



Job Title	Distinguished Chair Professor
Name	Bing-Huei Chen
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Education	<p>Ph.D.: Food Science & Technology, Texas A&M University, College Station, TX, USA.</p> <p>M.S.: Agricultural Chemistry, California State University, Fresno, CA, USA, 1983.</p> <p>B.S.: Food Science, Fu Jen University, Taipei, Taiwan, 1977</p>
Research Expertise	Lipid Chemistry, Pigment Chemistry, Instrumental Analysis, Food Toxicology, Functional Food and Chinese Herb Development with Biological Activity Determination, Nanotechnology
Teaching course	Food Analysis, Food Lipid, Food Pigment, Dairy Science, Functional Food
Laboratory	Functional Food Development and Food Safety Lab
Publications	<p>Published 168 research articles, 83 conference presentations and 11 book chapters.</p> <p><i>(Please see Annexure-1 for complete list of publications)</i></p>
Service	<p><i>Positions in Academic Career</i></p> <p>Dean (2012-2015), College of Human Ecology, Fu Jen University Director (2006-2009), Graduate Institute of Medicine, Fu Jen University Distinguished Chair Professor in Food Science & Nutrition (2002-present), Department of Food Science, Fu Jen University, Taipei, Taiwan Convener of Food Science Section (1999-2000), National Science Council, Taiwan Professor and Chair (1994-2000), Department of Nutrition & Food Science, Fu Jen University Associate Professor (1988-1993), Department of Nutrition & Food Science, Fu Jen University</p> <p><i>Positions in Professional Communities</i></p> <p>President of AOAC Taiwan Section President of Chinese Professors Association, Taiwan</p> <p><i>As Editor-in-Chief</i></p> <p>Recent Patents on Food, Nutrition and Agriculture International Journal of Current Toxins Research</p>



	<p><i>As an Editorial Board Member</i></p> <p>Journal of Food and Drug Analysis Journal of Cell Science and Therapy International Journal of Cardiology and Lipidology Research Advances in Biomedical Science and Engineering International Journal of Food Processing Technology Journal of Clinical Research and Ophthalmology International Journal of Biochemistry and Molecular Biology Research International Journal of Nutritional Health and Food Engineering Journal of Natural Products Research Updates Open Journal of Plant Science Journal of Procedural Dermatology International Journal of Pharmacology Phytochemistry and Ethnomedicine</p> <p><i>As Organizer in Scientific Meetings</i></p> <p>International conference for the annual meeting of AOAC Taiwan International (Taiwan Section) in 2014 Annual Meeting of Chinese Institute of Food Science and Technology (Taiwan) held at Fu Jen University in 2012</p> <p><i>As Scientific Committee Member in International Conferences</i></p> <p>5th International Conference on Pharmaceutical Sciences to be held in Dubai, UAE on August 10-11, 2016 International Conference on Sustainable Global Agriculture and Food Security held at Bangkok, Thailand, July 16-18, 2014 International Conference on Biological and Chemical Industry Materials, March 29-30, Bangkok, Thailand, 2014 Third EURO-INDIA International Conference on Nanomedicine and Tissue Engineering, August 9-10, 2013</p>
Honor/ Award	<p>Distinguished Professor, Chinese Academy of Agricultural Science (2015) Lifetime Achievement Award, Indian Institute of Oriental Heritage (2015) Outstanding Research Award, Taiwan Health Food Society (2012) Fellow, International Congress of Chemistry and Environment (India) (2006) Outstanding Research Award, The Clinical Trial of Multi-carotenoids on Prostate Disease. Health Ever Bio-Tech (Taiwan) and LycoRed (Israel) (2006)</p>



Outstanding Research Award, The 4th International Symposium on Natural Colorants, San Diego, CA, USA, April 4, 2000
Outstanding Research Award, The Chinese Institute of Food Science & Technology (2000)
Outstanding Achievement Award, The International Biographical Center, Cambridge, England (1999)
Marquis Who's Who in Science & Engineering (1996-present)
Marquis Who's Who in the World (1995-present)
Elected Member of the New York Academy of Sciences (1993)
Young Scientist Research Award (1993), The Chinese Institute of Food Science & Technology

LIST OF PUBLICATIONS FOR PROF.B.H.CHEN (1987–PRESENT)

A. JOURNAL PUBLICATIONS

01. Ho, N.H., Inbaraj, B.S. and B.H. Chen*. 2016. Utilization of microemulsions from *Rhinacanthus nasutus* (L.) Kurz to improve carotenoid bioavailability. Scientific Reports. 6:25426. SCI. (IF: 5.578, Ranking: 5/57).
