

Ka-Wing Cheng

List of Publications by Year in descending order

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104
papers

5,192
citations

94433

37
h-index

91884

69
g-index

106
all docs

106
docs citations

106
times ranked

6411
citing authors

#	ARTICLE	IF	CITATIONS
1	Chitosan and flavonoid glycosides are promising combination partners for enhanced inhibition of heterocyclic amine formation in roast beef. <i>Food Chemistry</i> , 2022, 375, 131859.	8.2	10
2	The effect of quercetin on diabetic nephropathy (DN): a systematic review and meta-analysis of animal studies. <i>Food and Function</i> , 2022, 13, 4789-4803.	4.6	24
3	Hyaluronic Acid-Zein Core-Shell Nanoparticles Improve the Anticancer Effect of Curcumin Alone or in Combination with Oxaliplatin against Colorectal Cancer via CD44-Mediated Cellular Uptake. <i>Molecules</i> , 2022, 27, 1498.	3.8	10
4	6-C-(E-Phenylethenyl)-naringenin, a Styryl Flavonoid, Inhibits Advanced Glycation End Product-Induced Inflammation by Upregulation of Nrf2. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3842-3851.	5.2	4
5	Polysaccharide-Zein Composite Nanoparticles for Enhancing Cellular Uptake and Oral Bioavailability of Curcumin: Characterization, Anti-colorectal Cancer Effect, and Pharmacokinetics. <i>Frontiers in Nutrition</i> , 2022, 9, 846282.	3.7	14
6	Investigation of new products of quercetin formed in boiling water via UPLC-Q-TOF-MS-MS analysis. <i>Food Chemistry</i> , 2022, 386, 132747.	8.2	12
7	A novel formation pathway of N β -(carboxyethyl)lysine from lactic acid during high temperature exposure in wheat sourdough bread and chemical model. <i>Food Chemistry</i> , 2022, 388, 132942.	8.2	4
8	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. <i>Food Research International</i> , 2022, 157, 111322.	6.2	38
9	The apple dihydrochalcone phloretin suppresses growth and improves chemosensitivity of breast cancer cells via inhibition of cytoprotective autophagy. <i>Food and Function</i> , 2021, 12, 177-190.	4.6	25
10	A novel potent inhibitor of 2-amino-1-methyl-6-phenylimidazo[4,5-b] pyridine (PhIP) formation from Chinese chive: Identification, inhibitory effect and action mechanism. <i>Food Chemistry</i> , 2021, 345, 128753.	8.2	11
11	Oral administration of EGCG solution equivalent to daily achievable dosages of regular tea drinkers effectively suppresses miR483-3p induced metastasis of hepatocellular carcinoma cells in mice. <i>Food and Function</i> , 2021, 12, 3381-3392.	4.6	16
12	Tricoumaroylspermidine from rose exhibits inhibitory activity against ethanol-induced apoptosis in HepG2 cells. <i>Food and Function</i> , 2021, 12, 5892-5902.	4.6	12
13	Development of an Isotope Dilution UHPLC-QqQ-MS/MS-Based Method for Simultaneous Determination of Typical Advanced Glycation End Products and Acrylamide in Baked and Fried Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2611-2618.	5.2	19
14	Investigation of carbon and energy metabolic mechanism of mixotrophy in <i>Chromochloris zofingiensis</i> . <i>Biotechnology for Biofuels</i> , 2021, 14, 36.	6.2	40
15	Novel roles of hydrocolloids in foods: Inhibition of toxic maillard reaction products formation and attenuation of their harmful effects. <i>Trends in Food Science and Technology</i> , 2021, 111, 706-715.	15.1	42
16	Red Wine High-Molecular-Weight Polyphenolic Complex: An Emerging Modulator of Human Metabolic Disease Risk and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10907-10919.	5.2	14
17	Neuroprotective Potential of Mung Bean (<i>Vigna radiata</i> L.) Polyphenols in Alzheimer's Disease: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11554-11571.	5.2	24
18	Lipid-Lowering Bioactivity of Microalga <i>Nitzschia laevis</i> Extract Containing Fucoxanthin in Murine Model and Carcinomic Hepatocytes. <i>Pharmaceuticals</i> , 2021, 14, 1004.	3.8	3

