

Tzu-Ming Pan

List of Publications by Year in descending order

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189
papers

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44069

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times ranked

6493
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#	ARTICLE	IF	CITATIONS
1	Immune responses and gene expression in white shrimp, <i>Litopenaeus vannamei</i> , induced by <i>Lactobacillus plantarum</i> . <i>Fish and Shellfish Immunology</i> , 2007, 23, 364-377.	3.6	313
2	Production of the secondary metabolites Î ³ -aminobutyric acid and monacolin K by <i>Monascus</i> . <i>Journal of Industrial Microbiology and Biotechnology</i> , 2003, 30, 41-46.	3.0	199
3	The immunomodulatory effects of lactic acid bacteria for improving immune functions and benefits. <i>Applied Microbiology and Biotechnology</i> , 2012, 96, 853-862.	3.6	195
4	Immunomodulatory and antioxidant potential of <i>Lactobacillus exopolysaccharides</i> . <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, n/a-n/a.	3.5	152
5	Exopolysaccharide activities from probiotic bifidobacterium: Immunomodulatory effects (on J774A.1) Tj ETQq1 1 0.784314 rgBT /Ove 104-110.	4.7	151
6	Improvement of monacolin K, Î-aminobutyric acid and citrinin production ratio as a function of environmental conditions of <i>Monascus purpureus</i> NTU 601. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2003, 30, 669-676.	3.0	115
7	Effect of red mold rice on antifatigue and exercise-related changes in lipid peroxidation in endurance exercise. <i>Applied Microbiology and Biotechnology</i> , 2006, 70, 247-253.	3.6	115
8	The effects of <i>Lactobacillus</i> -fermented milk on lipid metabolism in hamsters fed on high-cholesterol diet. <i>Applied Microbiology and Biotechnology</i> , 2006, 71, 238-245.	3.6	114
9	Antiosteoporotic Effects of <i>Lactobacillus</i> -Fermented Soy Skim Milk on Bone Mineral Density and the Microstructure of Femoral Bone in Ovariectomized Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7734-7742.	5.2	109
10	In vivo hypolipidemic effects and safety of low dosage <i>Monascus</i> powder in a hamster model of hyperlipidemia. <i>Applied Microbiology and Biotechnology</i> , 2006, 70, 533-540.	3.6	103
11	<i>Monascus</i> fermentation of dioscorea for increasing the production of cholesterol-lowering agentâ€”monacolin K and antiinflammation agentâ€”monascin. <i>Applied Microbiology and Biotechnology</i> , 2006, 72, 1254-1262.	3.6	99
12	Beneficial effects of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 and its fermented products. <i>Applied Microbiology and Biotechnology</i> , 2012, 93, 903-916.	3.6	99
13	Anti-obesity effects of gut microbiota are associated with lactic acid bacteria. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 1-10.	3.6	96
14	Beneficial effects of <i>Monascus purpureus</i> NTU 568-fermented products: a review. <i>Applied Microbiology and Biotechnology</i> , 2011, 90, 1207-1217.	3.6	90
15	Dimeric Acid Inhibits SW620 Cell Invasion by Attenuating H ₂ O ₂ -Mediated MMP-7 Expression via JNK/C-Jun and ERK/C-Fos Activation in an AP-1-Dependent Manner. <i>International Journal of Biological Sciences</i> , 2011, 7, 869-880.	6.4	89
16	Detection of Genetically Modified Maize MON810 and NK603 by Multiplex and Real-Time Polymerase Chain Reaction Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3264-3268.	5.2	86
17	Red mold rice ameliorates impairment of memory and learning ability in intracerebroventricular amyloid Î ² -infused rat by repressing amyloid Î ² accumulation. <i>Journal of Neuroscience Research</i> , 2007, 85, 3171-3182.	2.9	83
18	Atherosclerosis-Preventing Activity of Lactic Acid Bacteria-Fermented Milkâ€”Soy milk Supplemented with <i>Momordica charantia</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2065-2071.	5.2	83

