

Sun Jin Hur

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.

128
papers

3,173
citations

25
h-index

53
g-index

133
ext. papers

3,751
ext. citations

4.8
avg, IF

5.73
L-index

#	Paper	IF	Citations
128	In vitro human digestion models for food applications. <i>Food Chemistry</i> , 2011 , 125, 1-12	8.5	605
127	Effect of fermentation on the antioxidant activity in plant-based foods. <i>Food Chemistry</i> , 2014 , 160, 346-355	8.5	353
126	Influence of initial emulsifier type on microstructural changes occurring in emulsified lipids during in vitro digestion. <i>Food Chemistry</i> , 2009 , 114, 253-262	8.5	226
125	Antihypertensive peptides from animal products, marine organisms, and plants. <i>Food Chemistry</i> , 2017 , 228, 506-517	8.5	176
124	The relationship between muscle fiber characteristics and meat quality traits of highly marbled Hanwoo (Korean native cattle) steers. <i>Meat Science</i> , 2010 , 86, 456-61	6.4	150
123	Current topics in active and intelligent food packaging for preservation of fresh foods. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2799-810	4.3	105
122	Review of natural products actions on cytokines in inflammatory bowel disease. <i>Nutrition Research</i> , 2012 , 32, 801-16	4	99
121	Formation of cholesterol oxidation products (COPs) in animal products. <i>Food Control</i> , 2007 , 18, 939-947	6.2	91
120	Effects of conjugated linoleic acid on color and lipid oxidation of beef patties during cold storage. <i>Meat Science</i> , 2004 , 66, 771-5	6.4	64
119	Effect of muscle type and washing times on physico-chemical characteristics and qualities of surimi. <i>Journal of Food Engineering</i> , 2007 , 81, 618-623	6	54
118	Raw-meat packaging and storage affect the color and odor of irradiated broiler breast fillets after cooking. <i>Meat Science</i> , 2002 , 61, 49-54	6.4	47
117	Development of novel in vitro human digestion systems for screening the bioavailability and digestibility of foods. <i>Journal of Functional Foods</i> , 2016 , 22, 113-121	5.1	46
116	Discoloration characteristics of 3 major muscles from cattle during cold storage. <i>Journal of Food Science</i> , 2009 , 74, C1-5	3.4	46
115	Effects of various fiber additions on lipid digestion during in vitro digestion of beef patties. <i>Journal of Food Science</i> , 2009 , 74, C653-7	3.4	45
114	Effect of dietary conjugated linoleic acid, irradiation, and packaging conditions on the quality characteristics of raw broiler breast fillets. <i>Meat Science</i> , 2002 , 60, 9-15	6.4	43
113	Biological activities of conjugated linoleic acid (CLA) and effects of CLA on animal products. <i>Livestock Science</i> , 2007 , 110, 221-229	1.7	39
112	Reducing Veterinary Drug Residues in Animal Products: A Review. <i>Food Science of Animal Resources</i> , 2019 , 39, 687-703	3.2	36

