

# Kuan-Chen Cheng

## List of Publications by Year in descending order

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99  
papers

4,231  
citations

134610

34  
h-index

139680

61  
g-index

102  
all docs

102  
docs citations

102  
times ranked

5372  
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation and identification of aroma-producing non-Saccharomyces yeast strains and the enological characteristic comparison in wine making. <i>LWT - Food Science and Technology</i> , 2022, 154, 112653.	2.5	22
2	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.	3.3	11
3	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.	3.3	15
4	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.	3.6	22
5	Pholiota nameko Polysaccharides Protect against Ultraviolet A-Induced Photoaging by Regulating Matrix Metalloproteinases in Human Dermal Fibroblasts. <i>Antioxidants</i> , 2022, 11, 739.	2.2	3
6	Screening and Identification of Yeasts from Fruits and Their Coculture for Cider Production. <i>Fermentation</i> , 2022, 8, 1.	1.4	10
7	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.	5.2	29
8	Improvement in Violacein Production by Utilizing Formic Acid to Induce Quorum Sensing in <i>Chromobacterium violaceum</i> . <i>Antioxidants</i> , 2022, 11, 849.	2.2	13
9	Extracts of <i>Antrodia cinnamomea</i> mycelium as a highly potent tyrosinase inhibitor. <i>Journal of Cosmetic Dermatology</i> , 2021, 20, 2341-2349.	0.8	5
10	Heterogenization of homogeneous photocatalysts utilizing synthetic and natural support materials. <i>Journal of Materials Chemistry A</i> , 2021, 9, 4454-4504.	5.2	61
11	Enzymatic degradation of ginkgolic acids by laccase immobilized on core/shell Fe <sub>3</sub> O <sub>4</sub> /nylon composite nanoparticles using novel coaxial electrospraying process. <i>International Journal of Biological Macromolecules</i> , 2021, 172, 270-280.	3.6	20
12	Cost-effective liquid-junction solar devices with plasma-implanted Ni/TiN/CNF hierarchically structured nanofibers. <i>Journal of Electroanalytical Chemistry</i> , 2021, 887, 115167.	1.9	10
13	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.	3.6	40
14	Producing high quality mung bean sprout using atmospheric cold plasma treatment: better physical appearance and higher $\gamma$ -aminobutyric acid ( $\gamma$ -GABA) content. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6463-6471.	1.7	20
15	Enhanced antioxidant activity of <i>Chenopodium formosanum</i> Koidz. by lactic acid bacteria: Optimization of fermentation conditions. <i>PLoS ONE</i> , 2021, 16, e0249250.	1.1	18
16	Development of Active Packaging to Extend the Shelf Life of <i>Agaricus bisporus</i> by Using Plasma Technology. <i>Polymers</i> , 2021, 13, 2120.	2.0	11
17	Effect of Oxidative Stress on Physicochemical Quality of Taiwanese Seagrass ( <i>Caulerpa lentillifera</i> ) with the Application of Alternating Current Electric Field (ACEF) during Post-Harvest Storage Processes. <i>Processes</i> , 2021, 9, 1011.	1.3	13
18	Thermal treatment enhances the $\alpha$ -glucosidase inhibitory activity of bitter melon ( <i>Momordica</i> ) reaction products. <i>Journal of Food Science</i> , 2021, 86, 3109-3121.	1.5	8

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19	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.	2.8	36
20	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.	1.7	8
21	Development and Optimization of Djulis Sourdough Bread Fermented by Lactic Acid Bacteria for Antioxidant Capacity. <i>Molecules</i> , 2021, 26, 5658.	1.7	10
22	Ganoderma formosanum Exopolysaccharides Inhibit Tumor Growth via Immunomodulation. <i>International Journal of Molecular Sciences</i> , 2021, 22, 11251.	1.8	6
23	Effect of Pholiota nameko Polysaccharides Inhibiting Methylglyoxal-Induced Glycation Damage In Vitro. <i>Antioxidants</i> , 2021, 10, 1589.	2.2	4
24	Design of an Integrated Microfluidic Paper-Based Chip and Inspection Machine for the Detection of Mercury in Food with Silver Nanoparticles. <i>Biosensors</i> , 2021, 11, 491.	2.3	6
25	Application of mathematical models to ethanol fermentation in biofilm reactor with carob extract. <i>Biomass Conversion and Biorefinery</i> , 2020, 10, 237-252.	2.9	20
26	Aqueous sorption of tetracycline using rarasaponin-modified nanocrystalline cellulose. <i>Journal of Molecular Liquids</i> , 2020, 301, 112433.	2.3	14
27	Efficient electronic coupling and heterogeneous charge transport of zero-dimensional Cs <sub>4</sub> PbBr <sub>6</sub> perovskite emitters. <i>Journal of Materials Chemistry A</i> , 2020, 8, 23803-23811.	5.2	21
28	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.	2.4	11
29	Enhanced bioethanol production using atmospheric cold plasma-assisted detoxification of sugarcane bagasse hydrolysate. <i>Bioresource Technology</i> , 2020, 313, 123704.	4.8	36
30	Bioactive compounds with anti-oxidative and anti-inflammatory activities of hop extracts. <i>Food Chemistry</i> , 2020, 330, 127244.	4.2	24
31	The Antiproliferation Activity of Ganoderma formosanum Extracts on Prostate Cancer Cells. <i>Mycobiology</i> , 2020, 48, 219-227.	0.6	2
32	Preparation of S-allyl cysteine-enriched garlic by two-step processing. <i>LWT - Food Science and Technology</i> , 2020, 124, 109130.	2.5	5
33	Current progress on the production, modification, and applications of bacterial cellulose. <i>Critical Reviews in Biotechnology</i> , 2020, 40, 397-414.	5.1	132
34	Enhanced production of bacterial cellulose by Komactobacter intermedius using statistical modeling. <i>Cellulose</i> , 2020, 27, 2497-2509.	2.4	30
35	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.	1.7	24
36	A strategy for promoting $\hat{3}$ -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.	4.2	11

