

Kuan-Chen Cheng

List of Publications by Year in descending order

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Version: 2024-02-01

100
papers

4,231
citations

117619

34
h-index

123420

61
g-index

102
all docs

102
docs citations

102
times ranked

4937
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | Biosynthesis, production and applications of bacterial cellulose. <i>Cellulose</i> , 2013, 20, 2191-2219. | 4.9 | 380 |
| 2 | Pullulan: biosynthesis, production, and applications. <i>Applied Microbiology and Biotechnology</i> , 2011, 92, 29-44. | 3.6 | 351 |
| 3 | Effect of different additives on bacterial cellulose production by <i>Acetobacter xylinum</i> and analysis of material property. <i>Cellulose</i> , 2009, 16, 1033-1045. | 4.9 | 174 |
| 4 | Soyfoods and soybean products: from traditional use to modern applications. <i>Applied Microbiology and Biotechnology</i> , 2012, 96, 9-22. | 3.6 | 174 |
| 5 | TEMPO-Oxidized Bacterial Cellulose Pellicle with Silver Nanoparticles for Wound Dressing. <i>Biomacromolecules</i> , 2018, 19, 544-554. | 5.4 | 172 |
| 6 | Black garlic: A critical review of its production, bioactivity, and application. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 62-70. | 1.9 | 160 |
| 7 | Enhanced production of bacterial cellulose by using a biofilm reactor and its material property analysis. <i>Journal of Biological Engineering</i> , 2009, 3, 12. | 4.7 | 156 |
| 8 | Current progress on the production, modification, and applications of bacterial cellulose. <i>Critical Reviews in Biotechnology</i> , 2020, 40, 397-414. | 9.0 | 132 |
| 9 | Advances in biofilm reactors for production of value-added products. <i>Applied Microbiology and Biotechnology</i> , 2010, 87, 445-456. | 3.6 | 121 |
| 10 | Effects of CMC Addition on Bacterial Cellulose Production in a Biofilm Reactor and Its Paper Sheets Analysis. <i>Biomacromolecules</i> , 2011, 12, 730-736. | 5.4 | 99 |
| 11 | Protective and Detoxifying Effects Conferred by Dietary Selenium and Curcumin against AFB1-Mediated Toxicity in Livestock: A Review. <i>Toxins</i> , 2018, 10, 25. | 3.4 | 79 |
| 12 | Novel dextran modified bacterial cellulose hydrogel accelerating cutaneous wound healing. <i>Cellulose</i> , 2017, 24, 4927-4937. | 4.9 | 77 |
| 13 | Bioethanol production from taro waste using thermo-tolerant yeast <i>Kluyveromyces marxianus</i> K21. <i>Bioresource Technology</i> , 2016, 201, 27-32. | 9.6 | 71 |
| 14 | Effects of plastic composite support and pH profiles on pullulan production in a biofilm reactor. <i>Applied Microbiology and Biotechnology</i> , 2010, 86, 853-861. | 3.6 | 61 |
| 15 | Heterogenization of homogeneous photocatalysts utilizing synthetic and natural support materials. <i>Journal of Materials Chemistry A</i> , 2021, 9, 4454-4504. | 10.3 | 61 |
| 16 | From nutraceutical to clinical trial: frontiers in Ganoderma development. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 9037-9051. | 3.6 | 59 |
| 17 | Antiobesity effect of <i>Lactobacillus reuteri</i> 263 associated with energy metabolism remodeling of white adipose tissue in high-energy-diet-fed rats. <i>Journal of Nutritional Biochemistry</i> , 2018, 54, 87-94. | 4.2 | 58 |
| 18 | Eco-friendly cellulose-bentonite porous composite hydrogels for adsorptive removal of azo dye and soilless culture. <i>Cellulose</i> , 2019, 26, 3339-3358. | 4.9 | 58 |