02. Lai, T.H., Chung, C.H., Chen, B.H., Hung, C.F., Inbaraj, B.S., Ma, M.J., Chen, H.M., Tsou, C.J., Wu, P.H. and W.B. Wu*. 2016. Gold nanoparticles compromise TNF- α -induced endothelial cell adhesion molecule expression through NF- κ B and protein degradation pathways and reduce neointima formation in rat carotid balloon injury model. J. Biomed. Nanotechnol. SCI. In Press. (IF: 5.338, Ranking: 4/33).
03. Tsai, Y.J. and B.H. Chen*. 2016. Preparation of catechin extracts and nanoemulsions from green tea leave wastes and their inhibition effect on prostate cancer cell PC-3. Int. J. Nanomedicine. 11:1907-1926. SCI. (IF: 4.383, Ranking: 30/254).
04. Liao, C.H., Chen, B.H., Chiang, H.S., Chen, C.W., Chen, M.F., Ke, C.C., Lin, W.N., Wang, C.C. and Y.H. Lin*. 2016. Establishing a male reproductive aging mouse model by D-Galactose injection. Int. J. Mol. Sci. 17:98 (10pp) SCI. (IF: 2.862, Ranking 45/157).
05. Lee, W.D. and B.H. Chen*. 2016. Comparison of extraction efficiency of tanshinones from *S. miltiorrhiza* by solvent and supercritical carbon dioxide. Int. J. Food Process. Technol. 3:1-10.
06. Chang, H.B. and B.H. Chen*. 2015. Inhibition of lung cancer cells A549 and H460 by curcuminoid extracts and nanoemulsions prepared from *Curcuma longa* Linnaeus. Int. J. Nanomedicine. 10:5059-5080. SCI.
07. Inbaraj, B.S. and B.H. Chen*. 2015. Invited review: Nanomaterial-based sensors for detection of foodborne bacterial pathogens and toxins as well as pork adulteration in meat products. J. Food Drug Anal. In Press. SCI (IF: 0.615; Ranking: 98/123).



08. Huang, R.F.S., Y.J. Wei, B.S. Inbaraj, and B.H. Chen*. 2015. Inhibition of colon cancer cell growth by nanoemulsion carrying gold nanoparticle and lycopene. *Int. J. Nanomedicine*. 10:2823-2846. SCI (IF: 4.383, Ranking: 30/254).
09. Rajan, Y.C., B.S. Inbaraj and B.H. Chen*. 2015. Synthesis and characterization of poly(γ -glutamic acid)-based alumina nanoparticles with their protein adsorption efficiency and cytotoxicity towards human prostate cancer cell. *RSC Advances*. 5:15126-12139. SCI (IF: 3.840, Ranking: 33/157).
10. Liu, J.S., T.H. Chiang, J.S. Wang, L.J. Lin, W.C. Chao, B.S. Inbaraj, J.F. Lu* and B.H. Chen. 2015. Induction of p53 independent growth inhibition in lung carcinoma cell A549 by Gypenosides from *Gynostemma pentaphyllum*. *J. Cell. Mol. Med*. 19:1697-1709. SCI (IF: 4.014, Ranking: 24/123).
11. Huang, R.T., Y.F. Lu, B.S. Inbaraj and B.H. Chen*. 2015. Determination of phenolic acids and flavonoids in *Rhinacanthus nasutus* (L.) Kurz by high-performance-liquid-chromatography with photodiode-array-detection and tandem mass spectrometry. *J. Functional Foods*. 12:498-508. SCI (IF: 3.574, Ranking: 7/123).
