

# Bing Huei Chen

## List of Publications by Year in descending order

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80  
papers

3,587  
citations

126907

33  
h-index

144013

57  
g-index

80  
all docs

80  
docs citations

80  
times ranked

4699  
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation of carotenoids, flavonoids and polysaccharides from <i>Lycium barbarum</i> L. and evaluation of antioxidant activity. <i>Food Chemistry</i> , 2010, 120, 184-192.	8.2	300
2	Determination of carotenoids and their esters in fruits of <i>Lycium barbarum</i> Linnaeus by HPLC-DAD-APCI-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008, 47, 812-818.	2.8	213
3	Nanomaterial-based sensors for detection of foodborne bacterial pathogens and toxins as well as pork adulteration in meat products. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 15-28.	1.9	197
4	Formation of Polycyclic Aromatic Hydrocarbons in the Smoke from Heated Model Lipids and Food Lipids. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5238-5243.	5.2	158
5	Antioxidative activity of polysaccharide fractions isolated from <i>Lycium barbarum</i> Linnaeus. <i>International Journal of Biological Macromolecules</i> , 2009, 45, 146-151.	7.5	155
6	Dye adsorption characteristics of magnetite nanoparticles coated with a biopolymer poly( $\gamma$ -glutamic) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	9.8	113
7	Improved high performance liquid chromatographic method for determination of carotenoids in the microalga <i>Chlorella pyrenoidosa</i> . <i>Journal of Chromatography A</i> , 2006, 1102, 193-199.	3.7	112
8	Nanoemulsion and Nanoliposome Based Strategies for Improving Anthocyanin Stability and Bioavailability. <i>Nutrients</i> , 2019, 11, 1052.	4.1	108
9	Determination of flavonoids and saponins in <i>Gynostemma pentaphyllum</i> (Thunb.) Makino by liquid chromatography-mass spectrometry. <i>Analytica Chimica Acta</i> , 2008, 626, 200-211.	5.4	82
10	Anticancer effects of epigallocatechin-3-gallate nanoemulsion on lung cancer cells through the activation of AMP-activated protein kinase signaling pathway. <i>Scientific Reports</i> , 2020, 10, 5163.	3.3	72
11	Removal of polycyclic aromatic hydrocarbons from water by magnetic activated carbon nanocomposite from green tea waste. <i>Journal of Hazardous Materials</i> , 2021, 415, 125701.	12.4	70
12	Chromatographic determination of polysaccharides in <i>Lycium barbarum</i> Linnaeus. <i>Food Chemistry</i> , 2009, 116, 595-603.	8.2	65
13	Effects of soy sauce and sugar on the formation of heterocyclic amines in marinated foods. <i>Food and Chemical Toxicology</i> , 2002, 40, 989-1000.	3.6	64
14	Surface modification of superparamagnetic iron nanoparticles with calcium salt of poly( $\gamma$ -glutamic) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	9.2	63
15	Antiproliferation of melanoma cells by polysaccharide isolated from <i>Zizyphus jujuba</i> . <i>Nutrition</i> , 2012, 28, 98-105.	2.4	63
16	Synthesis, characterization and antibacterial activity of superparamagnetic nanoparticles modified with glycol chitosan. <i>Science and Technology of Advanced Materials</i> , 2012, 13, 015002.	6.1	62
17	Evaluation of Analysis of Polycyclic Aromatic Hydrocarbons by the QuEChERS Method and Gas Chromatography-Mass Spectrometry and Their Formation in Poultry Meat As Affected by Marinating and Frying. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1380-1389.	5.2	57
18	Recent developments on production, purification and biological activity of marine peptides. <i>Food Research International</i> , 2021, 147, 110468.	6.2	56

