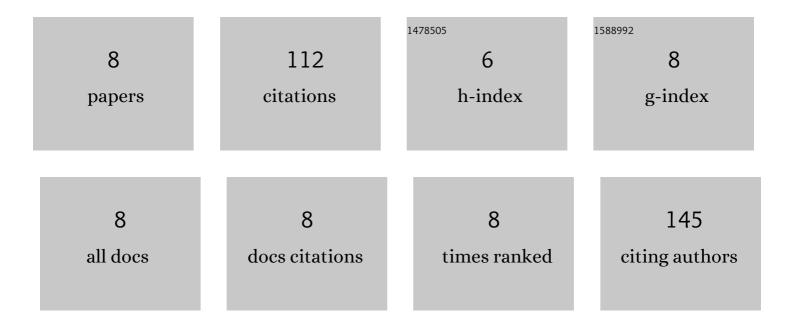
Shang-Ta Wang

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6191006/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	A food-grade self-nanoemulsifying delivery system for enhancing oral bioavailability of ellagic acid. Journal of Functional Foods, 2017, 34, 207-215.	3.4	30
2	Antimelanogenic Effect of Urolithin A and Urolithin B, the Colonic Metabolites of Ellagic Acid, in B16 Melanoma Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 6870-6876.	5.2	28
3	Biotransformed product, genistein 7-O-phosphate, enhances the oral bioavailability of genistein. Journal of Functional Foods, 2015, 13, 323-335.	3.4	17
4	Soy isoflavone-phosphate conjugates derived by cultivating Bacillus subtilis var. natto BCRC 80517 with isoflavone. Food Research International, 2013, 53, 487-495.	6.2	14
5	Osteoprotective effect of genistein 7-O-phosphate, a derivative of genistein with high bioavailability, in ovariectomized rats. Journal of Functional Foods, 2019, 58, 171-179.	3.4	8
6	Isolation of individual isoflavone species from soybean by solvent extraction followed by the combination of macroporous resin and aluminium oxide separation. Food Chemistry, 2020, 331, 127312.	8.2	6
7	Complex Tannins Isolated from Jelly Fig Achenes Affect Pectin Gelation through Non-Specific Inhibitory Effect on Pectin Methylesterase. Molecules, 2019, 24, 1601.	3.8	5
8	Microbial Phosphorylation Product of Hesperetin by <i>Bacillus subtilis</i> BCRC 80517 Improves Oral Bioavailability in Rats. Journal of Agricultural and Food Chemistry, 2021, 69, 10184-10193.	5.2	4