111	Impact of salt and lipid type on in vitro digestion of emulsified lipids. <i>Food Chemistry</i> , 2011 , 126, 1559-648.5	34
110	Anti-inflammatory effects of <i>Inonotus obliquus</i> in colitis induced by dextran sodium sulfate. <i>Journal of Biomedicine and Biotechnology</i> , 2010 , 2010, 943516	33
109	Relationship of Carcass Weight to Muscle Fiber Characteristics and Pork Quality of Crossbred (Korean Native Black Pig × Landrace) F2 Pigs. <i>Food and Bioprocess Technology</i> , 2013 , 6, 522-529	5.1 32
108	The development of sausage including meat from spent laying hen surimi. <i>Poultry Science</i> , 2007 , 86, 2676-84	31
107	Effect of biopolymer encapsulation on the digestibility of lipid and cholesterol oxidation products in beef during in vitro human digestion. <i>Food Chemistry</i> , 2015 , 166, 254-260	8.5 30
106	Effect of conjugated linoleic acid on bone formation and rheumatoid arthritis. <i>European Journal of Pharmacology</i> , 2007 , 568, 16-24	5.3 28
105	Overview of conjugated linoleic acid formation and accumulation in animal products. <i>Livestock Science</i> , 2017 , 195, 105-111	1.7 27
104	Effect of Modified Atmosphere Packaging and Vacuum Packaging on Quality Characteristics of Low Grade Beef during Cold Storage. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013 , 26, 1781-9	2.4 27
103	Purification of novel angiotensin converting enzyme inhibitory peptides from beef myofibrillar proteins and analysis of their effect in spontaneously hypertensive rat model. <i>Biomedicine and Pharmacotherapy</i> , 2019 , 116, 109046	7.5 24
102	Structural changes in mulberry (<i>Morus Microphylla</i> . Buckl) and chokeberry (<i>Aronia melanocarpa</i>) anthocyanins during simulated in vitro human digestion. <i>Food Chemistry</i> , 2020 , 318, 126449	8.5 23
101	Effect of extra virgin olive oil substitution for fat on quality of pork patty. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 1231-1237	4.3 23
100	Quality characteristics of irradiated chicken breast rolls from broilers fed different levels of conjugated linoleic acid. <i>Meat Science</i> , 2003 , 63, 249-55	6.4 22
99	Effect of buckwheat extract on the antioxidant activity of lipid in mouse brain and its structural change during in vitro human digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10699-704	5.7 21
98	A comparison of antioxidative and anti-inflammatory activities of sword beans and soybeans fermented with <i>Bacillus subtilis</i> . <i>Food and Function</i> , 2015 , 6, 2736-48	6.1 20
97	The effects of biopolymer encapsulation on total lipids and cholesterol in egg yolk during in vitro human digestion. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 16333-47	6.3 20
96	Overview of the effect of natural products on reduction of potential carcinogenic substances in meat products. <i>Trends in Food Science and Technology</i> , 2020 , 99, 568-579	15.3 19
95	Effect of adenovirus and influenza virus infection on obesity. <i>Life Sciences</i> , 2013 , 93, 531-5	6.8 17
94	Effect of Dietary Red Meat on Colorectal Cancer Risk-A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1812-1824	16.4 15

93	Effects of dietary conjugated linoleic acid and biopolymer encapsulation on lipid metabolism in mice. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 6848-62	6.3	15
92	Changes in the Content and Bioavailability of Onion Quercetin and Grape Resveratrol During In Vitro Human Digestion. <i>Foods</i> , 2020 , 9,	4.9	14
91	Effect of six different starter cultures on the concentration of residual nitrite in fermented sausages during in vitro human digestion. <i>Food Chemistry</i> , 2018 , 239, 556-560	8.5	14
90	A Comparison of the Meat Qualities from the Hanwoo (Korean Native Cattle) and Holstein Steer. <i>Food and Bioprocess Technology</i> , 2008 , 1, 196-200	5.1	14
89	Effect of dietary fats on blood cholesterol and lipid and the development of atherosclerosis in rabbits. <i>Nutrition Research</i> , 2005 , 25, 925-935	4	14
88	Mechanisms of Neuroprotective Effects of Peptides Derived from Natural Materials and Their Production and Assessment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 923-935	16.4	13
87	Neuroprotective effects of different molecular weight peptide fractions obtained from beef by hydrolysis with commercial enzymes in SH-SY5Y cells. <i>Food Research International</i> , 2019 , 121, 176-184	7	13
86	Low Protein Digestibility of Beef Puree in Infant Digestion Model. <i>Food Science of Animal Resources</i> , 2019 , 39, 1000-1007	3.2	13
85	Changes of sodium nitrate, nitrite, and N-nitrosodiethylamine during in vitro human digestion. <i>Food Chemistry</i> , 2017 , 225, 197-201	8.5	12
84	Development of Sausages Containing Mechanically Deboned Chicken Meat Hydrolysates. <i>Journal of Food Science</i> , 2015 , 80, S1563-7	3.4	12
83	Effect of dietary cholesterol and cholesterol oxides on blood cholesterol, lipids, and the development of atherosclerosis in rabbits. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 12593-606	6.3	12
82	Onion extract structural changes during in vitro digestion and its potential antioxidant effect on brain lipids obtained from low- and high-fat-fed mice. <i>Free Radical Research</i> , 2013 , 47, 1009-15	4	11
81	In Vitro Effects of Cooking Methods on Digestibility of Lipids and Formation of Cholesterol Oxidation Products in Pork. <i>Korean Journal for Food Science of Animal Resources</i> , 2014 , 34, 280-6		11
80	Angiotensin Converting Enzyme Inhibitory and Antioxidant Activities of Enzymatic Hydrolysates of Korean Native Cattle (Hanwoo) Myofibrillar Protein. <i>BioMed Research International</i> , 2017 , 2017, 5274637		10
79	Quality characteristics of fat-reduced emulsion-type pork sausage by partial substitution of sodium chloride with calcium chloride, potassium chloride and magnesium chloride. <i>LWT - Food Science and Technology</i> , 2018 , 89, 140-147	5.4	10
78	Effects of Biopolymers Encapsulations on the Lipid Digestibility of Emulsion-Type Sausages Using a Simulated Human Gastrointestinal Digestion Model. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2198-2206	5.1	10
77	Antioxidant activities of aqueous extracts from three cultivars of guava leaf. <i>Food Science and Biotechnology</i> , 2012 , 21, 1557-1563	3	10
76	Effects of trans-10,cis-12 conjugated linoleic acid on body composition in genetically obese mice. <i>Journal of Medicinal Food</i> , 2009 , 12, 56-63	2.8	10

