

Suk-Jin Ha

List of Publications by Year in descending order

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28
papers

1,166
citations

567281

15
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526287

27
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all docs

28
docs citations

28
times ranked

1724
citing authors

#	ARTICLE	IF	CITATIONS
1	Engineered <i>Saccharomyces cerevisiae</i> capable of simultaneous cellobiose and xylose fermentation. Proceedings of the National Academy of Sciences of the United States of America, 2011, 108, 504-509.	7.1	445
2	Mechanism of macrophage activation induced by polysaccharide from <i>Cordyceps militaris</i> culture broth. Carbohydrate Polymers, 2015, 120, 29-37.	10.2	110
3	Enhanced xylitol production through simultaneous co-utilization of cellobiose and xylose by engineered <i>Saccharomyces cerevisiae</i> . Metabolic Engineering, 2013, 15, 226-234.	7.0	94
4	High expression of XYL2 coding for xylitol dehydrogenase is necessary for efficient xylose fermentation by engineered <i>Saccharomyces cerevisiae</i> . Metabolic Engineering, 2012, 14, 336-343.	7.0	63
5	Cyanidin-3-glucoside isolated from mulberry fruit protects pancreatic β -cells against oxidative stress-induced apoptosis. International Journal of Molecular Medicine, 2015, 35, 405-412.	4.0	60
6	A biosynthetic pathway for hexanoic acid production in <i>Kluyveromyces marxianus</i> . Journal of Biotechnology, 2014, 182-183, 30-36.	3.8	56
7	<i>Cordyceps militaris</i> Extract Protects Human Dermal Fibroblasts against Oxidative Stress-Induced Apoptosis and Premature Senescence. Nutrients, 2014, 6, 3711-3726.	4.1	31
8	Single Amino Acid Substitutions in HXT2.4 from <i>Scheffersomyces stipitis</i> Lead to Improved Cellobiose Fermentation by Engineered <i>Saccharomyces cerevisiae</i> . Applied and Environmental Microbiology, 2013, 79, 1500-1507.	3.1	30
9	Enhanced Xylitol Production by Mutant <i>Kluyveromyces marxianus</i> 36907-FMEL1 Due to Improved Xylose Reductase Activity. Applied Biochemistry and Biotechnology, 2015, 176, 1975-1984.	2.9	30
10	Continuous co-fermentation of cellobiose and xylose by engineered <i>Saccharomyces cerevisiae</i> . Bioresource Technology, 2013, 149, 525-531.	9.6	28
11	Overcoming inefficient cellobiose fermentation by cellobiose phosphorylase in the presence of xylose. Biotechnology for Biofuels, 2014, 7, 85.	6.2	28
12	Optimization of dilute sulfuric acid pretreatment of corn stover for enhanced xylose recovery and xylitol production. Biotechnology and Bioprocess Engineering, 2016, 21, 612-619.	2.6	28
13	Changes in antioxidant activities and volatile compounds of mixed berry juice through fermentation by lactic acid bacteria. Food Science and Biotechnology, 2017, 26, 441-446.	2.6	22
14	Alleviation of catabolite repression in <i>Kluyveromyces marxianus</i> : the thermotolerant SBK1 mutant simultaneously coferments glucose and xylose. Biotechnology for Biofuels, 2019, 12, 90.	6.2	22
15	Cytoprotective Effect of Hispidin against Palmitate-Induced Lipotoxicity in C2C12 Myotubes. Molecules, 2015, 20, 5456-5467.	3.8	19
16	Mulberry Fruit Extract Protects Pancreatic β -Cells against Hydrogen Peroxide-Induced Apoptosis via Antioxidative Activity. Molecules, 2014, 19, 8904-8915.	3.8	14
17	Effects of polysaccharides isolated from <i>Inonotus obliquus</i> against hydrogen peroxide-induced oxidative damage in RINm5F pancreatic β -cells. Molecular Medicine Reports, 2016, 14, 4263-4270.	2.4	13
18	Polysaccharide isolated from the liquid culture broth of <i>Inonotus obliquus</i> suppresses invasion of B16-F10 melanoma cells via AKT/NF- κ B signaling pathway. Molecular Medicine Reports, 2016, 14, 4429-4435.	2.4	12

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19	Ethanol production from xylose is highly increased by the <i>Kluyveromyces marxianus</i> mutant 17694-DH1. <i>Bioprocess and Biosystems Engineering</i> , 2019, 42, 63-70.	3.4	12
20	Improved 1,3-propanediol production by <i>Escherichia coli</i> from glycerol due to Co-expression of glycerol dehydratase reactivation factors and succinate addition. <i>Biotechnology and Bioprocess Engineering</i> , 2015, 20, 849-855.	2.6	9
21	Characterization of the starch degradation activity from newly isolated <i>Rhizopus oryzae</i> WCS-1 and mixed cultures with <i>Saccharomyces cerevisiae</i> for efficient ethanol production from starch. <i>Food Science and Biotechnology</i> , 2015, 24, 1805-1810.	2.6	8
22	Enhancement of Antioxidative Activities of Berry or Vegetable Juices through Fermentation by Lactic Acid Bacteria. <i>Microbiology and Biotechnology Letters</i> , 2015, 43, 291-295.	0.4	8
23	Overexpression of Endogenous Xylose Reductase Enhanced Xylitol Productivity at 40°C by Thermotolerant Yeast <i>Kluyveromyces marxianus</i> . <i>Applied Biochemistry and Biotechnology</i> , 2019, 189, 459-470.	2.9	7
24	The Application of Thermotolerant Yeast <i>Kluyveromyces marxianus</i> as a Potential Industrial Workhorse for Biofuel Production. <i>KSBB Journal</i> , 2015, 30, 125-131.	0.2	7
25	Sequence analysis of KmXYL1 genes and verification of thermotolerant enzymatic activities of xylose reductase from four <i>Kluyveromyces marxianus</i> strains. <i>Biotechnology and Bioprocess Engineering</i> , 2016, 21, 581-586.	2.6	5
26	Characterization of divergent pseudo-sucrose isomerase from <i>Azotobacter vinelandii</i> : Deciphering the absence of sucrose isomerase activity. <i>Biochemical and Biophysical Research Communications</i> , 2017, 483, 115-121.	2.1	3
27	Overexpression of Mutant Galactose Permease (<i>ScGal2</i> _{N376F}) Effective for Utilization of Glucose/Xylose or Glucose/ Galactose Mixture by Engineered <i>Kluyveromyces marxianus</i> . <i>Journal of Microbiology and Biotechnology</i> , 2020, 30, 1944-1949.	2.1	2
28	Enhanced Antioxidant Activity of Berry Juice through Acetic Acid Bacteria Fermentation. <i>KSBB Journal</i> , 2017, 32, 238-244.	0.2	0