Tzu-Ming Pan

List of Publications by Citations

189 papers	5,866 citations	44 h-index	63 g-index
189 ext. papers	6,571 ext. citations	5.2 avg, IF	6.11 L-index

#	Paper	IF	Citations
189	Immune responses and gene expression in white shrimp, Litopenaeus vannamei, induced by Lactobacillus plantarum. *Fish and Shellfish Immunology*, **2007**, 23, 364-77	4.3	253
188	Production of the secondary metabolites gamma-aminobutyric acid and monacolin K by Monascus. *Journal of Industrial Microbiology and Biotechnology*, **2003**, 30, 41-6	4.2	174
187	The immunomodulatory effects of lactic acid bacteria for improving immune functions and benefits. *Applied Microbiology and Biotechnology*, **2012**, 96, 853-62	5.7	151
186	Immunomodulatory and antioxidant potential of Lactobacillus exopolysaccharides. *Journal of the Science of Food and Agriculture*, **2011**, 91, 2284-91	4.3	127
185	Exopolysaccharide activities from probiotic bifidobacterium: Immunomodulatory effects (on J774A.1 macrophages) and antimicrobial properties. *International Journal of Food Microbiology*, **2010**, 144, 104-10	5.8	106
184	The effects of Lactobacillus-fermented milk on lipid metabolism in hamsters fed on high-cholesterol diet. *Applied Microbiology and Biotechnology*, **2006**, 71, 238-45	5.7	105
183	Improvement of monacolin K, gamma-aminobutyric acid and citrinin production ratio as a function of environmental conditions of Monascus purpureus NTU 601. *Journal of Industrial Microbiology and Biotechnology*, **2003**, 30, 669-76	4.2	100
182	Effect of red mold rice on antifatigue and exercise-related changes in lipid peroxidation in endurance exercise. *Applied Microbiology and Biotechnology*, **2006**, 70, 247-53	5.7	97
181	In vivo hypolipidemic effects and safety of low dosage Monascus powder in a hamster model of hyperlipidemia. *Applied Microbiology and Biotechnology*, **2006**, 70, 533-40	5.7	97
180	Monascus fermentation of dioscorea for increasing the production of cholesterol-lowering agent--monacolin K and antiinflammation agent--monascin. *Applied Microbiology and Biotechnology*, **2006**, 72, 1254-62	5.7	92
179	Beneficial effects of Lactobacillus paracasei subsp. paracasei NTU 101 and its fermented products. *Applied Microbiology and Biotechnology*, **2012**, 93, 903-16	5.7	84
178	Anti-obesity effects of gut microbiota are associated with lactic acid bacteria. *Applied Microbiology and Biotechnology*, **2014**, 98, 1-10	5.7	81
177	Antiosteoporotic effects of Lactobacillus -fermented soy skim milk on bone mineral density and the microstructure of femoral bone in ovariectomized mice. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7734-42	5.7	80
176	Detection of genetically modified maize MON810 and NK603 by multiplex and real-time polymerase chain reaction methods. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 3264-8	5.7	80
175	Dimerumic acid inhibits SW620 cell invasion by attenuating HDE-mediated MMP-7 expression via JNK/C-Jun and ERK/C-Fos activation in an AP-1-dependent manner. *International Journal of Biological Sciences*, **2011**, 7, 869-80	11.2	75
174	Beneficial effects of Monascus purpureus NTU 568-fermented products: a review. *Applied Microbiology and Biotechnology*, **2011**, 90, 1207-17	5.7	74
173	Red mold rice ameliorates impairment of memory and learning ability in intracerebroventricular amyloid beta-infused rat by repressing amyloid beta accumulation. *Journal of Neuroscience Research*, **2007**, 85, 3171-82	4.4	73

172	Atherosclerosis-preventing activity of lactic acid bacteria-fermented milk-soymilk supplemented with Momordica charantia. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 2065-71	5.7	71
171	The effect of Monascus secondary polyketide metabolites, monascin and ankaflavin, on adipogenesis and lipolysis activity in 3T3-L1. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 12703-9	5.7	70
170	Monaphilones A-C, three new antiproliferative azaphilone derivatives from Monascus purpureus NTU 568. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8211-6	5.7	69
