

Bing Huei Chen

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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	6.4	1
78	A Comparative Study on Analysis of Ginsenosides in American Ginseng Root Residue by HPLC-DAD-ESI-MS and UPLC-HRMS-MS/MS. <i>Molecules</i> , 2022 , 27, 3071	4.8	0
77	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 , 134702	8.4	1
76	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,	6.4	1
75	Inhibition of Melanoma Cells A375 by Carotenoid Extract and Nanoemulsion Prepared from Pomelo Leaves. <i>Plants</i> , 2021 , 10,	4.5	1
74	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,	7.1	4
73	Meet Our Editor-in-Chief. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2021 , 12, 2-2	1.9	
72	Recent Advances on Nanoparticle Based Strategies for Improving Carotenoid Stability and Biological Activity. <i>Antioxidants</i> , 2021 , 10,	7.1	9
71	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,	4.8	2
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	8.5	2
69	Preparation of Chlorophyll Nanoemulsion from Pomelo Leaves and Its Inhibition Effect on Melanoma Cells A375. <i>Plants</i> , 2021 , 10,	4.5	7
68	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	12.8	27
67	Recent developments on production, purification and biological activity of marine peptides. <i>Food Research International</i> , 2021 , 147, 110468	7	10
66	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	4.9	32
65	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. <i>Food Frontiers</i> , 2020 , 1, 134-151	4.2	7
64	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	7	10
63	A comparative study on the formation of heterocyclic amines and cholesterol oxidation products in fried chicken fiber processed under different traditional conditions. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109300	5.4	2

62	An overview on recent biological application of cerium oxide nanoparticles. <i>Asian Journal of Pharmaceutical Sciences</i> , 2020 , 15, 558-575	9	21
61	Green synthesis, characterization and evaluation of catalytic and antibacterial activities of chitosan, glycol chitosan and poly(Eglutamic acid) capped gold nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020 , 161, 1484-1495	7.9	24
60	Understanding of Colistin Usage in Food Animals and Available Detection Techniques: A Review. <i>Animals</i> , 2020 , 10,	3.1	14
59	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	3.8	9
58	Nanoemulsion and Nanoliposome Based Strategies for Improving Anthocyanin Stability and Bioavailability. <i>Nutrients</i> , 2019 , 11,	6.7	49
57	Preface. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2019 , 10, 2	1.9	
56	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	4.5	13
55	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	4.3	9
54	Preparation of curcuminoid microemulsions from L. to enhance inhibition effects on growth of colon cancer cells HT-29.. <i>RSC Advances</i> , 2018 , 8, 2323-2337	3.7	18
53	Camelia oil and soybean-camelia oil blend enhance antioxidant activity and cardiovascular protection in hamsters. <i>Nutrition</i> , 2018 , 51-52, 86-94	4.8	19
52	Various physicochemical and surface properties controlling the bioactivity of cerium oxide nanoparticles. <i>Critical Reviews in Biotechnology</i> , 2018 , 38, 1003-1024	9.4	31
51	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	5.7	23
50	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	7	18
49	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	4.3	15
48	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	3.4	12
47	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	5.7	38
46	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	3.5	37
45	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 , 12, 6559-6580	7.3	18

44	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	7	148
43	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, 1907-26	7.3	29
42	Optimizing a Male Reproductive Aging Mouse Model by D-Galactose Injection. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	29
41	Utilization of Microemulsions from <i>Rhinacanthus nasutus</i> (L.) Kurz to Improve Carotenoid Bioavailability. <i>Scientific Reports</i> , 2016 , 6, 25426	4.9	16
40	Induction of p53-independent growth inhibition in lung carcinoma cell A549 by gypenosides. <i>Journal of Cellular and Molecular Medicine</i> , 2015 , 19, 1697-709	5.6	22
39	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, 5059-80	7.3	30
38	Inhibition of colon cancer cell growth by nanoemulsion carrying gold nanoparticles and lycopene. <i>International Journal of Nanomedicine</i> , 2015 , 10, 2823-46	7.3	50
37	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	5.1	22
36	Synthesis and characterization of poly(β -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	3.7	18
35	Occurrence and exposure to polycyclic aromatic hydrocarbons in kindling-free-charcoal grilled meat products in Taiwan. <i>Food and Chemical Toxicology</i> , 2014 , 71, 149-58	4.7	34
34	Development of lycopene micelle and lycopene chylomicron and a comparison of bioavailability. <i>Nanotechnology</i> , 2014 , 25, 155102	3.4	28
33	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	5.1	9
32	Polysaccharide Isolated from <i>Zizyphus jujuba</i> (Hb̄g Zb̄) Inhibits Interleukin-2 Production in Jurkat T Cells. <i>Journal of Traditional and Complementary Medicine</i> , 2014 , 4, 132-5	4.6	10
31	Flavonoids from <i>Gynostemma pentaphyllum</i> exhibit differential induction of cell cycle arrest in H460 and A549 cancer cells. <i>Molecules</i> , 2014 , 19, 17663-81	4.8	27
30	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, 144-53	3.5	29
29	Antiproliferation of melanoma cells by polysaccharide isolated from <i>Zizyphus jujuba</i> . <i>Nutrition</i> , 2012 , 28, 98-105	4.8	54
28	Formation and inhibition of cholesterol oxidation products during marinating of pig feet. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 173-9	5.7	13
27	Functional components in <i>Luffa cylindrica</i> and their effects on anti-inflammation of macrophage cells. <i>Food Chemistry</i> , 2012 , 135, 386-95	8.5	33

