

Tzu-Ming Pan

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.

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	Toxicological evaluation of the red mold rice extract, ANKASCIN 568-R: 13-week chronic toxicity, and genotoxicity studies.. <i>Toxicology Reports</i> , 2022 , 9, 356-365	4.8	
188	Monascin and Ankaflavin of Prevent Alcoholic Liver Disease through Regulating AMPK-Mediated Lipid Metabolism and Enhancing Both Anti-Inflammatory and Anti-Oxidative Systems. <i>Molecules</i> , 2021 , 26,	4.8	2
187	Limosilactobacillus fermentum SWP-AFFS02 Improves the Growth and Survival Rate of White Shrimp via Regulating Immunity and Intestinal Microbiota. <i>Fermentation</i> , 2021 , 7, 179	4.7	0
186	Effects of Vigiis 101-LAB on a healthy population's gut microflora, peristalsis, immunity, and anti-oxidative capacity: A randomized, double-blind, placebo-controlled clinical study. <i>Heliyon</i> , 2020 , 6, e04979	3.6	2
185	subsp. NTU 101 lyophilized powder improves loperamide-induced constipation in rats. <i>Heliyon</i> , 2020 , 6, e03804	3.6	6
184	Beneficial effects of the commercial lactic acid bacteria product, Vigiis 101, on gastric mucosa and intestinal bacterial flora in rats. <i>Journal of Microbiology, Immunology and Infection</i> , 2020 , 53, 266-273	8.5	7
183	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. <i>Journal of Functional Foods</i> , 2019 , 55, 36-47	5.1	9
182	Therapeutic effects of Lactobacillus paracasei subsp. paracasei NTU 101 powder on dextran sulfate sodium-induced colitis in mice. <i>Journal of Food and Drug Analysis</i> , 2019 , 27, 83-92	7	11
181	Isolation and identification of anti-periodontitis ingredients in Lactobacillus paracasei subsp. paracasei NTU 101-fermented skim milk in vitro. <i>Journal of Functional Foods</i> , 2019 , 60, 103449	5.1	1
180	Identification of bioactive compounds in Lactobacillus paracasei subsp. paracasei NTU 101-fermented reconstituted skimmed milk and their anti-cancer effect in combination with 5-fluorouracil on colorectal cancer cells. <i>Food and Function</i> , 2019 , 10, 7634-7644	6.1	5
179	Characterization of an antimicrobial substance produced by Lactobacillus plantarum NTU 102. <i>Journal of Microbiology, Immunology and Infection</i> , 2019 , 52, 409-417	8.5	26
178	Lactic acid bacteria-fermented product of green tea and Houttuynia cordata leaves exerts anti-adipogenic and anti-obesity effects. <i>Journal of Food and Drug Analysis</i> , 2018 , 26, 973-984	7	29
177	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. <i>Journal of Microbiology, Immunology and Infection</i> , 2018 , 51, 27-37	8.5	19
176	A randomized, double-blind clinical study of the effects of Ankascin 568 plus on blood lipid regulation. <i>Journal of Food and Drug Analysis</i> , 2018 , 26, 393-400	7	4
175	A "Ct contrast"-based strain-specific real-time quantitative PCR system for Lactobacillus paracasei subsp. paracasei NTU 101. <i>Journal of Microbiology, Immunology and Infection</i> , 2018 , 51, 535-544	8.5	2
174	Monascus-fermented red mold dioscorea protects mice against alcohol-induced liver injury, whereas its metabolites ankaflavin and monascin regulate ethanol-induced peroxisome proliferator-activated receptor- α and sterol regulatory element-binding transcription factor-1 expression in HepG2 cells. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1889-1898	4.3	6
173	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. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 5549-5555	5.7	11

172	The Anti-Periodontitis Effects of Ethanol Extract Prepared Using <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101. <i>Nutrients</i> , 2018 , 10,	6.7	13
171	The implication of probiotics in the prevention of dental caries. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 577-586	5.7	37
170	Effects of an ethanol extract from <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 fermented skimmed milk on lipopolysaccharide-induced periodontal inflammation in rats. <i>Food and Function</i> , 2018 , 9, 4916-4925	6.1	8