169	Monascin and ankaflavin act as novel hypolipidemic and high-density lipoprotein cholesterol-raising agents in red mold dioscorea. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9013-9	5.7	66
168	Monascin and ankaflavin act as natural AMPK activators with PPARγ agonist activity to down-regulate nonalcoholic steatohepatitis in high-fat diet-fed C57BL/6 mice. *Food and Chemical Toxicology*, **2014**, 64, 94-103	4.7	64
167	Ankaflavin: a natural novel PPARγ agonist upregulates Nrf2 to attenuate methylglyoxal-induced diabetes in vivo. *Free Radical Biology and Medicine*, **2012**, 53, 2008-16	7.8	64
166	The Monascus metabolite monacolin K reduces tumor progression and metastasis of Lewis lung carcinoma cells. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8258-65	5.7	64
165	Anti-obesity activity of Lactobacillus fermented soy milk products. *Journal of Functional Foods*, **2013**, 5, 905-913	5.1	62
164	Improving the ratio of monacolin K to citrinin production of Monascus purpureus NTU 568 under dioscorea medium through the mediation of pH value and ethanol addition. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 6493-502	5.7	62
163	Modified mutation method for screening low citrinin-producing strains of Monascus purpureus on rice culture. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 6977-82	5.7	58
162	Time-dependent persistence of enhanced immune response by a potential probiotic strain Lactobacillus paracasei subsp. paracasei NTU 101. *International Journal of Food Microbiology*, **2008**, 128, 219-25	5.8	57
161	Monascus-fermented yellow pigments monascin and ankaflavin showed antiobesity effect via the suppression of differentiation and lipogenesis in obese rats fed a high-fat diet. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1493-500	5.7	56
160	Quantification bias caused by plasmid DNA conformation in quantitative real-time PCR assay. *PLoS ONE*, **2011**, 6, e29101	3.7	55
159	Red mold dioscorea has greater hypolipidemic and antiatherosclerotic effect than traditional red mold rice and unfermented dioscorea in hamsters. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 7162-9	5.7	55
158	Fermentation of a milk-soymilk and Lycium chinense Miller mixture using a new isolate of Lactobacillus paracasei subsp. paracasei NTU101 and Bifidobacterium longum. *Journal of Industrial Microbiology and Biotechnology*, **2004**, 31, 559-64	4.2	53
157	Red mold rice promotes neuroprotective sAPPalpha secretion instead of Alzheimer's risk factors and amyloid beta expression in hyperlipidemic Abeta40-infused rats. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 2230-8	5.7	51
156	Statistical optimization of medium components for the production of Antrodia cinnamomea AC0623 in submerged cultures. *Applied Microbiology and Biotechnology*, **2006**, 72, 654-61	5.7	51
155	A novel natural Nrf2 activator with PPARγ agonist (monascin) attenuates the toxicity of methylglyoxal and hyperglycemia. *Toxicology and Applied Pharmacology*, **2013**, 272, 842-51	4.6	50

154	Red mold dioscorea has a greater antihypertensive effect than traditional red mold rice in spontaneously hypertensive rats. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5035-41	5.7	50
153	Red mold rice extract represses amyloid beta peptide-induced neurotoxicity via potent synergism of anti-inflammatory and antioxidative effect. *Applied Microbiology and Biotechnology*, **2008**, 79, 829-41	5.7	50
152	Effect of the administration of Lactobacillus paracasei subsp. paracasei NTU 101 on Peyer's patch-mediated mucosal immunity. *International Immunopharmacology*, **2010**, 10, 791-8	5.8	49
151	Immunomodulating activity of Lactobacillus paracasei subsp. paracasei NTU 101 in enterohemorrhagic Escherichia coli O157H7-infected mice. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11265-72	5.7	48
150	Monascus-fermented metabolite monascin suppresses inflammation via PPAR-γ regulation and JNK inactivation in THP-1 monocytes. *Food and Chemical Toxicology*, **2012**, 50, 1178-86	4.7	47
149	Monascin from red mold dioscorea as a novel antidiabetic and antioxidative stress agent in rats and Caenorhabditis elegans. *Free Radical Biology and Medicine*, **2012**, 52, 109-17	7.8	47
