Ka-Hing Wong

List of Publications by Year
in descending order

63	2,602	172457	197818
papers	citations	29 h-index	49 g-index

67	67	67	3124
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Nutritional evaluation of some subtropical red and green seaweeds. Food Chemistry, 2000, 71, 475-482.	8.2	334
2	Surface decoration of selenium nanoparticles by mushroom polysaccharidesâ€“protein complexes to achieve enhanced cellular uptake and antiproliferative activity. Journal of Materials Chemistry, 2012, 22, 9602.	6.7	143
3	Immunomodulatory activities of mushroom sclerotial polysaccharides. Food Hydrocolloids, 2011, 25, 150-158.	10.7	129
4	Nutritional evaluation of some subtropical red and green seaweeds Part II. In vitro protein digestibility and amino acid profiles of protein concentrates. Food Chemistry, 2001, 72, 11-17.	8.2	127
5	Induction of Apoptosis and Cell Cycle Arrest in A549 Human Lung Adenocarcinoma Cells by Surface-Capping Selenium Nanoparticles: An Effect Enhanced by Polysaccharideâ€“Protein Complexes from Polyporus rhinocerus. Journal of Agricultural and Food Chemistry, 2013, 61, 9859-9866.	5.2	113
6	Improving quality of teaching and learning in classes by using augmented reality video. Computers and Education, 2019, 128, 88-101.	8.3	113
7	Facile synthesis of highly uniform selenium nanoparticles using glucose as the reductant and surface decorator to induce cancer cell apoptosis. Journal of Materials Chemistry B, 2016, 4, 2351-2358.	5.8	95
8	Ruthenium polypyridyl complexes as inducer of ROS-mediated apoptosis in cancer cells by targeting thioredoxin reductase. Metallomics, 2014, 6, 1480-1490.	2.4	85
9	Influence of drying treatment on three Sargassum species. Journal of Applied Phycology, 2001, 13, 43-50.	2.8	68
10	Potentiation of in Vivo Anticancer Efficacy of Selenium Nanoparticles by Mushroom Polysaccharides Surface Decoration. Journal of Agricultural and Food Chemistry, 2019, 67, 2865-2876.	5.2	67
11	Autophagy is an important action mode for functionalized selenium nanoparticles to exhibit anti-colorectal cancer activity. Biomaterials Science, 2018, 6, 2508-2517.	5.4	61
12	Title is missing!. Journal of Applied Phycology, 2001, 13, 51-58.	2.8	60
13	Structure, molecular conformation, and immunomodulatory activity of four polysaccharide fractions from Lignosus rhinocerotis sclerotia. International Journal of Biological Macromolecules, 2017, 94, 423-430.	7.5	59
14	Investigation of antifungal and antibacterial effects of fabric padded with highly stable selenium nanoparticles. Journal of Applied Polymer Science, 2014, 131, .	2.6	54
15	Antiproliferative Effects of Sclerotial Polysaccharides from Polyporus rhinocerus Cooke (Aphyllophoromycetideae) on Different Kinds of Leukemic Cells. International Journal of Medicinal Mushrooms, 2008, 10, 255-264.	1.5	54
16	Photothermalâ€Controlled Nanotubes with Surface Charge Flipping Ability for Precise Synergistic Therapy of Tripleâ€Negative Breast Cancer. Advanced Functional Materials, 2018, 28, 1805225.	14.9	46
17	Changes in lipid profiles of rats fed with seaweed-based diets. Nutrition Research, 1999, 19, 1519-1527.	2.9	45
18	Gold-mediated bifunctional modification of oligosaccharidesvia a three-component coupling reaction. Organic and Biomolecular Chemistry, 2012, 10, 925-930.	2.8	44

