

Ming-Ju Chen

List of Publications by Year in descending order

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Version: 2024-02-01

59
papers

2,186
citations

218592

26
h-index

233338

45
g-index

61
all docs

61
docs citations

61
times ranked

2995
citing authors

#	ARTICLE	IF	CITATIONS
1	Diversity in gut bacterial community of school-age children in Asia. <i>Scientific Reports</i> , 2015, 5, 8397.	1.6	221
2	Antimutagenic and Antioxidant Properties of Milk Kefir and Soymilk Kefir. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2467-2474.	2.4	179
3	Microbiological study of lactic acid bacteria in kefir grains by culture-dependent and culture-independent methods. <i>Food Microbiology</i> , 2008, 25, 492-501.	2.1	162
4	Optimization of Incorporated Prebiotics as Coating Materials for Probiotic Microencapsulation. <i>Journal of Food Science</i> , 2005, 70, M260.	1.5	122
5	Hypocholesterolaemic effects of milk-kefir and soymilk-kefir in cholesterol-fed hamsters. <i>British Journal of Nutrition</i> , 2006, 95, 939-946.	1.2	96
6	Effects of heat, cold, acid and bile salt adaptations on the stress tolerance and protein expression of kefir-isolated probiotic <i>Lactobacillus kefirianofaciens</i> M1. <i>Food Microbiology</i> , 2017, 66, 20-27.	2.1	92
7	Optimization on response surface models for the optimal manufacturing conditions of dairy tofu. <i>Journal of Food Engineering</i> , 2005, 68, 471-480.	2.7	85
8	Investigation of microorganisms involved in biosynthesis of the kefir grain. <i>Food Microbiology</i> , 2012, 32, 274-285.	2.1	79
9	Effects of cow's and goat's milk as fermentation media on the microbial ecology of sugary kefir grains. <i>International Journal of Food Microbiology</i> , 2012, 157, 73-81.	2.1	70
10	The Antiallergic Effect of Kefir Lactobacilli. <i>Journal of Food Science</i> , 2010, 75, H244-53.	1.5	68
11	Effects of kefir supernatant and lactic acid bacteria isolated from kefir grain on cytokine production by macrophage. <i>International Dairy Journal</i> , 2009, 19, 244-251.	1.5	59
12	Optimal thermotolerance of <i>Bifidobacterium bifidum</i> in gellan alginate microparticles. <i>Biotechnology and Bioengineering</i> , 2007, 98, 411-419.	1.7	56
13	The anti-allergenic properties of milk kefir and soymilk kefir and their beneficial effects on the intestinal microflora. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 2527-2533.	1.7	54
14	Optimizing Production of Two Potential Probiotic Lactobacilli Strains Isolated from Piglet Feces as Feed Additives for Weaned Piglets. <i>Asian-Australasian Journal of Animal Sciences</i> , 2015, 28, 1163-1170.	2.4	52
15	Sugary Kefir Strain <i>Lactobacillus mali</i> APS1 Ameliorated Hepatic Steatosis by Regulation of SIRT1/Nrf2 and Gut Microbiota in Rats. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1700903.	1.5	49
16	Selecting probiotics with the abilities of enhancing GLP-1 to mitigate the progression of type 1 diabetes in vitro and in vivo. <i>Journal of Functional Foods</i> , 2015, 18, 473-486.	1.6	45
17	Optimal combination of the encapsulating materials for probiotic microcapsules and its experimental verification (R1). <i>Journal of Food Engineering</i> , 2006, 76, 313-320.	2.7	42
18	Improving effect of a probiotic mixture on memory and learning abilities in d-galactose-treated aging mice. <i>Journal of Dairy Science</i> , 2019, 102, 1901-1909.	1.4	39