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19	Inhibition of colon cancer cell growth by nanoemulsion carrying gold nanoparticles and lycopene. <i>International Journal of Nanomedicine</i> , 2015, 10, 2823.	6.7	55
20	An overview on recent in vivo biological application of cerium oxide nanoparticles. <i>Asian Journal of Pharmaceutical Sciences</i> , 2020, 15, 558-575.	9.1	55
21	Analysis of Heterocyclic Amines in Meat by the Quick, Easy, Cheap, Effective, Rugged, and Safe Method Coupled with LC-DAD-MS-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9360-9368.	5.2	53
22	Various physicochemical and surface properties controlling the bioactivity of cerium oxide nanoparticles. <i>Critical Reviews in Biotechnology</i> , 2018, 38, 1003-1024.	9.0	53
23	Occurrence and exposure to polycyclic aromatic hydrocarbons in kindling-free-charcoal grilled meat products in Taiwan. <i>Food and Chemical Toxicology</i> , 2014, 71, 149-158.	3.6	51
24	Effects of temperature and pH on adsorption of basic brown 1 by the bacterial biopolymer poly( $\gamma$ -glutamic acid). <i>Bioresource Technology</i> , 2008, 99, 1026-1035.	9.6	50
25	Functional components in <i>Luffa cylindrica</i> and their effects on anti-inflammation of macrophage cells. <i>Food Chemistry</i> , 2012, 135, 386-395.	8.2	44
26	Preparation of catechin extracts and nanoemulsions from green tea leaf waste and their inhibition effect on prostate cancer cell PC-3. <i>International Journal of Nanomedicine</i> , 2016, 11, 1907.	6.7	43
27	Optimizing a Male Reproductive Aging Mouse Model by d-Galactose Injection. <i>International Journal of Molecular Sciences</i> , 2016, 17, 98.	4.1	42
28	Simultaneous determination of phenolic acids and flavonoids in <i>Chenopodium formosanum</i> Koidz. (djulis) by HPLC-DAD-ESI-MS/MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 132, 109-116.	2.8	42
29	Inhibition of lung cancer cells A549 and H460 by curcuminoid extracts and nanoemulsions prepared from <i>Curcuma longa</i> Linnaeus. <i>International Journal of Nanomedicine</i> , 2015, 10, 5059.	6.7	41
30	Extraction yield of isoflavones from soybean cake as affected by solvent and supercritical carbon dioxide. <i>Food Chemistry</i> , 2008, 107, 1728-1736.	8.2	38
31	Preparative chromatography of flavonoids and saponins in <i>Gynostemma pentaphyllum</i> and their antiproliferation effect on hepatoma cell. <i>Phytomedicine</i> , 2010, 18, 2-10.	5.3	38
32	Green synthesis, characterization and evaluation of catalytic and antibacterial activities of chitosan, glycol chitosan and poly( $\gamma$ -glutamic acid) capped gold nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 1484-1495.	7.5	38
33	Improved Analytical Method for Determination of Cholesterol-Oxidation Products in Meat and Animal Fat by QuEChERS Coupled with Gas Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3561-3571.	5.2	36
34	Gas chromatography-mass spectrometry determination of conjugated linoleic acids and cholesterol oxides and their stability in a model system. <i>Analytical Biochemistry</i> , 2010, 400, 130-138.	2.4	35
35	Determination of phenolic acids and flavonoids in <i>Rhinacanthus nasutus</i> (L.) kurz by high-performance-liquid-chromatography with photodiode-array detection and tandem mass spectrometry. <i>Journal of Functional Foods</i> , 2015, 12, 498-508.	3.4	34
36	Cholesterol photooxidation as affected by combination of riboflavin and fatty acid methyl esters. <i>Food Chemistry</i> , 2003, 81, 421-431.	8.2	33

