

# Wei-Ning Chen

## List of Publications by Year in descending order

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66  
papers

2,015  
citations

249298

26  
h-index

299063

42  
g-index

66  
all docs

66  
docs citations

66  
times ranked

2802  
citing authors

#	ARTICLE	IF	CITATIONS
1	Screening and effect evaluation of chemical inducers for enhancing astaxanthin and lipid production in mixotrophic <i>Chromochloris zofingiensis</i> . <i>Journal of Applied Phycology</i> , 2022, 34, 159-176.	1.5	7
2	Clinically relevant materials & applications inspired by food technologies. <i>EBioMedicine</i> , 2022, 75, 103792.	2.7	5
3	Upcycling of brewers'™ spent grains via solid-state fermentation for the production of protein hydrolysates with antioxidant and techno-functional properties. <i>Food Chemistry: X</i> , 2022, 13, 100184.	1.8	14
4	Precision fermentation to advance fungal food fermentations. <i>Current Opinion in Food Science</i> , 2022, 47, 100881.	4.1	21
5	In Vitro Evaluation of Enriched Brewers'™ Spent Grains Using <i>Bacillus subtilis</i> WX-17 as Potential Functional Food Ingredients. <i>Applied Biochemistry and Biotechnology</i> , 2021, 193, 349-362.	1.4	2
6	Yeast-Derived Plant Phenolic Emulsions as Novel, Natural, and Sustainable Food Preservatives. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 326-337.	1.3	3
7	A metabolomics approach to evaluate post-fermentation enhancement of daidzein and genistein in a green okara extract. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5124-5131.	1.7	12
8	Evaluating the potential of <i>Bacillus subtilis</i> fermented okara as a functional food ingredient through <i>in vitro</i> digestion and fermentation. <i>Food Biotechnology</i> , 2021, 35, 136-157.	0.6	7
9	Comparison of Sustainable Lipid and Protein Removal Methods for the Isolation of Insect Chitin from Black Soldier Fly Exoskeleton. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 698-706.	1.3	5
10	Fermentation for future food systems. <i>EMBO Reports</i> , 2021, 22, e52680.	2.0	47
11	A novel biosustainable durian antimicrobial gel dressing. <i>Journal of Wound Care</i> , 2021, 30, 330-330.	0.5	3
12	Free Fatty Acids Reduction in Waste Cooking Oil by <i>Rhodospiridium toruloides</i> and Simultaneous Carotenoids, Lipids, and PAL Enzyme Production in a Two-Phase Culture System. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000354.	1.0	6
13	Food Waste Durian Rind-Derived Cellulose Organohydrogels: Toward Anti-Freezing and Antimicrobial Wound Dressing. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 1304-1312.	3.2	24
14	Bioactive peptides from food fermentation: A comprehensive review of their sources, bioactivities, applications, and future development. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3825-3885.	5.9	112
15	Functional Attributes and Anticancer Potentialities of Chico ( <i>Pachycereus Weberi</i> ) and Jiotilla ( <i>Escontria Chiotilla</i> ) Fruits Extract. <i>Plants</i> , 2020, 9, 1623.	1.6	11
16	GC-MS-Based Metabolomics Analysis of Prawn Shell Waste Co-Fermentation by <i>Lactobacillus plantarum</i> and <i>Bacillus subtilis</i> . <i>Polysaccharides</i> , 2020, 1, 31-50.	2.1	6
17	Dual Extraction of Crustacean and Fungal Chitosan from a Single <i>Mucor circinelloides</i> Fermentation. <i>Fermentation</i> , 2020, 6, 40.	1.4	25
18	Effects of submerged liquid fermentation of <i>Bacillus subtilis</i> WX-17 using okara as sole nutrient source on the composition of a potential probiotic beverage. <i>Food Science and Nutrition</i> , 2020, 8, 3119-3127.	1.5	6