169	Prevention of hypertension-induced vascular dementia by <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101-fermented products. <i>Pharmaceutical Biology</i> , 2017 , 55, 487-496	3.8	13
168	Alleviation of metabolic syndrome by monascin and ankaflavin: the perspective of <i>Monascus</i> functional foods. <i>Food and Function</i> , 2017 , 8, 2102-2109	6.1	22
167	Glycerol 1,3-Dipalmitate Produced from <i>Lactobacillus paracasei</i> subspecies. <i>paracasei</i> NTU 101 Inhibits Oxygen-Glucose Deprivation and Reperfusion-Induced Oxidative Stress via Upregulation of Peroxisome Proliferator-Activated Receptor β In Neuronal SH-SY5Y Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 7021-7028	5.7	4
166	Cloning, Expression, and the Effects of Processing on Sarcoplasmic-Calcium-Binding Protein: An Important Allergen in Mud Crab. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6247-6257	5.7	26
165	Effects of deep sea water and <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 on hypercholesterolemia hamsters gut microbiota. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 321-329	5.7	6
164	A randomized, double-blind clinical study to determine the effect of ANKASCIN 568 plus on blood glucose regulation. <i>Journal of Food and Drug Analysis</i> , 2017 , 25, 409-416	7	3
163	Monascin from <i>Monascus</i> -Fermented Products Reduces Oxidative Stress and Amyloid- β Toxicity via DAF-16/FOXO in <i>Caenorhabditis elegans</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7114-20	5.7	26
162	Dimerumic Acid and Deferricoprogen Activate Ak Mouse Strain Thymoma/Heme Oxygenase-1 Pathways and Prevent Apoptotic Cell Death in 6-Hydroxydopamine-Induced SH-SY5Y Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5995-6002	5.7	4
161	Neuroprotective effects of dimerumic acid and deferricoprogen from <i>Monascus purpureus</i> NTU 568-fermented rice against 6-hydroxydopamine-induced oxidative stress and apoptosis in differentiated pheochromocytoma PC-12 cells. <i>Pharmaceutical Biology</i> , 2016 , 54, 1434-44	3.8	8
160	The ameliorative effect of <i>Monascus purpureus</i> NTU 568-fermented rice extracts on 6-hydroxydopamine-induced neurotoxicity in SH-SY5Y cells and the rat model of Parkinson's disease. <i>Food and Function</i> , 2016 , 7, 752-62	6.1	22
159	<i>Monascus purpureus</i> NTU 568 fermented product improves memory and learning ability in rats with aluminium-induced Alzheimer's disease. <i>Journal of Functional Foods</i> , 2016 , 21, 167-177	5.1	12
158	extract protects against amyloid β induced neurotoxicity in neuronal cells by activating the antioxidative defence system. <i>Journal of Traditional and Complementary Medicine</i> , 2016 , 6, 362-369	4.6	32
157	Perspectives on genetically modified crops and food detection. <i>Journal of Food and Drug Analysis</i> , 2016 , 24, 1-8	7	39
156	Ankaflavin and Monascin Induce Apoptosis in Activated Hepatic Stellate Cells through Suppression of the Akt/NF- κ B/p38 Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 9326-9334	5.7	19
155	<i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 ameliorates impaired glucose tolerance induced by a high-fat, high-fructose diet in Sprague-Dawley rats. <i>Journal of Functional Foods</i> , 2016 , 24, 472-481	5.1	14

154	Screening and identification of neuroprotective compounds produced by <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101. <i>Journal of Functional Foods</i> , 2016 , 26, 238-248	5.1	3
153	Optimization of antimicrobial substances produced from <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 (DSM 28047) and <i>Lactobacillus plantarum</i> NTU 102 by response surface methodology. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6010-6	3.3	3
152	Investigation of the hazardous substance causing crayfish-induced rhabdomyolysis via a mouse model, a hemolysis assay, and a cytotoxicity assay. <i>Fisheries Science</i> , 2015 , 81, 551-558	1.9	3