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19	Dietary Fibers from Mushroom Sclerotia:Â 1. Preparation and Physicochemical and Functional Properties. Journal of Agricultural and Food Chemistry, 2005, 53, 9395-9400.	5.2	42
20	Dietary chitosan-selenium nanoparticle (CTS-SeNP) enhance immunity and disease resistance in zebrafish. Fish and Shellfish Immunology, 2019, 87, 449-459.	3.6	42
21	Synergistic Induction of Apoptosis by Methylseleninic Acid and Cisplatin, The Role of ROS-ERK/AKT-p53 Pathway. Molecular Pharmaceutics, 2014, 11, 1282-1293.	4.6	40
22	Chemical composition, antimicrobial activity against Staphylococcus aureus and a pro-apoptotic effect in SGC-7901 of the essential oil from Toona sinensis (A. Juss.) Roem. leaves. Journal of Ethnopharmacology, 2014, 154, 198-205.	4.1	40
23	Biochemical and Microstructural Characteristics of Insoluble and Soluble Dietary Fiber Prepared from Mushroom Sclerotia ofPleurotus tuber-regium,Polyporus rhinocerus, andWolfiporia cocos. Journal of Agricultural and Food Chemistry, 2003, 51, 7197-7202.	5.2	37
24	Mass spectrometry-based untargeted metabolomics approach for differentiation of beef of different geographic origins. Food Chemistry, 2021, 338, 127847.	8.2	37
25	Studies on submerged fermentation of Pleurotus tuber-regium (Fr.) Singerâ€"Part 1: physical and chemical factors affecting the rate of mycelial growth and bioconversion efficiency. Food Chemistry, 2003, 81, 389-393.	8.2	36
26	Dietary Fibers from Mushroom Sclerotia:Â 3. In Vitro Fermentability Using Human Fecal Microflora. Journal of Agricultural and Food Chemistry, 2005, 53, 9407-9412.	5.2	34
27	Polymannuronic acid prevents dopaminergic neuronal loss via brain-gut-microbiota axis in Parkinson's disease model. International Journal of Biological Macromolecules, 2020, 164, 994-1005.	7.5	34
28	Studies on submerged fermentation of Pleurotus tuber-regium (Fr.) Singer. Part 2: effect of carbon-to-nitrogen ratio of the culture medium on the content and composition of the mycelial dietary fibre. Food Chemistry, 2004, 85, 101-105.	8.2	33
29	Systematic acute and subchronic toxicity evaluation of polysaccharideâ€"protein complex-functionalized selenium nanoparticles with anticancer potency. Biomaterials Science, 2019, 7, 5112-5123.	5.4	33
30	A hyperbranched Î²-d-glucan with compact coil conformation from Lignosus rhinocerotis sclerotia. Food Chemistry, 2017, 225, 267-275.	8.2	29
31	Purification of selenium-containing allophycocyanin from selenium-enriched Spirulina platensis and its hepatoprotective effect against t-BOOH-induced apoptosis. Food Chemistry, 2012, 134, 253-261.	8.2	27
32	In vitro antioxidant activities of endophytic fungi isolated from the liverwort Scapania verrucosa. Genetics and Molecular Research, 2011, 10, 3169-3179.	0.2	25
33	Polymannuronic acid prebiotic plus Lacticaseibacillus rhamnosus GG probiotic as a novel synbiotic promoted their separate neuroprotection against Parkinsonâ€™s disease. Food Research International, 2022, 155, 111067.	6.2	24
34	Polysaccharide-protein complex-decorated selenium nanosystem as an efficient bone-formation therapeutic. Journal of Materials Chemistry B, 2018, 6, 5215-5219.	5.8	22
35	Preparation, characterization and <i>in vitro</i> release of zein-pectin capsules for target delivery. Current Drug Delivery, 2015, 12, 397-405.	1.6	22
36	Multifunctional bioconjugation by Moritaâ€"Baylisâ€"Hillman reaction in aqueous medium. Chemical Communications, 2012, 48, 3527.	4.1	21