12. Babu, K.S., M. Anandkumar, T.Y. Tsai, T.H. Kao, B.S. Inbaraj and B.H. Chen*. 2014. Cytotoxicity and antibacterial activity of gold supported cerium oxide nanoparticles. *Int. J. Nanomedicine*. 9:5515-5531. SCI (IF: 4.383, Ranking: 30/254).
13. Tien, Y.H., B.H. Chen, G.S.W. Hsu, W.T. Lin, J.H. Huang and Y.F. Lu*. 2014. Hepatoprotective and Antioxidative activities of *Glossogyne tenuifolia* against acetaminophen-induced hepatotoxicity in mice. *Am. J. Chin. Med*. 2014, 42, 1385-1398. SCI (IF: 2.755, Ranking: 4/24).
14. Tsui, K.C., T.H. Chiang, J.S. Wang, L.J. Lin, W.C. Chao, B.H. Chen and J.F. Lu*. 2014. Flavonoids from *Gynostemma pentaphyllum* exhibit differential induction of cell cycle arrest in H460 and A549 cancer cells. *Molecules* 19, 17663-17681. SCI (IF: 2.428; Ranking: 24/57).
15. Kao, T.H., S. Chen, C.W. Huang, C.J. Chen and B.H. Chen*. 2014. Occurrence and exposure to polycyclic aromatic hydrocarbons in kindling-free-charcoal grilled meat products in Taiwan. *Food Chem Toxicol*. 71, 149-158 (IF: 2.895, Ranking: 14/123).
16. Rajan, Y.C., B.S. Inbaraj and B.H. Chen*. 2014. In vitro adsorption of aluminum by an edible biopolymer poly(γ -glutamic acid). *J. Agric. Food Chem*. 62:4803-4811 (IF: 2.912, Ranking: 2/56).
17. Liu, H.L., B.H. Chen*, T.H. Kao and C.Y. Shiau. 2014. Carotenoids composition in *Scutellaria barbata* D. Don as detected by high performance liquid chromatography-diode array detection-mass spectrometry-atmospheric pressure chemical ionization. *J. Functional Foods*. 8:100-110.
18. Hsu, B.Y., Y.C. Kuo and B.H. Chen*. 2014. Polysaccharide isolated from *Zizyphus jujuba* inhibits interleukin-2 production in Jurkat T cells. *J. Trad. Complementary Med*. 4:132-135.
19. Chen, Y.J., B.S. Inbaraj, Y.S. Pu and B.H. Chen*. 2014. Development of lycopene micelle and lycopene chylomicron and comparison of bioavailability. *Nanotechnology* 25:155102 (13 pp). (IF: 3.821 Ranking: 20/143).
20. Chen, S., T.H. Kao, C.J. Chen, C.W. Huang and B.H. Chen*. 2013. Reduction of carcinogenic polycyclic aromatic hydrocarbons in meat by sugar-smoking and dietary exposure assessment in Taiwan. *J. Agric. Food Chem*. 61:7645-7653.
21. Inbaraj, B.S. and B.H. Chen*. 2012. In vitro removal of toxic heavy metals by poly(γ -glutamic acid)-coated superparamagnetic nanoparticles. *Int. J. Nanomedicine*. 7: 4419-4432. SCI.
22. Loh, C.H., B.S. Inbaraj, M.H. Liu and B.H. Chen*. 2012. Determination of chlorophylls in *Taraxacum*



- formosanum* by high performance liquid chromatography-diode array detection-mass spectrometry and preparation by column chromatography. J. Agric. Food Chem. 60: 6108-6115. SCI.
23. Wu, W.B., D.K. Hung, F.W. Chang, E.T. Ong and B.H. Chen*. 2012. Anti-inflammatory and anti-angiogenic effects of flavonoids isolated from *Lycium barbarum* Linnaeus on human umbilical vein endothelial cells. Food Function 3:1068-1081. SCI (IF: 2.791, Ranking: 17/123).
24. Hsu, B.Y., Y.S. Pu, B.S. Inbaraj and B.H. Chen*. 2012. An improved high performance liquid chromatography–diode array detection–mass spectrometry method for determination of carotenoids and their precursors phytoene and phytofluene in human serum. J. Chromatogr. B 899: 36-45. SCI (IF: 2.729, Ranking 22/74).
