

Dae-Ok Kim

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

164
papers

7,200
citations

31
h-index

82
g-index

171
ext. papers

8,176
ext. citations

4.2
avg, IF

5.86
L-index

#	Paper	IF	Citations
164	Antioxidant capacity of phenolic phytochemicals from various cultivars of plums. <i>Food Chemistry</i> , 2003 , 81, 321-326	8.5	939
163	Comparison of ABTS/DPPH assays to measure antioxidant capacity in popular antioxidant-rich US foods. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 1043-1048	4.1	776
162	Vitamin C equivalent antioxidant capacity (VCEAC) of phenolic phytochemicals. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3713-7	5.7	690
161	Quantification of polyphenolics and their antioxidant capacity in fresh plums. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6509-15	5.7	488
160	Major phenolics in apple and their contribution to the total antioxidant capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6516-20	5.7	441
159	Daily consumption of phenolics and total antioxidant capacity from fruit and vegetables in the American diet. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 1715-1724	4.3	301
158	Comprehensive study on vitamin C equivalent antioxidant capacity (VCEAC) of various polyphenolics in scavenging a free radical and its structural relationship. <i>Critical Reviews in Food Science and Nutrition</i> , 2004 , 44, 253-73	11.5	278
157	Sweet and sour cherry phenolics and their protective effects on neuronal cells. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9921-7	5.7	251
156	Superoxide radical scavenging activity of the major polyphenols in fresh plums. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 8067-72	5.7	218
155	Antioxidant capacities of individual and combined phenolics in a model system. <i>Food Chemistry</i> , 2007 , 104, 87-92	8.5	148
154	Effect of antioxidant flavanone, naringenin, from Citrus junoson neuroprotection. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 1520-5	5.7	139
153	Contribution of individual polyphenolics to total antioxidant capacity of plums. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7240-5	5.7	123
152	Flavonol glycosides from the aerial parts of <i>Aceriphyllum rossii</i> and their antioxidant activities. <i>Archives of Pharmacal Research</i> , 2004 , 27, 390-5	6.1	115
151	Production of a monoclonal antibody against ochratoxin A and its application to immunochromatographic assay. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8447-51	5.7	86
150	Potent Inhibitory effect of flavonoids in <i>Scutellaria baicalensis</i> on amyloid beta protein-induced neurotoxicity. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4128-32	5.7	86
149	Consideration on equivalent chemicals in total phenolic assay of chlorogenic acid-rich plums. <i>Food Research International</i> , 2004 , 37, 337-342	7	77
148	Neuroprotective and anti-oxidant effects of caffeic acid isolated from <i>Erigeron annuus</i> leaf. <i>Chinese Medicine</i> , 2011 , 6, 25	4.7	74