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19	Development and evaluation of a novel nanofibersolosome for enhancing the stability, in vitro bioaccessibility, and colonic delivery of cyanidin-3-O-glucoside. <i>Food Research International</i> , 2021, 149, 110712.	6.2	10
20	Advances in smart delivery of food bioactive compounds using stimuli-responsive carriers: Responsive mechanism, contemporary challenges, and prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5449-5488.	11.7	15
21	Multi-Mechanistic Antidiabetic Potential of Astaxanthin: An Update on Preclinical and Clinical Evidence. <i>Molecular Nutrition and Food Research</i> , 2021, , 2100252.	3.3	10
22	Kinetic Study and Degradation Mechanism of Glycidyl Esters in both Palm Oil and Chemical Models during High-Temperature Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15319-15326.	5.2	12
23	Chinese chive and Mongolian leek suppress heterocyclic amine formation and enhance nutritional profile of roasted cod. <i>RSC Advances</i> , 2020, 10, 34996-35006.	3.6	9
24	Inhibitory effects of some hydrocolloids on the formation of heterocyclic amines in roast beef. <i>Food Hydrocolloids</i> , 2020, 108, 106073.	10.7	29
25	Resveratrol: Evidence for Its Nephroprotective Effect in Diabetic Nephropathy. <i>Advances in Nutrition</i> , 2020, 11, 1555-1568.	6.4	28
26	The multifunctional roles of flavonoids against the formation of advanced glycation end products (AGEs) and AGEs-induced harmful effects. <i>Trends in Food Science and Technology</i> , 2020, 103, 333-347.	15.1	50
27	Fucoxanthinol from the Diatom <i>Nitzschia Laevis</i> Ameliorates Neuroinflammatory Responses in Lipopolysaccharide-Stimulated BV-2 Microglia. <i>Marine Drugs</i> , 2020, 18, 116.	4.6	23
28	Nutritional and functional activities of protein from steamed, baked, and high hydrostatic pressure treated cod (<i>Gadus morhua</i>). <i>Food Control</i> , 2019, 96, 9-15.	5.5	13
29	Fucoxanthin modulates cecal and fecal microbiota differently based on diet. <i>Food and Function</i> , 2019, 10, 5644-5655.	4.6	54
30	Application of high pressure processing to improve digestibility, reduce allergenicity, and avoid protein oxidation in cod (<i>Gadus morhua</i>). <i>Food Chemistry</i> , 2019, 298, 125087.	8.2	24
31	Review: Seafood Allergy and Potential Application of High Hydrostatic Pressure to Reduce Seafood Allergenicity. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	11
32	DHA protects against monosodium urate-induced inflammation through modulation of oxidative stress. <i>Food and Function</i> , 2019, 10, 4010-4021.	4.6	17
33	Apigenin and its methylglyoxal-adduct inhibit advanced glycation end products-induced oxidative stress and inflammation in endothelial cells. <i>Biochemical Pharmacology</i> , 2019, 166, 231-241.	4.4	73
34	6-C-(E-Phenylethenyl)Naringenin Attenuates the Stemness of Hepatocellular Carcinoma Cells by Suppressing Wnt/ β^2 -Catenin Signaling. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13939-13947.	5.2	16
35	Extract of the Microalga <i>Nitzschia laevis</i> Prevents High-Fat-Diet-Induced Obesity in Mice by Modulating the Composition of Gut Microbiota. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800808.	3.3	47
36	Light induces carotenoids accumulation in a heterotrophic docosahexaenoic acid producing microalga, <i>Cryptocodinium</i> sp. SUN. <i>Bioresource Technology</i> , 2019, 276, 177-182.	9.6	21