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37	Flavonoids from <i>Gynostemma pentaphyllum</i> Exhibit Differential Induction of Cell Cycle Arrest in H460 and A549 Cancer Cells. <i>Molecules</i> , 2014, 19, 17663-17681.	3.8	33
38	Development of lycopene micelle and lycopene chylomicron and a comparison of bioavailability. <i>Nanotechnology</i> , 2014, 25, 155102.	2.6	33
39	Camelia oil and soybean-camelia oil blend enhance antioxidant activity and cardiovascular protection in hamsters. <i>Nutrition</i> , 2018, 51-52, 86-94.	2.4	31
40	Determination of carotenoids in <i>Taraxacum formosanum</i> by HPLC-DAD-APCI-MS and preparation by column chromatography. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 66, 144-153.	2.8	30
41	Formation of Cholesterol Oxidation Products in Marinated Foods during Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4873-4879.	5.2	29
42	Understanding of Colistin Usage in Food Animals and Available Detection Techniques: A Review. <i>Animals</i> , 2020, 10, 1892.	2.3	29
43	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. <i>Food Frontiers</i> , 2020, 1, 134-151.	7.4	29
44	The influence of phytosterols on the encapsulation efficiency of cholesterol liposomes. <i>International Journal of Food Science and Technology</i> , 2004, 39, 985-995.	2.7	27
45	Simultaneous determination of twenty heterocyclic amines in cooking oil using dispersive solid phase extraction (QuEChERS) and high performance liquid chromatography-electrospray-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2019, 1585, 82-91.	3.7	27
46	Preparation of curcuminoid microemulsions from <i>Curcuma longa</i> L. to enhance inhibition effects on growth of colon cancer cells HT-29. <i>RSC Advances</i> , 2018, 8, 2323-2337.	3.6	26
47	Functional components in <i>Scutellaria barbata</i> D. Don with anti-inflammatory activity on RAW 264.7 cells. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 31-40.	1.9	26
48	Inhibition of cholesterol oxidation in marinated foods as affected by antioxidants during heating. <i>Food Chemistry</i> , 2008, 108, 234-244.	8.2	25
49	Determination of Chlorophylls in <i>Taraxacum formosanum</i> by High-Performance Liquid Chromatography-Diode Array Detection-Mass Spectrometry and Preparation by Column Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6108-6115.	5.2	25
50	Induction of p53-independent growth inhibition in lung carcinoma cell A549 by gypenosides. <i>Journal of Cellular and Molecular Medicine</i> , 2015, 19, 1697-1709.	3.6	25
51	Utilization of Microemulsions from <i>Rhinacanthus nasutus</i> (L.) Kurz to Improve Carotenoid Bioavailability. <i>Scientific Reports</i> , 2016, 6, 25426.	3.3	25
52	Preparation of coffee oil-algae oil-based nanoemulsions and the study of their inhibition effect on UVA-induced skin damage in mice and melanoma cell growth. <i>International Journal of Nanomedicine</i> , 2017, Volume 12, 6559-6580.	6.7	25
53	Determination of oral bioavailability of curcuminoid dispersions and nanoemulsions prepared from <i>Curcuma longa</i> Linnaeus. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 51-63.	3.5	25
54	Recent Advances on Nanoparticle Based Strategies for Improving Carotenoid Stability and Biological Activity. <i>Antioxidants</i> , 2021, 10, 713.	5.1	24