25. Kao, T.H., C.W. Huang and B.H. Chen*. 2012. Functional components in *Luffa cylindrica* and their effects on anti-inflammation of macrophage cells. Food Chem. 135:386-395. SCI (IF: 3.391, Ranking: 8/123).
26. Kao, T.H., J.H. Lo, B.S. Inbaraj and B.H. Chen*. 2012. Determination of carotenoids in *Taraxacum formosanum* by HPLC-DAD-APCI-MS and preparation by column chromatography. J. Pharm. Biomed. Anal. 66:144-153. SCI (IF: 2.979, Ranking: 16/74).
27. Inbaraj, B.S., T.Y. Tsai and B.H. Chen*. 2012. Synthesis, characterization and antibacterial activity of superparamagnetic nanoparticles modified with glycol chitosan. Sci. Technol. Adv. Mater. 13: 015002 (8pp). SCI (IF: 3.513, Ranking 42/259).
28. Chen, Y.C., J.T. Chien, B.S. Inbaraj and B.H. Chen*. 2012. Formation and inhibition of cholesterol oxidation products during marinating of pig feet. J. Agric. Food Chem. 60: 173-179. SCI.
29. Kao, T.H., S. Chen, C.J.Chen, C.W. Huang and B.H. Chen*. 2012. Evaluation of analysis of polycyclic aromatic hydrocarbons by the QuEChERS method and gas chromatography–mass spectrometry and their formation in poultry meat as affected by marinating and frying. J Agric Food Chem 60: 1380-1389. SCI.
30. Hung, C.F., B.Y. Hsu, S.C. Chang and B.H. Chen*. 2012. Antiproliferation of melanoma cells by polysaccharide isolated from *Zizyphus jujuba*. Nutrition 28:98-105 (IF 2.926, Ranking: 27/77).
31. Chen, H.J., B.S. Inbaraj and B.H. Chen*. 2012 Determination of phenolic acids and flavonoids in *Taraxacum formosanum* Kitam by liquid chromatography-tandem mass spectrometry coupled with a post-column derivatization technique. Int. J. Mol. Sci. 13: 260-285. SCI.
32. Inbaraj, B.S. and B.H. Chen*. 2011. Dye adsorption characteristics of magnetite nanoparticles coated with a biopolymer poly(γ -glutamic acid). Bioresour. Technol. 102:8868-8876. SCI (IF:4.494, Ranking: 1/12).
33. Cheng, T.C., J.F. Lu, J.S. Wang, L.J. Lin, H.I. Kuo and B.H. Chen*. 2011. Antiproliferation effect and apoptosis mechanism of prostate cancer cell PC-3 by flavonoids and saponins prepared from *Gynostemma pentaphyllum*. J. Agric. Food Chem. 59:11319-11329. SCI.
34. Kao, T.H., C.J. Chen and B.H. Chen*. 2011. An improved high performance liquid chromatography-photodiode array detection-atmospheric pressure chemical ionization-mass spectrometry method for determination of chlorophylls and their derivatives in freeze-dried and hot-air-dried *Rhinacanthus nasutus* (L) Kurz. Talanta. 86:349-355. SCI (IF: 3.545, Ranking: 11/74).
35. Kao, T.H., C.J. Chen and B.H. Chen*. 2011. Carotenoid composition in *Rhinacanthus nasutus* (L.) Kurz as determined by HPLC-MS and affected by freeze-drying and hot-air-drying. Analyst 136:3194-3202. SCI (IF: 4.107, Ranking: 7/74).



36. Inbaraj, B.S., T.H. Kao, T.Y. Tsai, C.P. Chiu, R. Kumar and B.H. Chen*. 2011. Synthesis and characterization of poly(γ -glutamic acid) coated magnetite nanoparticles and their effects on antibacterial activity and cytotoxicity. *Nanotechnology* 22:075101 SCI.
37. Yen, T.Y., Y.F. Lu, B.S. Inbaraj and B.H. Chen*. 2011. Cholesterol oxidation in lard as affected by conjugated linoleic acid during heating – a kinetic approach. *Eur J. Lipid Sci Tech* 113:214-223. SCI (IF: 1.812; Ranking: 43/123).