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37	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.	0.8	6
38	Evaluation of PVA/dextran/chitosan hydrogel for wound dressing. <i>Frontiers in Forests and Global Change</i> , 2019, 38, 15-30.	0.6	36
39	Extracts from Fermented Black Garlic Exhibit a Hepatoprotective Effect on Acute Hepatic Injury. <i>Molecules</i> , 2019, 24, 1112.	1.7	27
40	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.	3.6	46
41	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.	2.5	6
42	Hydrolyzation of mogrosides: Immobilized $\alpha$ -glucosidase for mogrosides deglycosylation from Lo Han Kuo. <i>Food Science and Nutrition</i> , 2019, 7, 834-843.	1.5	18
43	Anti-Melanogenic Effect from Submerged Mycelial Cultures of <i>Ganoderma weberianum</i> . <i>Mycobiology</i> , 2019, 47, 112-119.	0.6	5
44	Eco-friendly cellulose-bentonite porous composite hydrogels for adsorptive removal of azo dye and soilless culture. <i>Cellulose</i> , 2019, 26, 3339-3358.	2.4	58
45	Isolation and identification of aroma producing strain with esterification capacity from yellow water. <i>PLoS ONE</i> , 2019, 14, e0211356.	1.1	11
46	Extracts of black garlic exhibits gastrointestinal motility effect. <i>Food Research International</i> , 2018, 107, 102-109.	2.9	29
47	TEMPO-Oxidized Bacterial Cellulose Pellicle with Silver Nanoparticles for Wound Dressing. <i>Biomacromolecules</i> , 2018, 19, 544-554.	2.6	172
48	Tyrosinase-based TLC Autography for anti-melanogenic drug screening. <i>Scientific Reports</i> , 2018, 8, 401.	1.6	24
49	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.	1.9	58
50	Reduction of Phytic Acid in Soymilk by Immobilized Phytase System. <i>Journal of Food Science</i> , 2018, 83, 2963-2969.	1.5	16
51	From nutraceutical to clinical trial: frontiers in <i>Ganoderma</i> development. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 9037-9051.	1.7	59
52	Protective and Detoxifying Effects Conferred by Dietary Selenium and Curcumin against AFB1-Mediated Toxicity in Livestock: A Review. <i>Toxins</i> , 2018, 10, 25.	1.5	79
53	Lactose-Free Milk Preparation by Immobilized Lactase in Glass Microsphere Bed Reactor. <i>Food Biophysics</i> , 2018, 13, 353-361.	1.4	12
54	A Wound-Healing Assay Based on Ultraviolet Light Ablation. <i>SLAS Technology</i> , 2017, 22, 36-43.	1.0	10

