Bing Huei Chen

List of Publications by Year
in descending order

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Version: 2024-02-01

80 papers	3,587 citations	126901 33 h-index	144002 57 g-index
80 all docs	80 docs citations	80 times ranked	4699 citing authors

#	Article	IF	Citations
1	A Comparative Study on Inhibition of Breast Cancer Cells and Tumors in Mice by Carotenoid Extract and Nanoemulsion Prepared from Sweet Potato (Ipomoea batatas L.) Peel. Pharmaceutics, 2022, 14, 980.	4.5	11
2	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
3	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. Chemosphere, 2022, 301, 134702.	8.2	15
4	Improved Analytical Method for Determination of Furan and Its Derivatives in Commercial Foods by HS-SPME Arrow Combined with Gas Chromatographyâ€"Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2022, 70, 7762-7772.	5.2	8
5	Meet Our Editor-in-Chief. Recent Patents on Food, Nutrition & Agriculture, 2021, 12, 2-2.	0.9	0
6	Recent Advances on Nanoparticle Based Strategies for Improving Carotenoid Stability and Biological Activity. Antioxidants, 2021, 10, 713.	5.1	24
7	Preparation of Catechin Nanoemulsion from Oolong Tea Leaf Waste and Its Inhibition of Prostate Cancer Cells DU-145 and Tumors in Mice. Molecules, 2021, 26, 3260.	3.8	12
8	Analysis and formation of polycyclic aromatic hydrocarbons and cholesterol oxidation products in thin slices of dried pork during processing. Food Chemistry, 2021, 353, 129474.	8.2	11
9	Preparation of Chlorophyll Nanoemulsion from Pomelo Leaves and Its Inhibition Effect on Melanoma Cells A375. Plants, 2021, 10, 1664.	3.5	12
10	Removal of polycyclic aromatic hydrocarbons from water by magnetic activated carbon nanocomposite from green tea waste. Journal of Hazardous Materials, 2021, 415, 125701.	12.4	70
11	An improved analytical method for determination of transâ€resveratrol and related stilbenes in grape skin by QuEChERS coupled with HPLCâ€PDAâ€MS. International Journal of Food Science and Technology, 2021, 56, 6376-6387.	2.7	4
12	Recent developments on production, purification and biological activity of marine peptides. Food Research International, 2021, 147, 110468.	6.2	56
13	Inhibition of Melanoma Cells A375 by Carotenoid Extract and Nanoemulsion Prepared from Pomelo Leaves. Plants, 2021, 10, 2129.	3.5	3
14	Effects of Black Garlic Extract and Nanoemulsion on the Deoxy Corticosterone Acetate-Salt Induced Hypertension and Its Associated Mild Cognitive Impairment in Rats. Antioxidants, 2021, 10, 1611.	5.1	12
15	Comparative Study on Inhibition of Pancreatic Cancer Cells by Resveratrol Gold Nanoparticles and a Resveratrol Nanoemulsion Prepared from Grape Skin. Pharmaceutics, 2021, 13, 1871.	4.5	13
16	Frying oils with lower levels of saturated fatty acids induce less heterocyclic amine formation in meat floss (boiled, shredded and fried pork). International Journal of Food Science and Technology, 2020, 55, 823-832.	2.7	18
17	An overview on recent in vivo biological application of cerium oxide nanoparticles. Asian Journal of Pharmaceutical Sciences, 2020, 15, 558-575.	9.1	55
18	Green synthesis, characterization and evaluation of catalytic and antibacterial activities of chitosan, glycol chitosan and poly(Î³-glutamic acid) capped gold nanoparticles. International Journal of Biological Macromolecules, 2020, 161, 1484-1495.	7.5	38