151	<i>Monascus</i> -fermented monascin and ankaflavin improve the memory and learning ability in amyloid β protein intracerebroventricular-infused rat via the suppression of Alzheimer's disease risk factors. <i>Journal of Functional Foods</i> , 2015 , 18, 387-399	5.1	22
150	Anti-obesity activity of the water extract of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 fermented soy milk products. <i>Food and Function</i> , 2015 , 6, 3522-30	6.1	25
149	Effects of red mold <i>dioscorea</i> with pioglitazone, a potentially functional food, in the treatment of diabetes. <i>Journal of Food and Drug Analysis</i> , 2015 , 23, 719-728	7	5
148	Effects of chemical and low-temperature treatments and adaption on the responses of virulence factor genes and outer membrane proteins in <i>Escherichia coli</i> O157:H7. <i>Journal of Microbiology, Immunology and Infection</i> , 2015 , 48, 604-12	8.5	6
147	Safety and mutagenicity evaluation of <i>Vigiis</i> 101 powder made from <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101. <i>Regulatory Toxicology and Pharmacology</i> , 2015 , 71, 148-57	3.4	8
146	<i>Monascus</i> secondary metabolites monascin and ankaflavin inhibit activation of RBL-2H3 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 192-9	5.7	19
145	Effect of probiotic-fermented, genetically modified soy milk on hypercholesterolemia in hamsters. <i>Journal of Microbiology, Immunology and Infection</i> , 2014 , 47, 1-8	8.5	13
144	Down-regulation of Slit-Robo pathway mediating neuronal cytoskeletal remodeling processes facilitates the antidepressive-like activity of <i>Gastrodia elata</i> Blume. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10493-503	5.7	19
143	A novel PPAR γ agonist monascin's potential application in diabetes prevention. <i>Food and Function</i> , 2014 , 5, 1334-40	6.1	19
142	Inhibitory effect of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 on rat dental caries. <i>Journal of Functional Foods</i> , 2014 , 10, 223-231	5.1	14
141	Anti-obesity effects of gut microbiota are associated with lactic acid bacteria. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 1-10	5.7	81
140	Monascin attenuates oxidative stress-mediated lung inflammation via peroxisome proliferator-activated receptor-gamma (PPAR γ) and nuclear factor-erythroid 2 related factor 2 (Nrf-2) modulation. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5337-44	5.7	24
139	Proteomic insight into the effect of ethanol on citrinin biosynthesis pathway in <i>Monascus purpureus</i> NTU 568. <i>Food Research International</i> , 2014 , 64, 733-742	7	12
138	Treatment of metabolic syndrome with ankaflavin, a secondary metabolite isolated from the edible fungus <i>Monascus</i> spp. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 4853-63	5.7	16
137	Monascin and ankaflavin act as natural AMPK activators with PPAR δ agonist activity to down-regulate nonalcoholic steatohepatitis in high-fat diet-fed C57BL/6 mice. <i>Food and Chemical Toxicology</i> , 2014 , 64, 94-103	4.7	64

136	Mpp7 controls regioselective Knoevenagel condensation during the biosynthesis of Monascus azaphilone pigments. <i>Tetrahedron Letters</i> , 2014 , 55, 1640-1643	2	38
135	Safety and mutagenicity evaluation of red mold dioscorea fermented from <i>Monascus purpureus</i> NTU 568. <i>Food and Chemical Toxicology</i> , 2014 , 67, 161-8	4.7	7
134	Anti-inflammatory properties of yellow and orange pigments from <i>Monascus purpureus</i> NTU 568. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2796-802	5.7	43
133	Anti-obesity activity of <i>Lactobacillus</i> fermented soy milk products. <i>Journal of Functional Foods</i> , 2013 , 5, 905-913	5.1	62
132	Inhibition of Th2 cytokine production in T cells by monascin via PPAR α activation. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8126-33	5.7	8
131	Monacolin K and monascin attenuated pancreas impairment and hyperglycemia induced by advanced glycation endproducts in BALB/c mice. <i>Food and Function</i> , 2013 , 4, 1742-50	6.1	12
130	Monascin improves diabetes and dyslipidemia by regulating PPAR α and inhibiting lipogenesis in fructose-rich diet-induced C57BL/6 mice. <i>Food and Function</i> , 2013 , 4, 950-9	6.1	11