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37	Anticancer and anti-angiogenic activities of extract from Actinidia eriantha Benth root. Journal of Ethnopharmacology, 2017, 203, 1-10.	4.1	21
38	Stimulation of Human Innate Immune Cells by Medicinal Mushroom Sclerotial Polysaccharides. International Journal of Medicinal Mushrooms, 2009, 11, 215-223.	1.5	21
39	Hot Water Extract of the Sclerotium of Polyporus rhinocerus Cooke Enhances the Immune Functions of Murine Macrophages. International Journal of Medicinal Mushrooms, 2011, 13, 237-244.	1.5	21
40	Identification of peptides released from hot water insoluble fraction of edible bird's nest under simulated gastro-intestinal conditions. Food Research International, 2016, 85, 19-25.	6.2	19
41	Sclerotium of Culinary-Medicinal King Tuber Oyster Mushroom, Pleurotus tuberregium (Fr.) Singer (Agaricomycetideae): Its Cultivation, Biochemical Composition, and Biopharmacological Effects (Review). International Journal of Medicinal Mushrooms, 2008, 10, 303-313.	1.5	17
42	Effect of fiber-rich brown seaweeds on protein bioavailability of casein in growing rats. International Journal of Food Sciences and Nutrition, 2003, 54, 269-279.	2.8	16
43	Dietary Fibers from Mushroom Sclerotia:Â 2. In Vitro Mineral Binding Capacity under Sequential Simulated Physiological Conditions of the Human Gastrointestinal Tract. Journal of Agricultural and Food Chemistry, 2005, 53, 9401-9406.	5.2	15
44	Zein-Paclitaxel Prodrug Nanoparticles for Redox-Triggered Drug Delivery and Enhanced Therapeutic Efficiency. Journal of Agricultural and Food Chemistry, 2018, 66, 11812-11822.	5.2	15
45	Dietary Fibers from Mushroom Sclerotia. 4. In Vivo Mineral Absorption Using Ovariectomized Rat Model. Journal of Agricultural and Food Chemistry, 2006, 54, 1921-1927.	5.2	14
46	Use of random forest analysis to quantify the importance of the structural characteristics of beta-glucans for prebiotic development. Food Hydrocolloids, 2020, 108, 106001.	10.7	14
47	Isolation, Structural Properties, and Bioactivities of Polysaccharides from Mushrooms Termitomyces: A Review. Journal of Agricultural and Food Chemistry, 2022, 70, 21-33.	5.2	14
48	Purification and in vitro antioxidant activities of tellurium-containing phycobiliproteins from tellurium-enriched Spirulina platensis. Drug Design, Development and Therapy, 2014, 8, 1789.	4.3	13
49	An Investigation of the Risk Factors Associated With Anti-Tuberculosis Drug-Induced Liver Injury or Abnormal Liver Functioning in 757 Patients With Pulmonary Tuberculosis. Frontiers in Pharmacology, 2021, 12, 708522.	3.5	13
50	Selenium Nanoparticles (SeNPs) Immunomodulation Is More Than Redox Improvement: Serum Proteomics and Transcriptomic Analyses. Antioxidants, 2022, 11, 964.	5.1	13
51	Nutritional evaluation of protein concentrates isolated from two red seaweeds: Hypnea charoides and Hypnea japonica in growing rats. Hydrobiologia, 2004, 512, 271-278.	2.0	12
52	Maternal dietary exposure to selenium nanoparticle led to malformation in offspring. Ecotoxicology and Environmental Safety, 2018, 156, 34-40.	6.0	12
53	Enzymatic preparation of mushroom dietary fibre: A comparison between analytical and industrial enzymes. Food Chemistry, 2009, 115, 795-800.	8.2	11
54	Colonic Dopaminergic Neurons Changed Reversely With Those in the Midbrain via Gut Microbiota-Mediated Autophagy in a Chronic Parkinsonâ€™s Disease Mice Model. Frontiers in Aging Neuroscience, 2021, 13, 649627.	3.4	10

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55	Nutritional assessment of three Chinese indigenous legumes in growing rats. Nutrition Research, 1998, 18, 1573-1580.	2.9	9
56	An integrin-targeting nanosystem as a carrier of the selenadiazole derivative to induce ROS-mediated apoptosis in bladder cancer cells, from rational design to action mechanisms. Journal of Materials Chemistry B, 2015, 3, 9374-9382.	5.8	9
57	Predicting Antituberculosis Drugâ€“Induced Liver Injury Using an Interpretable Machine Learning Method: Model Development and Validation Study. JMIR Medical Informatics, 2021, 9, e29226.	2.6	8
58	A comparative study on antioxidant activity of ten different parts of Nelumbo nucifera Gaertn.. African Journal of Pharmacy and Pharmacology, 2011, 5, .	0.3	5
59	Novel nanoparticle materials for drug/food delivery-polysaccharides. ChemistrySelect, 2016, 1, .	1.5	5
60	Alginate and its Two Components Acted Differently Against Dopaminergic Neuronal Loss in Parkinson's Disease Mice Model. Molecular Nutrition and Food Research, 2022, 66, e2100739.	3.3	5
61	Revealing the species-specific genotype of the edible birdâ€™s nest-producing swiftlet, Aerodramus fuciphagus and the proteome of edible birdâ€™s nest. Food Research International, 2022, 160, 111670.	6.2	4
62	Cancer Therapy: Photothermal-Controlled Nanotubes with Surface Charge Flipping Ability for Precise Synergistic Therapy of Triple-Negative Breast Cancer (Adv. Funct. Mater. 45/2018). Advanced Functional Materials, 2018, 28, 1870325.	14.9	2
63	8. Novel nanoparticle materials for drug/food delivery-polysaccharides. , 2016, , 159-190.		0