147	Flavonoids from the buds of <i>Rosa damascena</i> inhibit the activity of 3-hydroxy-3-methylglutaryl-coenzyme a reductase and angiotensin I-converting enzyme. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 882-6	5.7	73
146	Antioxidant activities from the aerial parts of <i>Platycodon grandiflorum</i> . <i>Food Chemistry</i> , 2010 , 118, 278-283	5.7	70
145	Polyphenol-rich blackcurrant extract prevents inflammation in diet-induced obese mice. <i>Journal of Nutritional Biochemistry</i> , 2014 , 25, 1019-25	6.3	64
144	Development and validation of an algorithm to establish a total antioxidant capacity database of the US diet. <i>International Journal of Food Sciences and Nutrition</i> , 2010 , 61, 600-23	3.7	64
143	Flavonoid analysis of buckwheat sprouts. <i>Food Chemistry</i> , 2015 , 170, 97-101	8.5	62
142	Phenolic extraction from apple peel by cellulases from <i>Thermobifida fusca</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9560-5	5.7	44
141	Comparative evaluation of spoilage-related bacterial diversity and metabolite profiles in chilled beef stored under air and vacuum packaging. <i>Food Microbiology</i> , 2019 , 77, 166-172	6	41
140	Estimation of total antioxidant capacity from diet and supplements in US adults. <i>British Journal of Nutrition</i> , 2011 , 106, 254-63	3.6	39
139	Effects of light sources on major flavonoids and antioxidant activity in common buckwheat sprouts. <i>Food Science and Biotechnology</i> , 2018 , 27, 169-176	3	38
138	Physicochemical properties of granular and non-granular cationic starches prepared under ultra high pressure. <i>Carbohydrate Polymers</i> , 2014 , 99, 385-93	10.3	38
137	Contribution of Anthocyanin Composition to Total Antioxidant Capacity of Berries. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 427-32	3.9	38
136	Quercetin, the active phenolic component in kiwifruit, prevents hydrogen peroxide-induced inhibition of gap-junction intercellular communication. <i>British Journal of Nutrition</i> , 2010 , 104, 164-70	3.6	38
135	Ginsenoside Re Ameliorates Brain Insulin Resistance and Cognitive Dysfunction in High Fat Diet-Induced C57BL/6 Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2719-2729	5.7	36
134	Anthocyanins in the ripe fruits of <i>Rubus coreanus</i> Miquel and their protective effect on neuronal PC-12 cells. <i>Food Chemistry</i> , 2013 , 139, 604-10	8.5	34
133	Antioxidative, Anti-Inflammatory, and Anticancer Effects of Purified Flavonol Glycosides and Aglycones in Green Tea. <i>Antioxidants</i> , 2019 , 8,	7.1	31
132	Flavonoids from the grains of C1/R-S transgenic rice, the transgenic <i>Oryza sativa</i> spp. japonica, and their radical scavenging activities. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10354-9	5.7	29
131	Physiological components of kiwifruits with in vitro antioxidant and acetylcholinesterase inhibitory activities. <i>Food Science and Biotechnology</i> , 2014 , 23, 943-949	3	27
130	Antidepressant-like effects of Ectaryophyllene on restraint plus stress-induced depression. <i>Behavioural Brain Research</i> , 2020 , 380, 112439	3.4	26

129	Lithospermum erythrorhizon extract protects keratinocytes and fibroblasts against oxidative stress. <i>Journal of Medicinal Food</i> , 2014 , 17, 1189-96	2.8	24
128	Comparison of Anti-Inflammatory Effects of Flavonoid-Rich Common and Tartary Buckwheat Sprout Extracts in Lipopolysaccharide-Stimulated RAW 264.7 and Peritoneal Macrophages. <i>Oxidative Medicine and Cellular Longevity</i> , 2017 , 2017, 9658030	6.7	23
127	Antineurodegenerative effect of phenolic extracts and caffeic acid derivatives in romaine lettuce on neuron-like PC-12 cells. <i>Journal of Medicinal Food</i> , 2010 , 13, 779-84	2.8	23
126	Sea Buckthorn (L.) Leaf Extracts Protect Neuronal PC-12 Cells from Oxidative Stress. <i>Journal of Microbiology and Biotechnology</i> , 2017 , 27, 1257-1265	3.3	23
125	Health-promoting effects of bovine colostrum in Type 2 diabetic patients can reduce blood glucose, cholesterol, triglyceride and ketones. <i>Journal of Nutritional Biochemistry</i> , 2009 , 20, 298-303	6.3	22
124	Protective effects of aqueous extract from <i>Cudrania tricuspidata</i> on oxidative stress-induced neurotoxicity. <i>Food Science and Biotechnology</i> , 2010 , 19, 1113-1117	3	22
123	Extraction and Isolation of Polyphenolics. <i>Current Protocols in Food Analytical Chemistry</i> , 2002 , 6, 11.2.1		22
122	Change of Ginsenoside Profiles in Processed Ginseng by Drying, Steaming, and Puffing. <i>Journal of Microbiology and Biotechnology</i> , 2019 , 29, 222-229	3.3	22
121	Fucoidan-Rich Substances from Improve Trimethyltin-Induced Cognitive Dysfunction via Down-Regulation of Amyloid Production/Tau Hyperphosphorylation. <i>Marine Drugs</i> , 2019 , 17,	6	21
120	Antioxidant and Anti-Inflammatory Effects of Various Cultivars of Kiwi Berry (<i>Actinidia arguta</i>) on Lipopolysaccharide-Stimulated RAW 264.7 Cells. <i>Journal of Microbiology and Biotechnology</i> , 2016 , 26, 1367-74	3.3	21
119	Ethyl acetate fraction from <i>Hibiscus sabdariffa</i> L. attenuates diabetes-associated cognitive impairment in mice. <i>Food Research International</i> , 2018 , 105, 589-598	7	21
118	Effect of maturity stage at harvest on antioxidant capacity and total phenolics in kiwifruits (<i>Actinidia</i> spp.) grown in Korea. <i>Horticulture Environment and Biotechnology</i> , 2015 , 56, 841-848	2	20
117	Protective effect of detoxified <i>Rhus verniciflua</i> stokes on human keratinocytes and dermal fibroblasts against oxidative stress and identification of the bioactive phenolics. <i>Bioscience, Biotechnology and Biochemistry</i> , 2013 , 77, 1682-8	2.1	20
116	Neuroprotective effect of caffeoylquinic acids from <i>Artemisia princeps</i> Pampanini against oxidative stress-induced toxicity in PC-12 cells. <i>Journal of Food Science</i> , 2011 , 76, C250-6	3.4	20
115	Reversal of Trimethyltin-Induced Learning and Memory Deficits by 3,5-Dicaffeoylquinic Acid. <i>Oxidative Medicine and Cellular Longevity</i> , 2016 , 2016, 6981595	6.7	20
114	Evaluation of pH differential and HPLC methods expressed as cyanidin-3-glucoside equivalent for measuring the total anthocyanin contents of berries. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 562-568	2.8	20
113	Antioxidative and neuroprotective effects of volatile components in essential oils from <i>Chrysanthemum indicum</i> Linn flowers. <i>Food Science and Biotechnology</i> , 2015 , 24, 717-723	3	18
112	Antiamnesic Effect of <i>Actinidia arguta</i> Extract Intake in a Mouse Model of TMT-Induced Learning and Memory Dysfunction. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015 , 2015, 876484	2.3	18

