

Dae-Ok Kim

List of Publications by Year in Descending Order

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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	Anti-Amnesic Effects of Epigallocatechin Gallate on Scopolamine-Induced Learning and Memory Dysfunction in Sprague-Dawley Rats.. <i>Antioxidants</i> , 2021 , 11,	7.1	1
163	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
162	Cost-Effective Simultaneous Separation and Quantification of Phenolics in Green and Processed Tea Using HPLC-ESI Single-Quadrupole MS Detector and Python Script. <i>Separations</i> , 2021 , 8, 45	3.1	0
161	Effects of Extract on Neuronal Damage and Apoptosis in PC-12 Cells against Oxidative Stress. <i>Journal of Microbiology and Biotechnology</i> , 2021 , 31, 584-591	3.3	2
160	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
159	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	5.73	4
158	Influence of production systems on phenolic characteristics and antioxidant capacity of highbush blueberry cultivars. <i>Journal of Food Science</i> , 2021 , 86, 2949-2961	3.4	1
157	Improving effect of Actinidia arguta leaf on hyperglycemia-induced cognitive dysfunction. <i>Journal of Functional Foods</i> , 2021 , 76, 104315	5.1	4
156	Neuroprotective effects of ethanolic extract from dry L. rhizomes. <i>Food Science and Biotechnology</i> , 2021 , 30, 287-297	3	2
155	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
154	Optimized enzymatic synthesis of digestive resistant anomalous isoquercitrin glucosides using amylosucrase and response surface methodology. <i>Applied Microbiology and Biotechnology</i> , 2021 , 105, 6931-6941	5.7	0
153	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
152	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
151	Coreolanceolins A-E, New Flavanones from the Flowers of and Their Antioxidant and Anti-inflammatory Effects. <i>Antioxidants</i> , 2020 , 9,	7.1	8
150	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
149	Pentacyclic triterpenoid-rich fraction of the Hardy kiwi (<i>Actinidia arguta</i>) improves brain dysfunction in high fat diet-induced obese mice. <i>Scientific Reports</i> , 2020 , 10, 5788	4.9	3
148	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

147	Anti-Inflammatory Effect of Flavonoids from L. Flowers. <i>Journal of Microbiology and Biotechnology</i> , 2020 , 30, 163-171	3.3	3
146	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
145	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
144	Antioxidant and phytoestrogenic activities of puffed black soybeans (<i>Glycine max</i>). <i>LWT - Food Science and Technology</i> , 2020 , 118, 108780	5.4	3
143	Enrichment of Polyglucosylated Isoflavones from Soybean Isoflavone Aglycones Using Optimized Amylosucrase Transglycosylation. <i>Molecules</i> , 2020 , 25,	4.8	8
142	Antidepressant-like effects of Eriyophyllene on restraint plus stress-induced depression. <i>Behavioural Brain Research</i> , 2020 , 380, 112439	3.4	26
141	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
140	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
139	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
138	A brief history and spectroscopic analysis of soy isoflavones. <i>Food Science and Biotechnology</i> , 2020 , 29, 1605-1617	3	9
137	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
136	Characterization of Leaf Flavonoids as Neuroexocytosis Regulators. <i>Molecules</i> , 2020 , 25,	4.8	6
135	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
134	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
133	4,5-dicaffeoylquinic acid improves high-fat diet-induced cognitive dysfunction through the regulation of insulin degrading enzyme. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12855	3.3	2
132	Enzymatic modification of daidzin using heterologously expressed amylosucrase in. <i>Food Science and Biotechnology</i> , 2019 , 28, 165-174	3	11
131	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
130	Antioxidative, Anti-Inflammatory, and Anticancer Effects of Purified Flavonol Glycosides and Aglycones in Green Tea. <i>Antioxidants</i> , 2019 , 8,	7.1	31

