Tzu-Ming Pan

List of Publications by Year
in descending order

189 papers	7,182 citations	44069 48 h-index	85541 71 g-index
189 all docs	189 docs citations	189 times ranked	6493 citing authors

#	Article	IF	Citations
1	Toxicological evaluation of the red mold rice extract, ANKASCIN 568-R: 13-week chronic toxicity, and genotoxicity studies. Toxicology Reports, 2022, 9, 356-365.	3.3	1
2	Limosilactobacillus fermentum SWP-AFFS02 Improves the Growth and Survival Rate of White Shrimp via Regulating Immunity and Intestinal Microbiota. Fermentation, 2021, 7, 179.	3.0	9
3	Monascin and Ankaflavin of Monascus purpureus Prevent Alcoholic Liver Disease through Regulating AMPK-Mediated Lipid Metabolism and Enhancing Both Anti-Inflammatory and Anti-Oxidative Systems. Molecules, 2021, 26, 6301.	3.8	16
4	Beneficial effects of the commercial lactic acid bacteria product, Vigiis 101, on gastric mucosa and intestinal bacterial flora in rats. Journal of Microbiology, Immunology and Infection, 2020, 53, 266-273.	3.1	12
5	Lactobacillus paracasei subsp. paracasei NTU 101 lyophilized powder improves loperamide-induced constipation in rats. Heliyon, 2020, 6, e03804.	3.2	17
6	Effects of Vigiis 101-LAB on a healthy population's gut microflora, peristalsis, immunity, and anti-oxidative capacity: A randomized, double-blind, placebo-controlled clinical study. Heliyon, 2020, 6, e04979.	3.2	5
7	Therapeutic effects of Lactobacillus paracasei subsp. paracasei NTU 101 powder on dextran sulfate sodium-induced colitis in mice. Journal of Food and Drug Analysis, 2019, 27, 83-92.	1.9	24
8	Isolation and identification of anti-periodontitis ingredients in Lactobacillus paracasei subsp. paracasei NTU 101-fermented skim milk in vitro. Journal of Functional Foods, 2019, 60, 103449.	3.4	2
9	Lactobacillus paracasei subsp. paracasei NTU 101-fermented skim milk as an adjuvant to uracil-tegafur reduces tumor growth and improves chemotherapy side effects in an orthotopic mouse model of colorectal cancer. Journal of Functional Foods, 2019, 55, 36-47.	3.4	12
10	Identification of bioactive compounds in Lactobacillus paracasei subsp. paracasei NTU 101-fermented reconstituted skimmed milk and their anti-cancer effect in combination with 5-fluorouracil on colorectal cancer cells. Food and Function, 2019, 10, 7634-7644.	4.6	8
11	Characterization of an antimicrobial substance produced by Lactobacillus plantarum NTU 102. Journal of Microbiology, Immunology and Infection, 2019, 52, 409-417.	3.1	52
12	Lactic acid bacteria-fermented product of green tea and Houttuynia cordata leaves exerts anti-adipogenic and anti-obesity effects. Journal of Food and Drug Analysis, 2018, 26, 973-984.	1.9	48
13	The blood lipid regulation of Monascus -produced monascin and ankaflavin via the suppression of low-density lipoprotein cholesterol assembly and stimulation of apolipoprotein A1 expression in the liver. Journal of Microbiology, Immunology and Infection, 2018, 51, 27-37.	3.1	27
14	A randomized, double-blind clinical study of the effects of Ankascin 568 plus on blood lipid regulation. Journal of Food and Drug Analysis, 2018, 26, 393-400.	1.9	7
15	A â€œCt contrastâ€•based strain-specific real-time quantitative PCR system for Lactobacilllus paracasei subsp. paracasei NTU 101. Journal of Microbiology, Immunology and Infection, 2018, 51, 535-544.	3.1	3