129	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). <i>Food and Chemical Toxicology</i> , 2013 , 62, 413-9	4.7	18
128	Ankaflavin regulates adipocyte function and attenuates hyperglycemia caused by high-fat diet via PPAR α activation. <i>Journal of Functional Foods</i> , 2013 , 5, 124-132	5.1	18
127	Red mold dioscorea decreases blood pressure when administered alone or with amlodipine and is a potentially safe functional food in SHR and WKY rats. <i>Journal of Functional Foods</i> , 2013 , 5, 1456-1465	5.1	5
126	Dimerumic acid protects pancreas damage and elevates insulin production in methylglyoxal-treated pancreatic RINm5F cells. <i>Journal of Functional Foods</i> , 2013 , 5, 642-650	5.1	12
125	A novel natural Nrf2 activator with PPAR α agonist (monascin) attenuates the toxicity of methylglyoxal and hyperglycemia. <i>Toxicology and Applied Pharmacology</i> , 2013 , 272, 842-51	4.6	50
124	The improvements of ankaflavin isolated from <i>Monascus</i> -fermented products on dyslipidemia in high-fat diet-induced hamster. <i>Journal of Functional Foods</i> , 2013 , 5, 434-443	5.1	10
123	Effects of lactic acid bacteria-fermented soy milk on melanogenesis in B16F0 melanocytes. <i>Journal of Functional Foods</i> , 2013 , 5, 395-405	5.1	33
122	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. <i>Free Radical Biology and Medicine</i> , 2013 , 60, 7-16	7.8	30
121	Dimerumic acid, a novel antioxidant identified from <i>Monascus</i> -fermented products exerts chemoprotective effects: Mini review. <i>Journal of Functional Foods</i> , 2013 , 5, 2-9	5.1	19
120	Monascin and AITC attenuate methylglyoxal-induced PPAR α phosphorylation and degradation through inhibition of the oxidative stress/PKC pathway depending on Nrf2 activation. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5996-6006	5.7	18
119	Beneficial effects of phytoestrogens and their metabolites produced by intestinal microflora on bone health. <i>Applied Microbiology and Biotechnology</i> , 2013 , 97, 1489-500	5.7	31

118	Monascin and ankaflavin have more anti-atherosclerosis effect and less side effect involving increasing creatinine phosphokinase activity than monacolin K under the same dosages. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 143-50	5.7	26
117	Effects of monascin on anti-inflammation mediated by Nrf2 activation in advanced glycation end product-treated THP-1 monocytes and methylglyoxal-treated wistar rats. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1288-98	5.7	35
116	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. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1493-500	5.7	56
115	Peroxisome proliferator-activated receptor- α 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. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6873-9	5.7	23
114	The effect of probiotic-fermented soy milk on enhancing the NO-mediated vascular relaxation factors. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1219-25	4.3	28
113	Enhanced anti-obesity activities of red mold dioscorea when fermented using deep ocean water as the culture water. <i>Marine Drugs</i> , 2013 , 11, 3902-25	6	17
112	Effect of bioactive compounds in lactobacilli-fermented soy skim milk on femoral bone microstructure of aging mice. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 328-35	4.3	22
111	Beneficial effects of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 and its fermented products. <i>Applied Microbiology and Biotechnology</i> , 2012 , 93, 903-16	5.7	84
110	<i>Monascus purpureus</i> -fermented products and oral cancer: a review. <i>Applied Microbiology and Biotechnology</i> , 2012 , 93, 1831-42	5.7	28
109	Red Mold Rice against Hepatic Inflammatory Damage in Zn-deficient Rats. <i>Journal of Traditional and Complementary Medicine</i> , 2012 , 2, 52-60	4.6	4
108	The immunomodulatory effects of lactic acid bacteria for improving immune functions and benefits. <i>Applied Microbiology and Biotechnology</i> , 2012 , 96, 853-62	5.7	151