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19	Technology innovations for food security in Singapore: A case study of future food systems for an increasingly natural resource-scarce world. <i>Trends in Food Science and Technology</i> , 2020, 102, 155-168.	7.8	65
20	Potential novel nutritional beverage using submerged fermentation with <i>Bacillus subtilis</i> WX-17 on brewersâ€™ spent grains. <i>Heliyon</i> , 2020, 6, e04155.	1.4	16
21	Interfacial Assembly of a Cashew Nut ( <i>Anacardium occidentale</i> ) Testa Extract onto a Cellulose-Based Film from Sugarcane Bagasse to Produce an Active Packaging Film with pH-Triggered Release Mechanism. <i>Food and Bioprocess Technology</i> , 2020, 13, 501-510.	2.6	16
22	Microbial extraction of chitin from seafood waste using sugars derived from fruit waste-stream. <i>AMB Express</i> , 2020, 10, 17.	1.4	59
23	Production of a potential collagenolytic protease by nejayote fermentation with <i>Aspergillus oryzae</i> . <i>International Journal of Food Science and Technology</i> , 2020, 55, 3289-3296.	1.3	4
24	A preparation of Î²-glucans and anthocyanins (LoGiCarbâ„¢) lowers the <i>in vitro</i> digestibility and <i>in vivo</i> glycemic index of white rice. <i>RSC Advances</i> , 2020, 10, 5129-5133.	1.7	3
25	Antimicrobial and antioxidant activities of phenolic metabolites from flavonoid-producing yeast: Potential as natural food preservatives. <i>Food Chemistry</i> , 2019, 270, 123-129.	4.2	85
26	Gene Source Screening as a Tool for Naringenin Production in Engineered <i>Saccharomyces cerevisiae</i> . <i>ACS Omega</i> , 2019, 4, 12872-12879.	1.6	20
27	Solid State Fermentation of Brewersâ€™ Spent Grains for Improved Nutritional Profile Using <i>Bacillus subtilis</i> WX-17. <i>Fermentation</i> , 2019, 5, 52.	1.4	41
28	A metabolomic approach to understand the solid-state fermentation of okara using <i>Bacillus subtilis</i> WX-17 for enhanced nutritional profile. <i>AMB Express</i> , 2019, 9, 60.	1.4	44
29	An untargeted fecal and urine metabolomics analysis of the interplay between the gut microbiome, diet and human metabolism in Indian and Chinese adults. <i>Scientific Reports</i> , 2019, 9, 9191.	1.6	66
30	Potential Natural Food Preservatives and Their Sustainable Production in Yeast: Terpenoids and Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4397-4417.	2.4	47
31	Metabolic Engineering of <i>Saccharomyces cerevisiae</i> for De Novo Production of Kaempferol. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5596-5606.	2.4	61
32	Sustainable production of natural phenolics for functional food applications. <i>Journal of Functional Foods</i> , 2019, 57, 233-254.	1.6	80
33	Characterization and <i>In Vitro</i> Bioactivity of Green Extract from Fermented Soybean Waste. <i>ACS Omega</i> , 2019, 4, 21675-21683.	1.6	5
34	Eco-friendly and biodegradable cellulose hydrogels produced from low cost okara: towards non-toxic flexible electronics. <i>Scientific Reports</i> , 2019, 9, 18166.	1.6	78
35	Involvement of organic acids and amino acids in ameliorating Ni(II) toxicity induced cell cycle dysregulation in <i>Caulobacter crescentus</i> : a metabolomics analysis. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 4563-4575.	1.7	23
36	Valorization of brewersâ€™ spent grain using fungi solid-state fermentation to enhance nutritional value. <i>Journal of Functional Foods</i> , 2018, 42, 85-94.	1.6	57