111	Validation of Analytical Methods for Plasma Total Antioxidant Capacity by Comparing with Urinary 8-Isoprostane Level. <i>Journal of Microbiology and Biotechnology</i> , 2017 , 27, 388-394	3.3	18
110	Antiamnesic Effect of Broccoli (<i>Brassica oleracea</i> var. <i>italica</i>) Leaves on Amyloid Beta (A β 1-42-Induced Learning and Memory Impairment. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3353-61	5.7	18
109	Neuronal cell protective and antioxidant effects of phenolics obtained from <i>Zanthoxylum piperitum</i> leaf using in vitro model system. <i>Food Chemistry</i> , 2011 , 125, 417-422	8.5	17
108	High-efficiency enzymatic production of Isoquercitrin glucosides by amylosucrase from <i>Deinococcus geothermalis</i> . <i>Enzyme and Microbial Technology</i> , 2019 , 120, 84-90	3.8	17
107	Puffing, a novel coffee bean processing technique for the enhancement of extract yield and antioxidant capacity. <i>Food Chemistry</i> , 2018 , 240, 594-600	8.5	17
106	Enzymatic synthesis of Flavone glucoside via regioselective transglucosylation by amylosucrase from <i>Deinococcus geothermalis</i> . <i>PLoS ONE</i> , 2018 , 13, e0207466	3.7	17
105	Effects of freeze-drying on antioxidant and anticholinesterase activities in various cultivars of kiwifruit (spp.). <i>Food Science and Biotechnology</i> , 2017 , 26, 221-228	3	16
104	Ameliorating effects of ethyl acetate fraction from onion (<i>Allium cepa</i> L.) flesh and peel in mice following trimethyltin-induced learning and memory impairment. <i>Food Research International</i> , 2015 , 75, 53-60	7	16
103	Site-specific Glycosylation of hydroxyflavones and hydroxyflavanones by amylosucrase from <i>Deinococcus geothermalis</i> . <i>Enzyme and Microbial Technology</i> , 2019 , 129, 109361	3.8	15
102	Evidence for protective effects of coffees on oxidative stressinduced apoptosis through antioxidant capacity of phenolics. <i>Food Science and Biotechnology</i> , 2012 , 21, 1735-1744	3	15
101	Use of Gold Nanoparticle Fertilizer Enhances the Ginsenoside Contents and Anti-Inflammatory Effects of Red Ginseng. <i>Journal of Microbiology and Biotechnology</i> , 2016 , 26, 1668-1674	3.3	15
100	Impact of Bioconversion of Gallated Catechins and Flavonol Glycosides on Bioaccessibility and Intestinal Cellular Uptake of Catechins. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2331-2339	5.7	15
99	Effect of cinnamon water extract on monocyte-to-macrophage differentiation and scavenger receptor activity. <i>BMC Complementary and Alternative Medicine</i> , 2014 , 14, 90	4.7	14
98	<i>Prunus yedoensis</i> bark inhibits lipopolysaccharide-induced inflammatory cytokine synthesis by I β degradation and MAPK activation in macrophages. <i>Journal of Medicinal Food</i> , 2014 , 17, 407-13	2.8	14
97	Expression and purification of ubiquitin-specific protease (UBP1) of <i>Saccharomyces cerevisiae</i> in recombinant <i>Escherichia coli</i> . <i>Biotechnology and Bioprocess Engineering</i> , 2005 , 10, 599-602	3.1	14
96	Stability and Fermentability of Green Tea Flavonols in In-Vitro-Simulated Gastrointestinal Digestion and Human Fecal Fermentation. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	14
95	Antihypertensive Effects of Polyphenolic Extract from Korean Red Pine (<i>Sieb. et Zucc.</i>) Bark in Spontaneously Hypertensive Rats. <i>Antioxidants</i> , 2020 , 9,	7.1	13
94	Estimated daily intake of phenolics and antioxidants from green tea consumption in the Korean diet. <i>International Journal of Food Sciences and Nutrition</i> , 2016 , 67, 344-52	3.7	13