75	Comparison of live performance and meat quality parameter of cross bred (korean native black pig and landrace) pigs with different coat colors. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013 , 26, 1047-53	2.4	10
74	Effect of Thyme and Rosemary on The Quality Characteristics, Shelf-life, and Residual Nitrite Content of Sausages During Cold Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2016 , 36, 656-664		10
73	Effects of self-carbon dioxide-generation material for active packaging on pH, water-holding capacity, meat color, lipid oxidation and microbial growth in beef during cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3642-3648	4.3	9
72	Effect of Cryoprotectants on Chemical, Mechanical and Sensorial Characteristics of Spent Laying Hen Surimi. <i>Food and Bioprocess Technology</i> , 2011 , 4, 1407-1413	5.1	9
71	EFFECT OF STORAGE TEMPERATURE ON MEAT QUALITY OF MUSCLE WITH DIFFERENT FIBER TYPE COMPOSITION FROM KOREAN NATIVE CATTLE (HANWOO). <i>Journal of Food Quality</i> , 2009 , 32, 315-333	2.7	9
70	Effect of Various Herbal Medicine Extracts on the Physico-chemical Properties of Emulsion-type Pork Sausage. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2015 , 3, 290-296	1.9	9
69	Proteomic analysis of meat exudates to discriminate fresh and freeze-thawed porcine longissimus thoracis muscle. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1235-1238	5.4	8
68	Effects of biopolymer encapsulation on trans fatty acid digestibility in an in vitro human digestion system. <i>Food and Function</i> , 2013 , 4, 1827-34	6.1	8
67	EFFECTS OF DIETARY GLYCINE BETAINE ON BLOOD CHARACTERISTICS AND PORK QUALITY. <i>Journal of Muscle Foods</i> , 2010 , 21, 87-101		8
66	The development of imitation crab sticks by substituting spent laying hen meat for Alaska pollack. <i>Poultry Science</i> , 2011 , 90, 1799-808	3.9	8
65	Effects of different starter cultures on the biogenic amine concentrations, mutagenicity, oxidative stress, and neuroprotective activity of fermented sausages and their relationships. <i>Journal of Functional Foods</i> , 2019 , 52, 424-429	5.1	8
64	Effects of Prunus mume Sieb. et Zucc. extract and its biopolymer encapsulation on a mouse model of colitis. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 686-692	4.3	7
63	Analysis of the effects of biopolymer encapsulation and sodium replacement combination technology on the quality characteristics and inhibition of sodium absorption from sausage in mice. <i>Food Chemistry</i> , 2018 , 250, 197-203	8.5	7
62	Effects of in vitro Human Digestion on the Antioxidant Activity and Stability of Lycopene and Phenolic Compounds in Pork Patties Containing Dried Tomato Prepared at Different Temperatures. <i>Journal of Food Science</i> , 2018 , 83, 1816-1822	3.4	7
61	Controversy on the correlation of red and processed meat consumption with colorectal cancer risk: an Asian perspective. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3526-3537	11.5	7
60	Effect of Substituting Surimi with Spent Laying Hen Meat on the Physicochemical Characteristics of Fried Fish Paste. <i>Food and Bioprocess Technology</i> , 2014 , 7, 901-908	5.1	7
59	A COMPARISON OF THE EFFECTS OF DIETARY CONJUGATED LINOLEIC ACID CONTENTS, CHOLESTEROL, LIPID OXIDATION AND DRIP LOSS IN PORK LOIN AND CHICKEN BREAST. <i>Journal of Muscle Foods</i> , 2007 , 18, 264-275		7
58	Effect of Dietary Conjugated Linoleic Acid on Lipid Characteristics of Egg Yolk. <i>Asian-Australasian Journal of Animal Sciences</i> , 2003 , 16, 1165-1170	2.4	7

