Bing Huei Chen

List of Publications by Citations

79 papers	2,596 citations	29 h-index	48 g-index
80 ext. papers	3,074 ext. citations	5.7 avg, IF	5.77 L-index

#	Paper	IF	Citations
79	Isolation of carotenoids, flavonoids and polysaccharides from Lycium barbarum L. and evaluation of antioxidant activity. *Food Chemistry*, **2010**, 120, 184-192	8.5	251
78	Determination of carotenoids and their esters in fruits of Lycium barbarum Linnaeus by HPLC-DAD-APCI-MS. *Journal of Pharmaceutical and Biomedical Analysis*, **2008**, 47, 812-8	3.5	168
77	Nanomaterial-based sensors for detection of foodborne bacterial pathogens and toxins as well´as pork adulteration in meat products. *Journal of Food and Drug Analysis*, **2016**, 24, 15-28	7	148
76	Antioxidative activity of polysaccharide fractions isolated from Lycium barbarum Linnaeus. *International Journal of Biological Macromolecules*, **2009**, 45, 146-51	7.9	139
75	Formation of polycyclic aromatic hydrocarbons in the smoke from heated model lipids and food lipids. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 5238-43	5.7	116
74	Improved high performance liquid chromatographic method for determination of carotenoids in the microalga Chlorella pyrenoidosa. *Journal of Chromatography A*, **2006**, 1102, 193-9	4.5	99
73	Dye adsorption characteristics of magnetite nanoparticles coated with a biopolymer poly(Eglutamic acid). *Bioresource Technology*, **2011**, 102, 8868-76	11	95
72	Determination of flavonoids and saponins in Gynostemma pentaphyllum (Thunb.) Makino by liquid chromatography-mass spectrometry. *Analytica Chimica Acta*, **2008**, 626, 200-11	6.6	72
71	Chromatographic determination of polysaccharides in Lycium barbarum Linnaeus. *Food Chemistry*, **2009**, 116, 595-603	8.5	59
70	Surface modification of superparamagnetic iron nanoparticles with calcium salt of poly(Eglutamic acid) as coating material. *Materials Research Bulletin*, **2010**, 45, 1603-1607	5.1	56
69	Antiproliferation of melanoma cells by polysaccharide isolated from Zizyphus jujuba. *Nutrition*, **2012**, 28, 98-105	4.8	54
68	Synthesis, characterization and antibacterial activity of superparamagnetic nanoparticles modified with glycol chitosan. *Science and Technology of Advanced Materials*, **2012**, 13, 015002	7.1	54
67	Effects of soy sauce and sugar on the formation of heterocyclic amines in marinated foods. *Food and Chemical Toxicology*, **2002**, 40, 989-1000	4.7	53
66	Inhibition of colon cancer cell growth by nanoemulsion carrying gold nanoparticles and lycopene. *International Journal of Nanomedicine*, **2015**, 10, 2823-46	7.3	50
65	Nanoemulsion and Nanoliposome Based Strategies for Improving Anthocyanin Stability and Bioavailability. *Nutrients*, **2019**, 11,	6.7	49
64	Effects of temperature and pH on adsorption of basic brown 1 by the bacterial biopolymer poly(gamma-glutamic acid). *Bioresource Technology*, **2008**, 99, 1026-35	11	43
63	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. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1380-9	5.7	41