26	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, 1380-9	5.7	41
25	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, 6108-15	5.7	17
24	Synthesis, characterization and antibacterial activity of superparamagnetic nanoparticles modified with glycol chitosan. <i>Science and Technology of Advanced Materials</i> , 2012 , 13, 015002	7.1	54
23	Dye adsorption characteristics of magnetite nanoparticles coated with a biopolymer poly(γ -glutamic acid). <i>Bioresource Technology</i> , 2011 , 102, 8868-76	11	95
22	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	3	9
21	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, The</i> , 2011 , 136, 3194-202	5	14
20	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	6.5	32
19	Surface modification of superparamagnetic iron nanoparticles with calcium salt of poly(γ -glutamic acid) as coating material. <i>Materials Research Bulletin</i> , 2010 , 45, 1603-1607	5.1	56
18	A study on inhibition mechanism of breast cancer cells by bis-type triaziquone. <i>European Journal of Pharmacology</i> , 2010 , 637, 1-10	5.3	6
17	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, 130-8	3.1	33
16	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	8.5	251
15	Chromatographic determination of polysaccharides in <i>Lycium barbarum</i> Linnaeus. <i>Food Chemistry</i> , 2009 , 116, 595-603	8.5	59
14	Antioxidative activity of polysaccharide fractions isolated from <i>Lycium barbarum</i> Linnaeus. <i>International Journal of Biological Macromolecules</i> , 2009 , 45, 146-51	7.9	139
13	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, 812-8	3.5	168
12	Effects of temperature and pH on adsorption of basic brown 1 by the bacterial biopolymer poly(γ -glutamic acid). <i>Bioresource Technology</i> , 2008 , 99, 1026-35	11	43
11	Determination of flavonoids and saponins in <i>Gynostemma pentaphyllum</i> (Thunb.) Makino by liquid chromatography-mass spectrometry. <i>Analytica Chimica Acta</i> , 2008 , 626, 200-11	6.6	72
10	Extraction yield of isoflavones from soybean cake as affected by solvent and supercritical carbon dioxide. <i>Food Chemistry</i> , 2008 , 107, 1728-1736	8.5	35
9	Inhibition of cholesterol oxidation in marinated foods as affected by antioxidants during heating. <i>Food Chemistry</i> , 2008 , 108, 234-244	8.5	22

8	Formation of cholesterol oxidation products in marinated foods during heating. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4873-9	5.7	26
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, 193-9	4.5	99
6	The influence of phytosterols on the encapsulation efficiency of cholesterol liposomes. <i>International Journal of Food Science and Technology</i> , 2004 , 39, 985-995	3.8	21
5	Cholesterol photooxidation as affected by combination of riboflavin and fatty acid methyl esters. <i>Food Chemistry</i> , 2003 , 81, 421-431	8.5	31
4	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	4.7	53
3	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, 5238-43	5.7	116
2	Determination of cholesterol oxides in heated lard by liquid chromatography. <i>Food Chemistry</i> , 1994 , 50, 53-58	8.5	17
1	An improved analytical method for determination of trans-resveratrol and related stilbenes in grape skin by QuEChERS coupled with HPLC-PDA-MS. <i>International Journal of Food Science and Technology</i> ,	3.8	2