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|----|--|------|-----------|
| 19 | Isolation and identification of cellulose-producing strain <i>Komagataeibacter intermedius</i> from fermented fruit juice. <i>Carbohydrate Polymers</i> , 2016, 151, 827-833. | 10.2 | 57 |
| 20 | Strong, thermal-stable, flexible, and transparent films by self-assembled TEMPO-oxidized bacterial cellulose nanofibers. <i>Cellulose</i> , 2017, 24, 269-283. | 4.9 | 53 |
| 21 | Isolation and characterization of a <i>Bacillus amyloliquefaciens</i> strain with zearalenone removal ability and its probiotic potential. <i>PLoS ONE</i> , 2017, 12, e0182220. | 2.5 | 49 |
| 22 | Production of bacterial cellulose with various additives in a PCS rotating disk bioreactor and its material property analysis. <i>Cellulose</i> , 2016, 23, 367-377. | 4.9 | 47 |
| 23 | Enrichment of two isoflavone aglycones in black soymilk by using spent coffee grounds as an immobiliser for I ² -glucosidase. <i>Food Chemistry</i> , 2013, 139, 79-85. | 8.2 | 46 |
| 24 | Chemical analysis, moisture-preserving, and antioxidant activities of polysaccharides from <i>Pholiota nameko</i> by fractional precipitation. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 1021-1031. | 7.5 | 46 |
| 25 | Evaluation of the effects of different liquid inoculant formulations on the survival and plant-growth-promoting efficiency of <i>Rhodospseudomonas palustris</i> strain PS3. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 7977-7987. | 3.6 | 45 |
| 26 | Statistical optimization of culture media for growth and lipid production of <i>Chlorella protothecoides</i> UTEX 250. <i>Bioresource Technology</i> , 2013, 128, 44-48. | 9.6 | 44 |
| 27 | Evaluation of Medium Composition and Fermentation Parameters on Pullulan Production by <i>Aureobasidium pullulans</i> . <i>Food Science and Technology International</i> , 2011, 17, 99-109. | 2.2 | 43 |
| 28 | Enhancements of isoflavone aglycones, total phenolic content, and antioxidant activity of black soybean by solid-state fermentation with <i>Rhizopus</i> spp.. <i>European Food Research and Technology</i> , 2013, 236, 1107-1113. | 3.3 | 43 |
| 29 | Semi-continuous bacterial cellulose production in a rotating disk bioreactor and its materials properties analysis. <i>Cellulose</i> , 2014, 21, 835-844. | 4.9 | 43 |
| 30 | Expression of the <i>Clonostachys rosea</i> lactonohydrolase gene by <i>Lactobacillus reuteri</i> to increase its zearalenone-removing ability. <i>Microbial Cell Factories</i> , 2017, 16, 69. | 4.0 | 42 |
| 31 | Atmospheric cold plasma-assisted pineapple peel waste hydrolysate detoxification for the production of bacterial cellulose. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 526-534. | 7.5 | 40 |
| 32 | The effects of climate factors on scabies. A 14-year population-based study in Taiwan. <i>Parasite</i> , 2016, 23, 54. | 2.0 | 39 |
| 33 | Evaluation of PVA/dextran/chitosan hydrogel for wound dressing. <i>Frontiers in Forests and Global Change</i> , 2019, 38, 15-30. | 1.1 | 36 |
| 34 | Enhanced bioethanol production using atmospheric cold plasma-assisted detoxification of sugarcane bagasse hydrolysate. <i>Bioresource Technology</i> , 2020, 313, 123704. | 9.6 | 36 |
| 35 | Plasma-treated polyethylene coated with polysaccharide and protein containing cinnamaldehyde for active packaging films and applications on tilapia (<i>Oreochromis niloticus</i>) fillet preservation. <i>Food Control</i> , 2021, 125, 108016. | 5.5 | 36 |
| 36 | Extract of <i>Ganoderma formosanum</i> Mycelium as a Highly Potent Tyrosinase Inhibitor. <i>Scientific Reports</i> , 2016, 6, 32854. | 3.3 | 35 |