148	The Monascus metabolite monascin against TNF-α induced insulin resistance via suppressing PPAR-γ phosphorylation in C2C12 myotubes. *Food and Chemical Toxicology*, **2011**, 49, 2609-17	4.7	46
147	Event-specific real-time detection and quantification of genetically modified Roundup Ready soybean. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 3833-9	5.7	44
146	Synchronous Analysis Method for Detection of Citrinin and the Lactone and Acid Forms ofMonacolin K in Red Mold Rice. *Journal of AOAC INTERNATIONAL*, **2006**, 89, 669-677	1.7	44
145	Anti-inflammatory properties of yellow and orange pigments from Monascus purpureus NTU 568. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 2796-802	5.7	43
144	Anti-tumor and anti-inflammatory properties of ankaflavin and monaphilone A from monascus purpureus NTU 568. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 1124-30	5.7	41
143	Antidepressant effect of GABA-rich monascus-fermented product on forced swimming rat model. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3027-34	5.7	40
142	Perspectives on genetically modified crops and food detection. *Journal of Food and Drug Analysis*, **2016**, 24, 1-8	7	39
141	Mpp7 controls regioselective Knoevenagel condensation during the biosynthesis of Monascus azaphilone pigments. *Tetrahedron Letters*, **2014**, 55, 1640-1643	2	38
140	Anti-diabetic effects of Monascus purpureus NTU 568 fermented products on streptozotocin-induced diabetic rats. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 7634-40	5.7	38
139	New bioactive orange pigments with yellow fluorescence from Monascus-fermented dioscorea. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 4512-8	5.7	38
138	Use of the duplex TaqMan PCR system for detection of Shiga-like toxin-producing Escherichia coli O157. *Journal of Clinical Microbiology*, **2005**, 43, 2668-73	9.7	38
137	The implication of probiotics in the prevention of dental caries. *Applied Microbiology and Biotechnology*, **2018**, 102, 577-586	5.7	37

136	Beneficial preventive effects of gastric mucosal lesion for soy-skim milk fermented by lactic acid bacteria. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4433-8	5.7	36
135	Effects of monascin on anti-inflammation mediated by Nrf2 activation in advanced glycation end product-treated THP-1 monocytes and methylglyoxal-treated wistar rats. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1288-98	5.7	35
134	Red mold dioscorea-induced G2/M arrest and apoptosis in human oral cancer cells. *Journal of the Science of Food and Agriculture*, **2010**, 90, 2709-15	4.3	34
133	A simple and rapid approach for removing citrinin while retaining monacolin K in red mold rice. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 11101-8	5.7	34
132	Effects of lactic acid bacteria-fermented soy milk on melanogenesis in B16F0 melanocytes. *Journal of Functional Foods*, **2013**, 5, 395-405	5.1	33
131	Benefit of Monascus-fermented products for hypertension prevention: a review. *Applied Microbiology and Biotechnology*, **2012**, 94, 1151-61	5.7	33
130	extract protects against amyloid □nduced neurotoxicity in neuronal cells by activating the antioxidative defence system. *Journal of Traditional and Complementary Medicine*, **2016**, 6, 362-369	4.6	32
129	Red mold, diabetes, and oxidative stress: a review. *Applied Microbiology and Biotechnology*, **2012**, 94, 47-55	5.7	32
128	Development of Monascus fermentation technology for high hypolipidemic effect. *Applied Microbiology and Biotechnology*, **2012**, 94, 1449-59	5.7	31
127	Beneficial effects of phytoestrogens and their metabolites produced by intestinal microflora on bone health. *Applied Microbiology and Biotechnology*, **2013**, 97, 1489-500	5.7	31
126	Bacterial food-borne illness outbreaks in northern Taiwan, 1995-2001. *Journal of Infection and Chemotherapy*, **2005**, 11, 146-51	2.2	31
125	Dimerumic acid attenuates receptor for advanced glycation endproducts signal to inhibit inflammation and diabetes mediated by Nrf2 activation and promotes methylglyoxal metabolism into d-lactic acid. *Free Radical Biology and Medicine*, **2013**, 60, 7-16	7.8	30
