

Hee-Guk Byun

List of Publications by Year in descending order

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Version: 2024-02-01

67
papers

5,101
citations

182225

30
h-index

129628

63
g-index

67
all docs

67
docs citations

67
times ranked

4392
citing authors

#	ARTICLE	IF	CITATIONS
1	A peptide fraction of Olive Flounder (<i>Paralichthys olivaceus</i>) Skin Hydrolysate Inhibits Amyloid- β^2 Generation in SH-SY5Y Cells via Suppression of BACE1 Expression. <i>International Journal of Peptide Research and Therapeutics</i> , 2021, 27, 627-639.	0.9	1
2	A Skate Skin Hydrolysate Restores Cognitive Function in 5XFAD Alzheimer Disease Mice Model by Suppressing Amyloid- β^2 Accumulation via Upregulation of ERK-CREB. <i>International Journal of Peptide Research and Therapeutics</i> , 2021, 27, 1419-1428.	0.9	0
3	Characterization of β^2 -secretase inhibitory extracts from sea cucumber (<i>Stichopus japonicus</i>) hydrolysis with their cellular level mechanism in SH-SY5Y cells. <i>European Food Research and Technology</i> , 2021, 247, 2039-2052.	1.6	3
4	d,l-Methadone causes leukemic cell apoptosis via an OPRM1-triggered increase in IP3R-mediated ER Ca ²⁺ release and decrease in Ca ²⁺ efflux, elevating [Ca ²⁺] _i . <i>Scientific Reports</i> , 2021, 11, 1009.	1.6	10
5	Characterization and purification of β^2 -secretase inhibitory peptides fraction from sea cucumber (<i>Holothuria spinifera</i>) enzymatic hydrolysates. <i>Process Biochemistry</i> , 2021, 111, 86-96.	1.8	8
6	Biological activity of peptides purified from fish skin hydrolysates. <i>Fisheries and Aquatic Sciences</i> , 2019, 22, .	0.3	75
7	HAP1 loss confers l-asparaginase resistance in ALL by downregulating the calpain-1-Bid-caspase-3/12 pathway. <i>Blood</i> , 2019, 133, 2222-2232.	0.6	35
8	Characterization of antioxidative peptide purified from black eelpout (<i>Lycodes diapterus</i>) hydrolysate. <i>Fisheries and Aquatic Sciences</i> , 2019, 22, .	0.3	6
9	Antioxidant Activities of <i>Viviparus Contectus</i> Extract Against Tert-Butylhydroperoxide-Induced Oxidative Stress. <i>Advances in Experimental Medicine and Biology</i> , 2019, 1155, 611-626.	0.8	2
10	Anti-Alzheimer TM s Materials Isolated from Marine Bio-resources: A Review. <i>Current Alzheimer Research</i> , 2019, 16, 895-906.	0.7	12
11	Neuroprotective Effect of β^2 -secretase Inhibitory Peptide from Pacific Hake (<i>Merluccius productus</i>) Fish Protein Hydrolysate. <i>Current Alzheimer Research</i> , 2019, 16, 1028-1038.	0.7	11
12	Antioxidant and Protective Effects of <i>Atrina Pectinata</i> Extract. <i>Advances in Experimental Medicine and Biology</i> , 2019, 1155, 627-641.	0.8	0
13	A novel BACE inhibitor isolated from <i>Eisenia bicyclis</i> exhibits neuroprotective activity against β^2 -amyloid toxicity. <i>Fisheries and Aquatic Sciences</i> , 2018, 21, .	0.3	13
14	Purification and characterization of β^2 -secretase inhibitory peptide from sea hare (<i>Aplysia kurodai</i>) by enzymatic hydrolysis. <i>Fisheries and Aquatic Sciences</i> , 2018, 21, .	0.3	6
15	Characterization of a New Anti-dementia β^2 -secretase Inhibitory Peptide from <i>Arctoscopus japonicus</i> . <i>Journal of Chitin and Chitosan</i> , 2018, 23, 220-227.	0.1	3
16	Shrimp (<i>Pandalopsis dispar</i>) waste hydrolysate as a source of novel β^2 -secretase inhibitors. <i>Fisheries and Aquatic Sciences</i> , 2016, 19, .	0.3	5
17	Biological effects of chitosan and its derivatives. <i>Food Hydrocolloids</i> , 2015, 51, 200-216.	5.6	197
18	Characterization of β^2 -secretase inhibitory peptide purified from skate skin protein hydrolysate. <i>European Food Research and Technology</i> , 2015, 240, 129-136.	1.6	16