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19	Monaphilones AâˆC, Three New Antiproliferative Azaphilone Derivatives from <i>Monascus purpureus</i> NTU 568. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8211-8216.	5.2	81
20	Monascin and ankaflavin act as natural AMPK activators with PPAR α agonist activity to down-regulate nonalcoholic steatohepatitis in high-fat diet-fed C57BL/6 mice. <i>Food and Chemical Toxicology</i> , 2014, 64, 94-103.	3.6	81
21	The Effect of <i>Monascus</i> Secondary Polyketide Metabolites, Monascin and Ankaflavin, on Adipogenesis and Lipolysis Activity in 3T3-L1. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12703-12709.	5.2	75
22	Anti-obesity activity of Lactobacillus fermented soy milk products. <i>Journal of Functional Foods</i> , 2013, 5, 905-913.	3.4	73
23	Monascin and Ankaflavin Act as Novel Hypolipidemic and High-Density Lipoprotein Cholesterol-Raising Agents in Red Mold <i>Dioscorea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9013-9019.	5.2	72
24	The <i>Monascus</i> Metabolite Monacolin K Reduces Tumor Progression and Metastasis of Lewis Lung Carcinoma Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8258-8265.	5.2	71
25	Ankaflavin: a natural novel PPAR γ agonist upregulates Nrf2 to attenuate methylglyoxal-induced diabetes in vivo. <i>Free Radical Biology and Medicine</i> , 2012, 53, 2008-2016.	2.9	71
26	Improving the Ratio of Monacolin K to Citrinin Production of <i>Monascus purpureus</i> NTU 568 under <i>Dioscorea</i> Medium through the Mediation of pH Value and Ethanol Addition. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6493-6502.	5.2	70
27	Modified Mutation Method for Screening Low Citrinin-Producing Strains of <i>Monascus purpureus</i> on Rice Culture. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6977-6982.	5.2	69
28	<i>Monascus</i> -Fermented Yellow Pigments Monascin and Ankaflavin Showed Antiobesity Effect via the Suppression of Differentiation and Lipogenesis in Obese Rats Fed a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1493-1500.	5.2	68
29	The implication of probiotics in the prevention of dental caries. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 577-586.	3.6	67
30	Quantification Bias Caused by Plasmid DNA Conformation in Quantitative Real-Time PCR Assay. <i>PLoS ONE</i> , 2011, 6, e29101.	2.5	65
31	Red Mold <i>Dioscorea</i> Has Greater Hypolipidemic and Antiatherosclerotic Effect than Traditional Red Mold Rice and Unfermented <i>Dioscorea</i> in Hamsters. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7162-7169.	5.2	63
32	Red Mold Rice Promotes Neuroprotective sAPP α Secretion Instead of Alzheimer's Risk Factors and Amyloid Beta Expression in Hyperlipidemic A β 40-Infused Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2230-2238.	5.2	63
33	Anti-inflammatory Properties of Yellow and Orange Pigments from <i>Monascus purpureus</i> NTU 568. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2796-2802.	5.2	63
34	Fermentation of a milk/soymilk and <i>Lycium chinense</i> Miller mixture using a new isolate of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU101 and <i>Bifidobacterium longum</i> . <i>Journal of Industrial Microbiology and Biotechnology</i> , 2004, 31, 559-564.	3.0	61
35	Time-dependent persistence of enhanced immune response by a potential probiotic strain <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101. <i>International Journal of Food Microbiology</i> , 2008, 128, 219-225.	4.7	60
36	Red mold rice extract represses amyloid beta peptide-induced neurotoxicity via potent synergism of anti-inflammatory and antioxidative effect. <i>Applied Microbiology and Biotechnology</i> , 2008, 79, 829-841.	3.6	59