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19	Immobilization of <i>Neocallimastix patriciarum</i> xylanase on artificial oil bodies and statistical optimization of enzyme activity. <i>Bioresource Technology</i> , 2008, 99, 8662-8666.	4.8	35
20	Development of an Oriental-style dairy product coagulated by microcapsules containing probiotics and filtrates from fermented rice. <i>International Journal of Dairy Technology</i> , 2007, 60, 49-54.	1.3	33
21	Effects of <i>Lactobacillus kefirifaciens</i> M1 Isolated from Kefir Grains on Germ-Free Mice. <i>PLoS ONE</i> , 2013, 8, e78789.	1.1	33
22	Evaluation of microbial dynamics during the ripening of a traditional Taiwanese naturally fermented ham. <i>Food Microbiology</i> , 2010, 27, 460-467.	2.1	32
23	A combination of <i>Lactobacillus mali</i> APS1 and dieting improved the efficacy of obesity treatment via manipulating gut microbiome in mice. <i>Scientific Reports</i> , 2018, 8, 6153.	1.6	31
24	Molecular cloning and characterization of a bifunctional xylanolytic enzyme from <i>Neocallimastix patriciarum</i> . <i>Applied Microbiology and Biotechnology</i> , 2010, 85, 1451-1462.	1.7	29
25	Effects of a novel encapsulating technique on the temperature tolerance and anti-colitis activity of the probiotic bacterium <i>Lactobacillus kefirifaciens</i> M1. <i>Food Microbiology</i> , 2015, 46, 494-500.	2.1	29
26	Effect of Heat-Inactivated Kefir-Isolated <i>Lactobacillus kefirifaciens</i> M1 on Preventing an Allergic Airway Response in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9022-9031.	2.4	28
27	The Antiinfective Effects of Velvet Antler of Formosan Sambar Deer (<i>Cervus unicolor</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 504 Alternative Medicine, 2011, 2011, 1-9.	0.5	28
28	Standards and labeling of milk fat and spread products in different countries. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 469-480.	0.9	25
29	Preventive Effects of <i>Lactobacillus</i> Mixture against Chronic Kidney Disease Progression through Enhancement of Beneficial Bacteria and Downregulation of Gut-Derived Uremic Toxins. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7353-7366.	2.4	23
30	Immunomodulatory properties of the milk whey products obtained by enzymatic and microbial hydrolysis. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1061-1067.	1.3	22
31	Alleviating chronic kidney disease progression through modulating the critical genus of gut microbiota in a cisplatin-induced Lanyu pig model. <i>Journal of Food and Drug Analysis</i> , 2020, 28, 103-114.	0.9	21
32	Effect of <i>Lactobacillus mali</i> APS1 and <i>L. kefirifaciens</i> M1 on obesity and glucose homeostasis in diet-induced obese mice. <i>Journal of Functional Foods</i> , 2016, 23, 580-589.	1.6	20
33	Effect of the Velvet Antler of Formosan Sambar Deer (<i>Cervus unicolor swinhoei</i>) on the Prevention of an Allergic Airway Response in Mice. <i>Evidence-based Complementary and Alternative Medicine</i> , 2012, 2012, 1-10.	0.5	19
34	Effects of <i>Lactobacillus paracasei</i> 01 fermented milk beverage on protection of intestinal epithelial cell <i>in vitro</i> . <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2154-2160.	1.7	17
35	Oral toxicity evaluation of kefir-isolated <i>Lactobacillus kefirifaciens</i> M1 in Sprague-Dawley rats. <i>Food and Chemical Toxicology</i> , 2014, 70, 157-162.	1.8	16
36	Selection of uremic toxin-reducing probiotics <i>in vitro</i> and <i>in vivo</i> . <i>Journal of Functional Foods</i> , 2014, 7, 407-415.	1.6	15

