

## Bing Huei Chen



**Name:** Bing Huei Chen

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Bing-Huei Chen, male, food scientist, received his Ph.D. degree in Food Science & Technology, Texas A & M University, USA in 1988. His postgraduate career includes working at Fu Jen University, Taipei, Taiwan as Associate Professor from 1988–1994, Professor from 1994–2000, Distinguished Chair Professor from 2004–present, Chair of Department of Nutrition and Food Science from 1994-2000, Director of Graduate Institute of Medicine from 2006–2009, and Dean of College of Human Ecology from 2012–2015. He specializes in Lipid Chemistry, Pigment Chemistry, Instrumental Analysis, Food Toxicology, Functional Food Development and Biological Activity Determination as well as Nanotechnology. Until now he has published 182 research articles in internationally renowned journals and authored 11 book chapters in edited books published by International Publishers. He has received numerous awards including the prestigious outstanding research award by Ministry of Science and Technology, Taiwan. He was honored with Distinguished Professor by Chinese Academy of Agricultural Sciences, China in 2015. Most importantly, Prof.Chen has developed a nano-product “Lycopene Chylomicron”, which has completed a phase III clinical trial in both Taiwan and USA in 2017 and demonstrated to be effective in the treatment

of patients with prostatic syndrome. He also serves as Editor-in-Chief of 2 journals “Recent Patents on Food, Nutrition and Agriculture” and “International Journal of Current Toxins Research” and Associate Editor of 2 journals “Journal of Food & Drug Analysis” and “Asian Science Bulletin”. In addition, he serves on the editorial board of 96 journals.

Research Interest: Food Science.

#### **List of Publications:**

01. Chen, B.H.\* 2018. Nanoceria as promising ophthalmic therapeutics for retinal diseases. *Ophthalmol. Vision Sci.* 2, 269-270.
02. Chang, C.C., Kao, T.H., Zhang, D., Wang, Z., Inbaraj, B.S., Hsu, K.Y. and B.H. Chen\*. 2018. Application of QuEChERS coupled with HPLC-DAD-ESI-MS/MS for determination of heterocyclic amines in commercial meat products. *Food Anal. Methods.* 11, 3243-3256. SCI. (IF: 2.245, Ranking: 46/133).
03. Chiu, C.W., Kao, T.H. and B.H. Chen\*. 2018. An improved analytical method for determination of cholesterol oxidation products in meat and animal fat by QuEChERS coupled with gas chromatography-mass spectrometry. *J. Agric. Food Chem.* 66, 3561-3571. SCI. (IF: 3.412, Ranking: 2/56)
04. Chou, T.Y., Lu, Y.F., Inbaraj, B.S. and B.H. Chen\*. 2018. Enhancement of antioxidative activity and cardiovascular protection in hamsters by camellia oil and soybean-camellia blended oil. *Nutrition.* 51/52, 86-94. SCI. (IF: 3.734, Ranking: 22/81).
05. Chen, Y.Z. and B.H. Chen\*. 2018. Preparation of curcuminoid microemulsions from *Curcuma longa* L. to enhance inhibition effects on growth of colon cancer cells HT-29. *RSC Advances.* 8, 2323-2337. SCI. (IF: 2.969, Ranking: 71/170).
06. Chen, B.H.\* and B.S. Inbaraj. 2018. Various physicochemical and surface properties controlling the biological activity of cerium oxide nanoparticles. *Crit. Rev. Biotechnol.* 38, 1003-1024 SCI. (IF: 5.239 Ranking: 20/160).
07. Lu, P.S., Inbaraj, B.S. and B.H. Chen\*. 2018. Determination of oral bioavailability of curcuminoid dispersions and nanoemulsions prepared from *Curcuma longa* Linnaeus. *J. Sci. Food Agric.* 98, 51-63. SCI (IF: 2.463; Ranking: 4/56).
08. Liu, H.L., Kao, T.H., Shiau, C.Y. and B.H. Chen\*. 2018. Functional components in *Scutellaria barbata* D. Don with anti-inflammatory activity on RAW 264.7 cells. *J. Food Drug. Anal.* 26, 31-40. SCI (IF: 2.852; Ranking: 33/133).
09. Hsiao, H.Y., Chen, B.H. and T.H. Kao\*. 2017. Analysis of heterocyclic amines in meat by the quick, easy, cheap, effective, rugged, and safe method coupled with LC-DAD-MS-MS. *J. Agric. Food Chem.* 65, 9360-9368. SCI.
10. Yang, C.C., Hung, C.F. and B.H. Chen\*. 2017. Preparation of coffee oil-algae oil based nanoemulsions and their inhibition effect on UVA-induced mice skin damage and melanoma cell growth. *Int. J. Nanomedicine.* 12, 6559-6580. SCI (IF: 4.370, Ranking: 31/261).
11. Hsu, H.J., Huang, R.F., Kao, T.H., Inbaraj, B.S. and B.H. Chen\*. 2017. Preparation of carotenoid extracts and nanoemulsions from *Lycium barbarum* L. and their effects on growth of colon cancer cells HT-29. *Nanotechnology.* 28, 135103 (16 pp). SCI. (IF: 3.404; Ranking: 30/146).

12. Hsu, B.Y., Lin, S.W., Inbaraj, B.S. and B.H. Chen\*. 2017. Simultaneous determination of phenolic acids and flavonoids in *Chenopodium formosanum* Koidz. (djulis) by HPLC-DAD-ESI-MS/MS. *J. Pharm. Biomed. Anal.* 132:109-116. SCI. (IF: 2.831, Ranking: 22/79).
13. Lee, W.D., Liang, Y.R. and B.H. Chen\*. 2016. Effects of tanshinone nanoemulsion and extract on inhibition of lung cancer cells A549. *Nanotechnology.* 27:495101 (14 pp). SCI.
14. Liao, C.H., Wu, Y.N., Chen, B.H., Lin, Y.H., Ho, H.O. and H.S. Chiang\*. 2016. Neuroprotective effect of docosahexaenoic acid nanoemulsion on erectile function in a rat model of bilateral cavernous nerve injury. *Scientific Reports.* 6:33040. SCI (IF: 4.122, Ranking: 12/64).
15. 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.
16. 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- $\alpha$ -induced endothelial cell adhesion molecule expression through NF- $\kappa$ B and protein degradation pathways and reduce neointima formation in rat carotid balloon injury model. *J. Biomed. Nanotechnol.* 12:2185-2201. SCI. (IF: 5.068, Ranking: 7/33).