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37	Heterocyclic Amines in Foods: Analytical Methods, Formation Mechanism, and Mitigation Strategies. , 2019, , 107-119.		0
38	Screening and identification of inhibitors of advanced glycation endproduct formation from microalgal extracts. Food and Function, 2018, 9, 1683-1691.	4.6	17
39	Inhibition of autophagy modulates astaxanthin and total fatty acid biosynthesis in <i>Chlorella zofingiensis</i> under nitrogen starvation. Bioresource Technology, 2018, 247, 610-615.	9.6	38
40	Unraveling the inhibitory effect of dihydromyricetin on heterocyclic aromatic amines formation. Journal of the Science of Food and Agriculture, 2018, 98, 1988-1994.	3.5	27
41	A comparison of mutagenic PhIP and beneficial 8- <i>C</i> -(<i>E</i> -phenylethenyl)quercetin and 6- <i>C</i> -(<i>E</i> -phenylethenyl)quercetin formation under microwave and conventional heating. Food and Function, 2018, 9, 3853-3859.	4.6	12
42	A Hetero-Photoautotrophic Two-Stage Cultivation Process for Production of Fucoxanthin by the Marine Diatom <i>Nitzschia laevis</i> . Marine Drugs, 2018, 16, 219.	4.6	73
43	Staged cultivation enhances biomass accumulation in the green growth phase of <i>Haematococcus pluvialis</i> . Bioresource Technology, 2017, 233, 326-331.	9.6	53
44	8- <i>C</i> -(<i>E</i> -phenylethenyl)quercetin from onion/beef soup induces autophagic cell death in colon cancer cells through ERK activation. Molecular Nutrition and Food Research, 2017, 61, 1600437.	3.3	60
45	6- <i>C</i> -(<i>E</i> -phenylethenyl)naringenin induces cell growth inhibition and cytoprotective autophagy in colon cancer cells. European Journal of Cancer, 2016, 68, 38-50.	2.8	37
46	SLC25A22 Promotes Proliferation and Survival of Colorectal Cancer Cells With KRAS Mutations and Xenograft Tumor Progression in Mice via Intracellular Synthesis of Aspartate. Gastroenterology, 2016, 151, 945-960.e6.	1.3	100
47	Phospho-NSAIDs Have Enhanced Efficacy in Mice Lacking Plasma Carboxylesterase: Implications for their Clinical Pharmacology. Pharmaceutical Research, 2015, 32, 1663-1675.	3.5	17
48	6- <i>C</i> -(<i>E</i> -phenylethenyl)-Naringenin Suppresses Colorectal Cancer Growth by Inhibiting Cyclooxygenase-1. Cancer Research, 2014, 74, 243-252.	0.9	45
49	A novel ibuprofen derivative with anti-lung cancer properties: Synthesis, formulation, pharmacokinetic and efficacy studies. International Journal of Pharmaceutics, 2014, 477, 236-243.	5.2	9
50	The in vitro metabolism of phospho-sulindac amide, a novel potential anticancer agent. Biochemical Pharmacology, 2014, 91, 249-255.	4.4	5
51	Phospho-aspirin (MDC-22) inhibits breast cancer in preclinical animal models: an effect mediated by EGFR inhibition, p53 acetylation and oxidative stress. BMC Cancer, 2014, 14, 141.	2.6	20
52	Phospho-Aspirin-2 (MDC-22) Inhibits Estrogen Receptor Positive Breast Cancer Growth Both In Vitro and In Vivo by a Redox-Dependent Effect. PLoS ONE, 2014, 9, e111720.	2.5	9
53	Topically Applied Phospho-Sulindac Hydrogel is Efficacious and Safe in the Treatment of Experimental Arthritis in Rats. Pharmaceutical Research, 2013, 30, 1471-1482.	3.5	9
54	Comparative in vitro metabolism of phospho-tyrosol-indomethacin by mice, rats and humans. Biochemical Pharmacology, 2013, 85, 1195-1202.	4.4	11