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37	Statistical optimization of medium components for the production of <i>Antrodia cinnamomea</i> AC0623 in submerged cultures. <i>Applied Microbiology and Biotechnology</i> , 2006, 72, 654-661.	3.6	57
38	Immunomodulating Activity of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 in Enterohemorrhagic <i>Escherichia coli</i> O157H7-Infected Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11265-11272.	5.2	55
39	Antidepressant Effect of GABA-Rich <i>Monascus</i> -Fermented Product on Forced Swimming Rat Model. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3027-3034.	5.2	54
40	<i>Monascus</i> -fermented metabolite monascin suppresses inflammation via PPAR β regulation and JNK inactivation in THP-1 monocytes. <i>Food and Chemical Toxicology</i> , 2012, 50, 1178-1186.	3.6	54
41	A novel natural Nrf2 activator with PPAR β -agonist (monascin) attenuates the toxicity of methylglyoxal and hyperglycemia. <i>Toxicology and Applied Pharmacology</i> , 2013, 272, 842-851.	2.8	54
42	Anti-tumor and Anti-inflammatory Properties of Ankaflavin and Monaphilone A from <i>Monascus purpureus</i> NTU 568. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1124-1130.	5.2	53
43	Monascin from red mold <i>dioscorea</i> as a novel antidiabetic and antioxidative stress agent in rats and <i>Caenorhabditis elegans</i> . <i>Free Radical Biology and Medicine</i> , 2012, 52, 109-117.	2.9	52
44	Characterization of an antimicrobial substance produced by <i>Lactobacillus plantarum</i> NTU 102. <i>Journal of Microbiology, Immunology and Infection</i> , 2019, 52, 409-417.	3.1	52
45	Red Mold <i>Dioscorea</i> Has a Greater Antihypertensive Effect than Traditional Red Mold Rice in Spontaneously Hypertensive Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5035-5041.	5.2	51
46	Effect of the administration of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 on Peyer's patch-mediated mucosal immunity. <i>International Immunopharmacology</i> , 2010, 10, 791-798.	3.8	51
47	The <i>Monascus</i> metabolite monascin against TNF α -induced insulin resistance via suppressing PPAR β phosphorylation in C2C12 myotubes. <i>Food and Chemical Toxicology</i> , 2011, 49, 2609-2617.	3.6	51
48	Event-Specific Real-Time Detection and Quantification of Genetically Modified Roundup Ready Soybean. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3833-3839.	5.2	50
49	Synchronous Analysis Method for Detection of Citrinin and the Lactone and Acid Forms of Monacolin K in Red Mold Rice. <i>Journal of AOAC INTERNATIONAL</i> , 2006, 89, 669-677.	1.5	50
50	<i>Centella asiatica</i> extract protects against amyloid β -40-induced neurotoxicity in neuronal cells by activating the antioxidative defence system. <i>Journal of Traditional and Complementary Medicine</i> , 2016, 6, 362-369.	2.7	49
51	Mpp7 controls regioselective Knoevenagel condensation during the biosynthesis of <i>Monascus</i> azaphilone pigments. <i>Tetrahedron Letters</i> , 2014, 55, 1640-1643.	1.4	48
52	Perspectives on genetically modified crops and food detection. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 1-8.	1.9	48
53	Lactic acid bacteria-fermented product of green tea and <i>Houttuynia cordata</i> leaves exerts anti-adipogenic and anti-obesity effects. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 973-984.	1.9	48
54	A Simple and Rapid Approach for Removing Citrinin while Retaining Monacolin K in Red Mold Rice. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 11101-11108.	5.2	47