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19	Understanding of Colistin Usage in Food Animals and Available Detection Techniques: A Review. Animals, 2020, 10, 1892.	2.3	29
20	Anticancer effects of epigallocatechin-3-gallate nanoemulsion on lung cancer cells through the activation of AMP-activated protein kinase signaling pathway. Scientific Reports, 2020, 10, 5163.	3.3	72
21	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. Food Frontiers, 2020, 1, 134-151.	7.4	29
22	Analysis and reduction of heterocyclic amines and cholesterol oxidation products in chicken by controlling flavorings and roasting condition. Food Research International, 2020, 131, 109004.	6.2	21
23	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
24	Nanoemulsion and Nanoliposome Based Strategies for Improving Anthocyanin Stability and Bioavailability. Nutrients, 2019, 11, 1052.	4.1	108
25	Preface. Recent Patents on Food, Nutrition & Agriculture, 2019, 10, 2-2.	0.9	0
26	Simultaneous determination of twenty heterocyclic amines in cooking oil using dispersive solid phase extraction (QuEChERS) and high performance liquid chromatographyâ€“electrospray-tandem mass spectrometry. Journal of Chromatography A, 2019, 1585, 82-91.	3.7	27
27	Preparation of allyl isothiocyanate nanoparticles, their antiâ€inflammatory activity towards RAW 264.7 macrophage cells and antiâ€proliferative effect on HT1376 bladder cancer cells. Journal of the Science of Food and Agriculture, 2019, 99, 3106-3116.	3.5	18
28	Preparation of curcuminoid microemulsions fromCurcuma longaL. to enhance inhibition effects on growth of colon cancer cells HT-29. RSC Advances, 2018, 8, 2323-2337.	3.6	26
29	Camelia oil and soybean-camelia oil blend enhance antioxidant activity and cardiovascular protection in hamsters. Nutrition, 2018, 51-52, 86-94.	2.4	31
30	Various physicochemical and surface properties controlling the bioactivity of cerium oxide nanoparticles. Critical Reviews in Biotechnology, 2018, 38, 1003-1024.	9.0	53
31	Improved Analytical Method for Determination of Cholesterol-Oxidation Products in Meat and Animal Fat by QuEChERS Coupled with Gas Chromatographyâ€“Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2018, 66, 3561-3571.	5.2	36
32	Functional components in Scutellaria barbata D. Don with anti-inflammatory activity on RAW 264.7 cells. Journal of Food and Drug Analysis, 2018, 26, 31-40.	1.9	26
33	Determination of oral bioavailability of curcuminoid dispersions and nanoemulsions prepared from Curcuma longa Linnaeus. Journal of the Science of Food and Agriculture, 2018, 98, 51-63.	3.5	25
34	Application of QuEChERS Coupled with HPLC-DAD-ESI-MS/MS for Determination of Heterocyclic Amines in Commercial Meat Products. Food Analytical Methods, 2018, 11, 3243-3256.	2.6	16
35	Analysis of Heterocyclic Amines in Meat by the Quick, Easy, Cheap, Effective, Rugged, and Safe Method Coupled with LC-DAD-MS-MS. Journal of Agricultural and Food Chemistry, 2017, 65, 9360-9368.	5.2	53
36	Simultaneous determination of phenolic acids and flavonoids in Chenopodium formosanum Koidz. (djulis) by HPLC-DAD-ESIâ€“MS/MS. Journal of Pharmaceutical and Biomedical Analysis, 2017, 132, 109-116.	2.8	42