16	Monascusâ€fermented red mold dioscorea protects mice against alcoholâ€induced liver injury, whereas its metabolites ankaflavin and monascin regulate ethanolâ€induced peroxisome proliferatorâ€activated receptorâ€Î³ and sterol regulatory elementâ€binding transcription factorâ€1 expression in HepG2 cells. Journal of the Science of Food and Agriculture, 2018, 98, 1889-1898.	3.5	9
17	The implication of probiotics in the prevention of dental caries. Applied Microbiology and Biotechnology, 2018, 102, 577-586.	3.6	67
18	Effects of an ethanol extract fromLactobacillus paracaseisubsp.paracaseiNTU 101 fermented skimmed milk on lipopolysaccharide-induced periodontal inflammation in rats. Food and Function, 2018, 9, 4916-4925.	4.6	11

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19	Anticancer and Antimigration Effects of a Combinatorial Treatment of 5-Fluorouracil and Lactobacillus paracasei subsp. paracasei NTU 101 Fermented Skim Milk Extracts on Colorectal Cancer Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 5549-5555.	5.2	17
20	The Anti-Periodontitis Effects of Ethanol Extract Prepared Using Lactobacillus paracasei subsp. paracasei NTU 101. Nutrients, 2018, 10, 472.	4.1	19
21	Prevention of hypertension-induced vascular dementia by Lactobacillus paracasei subsp. paracasei NTU 101-fermented products. Pharmaceutical Biology, 2017, 55, 487-496.	2.9	17
22	Alleviation of metabolic syndrome by monascin and ankaflavin: the perspective of Monascus functional foods. Food and Function, 2017, 8, 2102-2109.	4.6	45
23	Glyceryl 1,3-Dipalmitate Produced from Lactobacillus paracasei subspecies. paracasei NTU 101 Inhibits Oxygenâ€“Glucose Deprivation and Reperfusion-Induced Oxidative Stress via Upregulation of Peroxisome Proliferator-Activated Receptor Î³ in Neuronal SH-SY5Y Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 7926-7933.	5.2	6
24	Cloning, Expression, and the Effects of Processing on Sarcoplasmic-Calcium-Binding Protein: An Important Allergen in Mud Crab. Journal of Agricultural and Food Chemistry, 2017, 65, 6247-6257.	5.2	34
25	Effects of deep sea water and Lactobacillus paracasei subsp. paracasei NTU 101 on hypercholesterolemia hamsters gut microbiota. Applied Microbiology and Biotechnology, 2017, 101, 321-329.	3.6	7
26	A randomized, double-blind clinical study to determine the effect of ANKASCIN 568 plus on blood glucose regulation. Journal of Food and Drug Analysis, 2017, 25, 409-416.	1.9	3
27	Ankaflavin and Monascin Induce Apoptosis in Activated Hepatic Stellate Cells through Suppression of the Akt/NF-ÎºB/p38 Signaling Pathway. Journal of Agricultural and Food Chemistry, 2016, 64, 9326-9334.	5.2	27
28	Lactobacillus paracasei subsp. paracasei NTU 101 ameliorates impaired glucose tolerance induced by a high-fat, high-fructose diet in Sprague-Dawley rats. Journal of Functional Foods, 2016, 24, 472-481.	3.4	20
29	Screening and identification of neuroprotective compounds produced by Lactobacillus paracasei subsp. paracasei NTU 101. Journal of Functional Foods, 2016, 26, 238-248.	3.4	3
30	Monascin from Monascus-Fermented Products Reduces Oxidative Stress and Amyloid-Î² Toxicity via DAF-16/FOXO in Caenorhabditis elegans. Journal of Agricultural and Food Chemistry, 2016, 64, 7114-7120.	5.2	35