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37	Comparative metabolic profiling of engineered <i>Saccharomyces cerevisiae</i> with enhanced flavonoids production. <i>Journal of Functional Foods</i> , 2018, 44, 274-282.	1.6	9
38	Similarities and differences in gut microbiome composition correlate with dietary patterns of Indian and Chinese adults. <i>AMB Express</i> , 2018, 8, 104.	1.4	55
39	Metabolomics analysis of <i>Pseudomonas chlororaphis</i> JK12 algicidal activity under aerobic and micro-aerobic culture condition. <i>AMB Express</i> , 2018, 8, 131.	1.4	16
40	Analysis of Improved Nutritional Composition of Potential Functional Food (Okara) after Probiotic Solid-State Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5373-5381.	2.4	65
41	Engineering <i>Saccharomyces cerevisiae</i> for Efficient Biosynthesis of Fatty Alcohols Based on Enhanced Supply of Free Fatty Acids. <i>ACS Omega</i> , 2017, 2, 3284-3290.	1.6	11
42	Biofouling formation and structure on original and modified PVDF membranes: role of microbial species and membrane properties. <i>RSC Advances</i> , 2017, 7, 37990-38000.	1.7	15
43	Enhancement of Naringenin Biosynthesis from Tyrosine by Metabolic Engineering of <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6638-6646.	2.4	77
44	Evaluation of brewers' spent grain as a novel media for yeast growth. <i>AMB Express</i> , 2017, 7, 117.	1.4	31
45	A synthetic microbial consortium of <i>Shewanella</i> and <i>Bacillus</i> for enhanced generation of bioelectricity. <i>Biotechnology and Bioengineering</i> , 2017, 114, 526-532.	1.7	50
46	Effect of Supercritical Carbon Dioxide Extraction Parameters on the Biological Activities and Metabolites Present in Extracts from <i>Arthrospira platensis</i> . <i>Marine Drugs</i> , 2017, 15, 174.	2.2	26
47	Comparative proteomic analysis of engineered <i>Saccharomyces cerevisiae</i> with enhanced free fatty acid accumulation. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 1407-1420.	1.7	3
48	The effect of external resistance on biofilm formation and internal resistance in <i>Shewanella</i> inoculated microbial fuel cells. <i>RSC Advances</i> , 2016, 6, 20317-20323.	1.7	38
49	Engineering <i>Rhodospiridium toruloides</i> with a membrane transporter facilitates production and separation of carotenoids and lipids in a bi-phasic culture. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 869-877.	1.7	60
50	Identification of Cellular Targets of MicroRNA-181a in HepG2 Cells: A New Approach for Functional Analysis of MicroRNAs. <i>PLoS ONE</i> , 2015, 10, e0123167.	1.1	9
51	Enhanced production of fatty alcohols by engineering the TAGs synthesis pathway in <i>Saccharomyces cerevisiae</i> . <i>Biotechnology and Bioengineering</i> , 2015, 112, 386-392.	1.7	31
52	Engineering the fatty acid metabolic pathway in <i>Saccharomyces cerevisiae</i> for advanced biofuel production. <i>Metabolic Engineering Communications</i> , 2015, 2, 58-66.	1.9	34
53	MicroRNAs as therapeutic strategy for hepatitis B virus-associated hepatocellular carcinoma: Current status and future prospects. <i>World Journal of Gastroenterology</i> , 2014, 20, 5973.	1.4	11
54	Collective cell traction force analysis on aligned smooth muscle cell sheet between three-dimensional microwalls. <i>Interface Focus</i> , 2014, 4, 20130056.	1.5	11

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55	Effect of adhesive ligand on cell deadhesion kinetics on poly(N-isopropylacrylamide). <i>Bio-Materials and Engineering</i> , 2014, 24, 1433-1445.	0.4	0
56	Investigation of fatty acid accumulation in the engineered <i>Saccharomyces cerevisiae</i> under nitrogen limited culture condition. <i>Bioresource Technology</i> , 2014, 162, 200-206.	4.8	16
57	Metabolomic Profiling of <i>Rhodosporidium toruloides</i> Grown on Glycerol for Carotenoid Production during Different Growth Phases. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10203-10209.	2.4	84
58	Proteomics analysis of metabolically engineered yeast cells and medium-chained hydrocarbon biofuel precursors synthesis. <i>AMB Express</i> , 2014, 4, 61.	1.4	4
59	Enhancement of free fatty acid production in <i>Saccharomyces cerevisiae</i> by control of fatty acyl-CoA metabolism. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 6739-6750.	1.7	52
60	Engineering the <i>Saccharomyces cerevisiae</i> $\beta$ -Oxidation Pathway to Increase Medium Chain Fatty Acid Production as Potential Biofuel. <i>PLoS ONE</i> , 2014, 9, e84853.	1.1	37
61	Proteomics Based Identification of Cell Migration Related Proteins in HBV Expressing HepG2 Cells. <i>PLoS ONE</i> , 2014, 9, e95621.	1.1	1
62	Metabolic engineering for enhanced fatty acids synthesis in <i>Saccharomyces cerevisiae</i> . <i>Metabolic Engineering</i> , 2013, 16, 95-102.	3.6	95
63	Malonate Uptake and Metabolism in <i>Saccharomyces cerevisiae</i> . <i>Applied Biochemistry and Biotechnology</i> , 2013, 171, 44-62.	1.4	15
64	Comparative Proteomics Analysis of Engineered <i>Saccharomyces cerevisiae</i> with Enhanced Biofuel Precursor Production. <i>PLoS ONE</i> , 2013, 8, e84661.	1.1	12
65	Comparative Proteomics Profile of Lipid-Cumulating Oleaginous Yeast: An iTRAQ-Coupled 2-D LC-MS/MS Analysis. <i>PLoS ONE</i> , 2013, 8, e85532.	1.1	37
66	Metabolomic Profiling of Cellular Responses to Carvedilol Enantiomers in Vascular Smooth Muscle Cells. <i>PLoS ONE</i> , 2010, 5, e15441.	1.1	24