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55	Red mold, diabetes, and oxidative stress: a review. <i>Applied Microbiology and Biotechnology</i> , 2012, 94, 47-55.	3.6	47
56	Alleviation of metabolic syndrome by monascin and ankaflavin: the perspective of <i>Monascus</i> functional foods. <i>Food and Function</i> , 2017, 8, 2102-2109.	4.6	45
57	New Bioactive Orange Pigments with Yellow Fluorescence from <i>Monascus</i> -Fermented <i>Dioscorea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4512-4518.	5.2	44
58	Protective Effect of <i>Monascus</i> -Fermented Red Mold Rice against Alcoholic Liver Disease by Attenuating Oxidative Stress and Inflammatory Response. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9950-9957.	5.2	43
59	Benefit of <i>Monascus</i> -fermented products for hypertension prevention: a review. <i>Applied Microbiology and Biotechnology</i> , 2012, 94, 1151-1161.	3.6	43
60	Use of the Duplex TaqMan PCR System for Detection of Shiga-Like Toxin-Producing <i>Escherichia coli</i> O157. <i>Journal of Clinical Microbiology</i> , 2005, 43, 2668-2673.	3.9	42
61	Beneficial Preventive Effects of Gastric Mucosal Lesion for Soy ² Skim Milk Fermented by Lactic Acid Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4433-4438.	5.2	42
62	Beneficial effects of phytoestrogens and their metabolites produced by intestinal microflora on bone health. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 1489-1500.	3.6	42
63	Effects of lactic acid bacteria-fermented soy milk on melanogenesis in B16F0 melanocytes. <i>Journal of Functional Foods</i> , 2013, 5, 395-405.	3.4	40
64	Effects of Monascin on Anti-inflammation Mediated by Nrf2 Activation in Advanced Glycation End Product-Treated THP-1 Monocytes and Methylglyoxal-Treated Wistar Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1288-1298.	5.2	40
65	Anti-diabetic Effects of <i>Monascus purpureus</i> NTU 568 Fermented Products on Streptozotocin-Induced Diabetic Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7634-7640.	5.2	39
66	Development of <i>Monascus</i> fermentation technology for high hypolipidemic effect. <i>Applied Microbiology and Biotechnology</i> , 2012, 94, 1449-1459.	3.6	38
67	Dimerumic acid attenuates receptor for advanced glycation endproducts signal to inhibit inflammation and diabetes mediated by Nrf2 activation and promotes methylglyoxal metabolism into d-lactic acid. <i>Free Radical Biology and Medicine</i> , 2013, 60, 7-16.	2.9	38
68	Bacterial food-borne illness outbreaks in northern Taiwan, 1995–2001. <i>Journal of Infection and Chemotherapy</i> , 2005, 11, 146-151.	1.7	37
69	Effect of red mold rice supplements on serum and meat cholesterol levels of broilers chicken. <i>Applied Microbiology and Biotechnology</i> , 2006, 71, 812-818.	3.6	35
70	Osteoprotective Effect of <i>Monascus</i> -fermented <i>Dioscorea</i> in Ovariectomized Rat Model of Postmenopausal Osteoporosis. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9150-9157.	5.2	35
71	Monascin from <i>Monascus</i> -Fermented Products Reduces Oxidative Stress and Amyloid- β Toxicity via DAF-16/FOXO in <i>Caenorhabditis elegans</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7114-7120.	5.2	35
72	Red mold <i>dioscorea</i> -induced G2/M arrest and apoptosis in human oral cancer cells. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2709-2715.	3.5	34