31	Dimerumic Acid and Deferricoprogen Activate Ak Mouse Strain Thymoma/Heme Oxygenase-1 Pathways and Prevent Apoptotic Cell Death in 6-Hydroxydopamine-Induced SH-SY5Y Cells. Journal of Agricultural and Food Chemistry, 2016, 64, 5995-6002.	5.2	5
32	Neuroprotective effects of dimerumic acid and deferricoprogen fromMonascus purpureusNTU 568-fermented rice against 6-hydroxydopamine-induced oxidative stress and apoptosis in differentiated pheochromocytoma PC-12 cells. Pharmaceutical Biology, 2016, 54, 1434-1444.	2.9	10
33	The ameliorative effect of Monascus purpureus NTU 568-fermented rice extracts on 6-hydroxydopamine-induced neurotoxicity in SH-SY5Y cells and the rat model of Parkinson's disease. Food and Function, 2016, 7, 752-762.	4.6	25
34	Monascus purpureus NTU 568 fermented product improves memory and learning ability in rats with aluminium-induced Alzheimer's disease. Journal of Functional Foods, 2016, 21, 167-177.	3.4	15
35	Centella asiatica extract protects against amyloid Î²1â€“40-induced neurotoxicity in neuronal cells by activating the antioxidative defence system. Journal of Traditional and Complementary Medicine, 2016, 6, 362-369.	2.7	49
36	Perspectives on genetically modified crops and food detection. Journal of Food and Drug Analysis, 2016, 24, 1-8.	1.9	48

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37	Safety and mutagenicity evaluation of Vigiis 101 powder made from Lactobacillus paracasei subsp. paracasei NTU 101. Regulatory Toxicology and Pharmacology, 2015, 71, 148-157.	2.7	9
38	Monascus Secondary Metabolites Monascin and Ankaflavin Inhibit Activation of RBL-2H3 Cells. Journal of Agricultural and Food Chemistry, 2015, 63, 192-199.	5.2	22
39	Optimization of antimicrobial substances produced from Lactobacillus paracasei subsp. paracasei NTU 101 (DSM 28047) and Lactobacillus plantarum NTU 102 by response surface methodology. Journal of Food Science and Technology, 2015, 52, 6010-6016.	2.8	6
40	Investigation of the hazardous substance causing crayfish-induced rhabdomyolysis via a mouse model, a hemolysis assay, and a cytotoxicity assay. Fisheries Science, 2015, 81, 551-558.	1.6	5
41	Monascus-fermented monascin and ankaflavin improve the memory and learning ability in amyloid Î²-protein intracerebroventricular-infused rat via the suppression of Alzheimer's disease risk factors. Journal of Functional Foods, 2015, 18, 387-399.	3.4	28
42	Anti-obesity activity of the water extract of Lactobacillus paracasei subsp. paracasei NTU 101 fermented soy milk products. Food and Function, 2015, 6, 3522-3530.	4.6	32
43	Effects of red mold dioscorea with pioglitazone, aÂpotentially functional food, in the treatment of diabetes. Journal of Food and Drug Analysis, 2015, 23, 719-728.	1.9	5
44	Effects of chemical and low-temperature treatments and adaption on the responses of virulence factor genes and outer membrane proteins in Escherichia coli O157:H7. Journal of Microbiology, Immunology and Infection, 2015, 48, 604-612.	3.1	8
45	Mpp7 controls regioselective Knoevenagel condensation during the biosynthesis of Monascus azaphilone pigments. Tetrahedron Letters, 2014, 55, 1640-1643.	1.4	48
46	Safety and mutagenicity evaluation of red mold dioscorea fermented from Monascus purpureus NTU 568. Food and Chemical Toxicology, 2014, 67, 161-168.	3.6	10
47	Effect of probiotic-fermented, genetically modified soy milk on hypercholesterolemia in hamsters. Journal of Microbiology, Immunology and Infection, 2014, 47, 1-8.	3.1	13