129	Melanogenesis regulatory activity of the ethyl acetate fraction from <i>Arctium lappa</i> L. leaf on BMSH-induced B16/F10 melanoma cells. <i>Industrial Crops and Products</i> , 2019 , 138, 111581	5.9	5
128	Site-specific O-glycosylation of hydroxyflavones and hydroxyflavanones by amylosucrase from <i>Deinococcus geothermalis</i> . <i>Enzyme and Microbial Technology</i> , 2019 , 129, 109361	3.8	15
127	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
126	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
125	Developing and Validating a Method for Separating Flavonoid Isomers in Common Buckwheat Sprouts Using HPLC-PDA. <i>Foods</i> , 2019 , 8,	4.9	11
124	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
123	Enhancement of Minor Ginsenosides Contents and Antioxidant Capacity of American and Canadian Ginsengs () by Puffing. <i>Antioxidants</i> , 2019 , 8,	7.1	5
122	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
121	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
120	Phenolic compounds from the flowers of <i>Coreopsis lanceolata</i> . <i>Journal of Applied Biological Chemistry</i> , 2019 , 62, 323-326	0.7	1
119	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
118	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
117	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
116	Simultaneous Optimal Production of Flavonol Aglycones and Degalloylated Catechins from Green Tea Using a Multi-Function Food-Grade Enzyme. <i>Catalysts</i> , 2019 , 9, 861	4	3
115	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
114	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
113	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
112	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

111	Destringent 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
110	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
109	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
108	Ethyl acetate fraction from Hibiscus sabdariffa L. attenuates diabetes-associated cognitive impairment in mice. <i>Food Research International</i> , 2018 , 105, 589-598	7	21
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	Aruncus dioicus var. kamtschaticus extract suppresses mitochondrial apoptosis induced-neurodegeneration in trimethyltin-injected ICR mice. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12667	3.3	2
105	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
104	Enzymatic synthesis of Flavone glucoside via regioselective transglucosylation by amylosucrase from Deinococcus geothermalis. <i>PLoS ONE</i> , 2018 , 13, e0207466	3.7	17
103	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
102	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
101	Protein Expression Level of Skin Wrinkle-Related Factors in Hairless Mice Fed Hyaluronic Acid. <i>Journal of Medicinal Food</i> , 2017 , 20, 420-424	2.8	0
100	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
99	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
98	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
97	Phyllanthus emblica 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
96	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
95	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
94	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

93	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
92	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
91	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
90	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
89	Effects of <i>Opuntia ficus-indica</i> var. <i>saboten</i> Ripe Fruits on Protection of Neuronal PC-12 Cells and Cholinesterase Inhibition. <i>Korean Journal of Food Science and Technology</i> , 2016 , 48, 86-91		2
88	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
87	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
86	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
85	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
84	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
83	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
82	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
81	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
80	Activated carbon treatment of water extracts of <i>Artemisia princeps</i> <i>pampanini</i> to retain bioactive phenolic compounds and remove volatiles. <i>Food Science and Biotechnology</i> , 2015 , 24, 1097-1103	3	3
79	Effects of moisture content and puffing pressure on extraction yield and antioxidant activity of puffed 21-year-old <i>Platycodon grandiflorum</i> roots. <i>Food Science and Biotechnology</i> , 2015 , 24, 1293-1299 ³		2
78	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
77	Flavonoid analysis of buckwheat sprouts. <i>Food Chemistry</i> , 2015 , 170, 97-101	8.5	62
76	Anti-hypertensive effect of grape seed extract in male spontaneously hypertensive rats. <i>Food Science and Biotechnology</i> , 2015 , 24, 2229-2233	3	2