107	Ankaflavin, a novel Nrf-2 activator for attenuating allergic airway inflammation. <i>Free Radical Biology and Medicine</i> , 2012 , 53, 1643-51	7.8	24
106	Ankaflavin: a natural novel PPAR α agonist upregulates Nrf2 to attenuate methylglyoxal-induced diabetes in vivo. <i>Free Radical Biology and Medicine</i> , 2012 , 53, 2008-16	7.8	64
105	Ankaflavin and monascin regulate endothelial adhesion molecules and endothelial NO synthase (eNOS) expression induced by tumor necrosis factor- α in human umbilical vein endothelial cells (HUVECs). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1666-72	5.7	25
104	Protective effect of deferricoprofen isolated from <i>Monascus purpureus</i> NTU 568 on citrinin-induced apoptosis in HEK-293 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7880-5	5.7	9
103	<i>Monascus</i> -fermented metabolite monascin suppresses inflammation via PPAR α regulation and JNK inactivation in THP-1 monocytes. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1178-86	4.7	47
102	Inhibition of leukemia proliferation by a novel polysaccharide identified from <i>Monascus</i> -fermented dioscorea via inducing differentiation. <i>Food and Function</i> , 2012 , 3, 758-64	6.1	11
101	Induction of apoptosis in human breast adenocarcinoma cells MCF-7 by monapurpyridine A, a new azaphilone derivative from <i>Monascus purpureus</i> NTU 568. <i>Molecules</i> , 2012 , 17, 664-73	4.8	12

100	Immunomodulatory activities and antioxidant properties of polysaccharides from <i>Monascus</i> -fermented products in vitro. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1483-9	4.3	11
99	In vitro and in vivo comparisons of the effects of the fruiting body and mycelium of <i>Antrodia camphorata</i> against amyloid β protein-induced neurotoxicity and memory impairment. <i>Applied Microbiology and Biotechnology</i> , 2012 , 94, 1505-19	5.7	25
98	Red mold, diabetes, and oxidative stress: a review. <i>Applied Microbiology and Biotechnology</i> , 2012 , 94, 47-55	5.7	32
97	Benefit of <i>Monascus</i> -fermented products for hypertension prevention: a review. <i>Applied Microbiology and Biotechnology</i> , 2012 , 94, 1151-61	5.7	33
96	Development of <i>Monascus</i> fermentation technology for high hypolipidemic effect. <i>Applied Microbiology and Biotechnology</i> , 2012 , 94, 1449-59	5.7	31
95	Red mold <i>dioscorea</i> : a potentially safe traditional function food for the treatment of hyperlipidemia. <i>Food Chemistry</i> , 2012 , 134, 1074-80	8.5	4
94	Monascin from red mold <i>dioscorea</i> as a novel antidiabetic and antioxidative stress agent in rats and <i>Caenorhabditis elegans</i> . <i>Free Radical Biology and Medicine</i> , 2012 , 52, 109-17	7.8	47
93	Immunomodulatory effects of dead <i>Lactobacillus</i> on murine splenocytes and macrophages. <i>Food and Agricultural Immunology</i> , 2012 , 23, 183-202	2.9	14
92	<i>Monascus</i> -fermented <i>dioscorea</i> enhances oxidative stress resistance via DAF-16/FOXO in <i>Caenorhabditis elegans</i> . <i>PLoS ONE</i> , 2012 , 7, e39515	3.7	19
91	Protective effect of <i>Monascus</i> -fermented red mold rice against alcoholic liver disease by attenuating oxidative stress and inflammatory response. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9950-7	5.7	30
90	Effects of red mold <i>dioscorea</i> on oral carcinogenesis in DMBA-induced hamster animal model. <i>Food and Chemical Toxicology</i> , 2011 , 49, 1292-7	4.7	21
89	The <i>Monascus</i> metabolite monascin against TNF- β induced insulin resistance via suppressing PPAR- β phosphorylation in C2C12 myotubes. <i>Food and Chemical Toxicology</i> , 2011 , 49, 2609-17	4.7	46
88	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. <i>Journal of AOAC INTERNATIONAL</i> , 2011 , 94, 179-190	1.7	25
87	Dimerumic acid inhibits SW620 cell invasion by attenuating HD β mediated MMP-7 expression via JNK/C-Jun and ERK/C-Fos activation in an AP-1-dependent manner. <i>International Journal of Biological Sciences</i> , 2011 , 7, 869-80	11.2	75
86	Quantification bias caused by plasmid DNA conformation in quantitative real-time PCR assay. <i>PLoS ONE</i> , 2011 , 6, e29101	3.7	55