57	A study on current risk assessments and guidelines on the use of food animal products derived from cloned animals. <i>Food and Chemical Toxicology</i> , 2017 , 108, 85-92	4.7	6
56	Low concentrations of doxycycline attenuates FasL-induced apoptosis in HeLa cells. <i>Biological Research</i> , 2015 , 48, 38	7.6	6
55	Differences in the gut microbiota between young and elderly persons in Korea. <i>Nutrition Research</i> , 2021 , 87, 31-40	4	6
54	Quality changes in fat-reduced sausages by partial replacing sodium chloride with other chloride salts during five weeks of refrigeration. <i>LWT - Food Science and Technology</i> , 2018 , 97, 818-824	5.4	5
53	Effect of Treatment with Peptide Extract from Beef Myofibrillar Protein on Oxidative Stress in the Brains of Spontaneously Hypertensive Rats. <i>Foods</i> , 2019 , 8,	4.9	5
52	Effects of dietary cholesterol and its oxidation products on pathological lesions and cholesterol and lipid oxidation in the rabbit liver. <i>BioMed Research International</i> , 2014 , 2014, 598612	3	5
51	A preliminary study on the development of an easy method for beef freshness using a cyclic voltammetric system. <i>Food Control</i> , 2011 , 22, 133-136	6.2	5
50	Development of Analytical Method and Monitoring of Veterinary Drug Residues in Korean Animal Products. <i>Korean Journal for Food Science of Animal Resources</i> , 2016 , 36, 319-25		5
49	Effect of the Ratio of Raw Material Components on the Physico-chemical Characteristics of Emulsion-type Pork Sausages. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016 , 29, 263-70	2.4	5
48	Changes in resistance to and antimicrobial activity of antibiotics during in vitro human digestion. <i>Journal of Global Antimicrobial Resistance</i> , 2018 , 15, 277-282	3.4	5
47	Changes in the mutagenicity of heterocyclic amines, nitrite, and N-nitroso compound in pork patties during in vitro human digestion. <i>LWT - Food Science and Technology</i> , 2018 , 92, 47-53	5.4	4
46	Effects of Six Different Starter Cultures on Mutagenicity and Biogenic Amine Concentrations in Fermented Sausages Treated with Vitamins C and E. <i>Food Science of Animal Resources</i> , 2019 , 39, 877-887 ^{3,2}		4
45	Principal protocols for the processing of cultured meat. <i>Journal of Animal Science and Technology</i> , 2021 , 63, 673-680	1.6	4
44	Development of Commercially Viable Method of Conjugated Linoleic Acid Synthesis Using Linoleic Acid Fraction Obtained from Pork By-products. <i>Korean Journal for Food Science of Animal Resources</i> , 2018 , 38, 693-702		3
43	Microbial changes under packaging conditions during transport and comparison between sampling methods of beef. <i>Journal of Animal Science and Technology</i> , 2019 , 61, 47-53	1.6	3
42	Overview of Studies on the Use of Natural Antioxidative Materials in Meat Products. <i>Food Science of Animal Resources</i> , 2020 , 40, 863-880	3.2	3
41	Antioxidative, Antimicrobial and Anticytotoxic Activities of Seungmagalgeuntang and Fermented Seungmagalgeuntang. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2014 , 43, 980-988	1.5	3
40	Development of batch processing to obtain bioactive materials from pork byproducts. <i>Animal Production Science</i> , 2020 , 60, 316	1.4	3