38. Wang, T.L., T.H. Kao, B.S. Inbaraj, Y.T. Su and B.H. Chen*. 2010. Inhibition effect of poly (γ -glutamic acid) on lead-induced toxicity in mice. *J. Agric Food Chem.* 58:12562-12567. SCI.
39. Chen, L.J., Y.F. Lu, J.T. Chien and B.H. Chen*. 2010. Formation and inhibition of cholesterol oxidation products in tea-leaf eggs during marinating. *J. Agric Food Chem.* 58:10467-10474. SCI.
40. Kumar, R., B.S. Inbaraj and B.H. Chen*. 2010. Surface modification of superparamagnetic iron nanoparticles with calcium salt of poly (γ -glutamic acid) as coating material. *Mater Res Bull.* 45:1603-1607. SCI (IF: 2.288; Ranking: 66/259).
41. Hsu, B.Y., B.S. Inbaraj and B.H. Chen*. 2010. Analysis of soy isoflavones in foods and biological fluids: an overview. *J. Food Drug Anal.* 18: 141-154. SCI.
42. Lin, Y.L., Y.T. Su and B.H. Chen*. 2010. A study on inhibition mechanism of breast cancer cells by bis-type triaziquone. *Eur. J. Pharmacology.* 637: 1-10. SCI (IF: 2.532; Ranking: 113/254)
43. Yen, T.Y., B.S. Inbaraj, J.T. Chien and B.H. Chen*. 2010. Gas chromatography-mass spectrometry determination of conjugated linoleic acids and cholesterol oxides and their stability in a model system. *Anal. Biochem.* 400: 130-138. SCI (IF: 2.219; Ranking: 32/74).
44. Yen, P.L., B.H. Chen, F.L. Yang and Y.F. Lu. 2010. Effects of deep-frying oil on blood pressure and oxidative stress in spontaneously hypertensive and normotensive rats. *Nutrition.* 26: 331-336. SCI.
45. Schild, L., B.H. Chen, P. Makarov, K. Kattengell, K. Heinitz and G. Keilhoff. 2010. Selective induction of apoptosis in glioma tumour cells by *Gynostemma pentaphyllum* extract. *Phytomedicine.* 17: 589-597. SCI (IF: 3.126; Ranking: 2/24).
46. Chang, S.C., B.Y. Hsu and B.H. Chen*. 2010. Structural characterization of polysaccharides from *Zizyphus jujuba* and evaluation of antioxidant activity. *Intl. J. Biol. Macromolecule.* 47:445-453. SCI (IF: 2.858; Ranking: 135/289)
47. Wang, C.C., S.C. Chang, B.S. Inbaraj and B.H. Chen*. 2010. Isolation of carotenoids, flavonoids and polysaccharides from *Lycium barbarum* L. and evaluation of antioxidant activity. *Food chem.* 120: 184-192. SCI.
48. Inbaraj, B.S., H.Lu, T.H. Kao and B.H. Chen*. 2010. Simultaneous determination of phenolic acids and flavonoids in *Lycium barbarum* Linnaeus by HPLC-DAD-ESI-MS. *J.Pharmaceut. Biomed. Anal* 51: 549-556.
49. Tsai, Y.C., C.L. Lin and B.H. Chen*. 2010. Preparative chromatography of flavonoids and saponins in *Gynostemma pentaphyllum* and their antiproliferation effect on hepatoma cell. *Phytomedicine.* 18:2-10. SCI.
50. Chien, J.T., D.J. Hsu, B.S. Inbaraj and B.H. Chen*. 2010. Integral kinetic model for studying quercetin degradation and oxidation as affected by cholesterol during heating. *Int. J. Mol. Sci.* 11:2805-2820. SCI.
51. Tsai, Y.C., W.B. Wu and B.H. Chen*. 2010. Preparation of carotenoids and chlorophylls from *Gynostemma pentaphyllum* Makino and their antiproliferation effect on hepatoma cell. *J. Med. Food.*



- 13:1431-1442. SCI (IF: 1.626; Ranking: 51/123).
