



Job Title	Associate Professor
Name	Tsai-Hua Kao
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E-mail	072500@mail.fju.edu.tw
Education	Ph.D: Fu Jen University, Nutrition and Food Science M.S.: Fu Jen University, Food Science B.S.: Fu Jen University, Food Science
Research Expertise	<ul style="list-style-type: none">● Development of analysis method for determining functional component or toxic compound in food● Functional food development and biological activity evaluation● Valorization of food processing by-products
Teaching course	<ul style="list-style-type: none">● Food Processing● Fundamental Food Analysis● Food Analysis● Instrumental Analysis● Management and Utilization of Food Processing By-products
Laboratory	Nutraceuticals and Food Processing Lab.
Publications (2010-2016)	(1) Babu, K. S., M. Anandkumar, T. Y. Tsai, <u>T. H. Kao</u> , B. S. Inbaraj, B. H. Chen. 2014. Cytotoxicity and antibacterial activity of gold support cerium oxide nanoparticles. Int. J. Nanomed. 9: 5515-5531. SCI. (2) <u>Kao, T. H.</u> , S Chen, C. W. Huang, C. J. Chen, 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. SCI (3) Liu, H. L., B. H. Chen, <u>T. H. Kao</u> , C. Y. Shiau. 2014. Carotenoids composition in <i>Scutellaria barbata</i> D. Don as detected by high performance liquid chromatography-diode array detection-mass spectrometry-atmospheric pressure chemical ionization. J. Func. Foods. 8C:100-110. SCI (4) Chen, Y. C., <u>T. H. Kao</u> , C. Y. Tseng, W. T. Chang, C. L. Hsu. 2014. Methanolic extract of black garlic ameliorates diet-induced obesity via regulating adipogenesis, adipokine biosynthesis, and lipolysis. J. Func. Foods. 9:98-108. SCI (5) <u>Kao, T. H.</u> , G. Y. Wu. 2013. Simultaneous determination of prenylflavonoid and hop bitter acid in beer lee by HPLC-DAD-MS. Food Chem. 141:1218-1226. SCI. (6) Chen, S., <u>T. H. Kao</u> , C. J. Chen, C. W. Huang, 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. SCI.

(7) 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.

(8) Kao, T. H., C.H. Loh, Inbaraj, B. S. 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.

(9) Kao, T. H., S. Chen, C. J. Chen and B. H. Chen. 2012. Evaluation of analysis of polycyclic aromatic hydrocarbons by QuEChERS and GC-MS and their formation in poultry meat products as affected by marinating and frying. *J. Agric. Food Chem.* 60: 1380-1389. SCI

(10) 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.

(11) 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.

(12) Inbaraj, B. S., T. H. Kao, T. Y. Tsai, C. P. Chiu, R. Kumar and B. H. Chen. 2011. The synthesis and characterization of poly(γ -glutamic acid) coated magnetite nanoparticles and their effects on antibacterial activity and cytotoxicity. *Nanotechnology.* SCI.

(13) 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.

(14) 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. Pharm. Biomed. Anal.* 51: 549-556. SCI.



Service	<ul style="list-style-type: none">● Hygiene guidance and inspection for food manufacturer● Bioactivity evaluation for nutraceuticals● Value-added for food or food by-products
Honor/ Award	