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19	Chlorella Ethanol Extract Induced Phase II Enzyme Through NFE2L2 (Nuclear Factor) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 74 Medicinal Food, 2015, 18, 182-189.	0.8	11
20	Angiotensin I-converting enzyme (ACE) inhibition and nitric oxide (NO)-mediated antihypertensive effect of octaphloretol A isolated from <i>Ishige sinicola</i> : In vitro molecular mechanism and in vivo SHR model. Journal of Functional Foods, 2015, 18, 289-299.	1.6	23
21	Angiotensin-I converting enzyme inhibitory peptides from antihypertensive skate (<i>Okamejei kenojei</i>) skin gelatin hydrolysate in spontaneously hypertensive rats. Food Chemistry, 2015, 174, 37-43.	4.2	77
22	Inhibitory effect of the carnosine-gallic acid synthetic peptide on MMP-2 and MMP-9 in human fibrosarcoma HT1080 cells. Journal of Peptide Science, 2014, 20, 716-724.	0.8	9
23	Effects of dietary carotenoid source and level on growth, skin pigmentation, antioxidant activity and chemical composition of juvenile olive flounder <i>Paralichthys olivaceus</i> . Aquaculture, 2014, 431, 65-72.	1.7	71
24	Protective effects of peptides from skate (<i>Okamejei kenojei</i>) skin gelatin against endothelial dysfunction. Journal of Functional Foods, 2014, 10, 243-251.	1.6	16
25	Antihypertensive effect of novel angiotensin I converting enzyme inhibitory peptide from chum salmon (<i>Oncorhynchus keta</i>) skin in spontaneously hypertensive rats. Journal of Functional Foods, 2014, 7, 381-389.	1.6	79
26	Development of Functional Materials from Seafood By-products by Membrane Separation Technology. , 2014, , 35-62.		2
27	Characterization of Bioactive Peptides Obtained from Marine Invertebrates. Advances in Food and Nutrition Research, 2012, 65, 47-72.	1.5	15
28	Nitric oxide-mediated vasorelaxation effects of anti-angiotensin I-converting enzyme (ACE) peptide from <i>Styela clava</i> flesh tissue and its anti-hypertensive effect in spontaneously hypertensive rats. Food Chemistry, 2012, 134, 1141-1145.	4.2	30
29	Purification and characterization of angiotensin I-converting enzyme inhibitory peptide from enzymatic hydrolysates of <i>Styela clava</i> flesh tissue. Process Biochemistry, 2012, 47, 34-40.	1.8	37
30	The Novel Angiotensin I Converting Enzyme Inhibitory Peptide from Rainbow Trout Muscle Hydrolysate. Fisheries and Aquatic Sciences, 2012, 15, 183-190.	0.3	20
31	Effect of angiotensin I-converting enzyme (ACE) inhibitory peptide purified from enzymatic hydrolysates of <i>Styela plicata</i> . European Food Research and Technology, 2011, 233, 915-922.	1.6	34
32	Characterization of a novel antioxidative peptide from the sand eel <i>Hypoptychus dybowskii</i> . Process Biochemistry, 2011, 46, 1207-1211.	1.8	24
33	Effect of angiotensin I converting enzyme inhibitory peptide purified from skate skin hydrolysate. Food Chemistry, 2011, 125, 495-499.	4.2	86
34	Anti-obesity effect of carboxymethyl chitin by AMPK and aquaporin-7 pathways in 3T3-L1 adipocytes. Journal of Nutritional Biochemistry, 2011, 22, 276-281.	1.9	29
35	Antioxidant Activities of Steamed Extract from Squid (<i>Todarodes pacificus</i>) Muscle. Preventive Nutrition and Food Science, 2011, 16, 127-134.	0.7	1
36	Carboxymethylations of chitosan and chitin inhibit MMP expression and ROS scavenging in human fibrosarcoma cells. Process Biochemistry, 2010, 45, 179-186.	1.8	45