52. Lin, C.L., C.C. Wang, S.C. Chang, B.S. Inbaraj and B.H. Chen*. 2009. Antioxidative activity of polysaccharide fractions isolated from *Lycium barbarum* Linnaeus. Intl. J. Biol. Macromolecule. 45: 146-151. SCI.
53. Wang, B.F., J.S. Wang, J.F. Lu, T.H. Kao and B.H. Chen*. 2009. Antiproliferation effect and mechanism of prostate cancer cell lines as affected by isoflavones from soybean cake. J. Agric. Food Chem. 57:2221-2232. SCI.
54. Wang, C.C., S.C. Chang and B.H. Chen*. 2009. Chromatographic determination of polysaccharides in *Lycium barbarum* Linnaeus. Food Chem. 116: 595-603. SCI.
55. Siao, F.Y., J.F. Lu, J.S. Wang, B.S. Inbaraj and B.H. Chen*. 2009. A study on in vitro binding of heavy metals by an edible biopolymer poly (*r*-glutamic acid). J. Agric. Food Chem. 57:777-784. SCI.
56. Inbaraj, B.S., J.S. Wang, J.F. Lu, F.Y. Siao and B.H. Chen*. 2009. Adsorption of toxic mercury(II) by an extracellular biopolymer poly (*r*-glutamic acid). Bioresour. Technol. 100:200-207. SCI.
57. Kao, T.H., S.C. Huang, B.S. Inbaraj and B.H. Chen*. 2008. Determination of flavonoids and saponins in *Gynostemma pentaphyllum* Makino by liquid chromatography-mass spectrometry. Analytica Chimica Acta. 626:200-211. SCI (IF: 4.513, Ranking: 5/74).
58. Huang, S.C., C.F. Hung, W.B. Wu and B.H. Chen*. 2008. Determination of chlorophylls and their derivatives in *Gynostemma pentaphyllum* Makino by liquid chromatography-mass spectrometry. J. Pharmaceut. Biomed. Anal. 48:105-112. SCI.
59. Chan, C.M., J.H. Huang, H.H. Lin, H.S. Chiang, B.H. Chen, J.Y. Hong and C.F. Hung. 2008. Protective effects of (-)-epigallocatechin gallate on UVA-induced damage in retinal pigment epithelium ARPE19 cells. Mol. Vis. 14:2528-2534. SCI (IF: 1.986; Ranking: 208/289).
60. Inbaraj, B.S., H. Lu, C.F. Hung, W.B. Wu, C.L. Lin and B.H. Chen*. 2008. Determination of Carotenoids and Their Esters in Fruits of *Lycium barbarum* Linnaeus by HPLC-DAD-APCI-MS. J. Pharmaceut. Biomed. Anal. 47: 812-818. SCI.
61. Inbaraj, B.S., C.P. Chiu, G.H. Ho, J. Yang and B.H. Chen*. 2008. Effects of temperature and pH on adsorption of basic brown 1 by the bacterial biopolymer poly (γ -glutamic acid). Bioresour. Technol. 99: 1026-1035. SCI.
62. Kao, T.H., J.T. Chien and B.H. Chen*. 2008. Extraction yield of isoflavones from soybean cake as affected by solvent and supercritical carbon dioxide. Food Chem. 107:1728-1736. SCI.
63. Lee, H.W., J.T. Chien and B.H. Chen*. 2008. Inhibition of cholesterol oxidation in marinated foods as affected by antioxidants during heating. Food Chem. 108:234-244. SCI.
64. Liu, W.H., Y.F. Lu, B.S. Inbaraj and B.H. Chen*. 2008. Formation of trans fatty acids in chicken legs during frying. Intl. J. Food Sci. Nutr. 59: 368-382. SCI (IF: 1.206; Ranking: 63/123).
65. Hung, C.F., T.F. Huang, B.H. Chen, J.M. Shieh, P.H. Wu and W.B. Wu. 2008. Lycopene inhibits TNF- α -induced endothelial ICAM-1 expression and monocyte-endothelial adhesion. Eur. J. Pharmacol. 586:275-282. SCI.
66. Kao, T.H., W.M. Wu, C.F. Hong, W.B. Wu and B.H. Chen*. 2007. Anti-inflammatory effect of isoflavone powder produced from soybean cake. J. Agric. Food Chem. 55: 11068-11079. SCI.