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73	Monascus purpureus-fermented products and oral cancer: a review. <i>Applied Microbiology and Biotechnology</i> , 2012, 93, 1831-1842.	3.6	34
74	Monascin and Ankaflavin Have More Anti-atherosclerosis Effect and Less Side Effect Involving Increasing Creatinine Phosphokinase Activity than Monacolin K under the Same Dosages. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 143-150.	5.2	34
75	Cloning, Expression, and the Effects of Processing on Sarcoplasmic-Calcium-Binding Protein: An Important Allergen in Mud Crab. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6247-6257.	5.2	34
76	The effect of probiotic-fermented soy milk on enhancing the NO-mediated vascular relaxation factors. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1219-1225.	3.5	33
77	Optimization of Culture Condition for ACEI and GABA Production by Lactic Acid Bacteria. <i>Journal of Food Science</i> , 2011, 76, M585-91.	3.1	32
78	Anti-obesity activity of the water extract of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 fermented soy milk products. <i>Food and Function</i> , 2015, 6, 3522-3530.	4.6	32
79	Synchronous High-Performance Liquid Chromatography with a Photodiode Array Detector and Mass Spectrometry for the Determination of Citrinin, Monascin, Ankaflavin, and the Lactone and Acid Forms of Monacolin K in Red Mold Rice. <i>Journal of AOAC INTERNATIONAL</i> , 2011, 94, 179-190.	1.5	31
80	In vitro and in vivo comparisons of the effects of the fruiting body and mycelium of <i>Antrodia camphorata</i> against amyloid β -protein-induced neurotoxicity and memory impairment. <i>Applied Microbiology and Biotechnology</i> , 2012, 94, 1505-1519.	3.6	31
81	Monascin Attenuates Oxidative Stress-Mediated Lung Inflammation via Peroxisome Proliferator-Activated Receptor-Gamma (PPAR- γ) and Nuclear Factor-Erythroid 2 Related Factor 2 (Nrf-2) Modulation. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5337-5344.	5.2	30
82	Effect of Red Mold Rice Supplements on Serum and Egg Yolk Cholesterol Levels of Laying Hens. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4824-4829.	5.2	28
83	Red mold fermented products and Alzheimer's disease: a review. <i>Applied Microbiology and Biotechnology</i> , 2011, 91, 461-469.	3.6	28
84	Ankaflavin and Monascin Regulate Endothelial Adhesion Molecules and Endothelial NO Synthase (eNOS) Expression Induced by Tumor Necrosis Factor- α (TNF- α) in Human Umbilical Vein Endothelial Cells (HUVECs). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1666-1672.	5.2	28
85	Down-regulation of Slit- <i>Robo</i> Pathway Mediating Neuronal Cytoskeletal Remodeling Processes Facilitates the Antidepressive-like Activity of <i>Gastrodia elata</i> Blume. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10493-10503.	5.2	28
86	Monascus-fermented monascin and ankaflavin improve the memory and learning ability in amyloid β -protein intracerebroventricular-infused rat via the suppression of Alzheimer's disease risk factors. <i>Journal of Functional Foods</i> , 2015, 18, 387-399.	3.4	28
87	Physiological Response and Protein Expression under Acid Stress of <i>Escherichia coli</i> O157:H7 TWC01 Isolated from Taiwan. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7182-7191.	5.2	27
88	New Anti-Inflammatory and Anti-Proliferative Constituents from Fermented Red Mold Rice <i>Monascus purpureus</i> NTU 568. <i>Molecules</i> , 2010, 15, 7815-7824.	3.8	27
89	Inhibitory Effects of <i>Dioscorea</i> Polysaccharide on TNF- α -Induced Insulin Resistance in Mouse FL83B Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5279-5285.	5.2	27
90	Effect of bioactive compounds in lactobacilli-fermented soy skim milk on femoral bone microstructure of aging mice. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 328-335.	3.5	27

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91	Peroxisome Proliferator-Activated Receptor- β Activators Monascin and Rosiglitazone Attenuate Carboxymethyllysine-Induced Fibrosis in Hepatic Stellate Cells through Regulating the Oxidative Stress Pathway but Independent of the Receptor for Advanced Glycation End Products Signaling. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6873-6879.	5.2	27
92	A novel PPARGgamma agonist monascin's potential application in diabetes prevention. <i>Food and Function</i> , 2014, 5, 1334-1340.	4.6	27
93	Ankaflavin and Monascin Induce Apoptosis in Activated Hepatic Stellate Cells through Suppression of the Akt/NF- κ B/p38 Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9326-9334.	5.2	27
94	The blood lipid regulation of <i>Monascus</i> -produced monascin and ankaflavin via the suppression of low-density lipoprotein cholesterol assembly and stimulation of apolipoprotein A1 expression in the liver. <i>Journal of Microbiology, Immunology and Infection</i> , 2018, 51, 27-37.	3.1	27
95	A 90-day Toxicity Study of <i>Monascus</i> -Fermented Products Including High Citrinin Level. <i>Journal of Food Science</i> , 2010, 75, T91-7.	3.1	25
96	Effects of <i>Monascus</i> -Fermented Rice Extract on Malignant Cell-associated Neovascularization and Intravasation Determined Using the Chicken Embryo Chorioallantoic Membrane Model. <i>Integrative Cancer Therapies</i> , 2010, 9, 204-212.	2.0	25
97	Suppression of dimerumic acid on hepatic fibrosis caused from carboxymethyl-lysine (CML) by attenuating oxidative stress depends on Nrf2 activation in hepatic stellate cells (HSCs). <i>Food and Chemical Toxicology</i> , 2013, 62, 413-419.	3.6	25
98	Dimerumic acid, a novel antioxidant identified from <i>Monascus</i> -fermented products exerts chemoprotective effects: Mini review. <i>Journal of Functional Foods</i> , 2013, 5, 2-9.	3.4	25
99	The ameliorative effect of <i>Monascus purpureus</i> NTU 568-fermented rice extracts on 6-hydroxydopamine-induced neurotoxicity in SH-SY5Y cells and the rat model of Parkinson's disease. <i>Food and Function</i> , 2016, 7, 752-762.	4.6	25
100	A Simple and Cost-Saving Approach To Optimize the Production of Subtilisin NAT by Submerged Cultivation of <i>Bacillus subtilis</i> Natto. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 292-296.	5.2	24
101	Establishment of a system based on universal multiplex-PCR for screening genetically modified crops. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 396, 2055-2064.	3.7	24
102	Recombinant expression of bioactive peptide lunasin in <i>Escherichia coli</i> . <i>Applied Microbiology and Biotechnology</i> , 2010, 88, 177-186.	3.6	24
103	Protection of <i>Monascus</i> -Fermented <i>Dioscorea</i> against DMBA-Induced Oral Injury in Hamster by Anti-inflammatory and Antioxidative Potentials. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6715-6720.	5.2	24
104	Effects of red mold <i>dioscorea</i> on oral carcinogenesis in DMBA-induced hamster animal model. <i>Food and Chemical Toxicology</i> , 2011, 49, 1292-1297.	3.6	24
105	Ankaflavin, a novel Nrf-2 activator for attenuating allergic airway inflammation. <i>Free Radical Biology and Medicine</i> , 2012, 53, 1643-1651.	2.9	24
106	Therapeutic effects of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 powder on dextran sulfate sodium-induced colitis in mice. <i>Journal of Food and Drug Analysis</i> , 2019, 27, 83-92.	1.9	24
107	Proteomic Analysis of Caco-2 Cells Treated with Monacolin K. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6192-6200.	5.2	23
108	Proteome Changes in Caco-2 Cells Treated with <i>Monascus</i> -Fermented Red Mold Rice Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8987-8994.	5.2	23