62	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	5.7	38
61	Simultaneous determination of phenolic acids and flavonoids in Chenopodium formosanum Koidz. (djulis) by HPLC-DAD-ESI-MS/MS. *Journal of Pharmaceutical and Biomedical Analysis*, **2017**, 132, 109-116	3.5	37
60	Extraction yield of isoflavones from soybean cake as affected by solvent and supercritical carbon dioxide. *Food Chemistry*, **2008**, 107, 1728-1736	8.5	35
59	Occurrence and exposure to polycyclic aromatic hydrocarbons in kindling-free-charcoal grilled meat products in Taiwan. *Food and Chemical Toxicology*, **2014**, 71, 149-58	4.7	34
58	Functional components in Luffa cylindrica and their effects on anti-inflammation of macrophage cells. *Food Chemistry*, **2012**, 135, 386-95	8.5	33
57	Gas chromatography-mass spectrometry determination of conjugated linoleic acids and cholesterol oxides and their stability in a model system. *Analytical Biochemistry*, **2010**, 400, 130-8	3.1	33
56	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	4.9	32
55	Preparative chromatography of flavonoids and saponins in Gynostemma pentaphyllum and their antiproliferation effect on hepatoma cell. *Phytomedicine*, **2010**, 18, 2-10	6.5	32
54	Various physicochemical and surface properties controlling the bioactivity of cerium oxide nanoparticles. *Critical Reviews in Biotechnology*, **2018**, 38, 1003-1024	9.4	31
53	Cholesterol photooxidation as affected by combination of riboflavin and fatty acid methyl esters. *Food Chemistry*, **2003**, 81, 421-431	8.5	31
52	Inhibition of lung cancer cells A549 and H460 by curcuminoid extracts and nanoemulsions prepared from Curcuma longa Linnaeus. *International Journal of Nanomedicine*, **2015**, 10, 5059-80	7.3	30
51	Determination of carotenoids in Taraxacum formosanum by HPLC-DAD-APCI-MS and preparation by column chromatography. *Journal of Pharmaceutical and Biomedical Analysis*, **2012**, 66, 144-53	3.5	29
50	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, 1907-26	7.3	29
49	Optimizing a Male Reproductive Aging Mouse Model by D-Galactose Injection. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	29
48	Development of lycopene micelle and lycopene chylomicron and a comparison of bioavailability. *Nanotechnology*, **2014**, 25, 155102	3.4	28
47	Flavonoids from Gynostemma pentaphyllum exhibit differential induction of cell cycle arrest in H460 and A549 cancer cells. *Molecules*, **2014**, 19, 17663-81	4.8	27
46	Removal of polycyclic aromatic hydrocarbons from water by magnetic activated carbon nanocomposite from green tea waste. *Journal of Hazardous Materials*, **2021**, 415, 125701	12.8	27
45	Formation of cholesterol oxidation products in marinated foods during heating. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4873-9	5.7	26

44	Green synthesis, characterization and evaluation of catalytic and antibacterial activities of chitosan, glycol chitosan and poly(γ-glutamic acid) capped gold nanoparticles. *International Journal of Biological Macromolecules*, **2020**, 161, 1484-1495	7.9	24
43	Improved Analytical Method for Determination of Cholesterol-Oxidation Products in Meat and Animal Fat by QuEChERS Coupled with Gas Chromatography-Mass Spectrometry. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 3561-3571	5.7	23
42	Induction of p53-independent growth inhibition in lung carcinoma cell A549 by gypenosides. *Journal of Cellular and Molecular Medicine*, **2015**, 19, 1697-709	5.6	22
41	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	5.1	22
40	Inhibition of cholesterol oxidation in marinated foods as affected by antioxidants during heating. *Food Chemistry*, **2008**, 108, 234-244	8.5	22
39	The influence of phytosterols on the encapsulation efficiency of cholesterol liposomes. *International Journal of Food Science and Technology*, **2004**, 39, 985-995	3.8	21
38	An overview on recent biological application of cerium oxide nanoparticles. *Asian Journal of Pharmaceutical Sciences*, **2020**, 15, 558-575	9	21
37	Camelia oil and soybean-camelia oil blend enhance antioxidant activity and cardiovascular protection in hamsters. *Nutrition*, **2018**, 51-52, 86-94	4.8	19
36	Preparation of curcuminoid microemulsions from L. to enhance inhibition effects on growth of colon cancer cells HT-29.. *RSC Advances*, **2018**, 8, 2323-2337	3.7	18
35	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	7	18
34	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**, 12, 6559-6580	7.3	18
33	Synthesis and characterization of poly(γ-glutamic acid)-based alumina nanoparticles with their protein adsorption efficiency and cytotoxicity towards human prostate cancer cells. *RSC Advances*, **2015**, 5, 15126-15139	3.7	18
32	Determination of chlorophylls in Taraxacum formosanum by high-performance liquid chromatography-diode array detection-mass spectrometry and preparation by column chromatography. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 6108-15	5.7	17
31	Determination of cholesterol oxides in heated lard by liquid chromatography. *Food Chemistry*, **1994**, 50, 53-58	8.5	17
30	Utilization of Microemulsions from Rhinacanthus nasutus (L.) Kurz to Improve Carotenoid Bioavailability. *Scientific Reports*, **2016**, 6, 25426	4.9	16
29	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	4.3	15
28	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, 3194-202	5	14
27	Understanding of Colistin Usage in Food Animals and Available Detection Techniques: A Review. *Animals*, **2020**, 10,	3.1	14