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55	Aerosol Administration of Phospho-Sulindac Inhibits Lung Tumorigenesis. <i>Molecular Cancer Therapeutics</i> , 2013, 12, 1417-1428.	4.1	13
56	Curcumin enhances the lung cancer chemopreventive efficacy of phospho-sulindac by improving its pharmacokinetics. <i>International Journal of Oncology</i> , 2013, 43, 895-902.	3.3	31
57	Carboxylesterases 1 and 2 Hydrolyze Phospho-Nonsteroidal Anti-Inflammatory Drugs: Relevance to Their Pharmacological Activity. <i>Journal of Pharmacology and Experimental Therapeutics</i> , 2012, 340, 422-432.	2.5	37
58	Topical phospho-sulindac (OXT-328) is effective in the treatment of non-melanoma skin cancer. <i>International Journal of Oncology</i> , 2012, 41, 1199-1203.	3.3	16
59	Regioselective oxidation of phospho-NSAIDs by human cytochrome P450 and flavin monooxygenase isoforms: implications for their pharmacokinetic properties and safety. <i>British Journal of Pharmacology</i> , 2012, 167, 222-232.	5.4	25
60	In Vitro and In Vivo Metabolic Studies of Phospho-aspirin (MDC-22). <i>Pharmaceutical Research</i> , 2012, 29, 3292-3301.	3.5	2
61	Phospho-Sulindac (OXT-328) Inhibits the Growth of Human Lung Cancer Xenografts in Mice: Enhanced Efficacy and Mitochondria Targeting by its Formulation in Solid Lipid Nanoparticles. <i>Pharmaceutical Research</i> , 2012, 29, 3090-3101.	3.5	16
62	Phosphosulindac (OXT-328) Selectively Targets Breast Cancer Stem Cells In Vitro and in Human Breast Cancer Xenografts. <i>Stem Cells</i> , 2012, 30, 2065-2075.	3.2	26
63	Preclinical Predictors of Anticancer Drug Efficacy: Critical Assessment with Emphasis on Whether Nanomolar Potency Should Be Required of Candidate Agents: TABLE 1. <i>Journal of Pharmacology and Experimental Therapeutics</i> , 2012, 341, 572-578.	2.5	44
64	Inhibition of heterocyclic amine formation by water-soluble vitamins in Maillard reaction model systems and beef patties. <i>Food Chemistry</i> , 2012, 133, 760-766.	8.2	86
65	Identification and characterization of molecular targets of natural products by mass spectrometry. <i>Mass Spectrometry Reviews</i> , 2010, 29, 126-155.	5.4	57
66	Protective effects of pinostilbene, a resveratrol methylated derivative, against 6-hydroxydopamine-induced neurotoxicity in SH-SY5Y cells. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 482-489.	4.2	85
67	Sulfur-containing constituents and one 1H-pyrrole-2-carboxylic acid derivative from pineapple [<i>Ananas comosus</i> (L.) Merr.] fruit. <i>Phytochemistry</i> , 2010, 71, 2046-2051.	2.9	17
68	The effects of grape seed extract fortification on the antioxidant activity and quality attributes of bread. <i>Food Chemistry</i> , 2010, 119, 49-53.	8.2	182
69	Effects of melamine on the Maillard reaction between lactose and phenylalanine. <i>Food Chemistry</i> , 2010, 119, 1-6.	8.2	14
70	Activities of hydrocolloids as inhibitors of acrylamide formation in model systems and fried potato strips. <i>Food Chemistry</i> , 2010, 121, 424-428.	8.2	66
71	Direct Trapping of Acrylamide as a Key Mechanism for Niacin's Inhibitory Activity in Carcinogenic Acrylamide Formation. <i>Chemical Research in Toxicology</i> , 2010, 23, 802-807.	3.3	11
72	Effects of Fruit Extracts on the Formation of Acrylamide in Model Reactions and Fried Potato Crisps. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 309-312.	5.2	49