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109	Red Mold Rice Promoted Antioxidase Activity against Oxidative Injury and Improved the Memory Ability of Zinc-Deficient Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10600-10607.	5.2	23
110	Substitution of Asp189 residue alters the activity and thermostability of <i>Geobacillus</i> sp. NTU 03 lipase. <i>Biotechnology Letters</i> , 2011, 33, 1841-1846.	2.2	23
111	Influence of Planting Papaya Ringspot Virus Resistant Transgenic Papaya on Soil Microbial Biodiversity. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 130-137.	5.2	22
112	Antioxidant and pancreasâ€protective effect of red mold fermented products on streptozotocinâ€induced diabetic rats. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2519-2525.	3.5	22
113	Immunomodulatory effects of dead <i>Lactobacillus</i> on murine splenocytes and macrophages. <i>Food and Agricultural Immunology</i> , 2012, 23, 183-202.	1.4	22
114	Ankaflavin regulates adipocyte function and attenuates hyperglycemia caused by high-fat diet via PPAR- β activation. <i>Journal of Functional Foods</i> , 2013, 5, 124-132.	3.4	22
115	Inhibitory effect of <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> NTU 101 on rat dental caries. <i>Journal of Functional Foods</i> , 2014, 10, 223-231.	3.4	22
116	<i>Monascus</i> Secondary Metabolites Monascin and Ankaflavin Inhibit Activation of RBL-2H3 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 192-199.	5.2	22
117	<i>Monascus</i> -Fermented <i>Dioscorea</i> Enhances Oxidative Stress Resistance via DAF-16/FOXO in <i>Caenorhabditis elegans</i> . <i>PLoS ONE</i> , 2012, 7, e39515.	2.5	22
118	Production of red mold rice using a modified Nagata type koji maker. <i>Applied Microbiology and Biotechnology</i> , 2006, 73, 297-304.	3.6	21
119	Molecular analysis of <i>Shigella sonnei</i> isolated from three well-documented outbreaks in school children. <i>Journal of Medical Microbiology</i> , 2000, 49, 355-360.	1.8	21
120	Safety and Mutagenicity Evaluation of Nanoparticulate Red Mold Rice. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11038-11048.	5.2	20
121	Monascin and AITC Attenuate Methylglyoxal-Induced PPAR- β Phosphorylation and Degradation through Inhibition of the Oxidative Stress/PKC Pathway Depending on Nrf2 Activation. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5996-6006.	5.2	20
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