

Ming-Ju Chen

List of Publications by Year in descending order

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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	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
2	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
3	<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
4	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
5	Co-Culture Strategy of <i>Lactobacillus kefiranofaciens</i> HL1 for Developing Functional Fermented Milk. <i>Foods</i> , 2021, 10, 2098.	1.9	3
6	Coculture Strategy for Developing <i>Lactobacillus paracasei</i> PS23 Fermented Milk with Anti-Colitis Effect. <i>Foods</i> , 2021, 10, 2337.	1.9	12
7	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
8	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
9	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
10	Culturing-Enriched Metabarcoding Analysis of the <i>Oryctes rhinoceros</i> Gut Microbiome. <i>Insects</i> , 2020, 11, 782.	1.0	7
11	The Rumen Specific Bacteriome in Dry Dairy Cows and Its Possible Relationship with Phenotypes. <i>Animals</i> , 2020, 10, 1791.	1.0	9
12	Investigating the Mechanistic Differences of Obesity-Inducing <i>Lactobacillus kefiranofaciens</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
13	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
14	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
15	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
16	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
17	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
18	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

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19	Effects of heat, cold, acid and bile salt adaptations on the stress tolerance and protein expression of kefir-isolated probiotic <i>Lactobacillus kefirifaciens</i> M1. <i>Food Microbiology</i> , 2017, 66, 20-27.	2.1	92
20	Effects of <i>Lactobacillus paracasei</i> O1 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
21	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
22	Optimizing Production of Two Potential Probiotic <i>Lactobacilli</i> 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
23	Diversity in gut bacterial community of school-age children in Asia. <i>Scientific Reports</i> , 2015, 5, 8397.	1.6	221
24	Selecting probiotics with the abilities of enhancing GLP-1 to mitigate the progression of type 1 diabetes <i>in vitro</i> and <i>in vivo</i> . <i>Journal of Functional Foods</i> , 2015, 18, 473-486.	1.6	45
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 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
27	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
28	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
29	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
30	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
31	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
32	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
33	Investigation of microorganisms involved in biosynthesis of the kefir grain. <i>Food Microbiology</i> , 2012, 32, 274-285.	2.1	79
34	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
35	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
36	Display of Fibrobacter succinogenes 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

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37	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
38	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
39	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
40	The Antiinfective Effects of Velvet Antler of Formosan Sambar Deer (<i>Cervus unicolor</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Td (s) Alternative Medicine, 2011, 2011, 1-9.	0.5	28
41	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
42	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
43	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
44	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
45	The Antiallergic Effect of Kefir Lactobacilli. <i>Journal of Food Science</i> , 2010, 75, H244-53.	1.5	68
46	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
47	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
48	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
49	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
50	Optimal thermotolerance of <i>Bifidobacterium bifidum</i> in gellan-alginate microparticles. <i>Biotechnology and Bioengineering</i> , 2007, 98, 411-419.	1.7	56
51	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
52	Hypocholesterolaemic effects of milk-kefir and soyamilk-kefir in cholesterol-fed hamsters. <i>British Journal of Nutrition</i> , 2006, 95, 939-946.	1.2	96
53	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
54	The anti-allergenic properties of milk kefir and soyamilk 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

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55	Optimization of Incorporated Prebiotics as Coating Materials for Probiotic Microencapsulation. Journal of Food Science, 2005, 70, M260.	1.5	122
56	Optimization on response surface models for the optimal manufacturing conditions of dairy tofu. Journal of Food Engineering, 2005, 68, 471-480.	2.7	85
57	Antimutagenic and Antioxidant Properties of Milk Kefir and Soy Milk Kefir. Journal of Agricultural and Food Chemistry, 2005, 53, 2467-2474.	2.4	179
58	Studies of the Microbial and Physical Properties of Oriental Style Dairy Product Kou Woan Lao with Probiotics. Asian-Australasian Journal of Animal Sciences, 2005, 18, 409-413.	2.4	5
59	Optimization of the Viability of Probiotics in a Fermented Milk Drink by the Response Surface Method. Asian-Australasian Journal of Animal Sciences, 2004, 17, 705-711.	2.4	7