124	Protective effect of Monascus-fermented red mold rice against alcoholic liver disease by attenuating oxidative stress and inflammatory response. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9950-7	5.7	30
123	Effect of red mold rice supplements on serum and meat cholesterol levels of broilers chicken. *Applied Microbiology and Biotechnology*, **2006**, 71, 812-8	5.7	30
122	Lactic acid bacteria-fermented product of green tea and Houttuynia cordata leaves exerts anti-adipogenic and anti-obesity effects. *Journal of Food and Drug Analysis*, **2018**, 26, 973-984	7	29
121	Monascus purpureus-fermented products and oral cancer: a review. *Applied Microbiology and Biotechnology*, **2012**, 93, 1831-42	5.7	28
120	The effect of probiotic-fermented soy milk on enhancing the NO-mediated vascular relaxation factors. *Journal of the Science of Food and Agriculture*, **2013**, 93, 1219-25	4.3	28
119	Osteoprotective effect of Monascus-fermented dioscorea in ovariectomized rat model of postmenopausal osteoporosis. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9150-7	5.7	27

118	Monascin from Monascus-Fermented Products Reduces Oxidative Stress and Amyloid-Toxicity via DAF-16/FOXO in Caenorhabditis elegans. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7114-20	5.7	26
117	Cloning, Expression, and the Effects of Processing on Sarcoplasmic-Calcium-Binding Protein: An Important Allergen in Mud Crab. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 6247-6257	5.7	26
116	Monascin and ankaflavin have more anti-atherosclerosis effect and less side effect involving increasing creatinine phosphokinase activity than monacolin K under the same dosages. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 143-50	5.7	26
115	Characterization of an antimicrobial substance produced by Lactobacillus plantarum NTU 102. *Journal of Microbiology, Immunology and Infection*, **2019**, 52, 409-417	8.5	26
114	Anti-obesity activity of the water extract of Lactobacillus paracasei subsp. paracasei NTU 101 fermented soy milk products. *Food and Function*, **2015**, 6, 3522-30	6.1	25
113	Ankaflavin and monascin regulate endothelial adhesion molecules and endothelial NO synthase (eNOS) expression induced by tumor necrosis factor-(TNF-)in human umbilical vein endothelial cells (HUVECs). *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1666-72	5.7	25
112	In vitro and in vivo comparisons of the effects of the fruiting body and mycelium of Antrodia camphorata against amyloid protein-induced neurotoxicity and memory impairment. *Applied Microbiology and Biotechnology*, **2012**, 94, 1505-19	5.7	25
111	Synchronous High-Performance Liquid Chromatography with a Photodiode Array Detector and Mass Spectrometry for the Determination of Citrinin, Monascin, Ankaflavin, and the Lactone and Acid Forms of Monacolin K in Red Mold Rice. *Journal of AOAC INTERNATIONAL*, **2011**, 94, 179-190	1.7	25
110	Monascin attenuates oxidative stress-mediated lung inflammation via peroxisome proliferator-activated receptor-gamma (PPAR-)and nuclear factor-erythroid 2 related factor 2 (Nrf-2) modulation. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 5337-44	5.7	24
109	Ankaflavin, a novel Nrf-2 activator for attenuating allergic airway inflammation. *Free Radical Biology and Medicine*, **2012**, 53, 1643-51	7.8	24
108	Peroxisome proliferator-activated receptor-activators monascin and rosiglitazone attenuate carboxymethyllysine-induced fibrosis in hepatic stellate cells through regulating the oxidative stress pathway but independent of the receptor for advanced glycation end products signaling. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6873-9	5.7	23
107	Optimization of culture condition for ACEI and GABA production by lactic acid bacteria. *Journal of Food Science*, **2011**, 76, M585-91	3.4	23
106	Protection of Monascus-fermented dioscorea against DMBA-induced oral injury in hamster by anti-inflammatory and antioxidative potentials. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 6715-20	5.7	23