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55	Determination of cholesterol oxides in heated lard by liquid chromatography. <i>Food Chemistry</i> , 1994, 50, 53-58.	8.2	22
56	Formation and Inhibition of Cholesterol Oxidation Products during Marinating of Pig Feet. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 173-179.	5.2	21
57	Synthesis and characterization of poly(L-glutamic acid)-based alumina nanoparticles with their protein adsorption efficiency and cytotoxicity towards human prostate cancer cells. <i>RSC Advances</i> , 2015, 5, 15126-15139.	3.6	21
58	Analysis and reduction of heterocyclic amines and cholesterol oxidation products in chicken by controlling flavorings and roasting condition. <i>Food Research International</i> , 2020, 131, 109004.	6.2	21
59	Preparation of allyl isothiocyanate nanoparticles, their anti-inflammatory activity towards RAW 264.7 macrophage cells and anti-proliferative effect on HT1376 bladder cancer cells. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3106-3116.	3.5	18
60	Frying oils with lower levels of saturated fatty acids induce less heterocyclic amine formation in meat floss (boiled, shredded and fried pork). <i>International Journal of Food Science and Technology</i> , 2020, 55, 823-832.	2.7	18
61	Carotenoid composition in <i>Rhinacanthus nasutus</i> (L.) Kurz as determined by HPLC-MS and affected by freeze-drying and hot-air-drying. <i>Analyst</i> , 2011, 136, 3194.	3.5	16
62	Application of QuEChERS Coupled with HPLC-DAD-ESI-MS/MS for Determination of Heterocyclic Amines in Commercial Meat Products. <i>Food Analytical Methods</i> , 2018, 11, 3243-3256.	2.6	16
63	An improved surface enhanced Raman spectroscopic method using a paper-based grape skin-gold nanoparticles/graphene oxide substrate for detection of rhodamine 6G in water and food. <i>Chemosphere</i> , 2022, 301, 134702.	8.2	15
64	Comparative Study on Inhibition of Pancreatic Cancer Cells by Resveratrol Gold Nanoparticles and a Resveratrol Nanoemulsion Prepared from Grape Skin. <i>Pharmaceutics</i> , 2021, 13, 1871.	4.5	13
65	Polysaccharide Isolated from <i>Zizyphus jujuba</i> (ç...æ— H <sup>3</sup> ng ZÇŽo) Inhibits Interleukin-2 Production in Jurkat T Cells. <i>Journal of Traditional and Complementary Medicine</i> , 2014, 4, 132-135.	2.7	12
66	Preparation of Catechin Nanoemulsion from Oolong Tea Leaf Waste and Its Inhibition of Prostate Cancer Cells DU-145 and Tumors in Mice. <i>Molecules</i> , 2021, 26, 3260.	3.8	12
67	Preparation of Chlorophyll Nanoemulsion from Pomelo Leaves and Its Inhibition Effect on Melanoma Cells A375. <i>Plants</i> , 2021, 10, 1664.	3.5	12
68	Effects of Black Garlic Extract and Nanoemulsion on the Deoxy Corticosterone Acetate-Salt Induced Hypertension and Its Associated Mild Cognitive Impairment in Rats. <i>Antioxidants</i> , 2021, 10, 1611.	5.1	12
69	Carotenoids composition in <i>Scutellaria barbata</i> D. Don as detected by high performance liquid chromatography-diode array detection-mass spectrometry-atmospheric pressure chemical ionization. <i>Journal of Functional Foods</i> , 2014, 8, 100-110.	3.4	11
70	Analysis and formation of polycyclic aromatic hydrocarbons and cholesterol oxidation products in thin slices of dried pork during processing. <i>Food Chemistry</i> , 2021, 353, 129474.	8.2	11
71	A Comparative Study on Inhibition of Breast Cancer Cells and Tumors in Mice by Carotenoid Extract and Nanoemulsion Prepared from Sweet Potato ( <i>Ipomoea batatas</i> L.) Peel. <i>Pharmaceutics</i> , 2022, 14, 980.	4.5	11
72	Cholesterol oxidation in lard as affected by CLA during heating - A kinetic approach. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 214-223.	1.5	10

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73	Improved Analytical Method for Determination of Furan and Its Derivatives in Commercial Foods by HS-SPME Arrow Combined with Gas Chromatography-Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2022, 70, 7762-7772.	5.2	8
74	A study on inhibition mechanism of breast cancer cells by bis-type triaziquone. European Journal of Pharmacology, 2010, 637, 1-10.	3.5	6
75	A Comparative Study on Analysis of Ginsenosides in American Ginseng Root Residue by HPLC-DAD-ESI-MS and UPLC-HRMS-MS/MS. Molecules, 2022, 27, 3071.	3.8	5
76	A comparative study on the formation of heterocyclic amines and cholesterol oxidation products in fried chicken fiber processed under different traditional conditions. LWT - Food Science and Technology, 2020, 126, 109300.	5.2	4
77	An improved analytical method for determination of trans-resveratrol and related stilbenes in grape skin by QuEChERS coupled with HPLC-PDA-MS. International Journal of Food Science and Technology, 2021, 56, 6376-6387.	2.7	4
78	Inhibition of Melanoma Cells A375 by Carotenoid Extract and Nanoemulsion Prepared from Pomelo Leaves. Plants, 2021, 10, 2129.	3.5	3
79	Preface. Recent Patents on Food, Nutrition & Agriculture, 2019, 10, 2-2.	0.9	0
80	Meet Our Editor-in-Chief. Recent Patents on Food, Nutrition & Agriculture, 2021, 12, 2-2.	0.9	0