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|----|--|------|-----------|
| 37 | Enhanced pullulan production in a biofilm reactor by using response surface methodology. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2010, 37, 587-594. | 3.0 | 31 |
| 38 | The implementation of HACCP management system in a chocolate ice cream plant. <i>Journal of Food and Drug Analysis</i> , 2014, 22, 391-398. | 1.9 | 31 |
| 39 | Continuous pullulan fermentation in a biofilm reactor. <i>Applied Microbiology and Biotechnology</i> , 2011, 90, 921-927. | 3.6 | 30 |
| 40 | Effects of initial ammonium ion concentration on pullulan production by <i>Aureobasidium pullulans</i> and its modeling. <i>Journal of Food Engineering</i> , 2011, 103, 115-122. | 5.2 | 30 |
| 41 | Enhanced production of bacterial cellulose by <i>Komactobacter intermedius</i> using statistical modeling. <i>Cellulose</i> , 2020, 27, 2497-2509. | 4.9 | 30 |
| 42 | Modeling of pullulan fermentation by using a color variant strain of <i>Aureobasidium pullulans</i> . <i>Journal of Food Engineering</i> , 2010, 98, 353-359. | 5.2 | 29 |
| 43 | Extracts of black garlic exhibits gastrointestinal motility effect. <i>Food Research International</i> , 2018, 107, 102-109. | 6.2 | 29 |
| 44 | Lead-free hybrid perovskite photocatalysts: surface engineering, charge-carrier behaviors, and solar-driven applications. <i>Journal of Materials Chemistry A</i> , 2022, 10, 12296-12316. | 10.3 | 29 |
| 45 | Improvement on Physical Properties of Pullulan Films by Novel Cross-linking Strategy. <i>Journal of Food Science</i> , 2017, 82, 108-117. | 3.1 | 28 |
| 46 | Extracts from Fermented Black Garlic Exhibit a Hepatoprotective Effect on Acute Hepatic Injury. <i>Molecules</i> , 2019, 24, 1112. | 3.8 | 27 |
| 47 | The relationship between economic conditions and postpartum depression in Taiwan: a nationwide population-based study. <i>Journal of Affective Disorders</i> , 2016, 204, 174-179. | 4.1 | 26 |
| 48 | Enrichment of Two Isoflavone Aglycones in Black Soymilk by Immobilized β -Glucosidase on Solid Carriers. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12540-12546. | 5.2 | 24 |
| 49 | Tyrosinase-based TLC Autography for anti-melanogenic drug screening. <i>Scientific Reports</i> , 2018, 8, 401. | 3.3 | 24 |
| 50 | Bioactive compounds with anti-oxidative and anti-inflammatory activities of hop extracts. <i>Food Chemistry</i> , 2020, 330, 127244. | 8.2 | 24 |
| 51 | Enzymatic degradation of ginkgolic acid by laccase immobilized on novel electrospun nanofiber mat. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2705-2712. | 3.5 | 24 |
| 52 | Enhanced active extracellular polysaccharide production from <i>Ganoderma formosanum</i> using computational modeling. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 804-811. | 1.9 | 23 |
| 53 | Isolation and identification of aroma-producing non- <i>Saccharomyces</i> yeast strains and the enological characteristic comparison in wine making. <i>LWT - Food Science and Technology</i> , 2022, 154, 112653. | 5.2 | 22 |
| 54 | Evaluation of detoxified sugarcane bagasse hydrolysate by atmospheric cold plasma for bacterial cellulose production. <i>International Journal of Biological Macromolecules</i> , 2022, 204, 136-143. | 7.5 | 22 |