105	Physiological response and protein expression under acid stress of Escherichia coli O157:H7 TWC01 isolated from Taiwan. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 7182-91	5.7	23
104	Alleviation of metabolic syndrome by monascin and ankaflavin: the perspective of Monascus functional foods. *Food and Function*, **2017**, 8, 2102-2109	6.1	22
103	Monascus-fermented monascin and ankaflavin improve the memory and learning ability in amyloid protein intracerebroventricular-infused rat via the suppression of Alzheimer's disease risk factors. *Journal of Functional Foods*, **2015**, 18, 387-399	5.1	22
102	The ameliorative effect of Monascus purpureus NTU 568-fermented rice extracts on 6-hydroxydopamine-induced neurotoxicity in SH-SY5Y cells and the rat model of Parkinson's disease. *Food and Function*, **2016**, 7, 752-62	6.1	22
101	Effect of bioactive compounds in lactobacilli-fermented soy skim milk on femoral bone microstructure of aging mice. *Journal of the Science of Food and Agriculture*, **2012**, 92, 328-35	4.3	22

100	Substitution of Asp189 residue alters the activity and thermostability of Geobacillus sp. NTU 03 lipase. *Biotechnology Letters*, **2011**, 33, 1841-6	3	22
99	Red mold fermented products and Alzheimer's disease: a review. *Applied Microbiology and Biotechnology*, **2011**, 91, 461-9	5.7	22
98	Effects of Monascus-fermented rice extract on malignant cell-associated neovascularization and intravasation determined using the chicken embryo chorioallantoic membrane model. *Integrative Cancer Therapies*, **2010**, 9, 204-12	3	22
97	Effect of red mold rice supplements on serum and egg yolk cholesterol levels of laying hens. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 4824-9	5.7	22
96	Effects of red mold dioscorea on oral carcinogenesis in DMBA-induced hamster animal model. *Food and Chemical Toxicology*, **2011**, 49, 1292-7	4.7	21
95	Inhibitory effects of dioscorea polysaccharide on TNF-□nduced insulin resistance in mouse FL83B cells. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 5279-85	5.7	21
94	Establishment of a system based on universal multiplex-PCR for screening genetically modified crops. *Analytical and Bioanalytical Chemistry*, **2010**, 396, 2055-64	4.4	21
93	Recombinant expression of bioactive peptide lunasin in Escherichia coli. *Applied Microbiology and Biotechnology*, **2010**, 88, 177-86	5.7	21
92	Antioxidant and pancreas-protective effect of red mold fermented products on streptozotocin-induced diabetic rats. *Journal of the Science of Food and Agriculture*, **2010**, 90, 2519-25	4.3	21
91	A simple and cost-saving approach to optimize the production of subtilisin NAT by submerged cultivation of Bacillus subtilis natto. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 292-6	5.7	20
90	Proteomic analysis of Caco-2 cells treated with monacolin K. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6192-200	5.7	20
89	The blood lipid regulation of Monascus-produced monascin and ankaflavin via the suppression of low-density lipoprotein cholesterol assembly and stimulation of apolipoprotein A1 expression in the liver. *Journal of Microbiology, Immunology and Infection*, **2018**, 51, 27-37	8.5	19
88	Down-regulation of Slit-Robo pathway mediating neuronal cytoskeletal remodeling processes facilitates the antidepressive-like activity of Gastrodia elata Blume. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 10493-503	5.7	19
87	A novel PPARgamma agonist monascin's potential application in diabetes prevention. *Food and Function*, **2014**, 5, 1334-40	6.1	19
86	Monascus secondary metabolites monascin and ankaflavin inhibit activation of RBL-2H3 cells. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 192-9	5.7	19
85	Dimerumic acid, a novel antioxidant identified from Monascus-fermented products exerts chemoprotective effects: Mini review. *Journal of Functional Foods*, **2013**, 5, 2-9	5.1	19
84	Red mold rice promoted antioxidase activity against oxidative injury and improved the memory ability of zinc-deficient rats. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 10600-7	5.7	19
