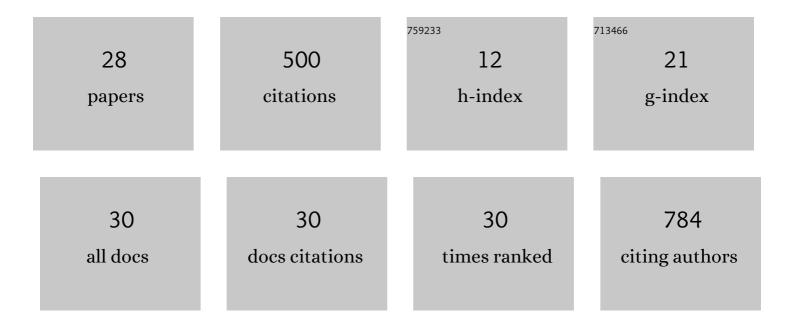
Tai-Yuan Chen

List of Publications by Year in descending order

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TAL-YUAN CHEN

#	Article	IF	CITATIONS
1	Differential effect of herbal tea extracts on free fatty acids-, ethanol- and acetaminophen-induced hepatotoxicity in FL83B hepatocytes. Drug and Chemical Toxicology, 2022, 45, 347-352.	2.3	9
2	Quantitative Proteome Analysis Reveals Melissa officinalis Extract Targets Mitochondrial Respiration in Colon Cancer Cells. Molecules, 2022, 27, 4533.	3.8	3
3	Food-Derived Bioactive Peptides with Antioxidative Capacity, Xanthine Oxidase and Tyrosinase Inhibitory Activity. Processes, 2021, 9, 747.	2.8	22
4	Combined impact of high-pressure processing and slightly acidic electrolysed water on Listeria monocytogenes proteomes. Food Research International, 2021, 147, 110494.	6.2	10
5	Physicochemical and Microbial Quality of Prepackaged Shrimp Processed by a Scaled-Up Microwave-Assisted Induction Heating Technology. Applied Sciences (Switzerland), 2021, 11, 9514.	2.5	4
6	<i>Melissa officinalis</i> Extract Induces Apoptosis and Inhibits Migration in Human Colorectal Cancer Cells. ACS Omega, 2020, 5, 31792-31800.	3.5	11
7	Study on biochemical divergences of the meat and egg of freshwater prawns (<i>Macrobrachium) Tj ETQq1 1 (</i>).784314 rg 3.4	gBT ₇ /Overloc <mark>k</mark>
8	Development and validation of an analytical procedure for quantitation of surfactants in dishwashing detergents using ultra-performance liquid chromatography-mass spectrometry. Talanta, 2019, 194, 778-785.	5.5	13
9	Degradation of Histamine in Salted Fish Product by Halotolerant <i>Bacillus Polymyxa</i> . Journal of Food Safety, 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. Journal of Food and Drug Analysis, 2016, 24, 9-14.	1.9	9
11	Hygienic quality, adulteration of pork and histamine production by Raoultella ornithinolytica in milkfish dumpling. Journal of Food and Drug Analysis, 2016, 24, 762-770.	1.9	7
12	Protective effects of five allium derived organosulfur compounds against mutation and oxidation. Food Chemistry, 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 Vibrio parahaemolyticus. Food Chemistry, 2016, 194, 529-537.	8.2	34
14	Effects of calcium supplements on the quality and acrylamide content of puffed shrimp chips. Journal of Food and Drug Analysis, 2016, 24, 164-172.	1.9	23
15	Inhibitory effect of aqueous extracts from Miracle Fruit leaves on mutation and oxidative damage. Food Chemistry, 2015, 169, 411-416.	8.2	13
16	2D-DIGE proteome analysis on the platelet proteins of patients with major depression. Proteome Science, 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. Phytochemistry, 2012, 84, 102-115.	2.9	13
18	Identification of immunodeficient molecules in neonatal mononuclear cells by proteomic differential displays. Proteomics, 2011, 11, 3491-3500.	2.2	13

TAI-YUAN CHEN

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