67. Kao, T.H., R.F.S. Huang and B.H. Chen*. 2007. Antiproliferation of hepatoma cell and progression of cell cycle as affected by isoflavone extracts from soybean cake. Int. J. Mol. Sci. 8: 1095-1110. SCI.



68. Rajendran, V. and B.H. Chen*. 2007. Isomerization of β -carotene by titanium tetrachloride catalyst. *J. Chem. Sci.* 119: 253-258. SCI (IF: 1.191; Ranking: 93/157).
69. Chiang, H.S., W.B. Wu, J.Y. Fang, D.F. Chen, B.H. Chen, C.C. Huang, Y.T. Chen and C.F. Hung. 2007. Lycopene inhibits PDGF-BB-induced signaling and migration in human dermal fibroblasts through interaction with PDGF-BB. *Life Sci.* 81:1509-1517. SCI (IF: 2.702; Ranking: 103/254).
70. Chiu, Y.T., C.P. Chiu, J.T. Chien, G.H. Ho, J. Yang and B.H. Chen*. 2007. Encapsulation of lycopene extract from tomato pulp waste with gelatin and poly (γ -glutamic acid) as carrier. *J. Agric. Food Chem.* 55:5123-5130. SCI.
71. Chiang, H.S., W.B. Wu, J.Y. Fang, B.H. Chen, T.H. Kao, Y.T. Chen, C.C. Huang and C.F. Hung. 2007. UVB-Protective Effects of isoflavone extracts from soybean cake in human keratinocytes. *Int. J. Mol. Sci.* 8: 651-661. SCI.
72. Huang, C.C., W.B. Wu, J.Y. Fang, H.S. Chiang, S.K. Chen, B.H. Chen, Y.T. Chen and C.F. Hung. 2007. (-)-Epicatechin-3-gallate, a green tea polyphenol is a potent agent against UVB-induced damage in HaCaT keratinocytes. *Molecules.* 12: 1845-1858. SCI.
73. Lo, H.M., C.F. Hung, Y.L. Tseng, B.H. Chen, J.S. Jian and W.B. Wu. 2007. Lycopene binds PDGF-BB and inhibits PDGF-BB-induced intracellular signaling transduction pathway in rat smooth muscle cells. *Biochem. Pharmacol.* 74: 54-63. SCI (IF: 5.009; Ranking: 23/261)
74. Kao, T.H. and B.H. Chen*. 2007. Effects of different carriers on the production of isoflavone powder from soybean cake. *Molecules.* 12:917-931. SCI.
75. Liu, W.H., B.S. Inbaraj and B.H. Chen*. 2007. Analysis and formation of trans fatty acids in hydrogenated soybean oil during heating. *Food Chem.* 104:1740-1749. SCI.
76. Chen, J.P., C.Y. Tai and B.H. Chen*. 2007. Effects of different drying treatments on the stability of carotenoids in Taiwanese mango. *Food Chem.* 100:1005-1010. SCI.
77. Li, J.F., B.H. Chen and Y.F. Lu. 2007. Positional characteristics of triacylglycerol in soft-shelled turtle oil and its effects on lipid metabolism in hamsters fed a high fat diet. *Food Chem.* 100:781-787. SCI.
78. Inbaraj, B.S., C.P. Chiu, Y.T. Chiu, G.H. Ho, J. Yang and B.H. Chen*. 2006. Effect of pH on binding of mutagenic heterocyclic amines by the natural biopolymer poly(γ -glutamic acid). *J. Agric. Food Chem.* 54:6452-6459. SCI.
79. Kao, T.H. and B.H. Chen*. 2006. Functional components in soybean cake and their effects on antioxidant activity. *J. Agric. Food Chem.* 54:7544-7555. SCI.
80. Inbaraj, B.S., J.T. Chien, G.H. Ho, J. Yang and B.H. Chen*. 2006. Equilibrium and kinetic studies on sorption of basic dyes by a natural biopolymer poly- γ -glutamic acid. *Biochem. Eng. J.* 31:204-215. SCI. (IF: 2.467; Ranking: 32/134).