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37	Angiotensin I Converting Enzyme Inhibitory Peptide Extracted from Freshwater Zooplankton. <i>Journal of Medicinal Food</i> , 2010, 13, 357-363.	0.8	10
38	Antioxidant peptides isolated from the marine rotifer, <i>Brachionus rotundiformis</i> . <i>Process Biochemistry</i> , 2009, 44, 842-846.	1.8	153
39	Purification and characterization of angiotensin I converting enzyme inhibitory peptides from the rotifer, <i>Brachionus rotundiformis</i> . <i>Bioresource Technology</i> , 2009, 100, 5255-5259.	4.8	79
40	Inhibitory Effects and Molecular Mechanism of Dieckol Isolated from Marine Brown Alga on COX-2 and iNOS in Microglial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4439-4446.	2.4	120
41	Characterization of Fatty Acids Extracted from <i>Brachionus rotundiformis</i> Using Lipase-catalyzed Hydrolysis. <i>Fisheries and Aquatic Sciences</i> , 2009, 12, 16-23.	0.3	0
42	Protective effect of an antioxidative peptide purified from gastrointestinal digests of oyster, <i>Crassostrea gigas</i> against free radical induced DNA damage. <i>Bioresource Technology</i> , 2008, 99, 3365-3371.	4.8	245
43	Purification and Antioxidant Properties of Bigeye Tuna (<i>Thunnus obesus</i>) Dark Muscle Peptide on Free Radical-Mediated Oxidative Systems. <i>Journal of Medicinal Food</i> , 2008, 11, 629-637.	0.8	88
44	Characterization of Fish Oil Extracted from Fish Processing By-products. <i>Preventive Nutrition and Food Science</i> , 2008, 13, 7-11.	0.7	6
45	Free Radical Scavenging Activity of a Novel Antioxidative Peptide Isolated from In Vitro Gastrointestinal Digests of <i>Mytilus coruscus</i> . <i>Journal of Medicinal Food</i> , 2007, 10, 197-202.	0.8	44
46	Lipase-catalyzed hydrolysis of fish oil in an optimum emulsion system. <i>Biotechnology and Bioprocess Engineering</i> , 2007, 12, 484-490.	1.4	20
47	Lipase catalyzed production of monoacylglycerols by the esterification of fish oil fatty acids with glycerol. <i>Biotechnology and Bioprocess Engineering</i> , 2007, 12, 491-496.	1.4	19
48	Purification and characterization of an antioxidant peptide obtained from tuna backbone protein by enzymatic hydrolysis. <i>Process Biochemistry</i> , 2007, 42, 840-846.	1.8	409
49	Phlorotannins in <i>Ecklonia cava</i> extract inhibit matrix metalloproteinase activity. <i>Life Sciences</i> , 2006, 79, 1436-1443.	2.0	192
50	Purification and in vitro antioxidative effects of giant squid muscle peptides on free radical-mediated oxidative systems. <i>Journal of Nutritional Biochemistry</i> , 2005, 16, 562-569.	1.9	403
51	Angiotensin I converting enzyme (ACE) inhibitory peptide derived from the sauce of fermented blue mussel. <i>Bioresource Technology</i> , 2005, 96, 1624-1629.	4.8	151
52	Preparation of hoki (<i>Johnius belangerii</i>) bone oligophosphopeptide with a high affinity to calcium by carnivorous intestine crude proteinase. <i>Food Chemistry</i> , 2005, 91, 333-340.	4.2	111
53	Inhibitory activity of phosphorylated chitoooligosaccharides on the formation of calcium phosphate. <i>Carbohydrate Polymers</i> , 2005, 60, 483-487.	5.1	16
54	Chitoooligosaccharides as a novel β -secretase inhibitor. <i>Carbohydrate Polymers</i> , 2005, 61, 198-202.	5.1	54

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55	Reactive Oxygen Scavenging Effect of Enzymatic Extracts from <i>Sargassum thunbergii</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6666-6672.	2.4	96
56	Investigation of jumbo squid (<i>Dosidicus gigas</i>) skin gelatin peptides for their in vitro antioxidant effects. <i>Life Sciences</i> , 2005, 77, 2166-2178.	2.0	427
57	RECOVERY OF FISH BONE FROM HOKI (<i>JOHNIUS BELENGERI</i>) FRAME USING A PROTEOLYTIC ENZYME ISOLATED FROM MACKEREL INTESTINE. <i>Journal of Food Biochemistry</i> , 2003, 27, 255-266.	1.2	23
58	Novel Antifungal Diketopiperazine from Marine Fungus.. <i>Journal of Antibiotics</i> , 2003, 56, 102-106.	1.0	60
59	Molecular Cloning of a Pore-Forming Subunit (Kir6.2 Gene) of the ATP-Sensitive Potassium Channel in the Bullfrog, <i>Rana catesbeiana</i> Shaw. <i>Bioscience, Biotechnology and Biochemistry</i> , 2002, 66, 2279-2282.	0.6	1
60	Continuous production of citric acid from dairy wastewater using immobilized <i>Aspergillus niger</i> ATCC 9142. <i>Biotechnology and Bioprocess Engineering</i> , 2002, 7, 89-94.	1.4	11
61	PURIFICATION AND CHARACTERIZATION OF A SERINE PROTEINASE FROM THE TUNA PYLORIC CAECA. <i>Journal of Food Biochemistry</i> , 2002, 26, 479-494.	1.2	20
62	Structure and Activity of Angiotensin I Converting Enzyme Inhibitory Peptides Derived from Alaskan Pollack Skin. <i>BMB Reports</i> , 2002, 35, 239-243.	1.1	97
63	Purification and Characterization of a Collagenase from the Mackerel, <i>Scomber japonicus</i> . <i>BMB Reports</i> , 2002, 35, 576-582.	1.1	20
64	Isolation and Characterization of Antioxidative Peptides from Gelatin Hydrolysate of Alaska Pollack Skin. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1984-1989.	2.4	413
65	Angiotensin I Converting Enzyme Inhibitory Peptides Purified from Bovine Skin Gelatin Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2992-2997.	2.4	231
66	Purification and characterization of angiotensin I converting enzyme (ACE) inhibitory peptides from Alaska pollack (<i>Theragra chalcogramma</i>) skin. <i>Process Biochemistry</i> , 2001, 36, 1155-1162.	1.8	328
67	Improvement of functional properties of cod frame protein hydrolysates using ultrafiltration membranes. <i>Process Biochemistry</i> , 1999, 35, 471-478.	1.8	242