48	Down-regulation of Slitâ€“Robo Pathway Mediating Neuronal Cytoskeletal Remodeling Processes Facilitates the Antidepressive-like Activity of Gastrodia elata Blume. Journal of Agricultural and Food Chemistry, 2014, 62, 10493-10503.	5.2	28
49	A novel PPARgamma agonist monascin's potential application in diabetes prevention. Food and Function, 2014, 5, 1334-1340.	4.6	27
50	Inhibitory effect of Lactobacillus paracasei subsp. paracasei NTU 101 on rat dental caries. Journal of Functional Foods, 2014, 10, 223-231.	3.4	22
51	Anti-obesity effects of gut microbiota are associated with lactic acid bacteria. Applied Microbiology and Biotechnology, 2014, 98, 1-10.	3.6	96
52	Monascin Attenuates Oxidative Stress-Mediated Lung Inflammation via Peroxisome Proliferator-Activated Receptor-Gamma (PPAR-Î³) and Nuclear Factor-Erythroid 2 Related Factor 2 (Nrf-2) Modulation. Journal of Agricultural and Food Chemistry, 2014, 62, 5337-5344.	5.2	30
53	Proteomic insight into the effect of ethanol on citrinin biosynthesis pathway in Monascus purpureus NTU 568. Food Research International, 2014, 64, 733-742.	6.2	15
54	Treatment of metabolic syndrome with ankaflavin, a secondary metabolite isolated from the edible fungus Monascus spp.. Applied Microbiology and Biotechnology, 2014, 98, 4853-4863.	3.6	19

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55	Monascin and ankaflavin act as natural AMPK activators with PPARÎ± agonist activity to down-regulate nonalcoholic steatohepatitis in high-fat diet-fed C57BL/6 mice. Food and Chemical Toxicology, 2014, 64, 94-103.	3.6	81
56	Anti-inflammatory Properties of Yellow and Orange Pigments from Monascus purpureus NTU 568. Journal of Agricultural and Food Chemistry, 2013, 61, 2796-2802.	5.2	63
57	Anti-obesity activity of Lactobacillus fermented soy milk products. Journal of Functional Foods, 2013, 5, 905-913.	3.4	73
58	Inhibition of Th2 Cytokine Production in T Cells by Monascin via PPAR-Î³ Activation. Journal of Agricultural and Food Chemistry, 2013, 61, 8126-8133.	5.2	11
59	Monacolin K and monascin attenuated pancreas impairment and hyperglycemia induced by advanced glycation endproducts in BALB/c mice. Food and Function, 2013, 4, 1742.	4.6	15
60	Monascin improves diabetes and dyslipidemia by regulating PPARÎ³ and inhibiting lipogenesis in fructose-rich diet-induced C57BL/6 mice. Food and Function, 2013, 4, 950.	4.6	17
61	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). Food and Chemical Toxicology, 2013, 62, 413-419.	3.6	25
62	Ankaflavin regulates adipocyte function and attenuates hyperglycemia caused by high-fat diet via PPAR-Î³ activation. Journal of Functional Foods, 2013, 5, 124-132.	3.4	22
63	Red mold dioscorea decreases blood pressure when administered alone or with amlodipine and is a potentially safe functional food in SHR and WKY rats. Journal of Functional Foods, 2013, 5, 1456-1465.	3.4	7
64	Dimerumic acid protects pancreas damage and elevates insulin production in methylglyoxal-treated pancreatic RINm5F cells. Journal of Functional Foods, 2013, 5, 642-650.	3.4	13
65	A novel natural Nrf2 activator with PPARÎ³-agonist (monascin) attenuates the toxicity of methylglyoxal and hyperglycemia. Toxicology and Applied Pharmacology, 2013, 272, 842-851.	2.8	54
66	The improvements of ankaflavin isolated from Monascus-fermented products on dyslipidemia in high-fat diet-induced hasmster. Journal of Functional Foods, 2013, 5, 434-443.	3.4	10