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37	Investigating the Mechanistic Differences of Obesity-Inducing <i>Lactobacillus kefirifaciens</i> M1 and Anti-obesity <i>Lactobacillus mali</i> APS1 by Microbolomics and Metabolomics. <i>Frontiers in Microbiology</i> , 2020, 11, 1454.	1.5	13
38	Coculture Strategy for Developing <i>Lactobacillus paracasei</i> PS23 Fermented Milk with Anti-Colitis Effect. <i>Foods</i> , 2021, 10, 2337.	1.9	12
39	Formulation of a novel antagonistic bacterium based biopesticide using microencapsulated techniques in fungal disease control. <i>Journal of Agricultural Science</i> , 2013, 5, .	0.1	11
40	Identification and characterization of H10 enzymes isolated from <i>Bacillus cereus</i> H10 with keratinolytic and proteolytic activities. <i>World Journal of Microbiology and Biotechnology</i> , 2011, 27, 349-358.	1.7	10
41	Comparison of anti-inflammatory effect and protein profile between the water extracts from Formosan sambar deer and red deer. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 1275-1282.	0.9	10
42	The Rumen Specific Bacteriome in Dry Dairy Cows and Its Possible Relationship with Phenotypes. <i>Animals</i> , 2020, 10, 1791.	1.0	9
43	Investigating the Reciprocal Interrelationships among the Ruminal Microbiota, Metabolome, and Mastitis in Early Lactating Holstein Dairy Cows. <i>Animals</i> , 2021, 11, 3108.	1.0	9
44	Display of <i>Fibrobacter succinogenes</i> Î ² -Glucanase on the Cell Surface of <i>Lactobacillus reuteri</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1744-1751.	2.4	8
45	Adaptive Acid Tolerance Response of <i>Vibrio parahaemolyticus</i> as Affected by Acid Adaptation Conditions, Growth Phase, and Bacterial Strains. <i>Foodborne Pathogens and Disease</i> , 2012, 9, 734-740.	0.8	8
46	Lack of mutagenicity, genotoxicity and developmental toxicity in safety assessment tests of <i>Lactobacillus mali</i> APS1. <i>PLoS ONE</i> , 2018, 13, e0208881.	1.1	8
47	PROCESS OPTIMIZATION FOR A NOVEL KEFIR CANDY WITH HIGH PROBIOTIC VIABILITY. <i>Journal of Food Process Engineering</i> , 2011, 34, 427-443.	1.5	7
48	Effect of Acid Adaptation on the Environmental Stress Tolerance of Three Strains of <i>Vibrio parahaemolyticus</i> . <i>Foodborne Pathogens and Disease</i> , 2014, 11, 287-294.	0.8	7
49	Culturing-Enriched Metabarcoding Analysis of the <i>Oryctes rhinoceros</i> Gut Microbiome. <i>Insects</i> , 2020, 11, 782.	1.0	7
50	Optimization of the Viability of Probiotics in a Fermented Milk Drink by the Response Surface Method. <i>Asian-Australasian Journal of Animal Sciences</i> , 2004, 17, 705-711.	2.4	7
51	Simultaneous refolding, purification, and immobilization of recombinant <i>Fibrobacter succinogenes</i> 1,3- α -D-glucanase on artificial oil bodies. <i>Journal of Chemical Technology and Biotechnology</i> , 2009, 84, 1480-1485.	1.6	5
52	Studies of the Microbial and Physical Properties of Oriental Style Dairy Product Kou Woan Lao with Probiotics. <i>Asian-Australasian Journal of Animal Sciences</i> , 2005, 18, 409-413.	2.4	5
53	Development of Next-Generation Probiotics by Investigating the Interrelationships between Gastrointestinal Microbiota and Diarrhea in Preruminant Holstein Calves. <i>Animals</i> , 2022, 12, 695.	1.0	5
54	A novel immobilized cell system involving Taiwanese kefir microorganisms and sugar cane pieces for fermented milk production. <i>Journal of Dairy Science</i> , 2020, 103, 141-149.	1.4	4

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55	<i>In vitro</i> effects of velvet antler water extracts from Formosan Sambar deer and red deer on barrier integrity in Caco-2 cell. <i>International Journal of Medical Sciences</i> , 2021, 18, 1778-1785.	1.1	4
56	Prediction of optimum reaction conditions for the thermo-tolerant acetylxylan esterase from <i>Neocallimastix patriciarum</i> using the response surface methodology. <i>Journal of Chemical Technology and Biotechnology</i> , 2010, 85, 628-633.	1.6	3
57	Co-Culture Strategy of <i>Lactobacillus kefiranofaciens</i> HL1 for Developing Functional Fermented Milk. <i>Foods</i> , 2021, 10, 2098.	1.9	3
58	Use of Taiwanese Ropy Fermented Milk (TRFM) and <i>Lactococcus lactis</i> subsp. <i>cremoris</i> isolated from TRFM in Manufacturing of Functional Low-Fat Cheeses. <i>Journal of Food Science</i> , 2011, 76, M504-10.	1.5	2
59	Characterization of exopolysaccharide-producing lactic acid bacteria from Taiwanese ropy fermented milk and their application in low-fat fermented milk. <i>Animal Bioscience</i> , 2022, 35, 281-289.	0.8	2