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|----|--|------|-----------|
| 55 | Efficient electronic coupling and heterogeneous charge transport of zero-dimensional Cs ₄ PbBr ₆ perovskite emitters. <i>Journal of Materials Chemistry A</i> , 2020, 8, 23803-23811. | 10.3 | 21 |
| 56 | Application of mathematical models to ethanol fermentation in biofilm reactor with carob extract. <i>Biomass Conversion and Biorefinery</i> , 2020, 10, 237-252. | 4.6 | 20 |
| 57 | Enzymatic degradation of ginkgolic acids by laccase immobilized on core/shell Fe ₃ O ₄ /nylon composite nanoparticles using novel coaxial electro spraying process. <i>International Journal of Biological Macromolecules</i> , 2021, 172, 270-280. | 7.5 | 20 |
| 58 | Producing high quality mung bean sprout using atmospheric cold plasma treatment: better physical appearance and higher γ -aminobutyric acid (γ -GABA) content. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6463-6471. | 3.5 | 20 |
| 59 | Evaluation of kojic acid production in a repeated-batch PCS biofilm reactor. <i>Journal of Biotechnology</i> , 2016, 218, 41-48. | 3.8 | 19 |
| 60 | The Use and the Prescription Pattern of Traditional Chinese Medicine Among Urolithiasis Patients in Taiwan: A Population-Based Study. <i>Journal of Alternative and Complementary Medicine</i> , 2016, 22, 88-95. | 2.1 | 18 |
| 61 | Hydrolyzation of mogrosides: Immobilized α -glucosidase for mogrosides deglycosylation from Lo Han Kuo. <i>Food Science and Nutrition</i> , 2019, 7, 834-843. | 3.4 | 18 |
| 62 | Enhanced antioxidant activity of <i>Chenopodium formosanum</i> Koidz. by lactic acid bacteria: Optimization of fermentation conditions. <i>PLoS ONE</i> , 2021, 16, e0249250. | 2.5 | 18 |
| 63 | Isoflavone Conversion of Black Soybean by Immobilized <i>Rhizopus</i> spp.. <i>Food Biotechnology</i> , 2010, 24, 312-331. | 1.5 | 17 |
| 64 | The implementation of a Hazard Analysis and Critical Control Point management system in a peanut butter ice cream plant. <i>Journal of Food and Drug Analysis</i> , 2015, 23, 509-515. | 1.9 | 16 |
| 65 | Optimization of <i>Lactobacillus acidophilus</i> cultivation using taro waste and evaluation of its biological activity. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 2629-2639. | 3.6 | 16 |
| 66 | Reduction of Phytic Acid in Soy milk by Immobilized Phytase System. <i>Journal of Food Science</i> , 2018, 83, 2963-2969. | 3.1 | 16 |
| 67 | Estrogen Enhances the Cell Viability and Motility of Breast Cancer Cells through the ER α -Np63-Integrin β 4 Signaling Pathway. <i>PLoS ONE</i> , 2016, 11, e0148301. | 2.5 | 15 |
| 68 | Using the response surface methodology to establish the optimal conditions for preserving bananas (<i>Musa acuminata</i>) in a pulsed electric field and to decrease browning induced by storage at a low temperature. <i>Food Packaging and Shelf Life</i> , 2022, 31, 100804. | 7.5 | 15 |
| 69 | Hydrolysis of isoflavone in black soy milk using cellulose bead as enzyme immobilizer. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 788-795. | 1.9 | 14 |
| 70 | Aqueous sorption of tetracycline using rarasaponin-modified nanocrystalline cellulose. <i>Journal of Molecular Liquids</i> , 2020, 301, 112433. | 4.9 | 14 |
| 71 | Effect of Ethanol Shock Pretreatment on the Tolerance of <i>Cronobacter sakazakii</i> BCRC 13988 Exposed to Subsequent Lethal Stresses. <i>Foodborne Pathogens and Disease</i> , 2013, 10, 165-170. | 1.8 | 13 |
| 72 | Characterization and evaluation of <i>Bacillus amyloliquefaciens</i> strain WFO2 regarding its biocontrol activities and genetic responses against bacterial wilt in two different resistant tomato cultivars. <i>World Journal of Microbiology and Biotechnology</i> , 2016, 32, 183. | 3.6 | 13 |