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73	Steroidal saponins and ecdysterone from <i>Asparagus filicinus</i> and their cytotoxic activities. <i>Steroids</i> , 2010, 75, 734-739.	1.8	24
74	Tyrosinase Inhibitory Constituents from the Roots of <i>Morus nigra</i> : A Structure-Activity Relationship Study. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5368-5373.	5.2	117
75	2,3,4,4',5'-Pentamethoxy-trans-stilbene, a resveratrol derivative, is a potent inducer of apoptosis in colon cancer cells via targeting microtubules. <i>Biochemical Pharmacology</i> , 2009, 78, 1224-1232.	4.4	37
76	Inhibition of mutagenic PhIP formation by epigallocatechin gallate via scavenging of phenylacetaldehyde. <i>Molecular Nutrition and Food Research</i> , 2009, 53, 716-725.	3.3	68
77	High-performance liquid chromatographic determination of creatine kinase activity influenced by methylglyoxal. <i>Biomedical Chromatography</i> , 2009, 23, 170-174.	1.7	3
78	Simultaneous determination of three phytoecdysteroids in the roots of four medicinal plants from the genus <i>Asparagus</i> by HPLC. <i>Phytochemical Analysis</i> , 2009, 20, 58-63.	2.4	4
79	Inhibition of acrylamide formation by vitamins in model reactions and fried potato strips. <i>Food Chemistry</i> , 2009, 116, 34-39.	8.2	77
80	Analysis of antioxidant activity and antioxidant constituents of Chinese toon. <i>Journal of Functional Foods</i> , 2009, 1, 253-259.	3.4	44
81	Inhibitory Mechanism of Naringenin against Carcinogenic Acrylamide Formation and Nonenzymatic Browning in Maillard Model Reactions. <i>Chemical Research in Toxicology</i> , 2009, 22, 1483-1489.	3.3	59
82	Chemical Components and Tyrosinase Inhibitors from the Twigs of <i>Artocarpus heterophyllus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6649-6655.	5.2	52
83	Trapping Effects of Green and Black Tea Extracts on Peroxidation-Derived Carbonyl Substances of Seal Blubber Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1065-1069.	5.2	38
84	Natural Polyphenols as Direct Trapping Agents of Lipid Peroxidation-Derived Acrolein and 4-Hydroxy-trans-2-nonenal. <i>Chemical Research in Toxicology</i> , 2009, 22, 1721-1727.	3.3	86
85	Unraveling the molecular targets of natural products: Insights from genomic and proteomic analyses. <i>Proteomics - Clinical Applications</i> , 2008, 2, 338-354.	1.6	10
86	Isolation of tyrosinase inhibitors from <i>Artocarpus heterophyllus</i> and use of its extract as antibrowning agent. <i>Molecular Nutrition and Food Research</i> , 2008, 52, 1530-1538.	3.3	110
87	Use of capillary electrophoresis to evaluate protective effects of methylglyoxal scavengers on the activity of creatine kinase. <i>Journal of Separation Science</i> , 2008, 31, 2846-2851.	2.5	7
88	Sesquiterpenoids from <i>Homalomena occulta</i> affect osteoblast proliferation, differentiation and mineralization in vitro. <i>Phytochemistry</i> , 2008, 69, 2367-2373.	2.9	38
89	Inhibitory effect of mung bean extract and its constituents vitexin and isovitexin on the formation of advanced glycation endproducts. <i>Food Chemistry</i> , 2008, 106, 475-481.	8.2	194
90	Antibrowning activity of MRPs in enzyme and fresh-cut apple slice models. <i>Food Chemistry</i> , 2008, 109, 379-385.	8.2	13

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91	Tyrosinase inhibitors from paper mulberry (<i>Broussonetia papyrifera</i>). <i>Food Chemistry</i> , 2008, 106, 529-535.	8.2	124
92	Trapping of Phenylacetaldehyde as a Key Mechanism Responsible for Naringenin's Inhibitory Activity in Mutagenic 2-Amino-1-methyl-6-phenylimidazo [4,5-b]Pyridine Formation. <i>Chemical Research in Toxicology</i> , 2008, 21, 2026-2034.	3.3	63
93	Cinnamon Bark Proanthocyanidins as Reactive Carbonyl Scavengers To Prevent the Formation of Advanced Glycation Endproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1907-1911.	5.2	208
94	Antioxidant properties in vitro and total phenolic contents in methanol extracts from medicinal plants. <i>LWT - Food Science and Technology</i> , 2008, 41, 385-390.	5.2	351
95	Comparative Proteomic Analysis of Indioside D-Triggered Cell Death in HeLa Cells. <i>Journal of Proteome Research</i> , 2008, 7, 2050-2058.	3.7	10
96	Oligostilbenes from <i>Gnetum</i> Species and Anticarcinogenic and Antiinflammatory Activities of Oligostilbenes. <i>ACS Symposium Series</i> , 2008, , 36-58.	0.5	3
97	Inhibitory Effect of Fruit Extracts on the Formation of Heterocyclic Amines. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10359-10365.	5.2	75
98	Oxyresveratrol as an Antibrowning Agent for Cloudy Apple Juices and Fresh-Cut Apples. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2604-2610.	5.2	56
99	Inhibitory activities of dietary phenolic compounds on heterocyclic amine formation in both chemical model system and beef patties. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 969-976.	3.3	102
100	Evaluation of antioxidant capacity and total phenolic content of different fractions of selected microalgae. <i>Food Chemistry</i> , 2007, 102, 771-776.	8.2	532
101	Quantification of nepetalactones in catnip (<i>Nepeta cataria</i> L.) by HPLC coupled with ultraviolet and mass spectrometric detection. <i>Phytochemical Analysis</i> , 2007, 18, 157-160.	2.4	17
102	Evaluation of two methods for the extraction of antioxidants from medicinal plants. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 388, 483-488.	3.7	43
103	A systematic survey of antioxidant activity of 30 Chinese medicinal plants using the ferric reducing antioxidant power assay. <i>Food Chemistry</i> , 2006, 97, 705-711.	8.2	419
104	Heterocyclic amines: Chemistry and health. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 1150-1170.	3.3	102