67	Effects of lactic acid bacteria-fermented soy milk on melanogenesis in B16F0 melanocytes. Journal of Functional Foods, 2013, 5, 395-405.	3.4	40
68	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. Free Radical Biology and Medicine, 2013, 60, 7-16.	2.9	38
69	Dimerumic acid, a novel antioxidant identified from Monascus-fermented products exerts chemoprotective effects: Mini review. Journal of Functional Foods, 2013, 5, 2-9.	3.4	25
70	Monascin and AITC Attenuate Methylglyoxal-Induced PPARÎ³ Phosphorylation and Degradation through Inhibition of the Oxidative Stress/PKC Pathway Depending on Nrf2 Activation. Journal of Agricultural and Food Chemistry, 2013, 61, 5996-6006.	5.2	20
71	Beneficial effects of phytoestrogens and their metabolites produced by intestinal microflora on bone health. Applied Microbiology and Biotechnology, 2013, 97, 1489-1500.	3.6	42
72	Monascin and Ankaflavin Have More Anti-atherosclerosis Effect and Less Side Effect Involving Increasing Creatinine Phosphokinase Activity than Monacolin K under the Same Dosages. Journal of Agricultural and Food Chemistry, 2013, 61, 143-150.	5.2	34

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73	Effects of Monascin on Anti-inflammation Mediated by Nrf2 Activation in Advanced Glycation End Product-Treated THP-1 Monocytes and Methylglyoxal-Treated Wistar Rats. Journal of Agricultural and Food Chemistry, 2013, 61, 1288-1298.	5.2	40
74	Monascus-Fermented Yellow Pigments Monascin and Ankaflavin Showed Antiobesity Effect via the Suppression of Differentiation and Lipogenesis in Obese Rats Fed a High-Fat Diet. Journal of Agricultural and Food Chemistry, 2013, 61, 1493-1500.	5.2	68
75	Peroxisome Proliferator-Activated Receptor-Î³ 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. Journal of Agricultural and Food Chemistry, 2013, 61, 6873-6879.	5.2	27
76	The effect of probioticâ€fermented soy milk on enhancing the NOâ€mediated vascular relaxation factors. Journal of the Science of Food and Agriculture, 2013, 93, 1219-1225.	3.5	33
77	Enhanced Anti-Obesity Activities of Red Mold Dioscorea When Fermented Using Deep Ocean Water as the Culture Water. Marine Drugs, 2013, 11, 3902-3925.	4.6	18
78	Immunomodulatory effects of deadLactobacilluson murine splenocytes and macrophages. Food and Agricultural Immunology, 2012, 23, 183-202.	1.4	22
79	Red Mold Rice against Hepatic Inflammatory Damage in Zn-deficient Rats. Journal of Traditional and Complementary Medicine, 2012, 2, 52-60.	2.7	9
80	The immunomodulatory effects of lactic acid bacteria for improving immune functions and benefits. Applied Microbiology and Biotechnology, 2012, 96, 853-862.	3.6	195
81	Ankaflavin, a novel Nrf-2 activator for attenuating allergic airway inflammation. Free Radical Biology and Medicine, 2012, 53, 1643-1651.	2.9	24
82	Ankaflavin: a natural novel PPARÎ³ agonist upregulates Nrf2 to attenuate methylglyoxal-induced diabetes in vivo. Free Radical Biology and Medicine, 2012, 53, 2008-2016.	2.9	71
83	Ankaflavin and Monascin Regulate Endothelial Adhesion Molecules and Endothelial NO Synthase (eNOS) Expression Induced by Tumor Necrosis Factor-Î± (TNF-Î±) in Human Umbilical Vein Endothelial Cells (HUVECs). Journal of Agricultural and Food Chemistry, 2012, 60, 1666-1672.	5.2	28