85	Optimization of culture condition for ACEI and GABA production by lactic acid bacteria. <i>Journal of Food Science</i> , 2011 , 76, M585-91	3.4	23
84	Stress responses of thermophilic <i>Geobacillus</i> sp. NTU 03 caused by heat and heat-induced stress. <i>Microbiological Research</i> , 2011 , 166, 346-59	5.3	11
83	Substitution of Asp189 residue alters the activity and thermostability of <i>Geobacillus</i> sp. NTU 03 lipase. <i>Biotechnology Letters</i> , 2011 , 33, 1841-6	3	22

82	Assessing the digestion of a genetically modified tomato (<i>Solanum lycopersicum</i>) R8 DNA in simulated gastric fluid using event-specific real-time PCR. <i>European Food Research and Technology</i> , 2011 , 232, 1061-1067	3.4	1
81	Beneficial effects of <i>Monascus purpureus</i> NTU 568-fermented products: a review. <i>Applied Microbiology and Biotechnology</i> , 2011 , 90, 1207-17	5.7	74
80	Red mold fermented products and Alzheimer's disease: a review. <i>Applied Microbiology and Biotechnology</i> , 2011 , 91, 461-9	5.7	22
79	Immunomodulatory and antioxidant potential of <i>Lactobacillus exopolysaccharides</i> . <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2284-91	4.3	127
78	Antidepressant effect of GABA-rich <i>Monascus</i> -fermented product on forced swimming rat model. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3027-34	5.7	40
77	Osteoprotective effect of <i>Monascus</i> -fermented <i>dioscorea</i> in ovariectomized rat model of postmenopausal osteoporosis. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9150-7	5.7	27
76	New bioactive orange pigments with yellow fluorescence from <i>Monascus</i> -fermented <i>dioscorea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4512-8	5.7	38
75	Antiosteoporotic effects of <i>Lactobacillus</i> -fermented soy skim milk on bone mineral density and the microstructure of femoral bone in ovariectomized mice. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7734-42	5.7	80
74	Inhibitory effects of <i>dioscorea</i> polysaccharide on TNF- α -induced insulin resistance in mouse FL83B cells. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5279-85	5.7	21
73	Use of murine models to detect the allergenicity of genetically modified <i>Lactococcus lactis</i> NZ9000/pNZPNK. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3876-83	5.7	7
72	Enhanced hypolipidemic effect and safety of red mold <i>dioscorea</i> cultured in deep ocean water. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8199-207	5.7	16
71	Anti-tumor and anti-inflammatory properties of ankaflavin and monaphilone A from <i>Monascus purpureus</i> NTU 568. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1124-30	5.7	41
70	Red Mold Rice Mitigates Oral Carcinogenesis in 7,12-Dimethyl-1,2-Benz[a]anthracene-Induced Oral Carcinogenesis in Hamster. <i>Evidence-based Complementary and Alternative Medicine</i> , 2011 , 2011, 245209 ²⁻³		13
69	Antihypertriglyceridemia and anti-inflammatory activities of <i>Monascus</i> -fermented <i>dioscorea</i> in streptozotocin-induced diabetic rats. <i>Experimental Diabetes Research</i> , 2011 , 2011, 710635		13
68	A 90-d toxicity study of <i>Monascus</i> -fermented products including high citrinin level. <i>Journal of Food Science</i> , 2010 , 75, T91-7	3.4	18
67	New anti-inflammatory and anti-proliferative constituents from fermented red mold rice <i>Monascus purpureus</i> NTU 568. <i>Molecules</i> , 2010 , 15, 7815-24	4.8	12
66	Effects of <i>Monascus</i> -fermented rice extract on malignant cell-associated neovascularization and intravasation determined using the chicken embryo chorioallantoic membrane model. <i>Integrative Cancer Therapies</i> , 2010 , 9, 204-12	3	22
65	PCR-denaturing gradient gel electrophoresis analysis to assess the effects of a genetically modified cucumber mosaic virus-resistant tomato plant on soil microbial communities. <i>Applied and Environmental Microbiology</i> , 2010 , 76, 3370-3	4.8	7

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