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37	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. International Journal of Nanomedicine, 2017, Volume 12, 6559-6580.	6.7	25
38	Preparation of catechin extracts and nanoemulsions from green tea leaf waste and their inhibition effect on prostate cancer cell PC-3. International Journal of Nanomedicine, 2016, 11, 1907.	6.7	43
39	Optimizing a Male Reproductive Aging Mouse Model by d-Galactose Injection. International Journal of Molecular Sciences, 2016, 17, 98.	4.1	42
40	Utilization of Microemulsions from Rhinacanthus nasutus (L.) Kurz to Improve Carotenoid Bioavailability. Scientific Reports, 2016, 6, 25426.	3.3	25
41	Nanomaterial-based sensors for detection of foodborne bacterial pathogens and toxins as wellÂas pork adulteration in meat products. Journal of Food and Drug Analysis, 2016, 24, 15-28.	1.9	197
42	Induction of p53â€independent growth inhibition in lung carcinoma cell A549 by gypenosides. Journal of Cellular and Molecular Medicine, 2015, 19, 1697-1709.	3.6	25
43	Inhibition of lung cancer cells A549 and H460 by curcuminoid extracts and nanoemulsions prepared from Curcuma longa Linnaeus. International Journal of Nanomedicine, 2015, 10, 5059.	6.7	41
44	Inhibition of colon cancer cell growth by nanoemulsion carrying gold nanoparticles and lycopene. International Journal of Nanomedicine, 2015, 10, 2823.	6.7	55
45	Determination of phenolic acids and flavonoids in Rhinacanthus nasutus (L.) kurz by high-performance-liquid-chromatography with photodiode-array detection and tandem mass spectrometry. Journal of Functional Foods, 2015, 12, 498-508.	3.4	34
46	Synthesis and characterization of poly(Î³-glutamic acid)-based alumina nanoparticles with their protein adsorption efficiency and cytotoxicity towards human prostate cancer cells. RSC Advances, 2015, 5, 15126-15139.	3.6	21
47	Flavonoids from Gynostemma pentaphyllum Exhibit Differential Induction of Cell Cycle Arrest in H460 and A549 Cancer Cells. Molecules, 2014, 19, 17663-17681.	3.8	33
48	Occurrence and exposure to polycyclic aromatic hydrocarbons in kindling-free-charcoal grilled meat products in Taiwan. Food and Chemical Toxicology, 2014, 71, 149-158.	3.6	51
49	Development of lycopene micelle and lycopene chylomicron and a comparison of bioavailability. Nanotechnology, 2014, 25, 155102.	2.6	33
50	Carotenoids composition in Scutellaria barbata D. Don as detected by high performance liquid chromatography-diode array detection-mass spectrometry-atmospheric pressure chemical ionization. Journal of Functional Foods, 2014, 8, 100-110.	3.4	11
51	Polysaccharide Isolated from Zizyphus jujuba (ç´…æ£— HÃ³ng ZÇŽo) Inhibits Interleukin-2 Production in Jurkat T Cells. Journal of Traditional and Complementary Medicine, 2014, 4, 132-135.	2.7	12
52	Synthesis, characterization and antibacterial activity of superparamagnetic nanoparticles modified with glycol chitosan. Science and Technology of Advanced Materials, 2012, 13, 015002.	6.1	62
53	Formation and Inhibition of Cholesterol Oxidation Products during Marinating of Pig Feet. Journal of Agricultural and Food Chemistry, 2012, 60, 173-179.	5.2	21
54	Functional components in Luffa cylindrica and their effects on anti-inflammation of macrophage cells. Food Chemistry, 2012, 135, 386-395.	8.2	44