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55	Improvement on Physical Properties of Pullulan Films by Novel Cross-linking Strategy. <i>Journal of Food Science</i> , 2017, 82, 108-117.	1.5	28
56	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.	0.9	23
57	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.	1.9	42
58	Black garlic: A critical review of its production, bioactivity, and application. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 62-70.	0.9	160
59	Novel dextran modified bacterial cellulose hydrogel accelerating cutaneous wound healing. <i>Cellulose</i> , 2017, 24, 4927-4937.	2.4	77
60	Strong, thermal-stable, flexible, and transparent films by self-assembled TEMPO-oxidized bacterial cellulose nanofibers. <i>Cellulose</i> , 2017, 24, 269-283.	2.4	53
61	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.	1.1	49
62	Scabies increased the risk and severity of COPD: a nationwide population-based study. <i>International Journal of COPD</i> , 2016, Volume 11, 2171-2178.	0.9	11
63	Estrogen Enhances the Cell Viability and Motility of Breast Cancer Cells through the ER $\alpha$ -Np63-Integrin $\beta$ 4 Signaling Pathway. <i>PLoS ONE</i> , 2016, 11, e0148301.	1.1	15
64	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.	1.7	10
65	The effects of climate factors on scabies. A 14-year population-based study in Taiwan. <i>Parasite</i> , 2016, 23, 54.	0.8	39
66	Evaluation of the effects of different liquid inoculant formulations on the survival and plant-growth-promoting efficiency of <i>Rhodopseudomonas palustris</i> strain PS3. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 7977-7987.	1.7	45
67	Characterization and evaluation of <i>Bacillus amyloliquefaciens</i> strain WF02 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.	1.7	13
68	Extract of <i>Ganoderma formosanum</i> Mycelium as a Highly Potent Tyrosinase Inhibitor. <i>Scientific Reports</i> , 2016, 6, 32854.	1.6	35
69	Isolation and identification of cellulose-producing strain <i>Komagataeibacter intermedius</i> from fermented fruit juice. <i>Carbohydrate Polymers</i> , 2016, 151, 827-833.	5.1	57
70	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.	0.9	14
71	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.	2.0	26
72	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.	2.4	47

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73	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
74	Evaluation of kojic acid production in a repeated-batch PCS biofilm reactor. <i>Journal of Biotechnology</i> , 2016, 218, 41-48.	1.9	19
75	Bioethanol production from taro waste using thermo-tolerant yeast <i>Kluyveromyces marxianus</i> K21. <i>Bioresource Technology</i> , 2016, 201, 27-32.	4.8	71
76	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.	1.7	16
77	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.	0.9	16
78	The implementation of HACCP management system in a chocolate ice cream plant. <i>Journal of Food and Drug Analysis</i> , 2014, 22, 391-398.	0.9	31
79	Semi-continuous bacterial cellulose production in a rotating disk bioreactor and its materials properties analysis. <i>Cellulose</i> , 2014, 21, 835-844.	2.4	43
80	Biosynthesis, production and applications of bacterial cellulose. <i>Cellulose</i> , 2013, 20, 2191-2219.	2.4	380
81	Enrichment of two isoflavone aglycones in black soymilk by using spent coffee grounds as an immobiliser for $\beta$ -glucosidase. <i>Food Chemistry</i> , 2013, 139, 79-85.	4.2	46
82	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.	4.8	44
83	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.	1.6	43
84	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.	0.8	13
85	Enrichment of Two Isoflavone Aglycones in Black Soymilk by Immobilized $\beta$ -Glucosidase on Solid Carriers. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12540-12546.	2.4	24
86	Soyfoods and soybean products: from traditional use to modern applications. <i>Applied Microbiology and Biotechnology</i> , 2012, 96, 9-22.	1.7	174
87	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.	1.1	43
88	Effects of CMC Addition on Bacterial Cellulose Production in a Biofilm Reactor and Its Paper Sheets Analysis. <i>Biomacromolecules</i> , 2011, 12, 730-736.	2.6	99
89	Continuous Pullulan Fermentation in a PCS Biofilm Reactor. , 2011, . .		1
90	Continuous pullulan fermentation in a biofilm reactor. <i>Applied Microbiology and Biotechnology</i> , 2011, 90, 921-927.	1.7	30

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91	Pullulan: biosynthesis, production, and applications. Applied Microbiology and Biotechnology, 2011, 92, 29-44.	1.7	351
92	Effects of initial ammonium ion concentration on pullulan production by Aureobasidium pullulans and its modeling. Journal of Food Engineering, 2011, 103, 115-122.	2.7	30
93	Effects of plastic composite support and pH profiles on pullulan production in a biofilm reactor. Applied Microbiology and Biotechnology, 2010, 86, 853-861.	1.7	61
94	Advances in biofilm reactors for production of value-added products. Applied Microbiology and Biotechnology, 2010, 87, 445-456.	1.7	121
95	Modeling of pullulan fermentation by using a color variant strain of Aureobasidium pullulans. Journal of Food Engineering, 2010, 98, 353-359.	2.7	29
96	Enhanced pullulan production in a biofilm reactor by using response surface methodology. Journal of Industrial Microbiology and Biotechnology, 2010, 37, 587-594.	1.4	31
97	Isoflavone Conversion of Black Soybean by Immobilized <i>Rhizopus</i> spp.. Food Biotechnology, 2010, 24, 312-331.	0.6	17
98	Effect of different additives on bacterial cellulose production by Acetobacter xylinum and analysis of material property. Cellulose, 2009, 16, 1033-1045.	2.4	174
99	Enhanced production of bacterial cellulose by using a biofilm reactor and its material property analysis. Journal of Biological Engineering, 2009, 3, 12.	2.0	156