84	Protective Effect of Deferricoprogen Isolated from Monascus purpureus NTU 568 on Citrinin-Induced Apoptosis in HEK-293 Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 7880-7885.	5.2	12
85	Monascus-fermented metabolite monascin suppresses inflammation via PPAR-Î³ regulation and JNK inactivation in THP-1 monocytes. Food and Chemical Toxicology, 2012, 50, 1178-1186.	3.6	54
86	Inhibition of leukemia proliferation by a novel polysaccharide identified from Monascus-fermented dioscorea via inducing differentiation. Food and Function, 2012, 3, 758.	4.6	12
87	Induction of Apoptosis in Human Breast Adenocarcinoma Cells MCF-7 by Monapurpyridine A, a New Azaphilone Derivative from Monascus purpureus NTU 568. Molecules, 2012, 17, 664-673.	3.8	19
88	Immunomodulatory activities and antioxidant properties of polysaccharides from Monascus-fermented products in vitro. Journal of the Science of Food and Agriculture, 2012, 92, 1483-1489.	3.5	14
89	In vitro and in vivo comparisons of the effects of the fruiting body and mycelium of Antrodia camphorata against amyloid Î²-protein-induced neurotoxicity and memory impairment. Applied Microbiology and Biotechnology, 2012, 94, 1505-1519.	3.6	31
90	Red mold, diabetes, and oxidative stress: a review. Applied Microbiology and Biotechnology, 2012, 94, 47-55.	3.6	47

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91	Benefit of Monascus-fermented products for hypertension prevention: a review. Applied Microbiology and Biotechnology, 2012, 94, 1151-1161.	3.6	43
92	Development of Monascus fermentation technology for high hypolipidemic effect. Applied Microbiology and Biotechnology, 2012, 94, 1449-1459.	3.6	38
93	Red mold dioscorea: A potentially safe traditional function food for the treatment of hyperlipidemia. Food Chemistry, 2012, 134, 1074-1080.	8.2	6
94	Monascin from red mold dioscorea as a novel antidiabetic and antioxidative stress agent in rats and Caenorhabditis elegans. Free Radical Biology and Medicine, 2012, 52, 109-117.	2.9	52
95	Effect of bioactive compounds in lactobacilliâ€fermented soy skim milk on femoral bone microstructure of aging mice. Journal of the Science of Food and Agriculture, 2012, 92, 328-335.	3.5	27
96	Beneficial effects of Lactobacillus paracasei subsp. paracasei NTU 101 and its fermented products. Applied Microbiology and Biotechnology, 2012, 93, 903-916.	3.6	99
97	Monascus purpureus-fermented products and oral cancer: a review. Applied Microbiology and Biotechnology, 2012, 93, 1831-1842.	3.6	34
98	Monascus-Fermented Dioscorea Enhances Oxidative Stress Resistance via DAF-16/FOXO in Caenorhabditis elegans. PLoS ONE, 2012, 7, e39515.	2.5	22
99	Antidepressant Effect of GABA-Rich Monascus-Fermented Product on Forced Swimming Rat Model. Journal of Agricultural and Food Chemistry, 2011, 59, 3027-3034.	5.2	54
100	Osteoprotective Effect of Monascus-fermented Dioscorea in Ovariectomized Rat Model of Postmenopausal Osteoporosis. Journal of Agricultural and Food Chemistry, 2011, 59, 9150-9157.	5.2	35
101	New Bioactive Orange Pigments with Yellow Fluorescence from Monascus-Fermented Dioscorea. Journal of Agricultural and Food Chemistry, 2011, 59, 4512-4518.	5.2	44
102	Antiosteoporotic Effects of Lactobacillus-Fermented Soy Skim Milk on Bone Mineral Density and the Microstructure of Femoral Bone in Ovariectomized Mice. Journal of Agricultural and Food Chemistry, 2011, 59, 7734-7742.	5.2	109