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55	Evaluation of Analysis of Polycyclic Aromatic Hydrocarbons by the QuEChERS Method and Gas Chromatographyâ€"Mass Spectrometry and Their Formation in Poultry Meat As Affected by Marinating and Frying. Journal of Agricultural and Food Chemistry, 2012, 60, 1380-1389.	5.2	57
56	Determination of Chlorophylls in Taraxacum formosanum by High-Performance Liquid Chromatographyâ€"Diode Array Detectionâ€"Mass Spectrometry and Preparation by Column Chromatography. Journal of Agricultural and Food Chemistry, 2012, 60, 6108-6115.	5.2	25
57	Determination of carotenoids in Taraxacum formosanum by HPLCâ€"DADâ€"APCI-MS and preparation by column chromatography. Journal of Pharmaceutical and Biomedical Analysis, 2012, 66, 144-153.	2.8	30
58	Antiproliferation of melanoma cells by polysaccharide isolated from Zizyphus jujuba. Nutrition, 2012, 28, 98-105.	2.4	63
59	Carotenoid composition in Rhinacanthus nasutus (L.) Kurz as determined by HPLC-MS and affected by freeze-drying and hot-air-drying. Analyst, The, 2011, 136, 3194.	3.5	16
60	Dye adsorption characteristics of magnetite nanoparticles coated with a biopolymer poly(Î³-glutamic) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	9.6	113
61	Cholesterol oxidation in lard as affected by CLA during heating - A kinetic approach. European Journal of Lipid Science and Technology, 2011, 113, 214-223.	1.5	10
62	Preparative chromatography of flavonoids and saponins in Gynostemma pentaphyllum and their antiproliferation effect on hepatoma cell. Phytomedicine, 2010, 18, 2-10.	5.3	38
63	Surface modification of superparamagnetic iron nanoparticles with calcium salt of poly(Î³-glutamic) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	63
64	A study on inhibition mechanism of breast cancer cells by bis-type triaziquone. European Journal of Pharmacology, 2010, 637, 1-10.	3.5	6
65	Gas chromatographyâ€"mass spectrometry determination of conjugated linoleic acids and cholesterol oxides and their stability in a model system. Analytical Biochemistry, 2010, 400, 130-138.	2.4	35
66	Isolation of carotenoids, flavonoids and polysaccharides from Lycium barbarum L. and evaluation of antioxidant activity. Food Chemistry, 2010, 120, 184-192.	8.2	300
67	Chromatographic determination of polysaccharides in Lycium barbarum Linnaeus. Food Chemistry, 2009, 116, 595-603.	8.2	65
68	Antioxidative activity of polysaccharide fractions isolated from Lycium barbarum Linnaeus. International Journal of Biological Macromolecules, 2009, 45, 146-151.	7.5	155
69	Determination of carotenoids and their esters in fruits of Lycium barbarum Linnaeus by HPLCâ€"DADâ€"APCIâ€"MS. Journal of Pharmaceutical and Biomedical Analysis, 2008, 47, 812-818.	2.8	213
70	Effects of temperature and pH on adsorption of basic brown 1 by the bacterial biopolymer poly(Î³-glutamic acid). Bioresource Technology, 2008, 99, 1026-1035.	9.6	50
71	Determination of flavonoids and saponins in Gynostemma pentaphyllum (Thunb.) Makino by liquid chromatographyâ€"mass spectrometry. Analytica Chimica Acta, 2008, 626, 200-211.	5.4	82
72	Extraction yield of isoflavones from soybean cake as affected by solvent and supercritical carbon dioxide. Food Chemistry, 2008, 107, 1728-1736.	8.2	38

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73	Inhibition of cholesterol oxidation in marinated foods as affected by antioxidants during heating. Food Chemistry, 2008, 108, 234-244.	8.2	25
74	Formation of Cholesterol Oxidation Products in Marinated Foods during Heating. Journal of Agricultural and Food Chemistry, 2006, 54, 4873-4879.	5.2	29
75	Improved high performance liquid chromatographic method for determination of carotenoids in the microalga Chlorella pyrenoidosa. Journal of Chromatography A, 2006, 1102, 193-199.	3.7	112
76	The influence of phytosterols on the encapsulation efficiency of cholesterol liposomes. International Journal of Food Science and Technology, 2004, 39, 985-995.	2.7	27
77	Cholesterol photooxidation as affected by combination of riboflavin and fatty acid methyl esters. Food Chemistry, 2003, 81, 421-431.	8.2	33
78	Effects of soy sauce and sugar on the formation of heterocyclic amines in marinated foods. Food and Chemical Toxicology, 2002, 40, 989-1000.	3.6	64
79	Formation of Polycyclic Aromatic Hydrocarbons in the Smoke from Heated Model Lipids and Food Lipids. Journal of Agricultural and Food Chemistry, 2001, 49, 5238-5243.	5.2	158
80	Determination of cholesterol oxides in heated lard by liquid chromatography. Food Chemistry, 1994, 50, 53-58.	8.2	22