93	Neuroprotective Effects of Korean Red Pine () Bark Extract and Its Phenolics. <i>Journal of Microbiology and Biotechnology</i> , 2018 , 28, 679-687	3-3	13
92	Total Phenolics, Total Flavonoids, and Antioxidant Capacity in the Leaves, Bulbs, and Roots of <i>Allium hookeri</i> . <i>Korean Journal of Food Science and Technology</i> , 2015 , 47, 261-266		13
91	Relationship between oxidative stress and bone mass in obesity and effects of berry supplementation on bone remodeling in obese male mice: an exploratory study. <i>Journal of Medicinal Food</i> , 2015 , 18, 476-82	2.8	12
90	Stokes Extract and Its Flavonoids Protect PC-12 Cells against HO-Induced Cytotoxicity. <i>Journal of Microbiology and Biotechnology</i> , 2017 , 27, 1090-1097	3-3	12
89	Neuroprotective Effects of Phlorotannin-Rich Extract from Brown Seaweed on Neuronal PC-12 and SH-SY5Y Cells with Oxidative Stress. <i>Journal of Microbiology and Biotechnology</i> , 2020 , 30, 359-367	3-3	12
88	Retrogradation kinetics of cross-linked and acetylated corn starches under high hydrostatic pressure. <i>Food Science and Biotechnology</i> , 2015 , 24, 85-90	3	11
87	Enzymatic modification of daidzin using heterologously expressed amylosucrase in. <i>Food Science and Biotechnology</i> , 2019 , 28, 165-174	3	11
86	Developing and Validating a Method for Separating Flavonoid Isomers in Common Buckwheat Sprouts Using HPLC-PDA. <i>Foods</i> , 2019 , 8,	4-9	11
85	Simple and Efficient Production of Highly Soluble Daidzin Glycosides by Amylosucrase from. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12824-12832	5-7	11
84	Additive antioxidant capacity of vitamin C and tocopherols in combination. <i>Food Science and Biotechnology</i> , 2014 , 23, 693-699	3	11
83	Total phenolic contents and antioxidant activities of Korean domestic honey from different floral sources. <i>Food Science and Biotechnology</i> , 2015 , 24, 1453-1457	3	10
82	Protective effects of bioactive phenolics from jujube (<i>Ziziphus jujuba</i>) seeds against H ₂ O ₂ induced oxidative stress in neuronal PC-12 cells. <i>Food Science and Biotechnology</i> , 2015 , 24, 2219-2227	3	10
81	Flavonoids from <i>Fragaria ananassa</i> calyx and their antioxidant capacities 2015 , 58, 787-793		10
80	Effects of jam processing on anthocyanins and antioxidant capacities of <i>Rubus coreanus</i> Miquel berry. <i>Food Science and Biotechnology</i> , 2013 , 22, 1607-1612	3	10
79	Estimation of Daily Per Capita Intake of Total Phenolics, Total Flavonoids, and Antioxidant Capacities from Fruit and Vegetable Juices in the Korean Diet Based on the Korea National Health and Nutrition Examination Survey 2008. <i>Korean Journal of Food Science and Technology</i> , 2011 , 43, 475-482		10
78	Effect of Orally Administered Koidz Water Extract on Macrophage and T Cell Inflammatory Response in Mice. <i>Evidence-based Complementary and Alternative Medicine</i> , 2018 , 2018, 4041873	2-3	10
77	Effect of anthocyanins from rabbit-eye blueberry (<i>Vaccinium virgatum</i>) on cognitive function in mice under trimethyltin-induced neurotoxicity. <i>Food Science and Biotechnology</i> , 2015 , 24, 1077-1085	3	9
76	pH-adjusted solvent extraction and reversed-phase HPLC quantification of isoflavones from soybean (<i>Glycine max</i> (L.) Merr.). <i>Journal of Food Science</i> , 2020 , 85, 673-681	3-4	9