75	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
74	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
73	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
72	Flavonoids from <i>Fragaria ananassa</i> calyx and their antioxidant capacities		10
71	Contribution of Anthocyanin Composition to Total Antioxidant Capacity of Berries. <i>Plant Foods for Human Nutrition</i> , 2015 , 70, 427-32	3-9	38
70	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
69	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
68	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
67	Effects of Hot Air Drying on the Antioxidant Capacity of <i>Actinidia arguta</i> [A. <i>deliciosa</i> cv. Mansoo, a Hardy Kiwifruit. <i>Korean Journal of Food Science and Technology</i> , 2015 , 47, 539-543		4
66	Optimization of Demucilage Process of <i>Opuntia ficus-indica</i> var. <i>saboten</i> Fruit using High Hydrostatic Pressure Enzyme Dissolution. <i>KSBB Journal</i> , 2015 , 30, 63-68	1.5	1
65	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
64	Additive antioxidant capacity of vitamin C and tocopherols in combination. <i>Food Science and Biotechnology</i> , 2014 , 23, 693-699	3	11
63	Polyphenol-rich blackcurrant extract prevents inflammation in diet-induced obese mice. <i>Journal of Nutritional Biochemistry</i> , 2014 , 25, 1019-25	6.3	64
62	Physiological components of kiwifruits with in vitro antioxidant and acetylcholinesterase inhibitory activities. <i>Food Science and Biotechnology</i> , 2014 , 23, 943-949	3	27
61	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
60	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
59	8-hydroxyarctigenin isolated from safflower sprouts inhibits melanogenesis of melan-a cells and light quality during the sprout growth determines the compound yield. <i>Horticulture Environment and Biotechnology</i> , 2014 , 55, 97-102	2	1
58	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

57	Black soybean extract protects against TMT-induced cognitive defects in mice. <i>Journal of Medicinal Food</i> , 2014 , 17, 83-91	2.8	5
56	Prunus yedoensis bark inhibits lipopolysaccharide-induced inflammatory cytokine synthesis by I β B degradation and MAPK activation in macrophages. <i>Journal of Medicinal Food</i> , 2014 , 17, 407-13	2.8	14
55	Lithospermum erythrorhizon extract protects keratinocytes and fibroblasts against oxidative stress. <i>Journal of Medicinal Food</i> , 2014 , 17, 1189-96	2.8	24
54	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
53	Estimation of Daily per Capita Intake of Total Phenolics, Total Flavonoids, and Antioxidant Capacities from Commercial Products of Japanese Apricot (<i>Prunus mume</i>) in the Korean Diet, Based on the Korea National Health and Nutrition Examination Survey in 2010. <i>Korean Journal of Food Science and Technology</i> , 2014 , 46, 237-244		3
52	PHENOLIC COMPOSITION AND IN VITRO ANTIOXIDANT ACTIVITIES OF SMILAX CHINA ROOT. <i>Journal of Food Biochemistry</i> , 2013 , 37, 98-107	3.3	3
51	Flavonoids from the grains of C1/R-S transgenic rice, the transgenic <i>Oryza sativa</i> spp. <i>japonica</i> , and their radical scavenging activities. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 10354-9	5.7	29
50	New tocopherol analogue with radical-scavenging activity from the peels of <i>Citrus unshiu</i> Marcovich 2013 , 56, 747-750		2
49	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
48	Characterization of cationic dextrin prepared by ultra high pressure (UHP)-assisted cationization reaction. <i>Carbohydrate Polymers</i> , 2013 , 97, 130-7	10.3	5
47	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
46	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
45	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
44	Evidence for protective effects of coffees on oxidative stress-induced apoptosis through antioxidant capacity of phenolics. <i>Food Science and Biotechnology</i> , 2012 , 21, 1735-1744	3	15
43	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
42	Comparison of analytical methods for anthocyanin quantification in berries: HPLC and pH differential methods. <i>FASEB Journal</i> , 2012 , 26, lb316	0.9	1
41	Anthocyanin compositions and contents influence the antioxidant capacities of berries. <i>FASEB Journal</i> , 2012 , 26, lb318	0.9	
40	Effect of Feedstuffs on Mineral Composition, Antioxidant Capacity, and Protection of Neuronal PC-12 Cells of Deer Antlers. <i>KSB Journal</i> , 2012 , 27, 243-250	1.5	1

39	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
38	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
37	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
36	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
35	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
34	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
33	Neuronal Cell Protective Effects of Hot Water Extracts from Guava (<i>Psidium guajava</i> L.) Fruit and Leaf. <i>Korean Journal of Food Preservation</i> , 2011 , 18, 124-129	0.5	4
32	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
31	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
30	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
29	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
28	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
27	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
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