Young Jun Kim

List of Publications by Year
in descending order

29 papers	3,546 citations	430874 18 h-index	477307 29 g-index
29 all docs	29 docs citations	29 times ranked	4879 citing authors

#	Article	IF	Citations
1	The impact of public R&D subsidy on small firm productivity: evidence from Korean SMEs. Small Business Economics, 2017, 48, 345-360.	6.7	92
2	Conjugated Linoleic Acid: Potential Health Benefits as a Functional Food Ingredient. Annual Review of Food Science and Technology, 2016, 7, 221-244.	9.9	177
3	Conjugated Linoleic Acid and Postmenopausal Women's Health. Journal of Food Science, 2015, 80, R1137-43.	3.1	7
4	Selective PCAF inhibitor ameliorates cognitive and behavioral deficits by suppressing NF-ÎºB-mediated neuroinflammation induced by AÎ² in a model of Alzheimerâ€™s disease. International Journal of Molecular Medicine, 2015, 35, 1109-1118.	4.0	30
5	Additive antioxidant capacity of vitamin C and tocopherols in combination. Food Science and Biotechnology, 2014, 23, 693-699.	2.6	18
6	Production of a Conjugated Fatty Acid by Bifidobacterium breve LMC520 from Î±-Linolenic Acid: Conjugated Linolenic Acid (CLnA). Journal of Agricultural and Food Chemistry, 2012, 60, 3204-3210.	5.2	17
7	Production of Conjugated Linoleic Acid (CLA) by Bifidobacterium breve LMC520 and Its Compatibility with CLA-Producing Rumen Bacteria. Journal of Agricultural and Food Chemistry, 2011, 59, 984-988.	5.2	10
8	Gallic acid, a histone acetyltransferase inhibitor, suppresses Î²â€amyloid neurotoxicity by inhibiting microglialâ€mediated neuroinflammation. Molecular Nutrition and Food Research, 2011, 55, 1798-1808.	3.3	128
9	Ipomoea batatas Attenuates Amyloid Î² Peptide-Induced Neurotoxicity in ICR Mice. Journal of Medicinal Food, 2011, 14, 304-309.	1.5	15
10	HDAC3 selectively represses CREB3-mediated transcription and migration of metastatic breast cancer cells. Cellular and Molecular Life Sciences, 2010, 67, 3499-3510.	5.4	60
11	Histone acetyltransferase inhibitory activity of Bokbunja (Rubus coreanus Miq.) ethanol extract on androgen receptor-dependent prostate cancer cell growth. Food Science and Biotechnology, 2010, 19, 1503-1511.	2.6	1
12	Improved assay for determining the total radical-scavenging capacity of antioxidants and foods. International Journal of Food Sciences and Nutrition, 2009, 60, 12-20.	2.8	7
13	Epigallocatechin-3-Gallate, a Histone Acetyltransferase Inhibitor, Inhibits EBV-Induced B Lymphocyte Transformation via Suppression of RelA Acetylation. Cancer Research, 2009, 69, 583-592.	0.9	331
14	Characterization of Conjugated Linoleic Acid Production by Bifidobacterium breve LMC 520. Journal of Agricultural and Food Chemistry, 2009, 57, 7571-7575.	5.2	27
15	Variations in Conjugated Linoleic Acid (CLA) Content of Processed Cheese by Lactation Time, Feeding Regimen, and Ripening. Journal of Agricultural and Food Chemistry, 2009, 57, 3235-3239.	5.2	14
16	Characterizations of Environmental Factors in Conjugated Linoleic Acid Production by Mixed Rumen Bacteria. Journal of Agricultural and Food Chemistry, 2009, 57, 9263-9267.	5.2	7
17	Synthesis of Conjugated Linoleic Acid by Human-Derived Bifidobacterium breve LMC 017: Utilization as a Functional Starter Culture for Milk Fermentation. Journal of Agricultural and Food Chemistry, 2008, 56, 3311-3316.	5.2	47
18	Utilization of Monolinolein as a Substrate for Conjugated Linoleic Acid Production by Bifidobacterium breve LMC 520 of Human Neonatal Origin. Journal of Agricultural and Food Chemistry, 2008, 56, 10908-10912.	5.2	20

#	Article	IF	Citations
19	Antioxidant capacities of individual and combined phenolics in a model system. Food Chemistry, 2007, 104, 87-92.	8.2	164
20	Effect of pH and oxygen on conjugated linoleic acid (CLA) production by mixed rumen bacteria from cows fed high concentrate and high forage diets. Animal Feed Science and Technology, 2005, 123-124, 643-653.	2.2	33
21	Sweet and Sour Cherry Phenolics and Their Protective Effects on Neuronal Cells. Journal of Agricultural and Food Chemistry, 2005, 53, 9921-9927.	5.2	305
22	Role of the Conjugated Linoleic Acid in the Prevention of Cancer. Critical Reviews in Food Science and Nutrition, 2005, 45, 135-144.	10.3	128
23	Enhanced oxidative stability of a hydrophilic arginine-conjugated linoleic acid complex. BioFactors, 2004, 22, 299-301.	5.4	1
24	Total Antioxidant Capacity of Arginine-Conjugated Linoleic Acid (CLA) Complex. Journal of Agricultural and Food Chemistry, 2004, 52, 439-444.	5.2	14
25	Major Phenolics in Apple and Their Contribution to the Total Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2003, 51, 6516-6520.	5.2	509
26	Partial Inhibition of Biohydrogenation of Linoleic Acid Can Increase the Conjugated Linoleic Acid Production ofButyrivibrio fibrisolvensA38. Journal of Agricultural and Food Chemistry, 2003, 51, 4258-4262.	5.2	31
27	Quantification of Polyphenolics and Their Antioxidant Capacity in Fresh Plums. Journal of Agricultural and Food Chemistry, 2003, 51, 6509-6515.	5.2	636
28	Cocoa Has More Phenolic Phytochemicals and a Higher Antioxidant Capacity than Teas and Red Wine. Journal of Agricultural and Food Chemistry, 2003, 51, 7292-7295.	5.2	557
29	Effect of Linoleic Acid Concentration on Conjugated Linoleic Acid Production by Butyrivibrio fibrisolvens A38. Applied and Environmental Microbiology, 2000, 66, 5226-5230.	3.1	160