75	Flavonols from the Ripe Fruits of <i>Opuntia ficus-indica</i> Var. <i>saboten</i> Protect Neuronal PC-12 Cells against Oxidative Stress. <i>Journal of Food Biochemistry</i> , 2014 , 38, 518-526	3.3	9
74	FC-K Derived from Kimchi Is a Probiotic Strain That Shows Anti-Allergic Activity. <i>Journal of Microbiology and Biotechnology</i> , 2017 , 27, 1071-1077	3.3	9
73	A brief history and spectroscopic analysis of soy isoflavones. <i>Food Science and Biotechnology</i> , 2020 , 29, 1605-1617	3	9
72	Anti-inflammatory effects of vanadium-binding protein from <i>Halocynthia roretzi</i> in LPS-stimulated RAW264.7 macrophages through NF- κ B and MAPK pathways. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 732-738	7.9	8
71	Coreolanceolins A-E, New Flavanones from the Flowers of and Their Antioxidant and Anti-inflammatory Effects. <i>Antioxidants</i> , 2020 , 9,	7.1	8
70	Inhibitory effect of the ethyl acetate fraction from astringent persimmon on H ₂ O ₂ -induced oxidative stress in HepG2 cells. <i>Food Science and Biotechnology</i> , 2014 , 23, 1247-1252	3	8
69	Probiotic properties of lactic acid bacteria isolated from Mukeunji, a long-term ripened kimchi. <i>Food Science and Biotechnology</i> , 2012 , 21, 1135-1140	3	8
68	Anti-Inflammatory Effect of Fatty Acids through NF- κ B and MAPK Pathways against LPS-Stimulated RAW264.7 Cells. <i>Journal of Microbiology and Biotechnology</i> , 2018 , 28, 1635-1644	3.3	8
67	Antioxidant Capacity and Protective Effects on Neuronal PC-12 Cells of Domestic Bred Kiwifruit. <i>Horticultural Science and Technology</i> , 2015 , 33, 259-267	1.6	8
66	Enrichment of Polyglucosylated Isoflavones from Soybean Isoflavone Aglycones Using Optimized Amylosucrase Transglycosylation. <i>Molecules</i> , 2020 , 25,	4.8	8
65	Optimization of hot water extraction and ultra high pressure extraction for deer antler. <i>Food Science and Biotechnology</i> , 2015 , 24, 507-512	3	7
64	Estimated daily per capita intakes of phenolics and antioxidants from coffee in the Korean diet. <i>Food Science and Biotechnology</i> , 2019 , 28, 269-279	3	7
63	Loss of the dermis zinc transporter ZIP13 promotes the mildness of fibrosarcoma by inhibiting autophagy. <i>Scientific Reports</i> , 2019 , 9, 15042	4.9	7
62	Protective effects of extract with phenolics from camellia (<i>Camellia japonica</i>) leaf against oxidative stress-induced neurotoxicity. <i>Food Science and Biotechnology</i> , 2010 , 19, 1347-1353	3	7
61	Characterization of ubiquitin C-terminal hydrolase 1 (YUH1) from <i>Saccharomyces cerevisiae</i> expressed in recombinant <i>Escherichia coli</i> . <i>Protein Expression and Purification</i> , 2007 , 56, 20-6	2	7
60	Anti-oxidant activity of Phenolic Compound Isolated from the Fruits of <i>Acanthopanax sessiliflorus</i> Seeman. <i>Journal of Applied Biological Chemistry</i> , 2012 , 55, 217-220	0.7	7
59	Extraction, Identification, and Health Benefits of Anthocyanins in Blackcurrants (<i>Ribes nigrum</i> L.). <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 1863	2.6	7
58	Enzyme Treatment Alters the Anti-Inflammatory Activity of the Water Extract of Wheat Germ In Vitro and In Vivo. <i>Nutrients</i> , 2019 , 11,	6.7	6