26	Formation and inhibition of cholesterol oxidation products during marinating of pig feet. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 173-9	5.7	13
25	Simultaneous determination of twenty heterocyclic amines in cooking oil using dispersive solid phase extraction (QuEChERS) and high performance liquid chromatography-electrospray-tandem mass spectrometry. *Journal of Chromatography A*, **2019**, 1585, 82-91	4.5	13
24	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	3.4	12
23	Analysis and reduction of heterocyclic amines and cholesterol oxidation products in chicken by controlling flavorings and roasting condition. *Food Research International*, **2020**, 131, 109004	7	10
22	Polysaccharide Isolated from Zizyphus jujuba (H□g Z□) Inhibits Interleukin-2 Production in Jurkat T Cells. *Journal of Traditional and Complementary Medicine*, **2014**, 4, 132-5	4.6	10
21	Recent developments on production, purification and biological activity of marine peptides. *Food Research International*, **2021**, 147, 110468	7	10
20	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	5.1	9
19	Cholesterol oxidation in lard as affected by CLA during heating □A kinetic approach. *European Journal of Lipid Science and Technology*, **2011**, 113, 214-223	3	9
18	Recent Advances on Nanoparticle Based Strategies for Improving Carotenoid Stability and Biological Activity. *Antioxidants*, **2021**, 10,	7.1	9
17	Preparation of allyl isothiocyanate nanoparticles, their anti-inflammatory activity towards RAW 264.7 macrophage cells and anti-proliferative effect on HT1376 bladder cancer cells. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3106-3116	4.3	9
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	3.8	9
15	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. *Food Frontiers*, **2020**, 1, 134-151	4.2	7
14	Preparation of Chlorophyll Nanoemulsion from Pomelo Leaves and Its Inhibition Effect on Melanoma Cells A375. *Plants*, **2021**, 10,	4.5	7
13	A study on inhibition mechanism of breast cancer cells by bis-type triaziquone. *European Journal of Pharmacology*, **2010**, 637, 1-10	5.3	6
12	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,	7.1	4
11	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	5.4	2
10	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,	4.8	2
9	Analysis and formation of polycyclic aromatic hydrocarbons and cholesterol oxidation products in thin slices of dried pork during processing. *Food Chemistry*, **2021**, 353, 129474	8.5	2

8	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*,	3.8	2
7	Comparative Study on Inhibition of Pancreatic Cancer Cells by Resveratrol Gold Nanoparticles and a Resveratrol Nanoemulsion Prepared from Grape Skin. *Pharmaceutics*, **2021**, 13,	6.4	1
6	Inhibition of Melanoma Cells A375 by Carotenoid Extract and Nanoemulsion Prepared from Pomelo Leaves. *Plants*, **2021**, 10,	4.5	1
5	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	6.4	1
4	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**, 134702	8.4	1
3	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	4.8	0
2	Preface. *Recent Patents on Food, Nutrition & Agriculture*, **2019**, 10, 2	1.9	
1	Meet Our Editor-in-Chief. *Recent Patents on Food, Nutrition & Agriculture*, **2021**, 12, 2-2	1.9	