81. Lee, H.W., J.T. Chien and B.H. Chen*. 2006. Formation of cholesterol oxidation products in marinated foods during heating. *J. Agric. Food Chem.* 54:4873-4879. SCI.
82. Inbaraj, B.S., C.P. Chiu, G.H. Ho, J. Yang and B.H. Chen*. 2006. Removal of cationic dyes from aqueous solution using an anionic poly- γ -glutamic acid-based adsorbent. *J. Hazard Mater.* B137:226-234. SCI (IF: 4.529; Ranking: 13/221).
83. Hsu, H.Y., B.S. Inbaraj and B.H. Chen*. 2006. Lack of formation of heterocyclic amines in fumes during frying of French fries. *J. Food Prot.* 69:2230-2236. SCI (IF: 1.849; Ranking: 40/123).
84. Chien, J.T., D.J. Hsu and B.H. Chen*. 2006. Kinetic model for studying the effect of quercetin on



- cholesterol oxidation during heating. *J. Agric. Food Chem.* 54:1486-1492. SCI.
85. Inbaraj, B.S., J.T. Chien and B.H. Chen*. 2006. Improved high performance liquid chromatographic method for determination of carotenoids in the microalga *Chlorella pyrenoidosa*. *J. Chromatogr. A.* 1102: 193-199. SCI (IF: 4.169; Ranking: 6/74).
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87. Chuang, W.H., C.P. Chiu and B.H. Chen*. 2006. Analysis and formation of acrylamide in French fries and chicken legs during frying. *J. Food Biochem.* 30:497-507. SCI (IF: 0.741; Ranking: 87/123)
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B. CONFERENCE / SEMINAR PRESENTATIONS

1. 食品安全：真相與謊言。彰化師範大學。Apr. 1, 2016
2. 食用油知多少？台灣大學思亮紀念館。Jan. 31, 2016
3. Chen, B.H. 2015. Formation and inhibition of cholesterol oxidation products in marinated foods during heating. Presented at the Chinese Academy of Agricultural Science, Beijing, China, November 12.
4. 兩岸科技論壇—食品安全分組評論。大陸西安。Sep. 1, 2015
5. Chen, B.H. 2015. Formation and inhibition of polycyclic aromatic hydrocarbons in meat products during processing. Presented at the Chinese Academy of Agricultural Science, Beijing, China, April 16.
6. Huang, R.S., W.J. Wei, B.S. Inbaraj and B.H. Chen. 2014. Inhibition mechanism of gold-lycopene nanoemulsion on colon cancer cell through passive targeting. Presented at the 11th Cross-Strait Workshop on Nanoscience & Technology, Dec. 14-17. The City University of Hong Kong, Hong Kong.
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8. 桃園東區扶輪社演講-高價油有比較健康嗎? Jan. 7, 2014
9. 國內食品安全問題與上櫃廠商資格評估。台北市櫃買中心 Dec. 23, 2013
10. 食品標示與食品添加物, 市大同區健康中心 Dec. 4, 2013
11. 食品標示與食品添加物, 台北市大同區健康中心 Nov. 27, 2013
12. 由大統油事件看過內食品安全, 台北市劍潭青年活動中心 Nov. 25, 2013
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17. 南天扶輪社演講-保健食品有效嗎? Sep. 10, 2013
18. 國內食品安全論壇-新竹清華大學 Mar. 16, 2013
19. Chen, B.H. and B.S. Inbaraj. 2012. Synthesis, characterization and toxic metal-binding ability of poly(γ -glutamic acid)-coated superparamagnetic nanoparticles. Presented at the Nanotech Conference & Expo 2012. June 18-21, Santa Clara, CA, USA.
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23. 保健食品之機會與挑戰-保健食品與中草藥結合, 台灣保健食品學會年會, 輔仁大學. Feb. 11. 2011.
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34. Chen, B.H., J.C. Wang and B.S. Inbaraj. 2009. Preparative chromatography of carotenoids and flavonoids as well as polysaccharides from *Lycium barbarum* Linnaeus. Presented at the 34th International Symposium on High-Performance Liquid Phase Separations and Related Techniques. June 28-July 2. Dresden, Germany
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