57	Optimization of ultra high pressure extraction (UHPE) condition for puffed ginseng using response surface methodology. <i>Food Science and Biotechnology</i> , 2014 , 23, 1151-1157	3	6
56	Deastringent Peel Extracts of Persimmon (Thunb. cv. Cheongdo-Bansi) Protect Neuronal PC-12 and SH-SY5Y Cells against Oxidative Stress. <i>Journal of Microbiology and Biotechnology</i> , 2018 , 28, 1094-1104	3.3	6
55	Phenolic Profiles of Hardy Kiwifruits and Their Neuroprotective Effects on PC-12 and SH-SY5Y Cells against Oxidative Stress. <i>Journal of Microbiology and Biotechnology</i> , 2020 , 30, 912-919	3.3	6
54	Characterization of Leaf Flavonoids as Neuroexocytosis Regulators. <i>Molecules</i> , 2020 , 25,	4.8	6
53	Anti-amyloidogenic properties of an ethyl acetate fraction from Actinidia arguta in A β Induced ICR mice. <i>Food and Function</i> , 2018 , 9, 3264-3277	6.1	6
52	Amylosucrase from <i>Deinococcus geothermalis</i> can be modulated under different reaction conditions to produce novel quercetin 4'-O- β -isomaltoside. <i>Enzyme and Microbial Technology</i> , 2020 , 141, 109648	3.8	5
51	Melanogenesis regulatory activity of the ethyl acetate fraction from <i>Arctium lappa</i> L. leaf on BMSHInduced B16/F10 melanoma cells. <i>Industrial Crops and Products</i> , 2019 , 138, 111581	5.9	5
50	Effect of var. Extract on Neurodegeneration Improvement: Ameliorating Role in Cognitive Disorder Caused by High-Fat Diet Induced Obesity. <i>Nutrients</i> , 2019 , 11,	6.7	5
49	Enhancement of Minor Ginsenosides Contents and Antioxidant Capacity of American and Canadian Ginsengs () by Puffing. <i>Antioxidants</i> , 2019 , 8,	7.1	5
48	<i>Phyllanthus emblica</i> L. (Indian gooseberry) extracts protect against retinal degeneration in a mouse model of amyloid beta-induced Alzheimer's disease. <i>Journal of Functional Foods</i> , 2017 , 37, 330-338	5.1	5
47	Black soybean extract protects against TMT-induced cognitive defects in mice. <i>Journal of Medicinal Food</i> , 2014 , 17, 83-91	2.8	5
46	Characterization of cationic dextrin prepared by ultra high pressure (UHP)-assisted cationization reaction. <i>Carbohydrate Polymers</i> , 2013 , 97, 130-7	10.3	5
45	Improved assay for determining the total radical-scavenging capacity of antioxidants and foods. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60, 12-20	3.7	5
44	Short-term synergistic effect of fruit extracts with red-ginseng on forced swimming endurance capacity in ICR mice. <i>Food Science and Biotechnology</i> , 2010 , 19, 267-270	3	5
43	Antioxidant capacity of 12 major soybean isoflavones and their bioavailability under simulated digestion and in human intestinal Caco-2 cells. <i>Food Chemistry</i> , 2021 , 374, 131493	8.5	5
42	Matrix solid-phase dispersion extraction method for HPLC determination of flavonoids from buckwheat sprouts. <i>LWT - Food Science and Technology</i> , 2020 , 133, 110121	5.4	5
41	Using Amylosucrase for the Controlled Synthesis of Novel Isoquercitrin Glycosides with Different Glycosidic Linkages. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13798-13805	5.7	5
40	Chronic Alcohol Exposure Induced Neuroapoptosis: Diminishing Effect of Ethyl Acetate Fraction from. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 7849876	6.7	4