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|----|---|-----|-----------|
| 73 | Effect of Oxidative Stress on Physicochemical Quality of Taiwanese Seagrape (<i>Caulerpa lentillifera</i>) with the Application of Alternating Current Electric Field (ACEF) during Post-Harvest Storage Processes, 2021, 9, 1011. | 2.8 | 13 |
| 74 | Improvement in Violacein Production by Utilizing Formic Acid to Induce Quorum Sensing in <i>Chromobacterium violaceum</i> . <i>Antioxidants</i> , 2022, 11, 849. | 5.1 | 13 |
| 75 | Lactose-Free Milk Preparation by Immobilized Lactase in Glass Microsphere Bed Reactor. <i>Food Biophysics</i> , 2018, 13, 353-361. | 3.0 | 12 |
| 76 | Scabies increased the risk and severity of COPD: a nationwide population-based study. <i>International Journal of COPD</i> , 2016, Volume 11, 2171-2178. | 2.3 | 11 |
| 77 | Isolation and identification of aroma producing strain with esterification capacity from yellow water. <i>PLoS ONE</i> , 2019, 14, e0211356. | 2.5 | 11 |
| 78 | Fermented Soy Paste Alleviates Lipid Accumulation in the Liver by Regulating the AMPK Pathway and Modulating Gut Microbiota in High-Fat-Diet-Fed Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9345-9357. | 5.2 | 11 |
| 79 | A strategy for promoting $\hat{1}^3$ -glutamyltransferase activity and enzymatic synthesis of S-allyl-(L)-cysteine in aged garlic via high hydrostatic pressure pretreatments. <i>Food Chemistry</i> , 2020, 316, 126347. | 8.2 | 11 |
| 80 | Development of Active Packaging to Extend the Shelf Life of <i>Agaricus bisporus</i> by Using Plasma Technology. <i>Polymers</i> , 2021, 13, 2120. | 4.5 | 11 |
| 81 | Investigation of the influence of crosslinking activation methods on the physicochemical and Cu(II) adsorption characteristics of cellulose hydrogels. <i>Journal of Environmental Chemical Engineering</i> , 2022, 10, 106971. | 6.7 | 11 |
| 82 | Enrichment of two isoflavone aglycones in black soymilk by <i>Rhizopus oligosporus</i> NTU 5 in a plastic composite support bioreactor. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3779-3786. | 3.5 | 10 |
| 83 | A Wound-Healing Assay Based on Ultraviolet Light Ablation. <i>SLAS Technology</i> , 2017, 22, 36-43. | 1.9 | 10 |
| 84 | Cost-effective liquid-junction solar devices with plasma-implanted Ni/TiN/CNF hierarchically structured nanofibers. <i>Journal of Electroanalytical Chemistry</i> , 2021, 887, 115167. | 3.8 | 10 |
| 85 | Development and Optimization of Djulis Sourdough Bread Fermented by Lactic Acid Bacteria for Antioxidant Capacity. <i>Molecules</i> , 2021, 26, 5658. | 3.8 | 10 |
| 86 | Screening and Identification of Yeasts from Fruits and Their Coculture for Cider Production. <i>Fermentation</i> , 2022, 8, 1. | 3.0 | 10 |
| 87 | Thermal treatment enhances the $\hat{1}^{\pm}$ glucosidase inhibitory activity of bitter melon (<i>Momordica</i>) Tj ETQq1 1 0.784314 rgBT /Overlabe reaction products. <i>Journal of Food Science</i> , 2021, 86, 3109-3121. | 3.1 | 8 |
| 88 | Reduction of 3-Deoxyglucosone by Epigallocatechin Gallate Results Partially from an Addition Reaction: The Possible Mechanism of Decreased 5-Hydroxymethylfurfural in Epigallocatechin Gallate-Treated Black Garlic. <i>Molecules</i> , 2021, 26, 4746. | 3.8 | 8 |
| 89 | Enzymatic hydrolysates obtained from <i>Trametes versicolor</i> polysaccharopeptides protect human skin keratinocyte against AAPH-induced oxidative stress and inflammatory. <i>Journal of Cosmetic Dermatology</i> , 2019, 18, 2011-2018. | 1.6 | 6 |
| 90 | Evaluation of using high-pressure homogenization technology in enhancing the aroma synthesis of sorghum spirits. <i>LWT - Food Science and Technology</i> , 2019, 105, 314-320. | 5.2 | 6 |

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|-----|--|-----|-----------|
| 91 | Ganoderma formosanum Exopolysaccharides Inhibit Tumor Growth via Immunomodulation. International Journal of Molecular Sciences, 2021, 22, 11251. | 4.1 | 6 |
| 92 | Design of an Integrated Microfluidic Paper-Based Chip and Inspection Machine for the Detection of Mercury in Food with Silver Nanoparticles. Biosensors, 2021, 11, 491. | 4.7 | 6 |
| 93 | Anti-Melanogenic Effect from Submerged Mycelial Cultures of Ganoderma weberianum. Mycobiology, 2019, 47, 112-119. | 1.7 | 5 |
| 94 | Preparation of S-allyl cysteine-enriched garlic by two-step processing. LWT - Food Science and Technology, 2020, 124, 109130. | 5.2 | 5 |
| 95 | Extracts of Antrodia cinnamomea mycelium as a highly potent tyrosinase inhibitor. Journal of Cosmetic Dermatology, 2021, 20, 2341-2349. | 1.6 | 5 |
| 96 | Effect of Pholiota nameko Polysaccharides Inhibiting Methylglyoxal-Induced Glycation Damage In Vitro. Antioxidants, 2021, 10, 1589. | 5.1 | 4 |
| 97 | Pholiota nameko Polysaccharides Protect against Ultraviolet A-Induced Photoaging by Regulating Matrix Metalloproteinases in Human Dermal Fibroblasts. Antioxidants, 2022, 11, 739. | 5.1 | 3 |
| 98 | The Antiproliferation Activity of Ganoderma formosanum Extracts on Prostate Cancer Cells. Mycobiology, 2020, 48, 219-227. | 1.7 | 2 |
| 99 | Continuous Pullulan Fermentation in a PCS Biofilm Reactor. , 2011, , . | | 1 |
| 100 | Soymilk Isoflavone Conversion Prediction by Adaptive Neuro-Fuzzy Inference System. Transactions of the ASABE, 2015, 58, 1853-1860. | 1.1 | 0 |