103	Inhibitory Effects of Dioscorea Polysaccharide on TNF-Î±-Induced Insulin Resistance in Mouse FL83B Cells. Journal of Agricultural and Food Chemistry, 2011, 59, 5279-5285.	5.2	27
104	Use of Murine Models To Detect the Allergenicity of Genetically Modified Lactococcus lactis NZ9000/pNZPNK. Journal of Agricultural and Food Chemistry, 2011, 59, 3876-3883.	5.2	7
105	Enhanced Hypolipidemic Effect and Safety of Red Mold Dioscorea Cultured in Deep Ocean Water. Journal of Agricultural and Food Chemistry, 2011, 59, 8199-8207.	5.2	18
106	Anti-tumor and Anti-inflammatory Properties of Ankaflavin and Monaphilone A from Monascus purpureus NTU 568. Journal of Agricultural and Food Chemistry, 2011, 59, 1124-1130.	5.2	53
107	Protective Effect of Monascus-Fermented Red Mold Rice against Alcoholic Liver Disease by Attenuating Oxidative Stress and Inflammatory Response. Journal of Agricultural and Food Chemistry, 2011, 59, 9950-9957.	5.2	43
108	Effects of red mold dioscorea on oral carcinogenesis in DMBA-induced hamster animal model. Food and Chemical Toxicology, 2011, 49, 1292-1297.	3.6	24

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109	The Monascus metabolite monascin against TNF-Î±-induced insulin resistance via suppressing PPAR-Î³ phosphorylation in C2C12 myotubes. Food and Chemical Toxicology, 2011, 49, 2609-2617.	3.6	51
110	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. Journal of AOAC INTERNATIONAL, 2011, 94, 179-190.	1.5	31
111	Dimerumic Acid Inhibits SW620 Cell Invasion by Attenuating H₂O₂-Mediated MMP-7 Expression via JNK/C-Jun and ERK/C-Fos Activation in an AP-1-Dependent Manner. International Journal of Biological Sciences, 2011, 7, 869-880.	6.4	89
112	Quantification Bias Caused by Plasmid DNA Conformation in Quantitative Real-Time PCR Assay. PLoS ONE, 2011, 6, e29101.	2.5	65
113	Optimization of Culture Condition for ACEI and GABA Production by Lactic Acid Bacteria. Journal of Food Science, 2011, 76, M585-91.	3.1	32
114	Stress responses of thermophilic Geobacillus sp. NTU 03 caused by heat and heat-induced stress. Microbiological Research, 2011, 166, 346-359.	5.3	17
115	Substitution of Asp189 residue alters the activity and thermostability of Geobacillus sp. NTU 03 lipase. Biotechnology Letters, 2011, 33, 1841-1846.	2.2	23
116	Assessing the digestion of a genetically modified tomato (Solanum lycopersicum) R8 DNA in simulated gastric fluid using event-specific real-time PCR. European Food Research and Technology, 2011, 232, 1061-1067.	3.3	2
117	Beneficial effects of Monascus purpureus NTU 568-fermented products: a review. Applied Microbiology and Biotechnology, 2011, 90, 1207-1217.	3.6	90
118	Red mold fermented products and Alzheimer's disease: a review. Applied Microbiology and Biotechnology, 2011, 91, 461-469.	3.6	28
119	Immunomodulatory and antioxidant potential of Lactobacillus exopolysaccharides. Journal of the Science of Food and Agriculture, 2011, 91, n/a-n/a.	3.5	152
120	Red Mold Rice Mitigates Oral Carcinogenesis in 7,12-Dimethyl-1,2-Benz[a]anthracene-Induced Oral Carcinogenesis in Hamster. Evidence-based Complementary and Alternative Medicine, 2011, 2011, 1-8.	1.2	13
121	Antihypertriglyceridemia and Anti-Inflammatory Activities ofMonascus-Fermented Dioscorea in Streptozotocin-Induced Diabetic Rats. Experimental Diabetes Research, 2011, 2011, 1-11.	3.8	16