39	Effects of Hot Air Drying on the Antioxidant Capacity of Actinidia arguta [A. deliciosa cv. Mansoo, a Hardy Kiwifruit. <i>Korean Journal of Food Science and Technology</i> , 2015 , 47, 539-543		4
38	Comparison of ABTS/DPPH assays for the detection of antioxidant capacity in foods. <i>FASEB Journal</i> , 2010 , 24, 535.9-535.9	0.9	4
37	Neuronal Cell Protective Effects of Hot Water Extracts from Guava (Psidium guajava L.) Fruit and Leaf. <i>Korean Journal of Food Preservation</i> , 2011 , 18, 124-129	0.5	4
36	Chemometric Analysis of Extracts and Fractions from Green, Oxidized, and Microbial Fermented Teas and Their Correlation to Potential Antioxidant and Anticancer Effects. <i>Antioxidants</i> , 2020 , 9,	7.1	4
35	Changes in phenolics, soluble solids, vitamin C, and antioxidant capacity of various cultivars of hardy kiwifruits during cold storage. <i>Food Science and Biotechnology</i> , 2020 , 29, 1763-1770	3	4
34	Neuroprotective effects of Actinidia eriantha cv. Bidan kiwifruit on amyloid beta-induced neuronal damages in PC-12 cells and ICR mice. <i>Journal of Functional Foods</i> , 2021 , 79, 104398	5.1	4
33	Stability of Enzyme-Modified Flavonoid - and -Glycosides from Common Buckwheat Sprout Extracts during Digestion and Colonic Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5764-5773	5.7	4
32	Improving effect of Actinidia arguta leaf on hyperglycemia-induced cognitive dysfunction. <i>Journal of Functional Foods</i> , 2021 , 76, 104315	5.1	4
31	Comparative evaluation of triacylglycerols, fatty acids, and volatile organic compounds as markers for authenticating sesame oil. <i>International Journal of Food Properties</i> , 2018 , 21, 2509-2516	3	4
30	Activated carbon treatment of water extracts of Artemisia princeps pampanini to retain bioactive phenolic compounds and remove volatiles. <i>Food Science and Biotechnology</i> , 2015 , 24, 1097-1103	3	3
29	Magnetic solid-phase extraction based on magnetic carbon particles from coffee grounds for determining phthalic acid esters in plastic bottled water. <i>Journal of Food Science</i> , 2020 , 85, 1098-1104	3.4	3
28	Pentacyclic triterpenoid-rich fraction of the Hardy kiwi (Actinidia arguta) improves brain dysfunction in high fat diet-induced obese mice. <i>Scientific Reports</i> , 2020 , 10, 5788	4.9	3
27	Kiwifruit of cv. Bidan has in vitro antioxidative, anti-inflammatory and immunomodulatory effects on macrophages and splenocytes isolated from male BALB/c mice. <i>Food Science and Biotechnology</i> , 2018 , 27, 1503-1511	3	3
26	PHENOLIC COMPOSITION AND IN VITRO ANTIOXIDANT ACTIVITIES OF SMILAX CHINA ROOT. <i>Journal of Food Biochemistry</i> , 2013 , 37, 98-107	3.3	3
25	Anti-Inflammatory Effect of Flavonoids from L. Flowers. <i>Journal of Microbiology and Biotechnology</i> , 2020 , 30, 163-171	3.3	3
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