83	Proteome changes in Caco-2 cells treated with Monascus-fermented red mold rice extract. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 8987-94	5.7	19

82	Influence of planting papaya ringspot virus resistant transgenic papaya on soil microbial biodiversity. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 130-7	5.7	19
81	Monascus-fermented dioscorea enhances oxidative stress resistance via DAF-16/FOXO in Caenorhabditis elegans. *PLoS ONE*, **2012**, 7, e39515	3.7	19
80	Ankaflavin and Monascin Induce Apoptosis in Activated Hepatic Stellate Cells through Suppression of the Akt/NF-B/p38 Signaling Pathway. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 9326-9334	5.7	19
79	Suppression of dimerumic acid on hepatic fibrosis caused from carboxymethyl-lysine (CML) by attenuating oxidative stress depends on Nrf2 activation in hepatic stellate cells (HSCs). *Food and Chemical Toxicology*, **2013**, 62, 413-9	4.7	18
78	Ankaflavin regulates adipocyte function and attenuates hyperglycemia caused by high-fat diet via PPAR- activation. *Journal of Functional Foods*, **2013**, 5, 124-132	5.1	18
77	Monascin and AITC attenuate methylglyoxal-induced PPAR phosphorylation and degradation through inhibition of the oxidative stress/PKC pathway depending on Nrf2 activation. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5996-6006	5.7	18
76	A 90-d toxicity study of monascus-fermented products including high citrinin level. *Journal of Food Science*, **2010**, 75, T91-7	3.4	18
75	Development of rapid real-time PCR and most-probable-number real-time PCR assays to quantify enterotoxigenic strains of the species in the Bacillus cereus group. *Journal of Food Protection*, **2007**, 70, 2774-81	2.5	18
74	Production of red mold rice using a modified Nagata type koji maker. *Applied Microbiology and Biotechnology*, **2006**, 73, 297-304	5.7	18
73	Molecular analysis of Shigella sonnei isolated from three well-documented outbreaks in school children. *Journal of Medical Microbiology*, **2000**, 49, 355-360	3.2	18
72	Enhanced anti-obesity activities of red mold dioscorea when fermented using deep ocean water as the culture water. *Marine Drugs*, **2013**, 11, 3902-25	6	17
71	Profiling the Monascus pilosus proteome during nitrogen limitation. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 433-41	5.7	17
70	Treatment of metabolic syndrome with ankaflavin, a secondary metabolite isolated from the edible fungus Monascus spp. *Applied Microbiology and Biotechnology*, **2014**, 98, 4853-63	5.7	16
69	Enhanced hypolipidemic effect and safety of red mold dioscorea cultured in deep ocean water. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8199-207	5.7	16
68	Safety and mutagenicity evaluation of nanoparticulate red mold rice. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 11038-48	5.7	15
67	A novel formulation approach for preparation of nanoparticulate red mold rice. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6845-51	5.7	15
66	Inhibitory effect of Lactobacillus paracasei subsp. paracasei NTU 101 on rat dental caries. *Journal of Functional Foods*, **2014**, 10, 223-231	5.1	14
65	Immunomodulatory effects of dead Lactobacillus on murine splenocytes and macrophages. *Food and Agricultural Immunology*, **2012**, 23, 183-202	2.9	14

64	Phylogenetic analysis of livestock oxacillin-resistant Staphylococcus aureus. *Veterinary Microbiology* , **2008**, 126, 234-42	3.3	14
63	Proteomic response to intracellular proteins of Monascus pilosus grown under phosphate-limited complex medium with different growth rates and pigment production. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 467-74	5.7	14
62	Lactobacillus paracasei subsp. paracasei NTU 101 ameliorates impaired glucose tolerance induced by a high-fat, high-fructose diet in Sprague-Dawley rats. *Journal of Functional Foods*, **2016**, 24, 472-481	5.1	14
61	Prevention of hypertension-induced vascular dementia by Lactobacillus paracasei subsp. paracasei NTU 101-fermented products. *Pharmaceutical Biology*, **2017**, 55, 487-496	3.8	13