122	Establishment of a system based on universal multiplex-PCR for screening genetically modified crops. Analytical and Bioanalytical Chemistry, 2010, 396, 2055-2064.	3.7	24
123	Recombinant expression of bioactive peptide lunasin in Escherichia coli. Applied Microbiology and Biotechnology, 2010, 88, 177-186.	3.6	24
124	Safety and risk assessment of the genetically modified Lactococci on rats intestinal bacterial flora. International Journal of Food Microbiology, 2010, 142, 164-169.	4.7	17
125	Exopolysaccharide activities from probiotic bifidobacterium: Immunomodulatory effects (on J774A.1) Tj ETQq1 1 0.784314 rgBT /Ove 104-110.	4.7	151
126	Antioxidant and pancreasâ€protective effect of red mold fermented products on streptozotocinâ€induced diabetic rats. Journal of the Science of Food and Agriculture, 2010, 90, 2519-2525.	3.5	22

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127	Red mold dioscorea-induced G2/M arrest and apoptosis in human oral cancer cells. Journal of the Science of Food and Agriculture, 2010, 90, 2709-2715.	3.5	34
128	A 90â€Ð Toxicity Study ofâ€,Monascusâ€Fermented Products Including High Citrinin Level. Journal of Food Science, 2010, 75, T91-7.	3.1	25
129	New Anti-Inflammatory and Anti-Proliferative Constituents from Fermented Red Mold Rice Monascus purpureus NTU 568. Molecules, 2010, 15, 7815-7824.	3.8	27
130	Effects of Monascus-Fermented Rice Extract on Malignant Cellâ€"Associated Neovascularization and Intravasation Determined Using the Chicken Embryo Chorioallantoic Membrane Model. Integrative Cancer Therapies, 2010, 9, 204-212.	2.0	25
131	PCR-Denaturing Gradient Gel Electrophoresis Analysis To Assess the Effects of a Genetically Modified Cucumber Mosaic Virus-Resistant Tomato Plant on Soil Microbial Communities. Applied and Environmental Microbiology, 2010, 76, 3370-3373.	3.1	7
132	Monaphilones Aâ^'C, Three New Antiproliferative Azaphilone Derivatives from Monascus purpureus NTU 568. Journal of Agricultural and Food Chemistry, 2010, 58, 8211-8216.	5.2	81
133	Immunomodulating Activity of Lactobacillus paracasei subsp. paracasei NTU 101 in Enterohemorrhagic Escherichia coli O157H7-Infected Mice. Journal of Agricultural and Food Chemistry, 2010, 58, 11265-11272.	5.2	55
134	Red Mold Rice Promotes Neuroprotective sAPPalpha Secretion Instead of Alzheimerâ€™s Risk Factors and Amyloid Beta Expression in Hyperlipidemic AÎ²40-Infused Rats. Journal of Agricultural and Food Chemistry, 2010, 58, 2230-2238.	5.2	63
135	Monascin and Ankaflavin Act as Novel Hypolipidemic and High-Density Lipoprotein Cholesterol-Raising Agents in Red Mold Dioscorea. Journal of Agricultural and Food Chemistry, 2010, 58, 9013-9019.	5.2	72
136	The Effect of Monascus Secondary Polyketide Metabolites, Monascin and Ankaflavin, on Adipogenesis and Lipolysis Activity in 3T3-L1. Journal of Agricultural and Food Chemistry, 2010, 58, 12703-12709.	5.2	75
137	Allergenicity Assessment of Genetically Modified Cucumber Mosaic Virus (CMV) Resistant Tomato (Solanum lycopersicon). Journal of Agricultural and Food Chemistry, 2010, 58, 2302-2306.	5.2	5
138	Effect of the administration of Lactobacillus paracasei subsp. paracasei NTU 101 on Peyer's patch-mediated mucosal immunity. International Immunopharmacology, 2010, 10, 791-798.	3.8	51
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