60	The Anti-Periodontitis Effects of Ethanol Extract Prepared Using Lactobacillus paracasei subsp. paracasei NTU 101. *Nutrients*, **2018**, 10,	6.7	13
59	Effect of probiotic-fermented, genetically modified soy milk on hypercholesterolemia in hamsters. *Journal of Microbiology, Immunology and Infection*, **2014**, 47, 1-8	8.5	13
58	Red Mold Rice Mitigates Oral Carcinogenesis in 7,12-Dimethyl-1,2-Benz[a]anthracene-Induced Oral Carcinogenesis in Hamster. *Evidence-based Complementary and Alternative Medicine*, **2011**, 2011, 245209	2.3	13
57	Antihypertriglyceridemia and anti-inflammatory activities of monascus-fermented dioscorea in streptozotocin-induced diabetic rats. *Experimental Diabetes Research*, **2011**, 2011, 710635		13
56	Detection of viable enterohemorrhagic Escherichia coli O157 using the combination of immunomagnetic separation with the reverse transcription multiplex TaqMan PCR system in food and stool samples. *Journal of Food Protection*, **2006**, 69, 2320-8	2.5	13
55	Monascus purpureus NTU 568 fermented product improves memory and learning ability in rats with aluminium-induced Alzheimer's disease. *Journal of Functional Foods*, **2016**, 21, 167-177	5.1	12
54	Proteomic insight into the effect of ethanol on citrinin biosynthesis pathway in Monascus purpureus NTU 568. *Food Research International*, **2014**, 64, 733-742	7	12
53	Monacolin K and monascin attenuated pancreas impairment and hyperglycemia induced by advanced glycation endproducts in BALB/c mice. *Food and Function*, **2013**, 4, 1742-50	6.1	12
52	Dimerumic acid protects pancreas damage and elevates insulin production in methylglyoxal-treated pancreatic RINm5F cells. *Journal of Functional Foods*, **2013**, 5, 642-650	5.1	12
51	Induction of apoptosis in human breast adenocarcinoma cells MCF-7 by monapurpyridine A, a new azaphilone derivative from Monascus purpureus NTU 568. *Molecules*, **2012**, 17, 664-73	4.8	12
50	New anti-inflammatory and anti-proliferative constituents from fermented red mold rice Monascus purpureus NTU 568. *Molecules*, **2010**, 15, 7815-24	4.8	12
49	Safety and risk assessment of the genetically modified Lactococci on rats intestinal bacterial flora. *International Journal of Food Microbiology*, **2010**, 142, 164-9	5.8	12
48	Anticancer and Antimigration Effects of a Combinatorial Treatment of 5-Fluorouracil and Lactobacillus paracasei subsp. paracasei NTU 101 Fermented Skim Milk Extracts on Colorectal Cancer Cells. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 5549-5555	5.7	11
47	Therapeutic effects of Lactobacillus paracasei subsp. paracasei NTU 101 powder on dextran sulfate sodium-induced colitis in mice. *Journal of Food and Drug Analysis*, **2019**, 27, 83-92	7	11

46	Monascin improves diabetes and dyslipidemia by regulating PPARδ and inhibiting lipogenesis in fructose-rich diet-induced C57BL/6 mice. *Food and Function*, **2013**, 4, 950-9	6.1	11
45	Inhibition of leukemia proliferation by a novel polysaccharide identified from Monascus-fermented dioscorea via inducing differentiation. *Food and Function*, **2012**, 3, 758-64	6.1	11
44	Immunomodulatory activities and antioxidant properties of polysaccharides from Monascus-fermented products in vitro. *Journal of the Science of Food and Agriculture*, **2012**, 92, 1483-9	4.3	11
43	Stress responses of thermophilic Geobacillus sp. NTU 03 caused by heat and heat-induced stress. *Microbiological Research*, **2011**, 166, 346-59	5.3	11
42	Synchronous analysis method for detection of citrinin and the lactone and acid forms of monacolin K in red mold rice. *Journal of AOAC INTERNATIONAL*, **2006**, 89, 669-77	1.7	11
41	The improvements of ankaflavin isolated from Monascus-fermented products on dyslipidemia in high-fat diet-induced hasmster. *Journal of Functional Foods*, **2013**, 5, 434-443	5.1	10
40	Lactobacillus paracasei subsp. paracasei NTU 101-fermented skim milk as an adjuvant to uracil-tegafur reduces tumor growth and improves chemotherapy side effects in an orthotopic mouse model of colorectal cancer. *Journal of Functional Foods*, **2019**, 55, 36-47	5.1	9
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