39	Effects of Gochujang (Korean Red Pepper Paste) Marinade on Polycyclic Aromatic Hydrocarbon Formation in Charcoal-Grilled Pork Belly. <i>Food Science of Animal Resources</i> , 2021 , 41, 481-496	3.2	3
38	Differential abundance of proteome associated with intramuscular variation of meat quality in porcine longissimus thoracis et lumborum muscle. <i>Meat Science</i> , 2019 , 149, 85-95	6.4	3
37	Effect of In Vitro Human Digestion on Biogenic Amine (Tyramine) Formation in Various Fermented Sausages. <i>Journal of Food Protection</i> , 2018 , 81, 365-368	2.5	3
36	Degradation of various insecticides in cooked eggs during in vitro human digestion. <i>Environmental Pollution</i> , 2018 , 243, 437-443	9.3	3
35	Technical requirements for cultured meat production: a review. <i>Journal of Animal Science and Technology</i> , 2021 , 63, 681-692	1.6	3
34	Analysis of in vitro digestion using human gut microbiota in adult and elderly individuals. <i>Food Chemistry</i> , 2021 , 362, 130228	8.5	3
33	Protective effect of a 3 kDa peptide obtained from beef myofibrillar protein using alkaline-AK on neuronal cells. <i>Neurochemistry International</i> , 2019 , 129, 104459	4.4	2
32	Changes in Carcinogenic Heterocyclic Amines during in vitro Digestion. <i>Journal of Heterocyclic Chemistry</i> , 2019 , 56, 759-764	1.9	2
31	Development of Sausage with Inhibition of 60% Sodium Intake, Using Biopolymer Encapsulation Technology and Sodium Replacers. <i>Food and Bioprocess Technology</i> , 2018 , 11, 407-416	5.1	2
30	Effect of Packaging Methods on Quality Characteristics of Low-Grade Beef during Aging at 16C. <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 1111-1118	2.1	2
29	Effect of Escherichia coli and Lactobacillus casei on Luteolin Found in Simulated Human Digestion System. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2015 , 3, 311-316	1.9	2
28	Effect on health from consumption of meat and meat products. <i>Journal of Animal Science and Technology</i> , 2021 , 63, 955-976	1.6	2
27	Changes in the stability and antioxidant activities of different molecular weight bioactive peptide extracts obtained from beef during in vitro human digestion by gut microbiota. <i>Food Research International</i> , 2021 , 141, 110116	7	2
26	Effects of Hemin and Heating Temperature on the Mutagenicity and Lipid Oxidation of Pork Batter during In Vitro Human Digestion with Enterobacteria. <i>Journal of Food Protection</i> , 2019 , 82, 93-101	2.5	2
25	Quantitative changes in peptides derived from proteins in beef tenderloin (psoas major muscle) and striploin (longissimus lumborum muscle) during cold storage. <i>Food Chemistry</i> , 2021 , 338, 128029	8.5	2
24	Review of technology and materials for the development of cultured meat.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-25	11.5	2
23	Effect of dietary bioactive compounds and biopolymer encapsulated lipids on metabolism of lipids in high fat diet-fed mice. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600310	3	1
22	Effect of Coptis chinensis Franch Addition on the Quality Characteristics of Sausages During Cold Storage. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1045-1053	5.1	1

21	Changes of various insecticides during in vitro human digestion. <i>Environmental Science and Pollution Research</i> , 2020 , 27, 14207-14215	5.1	1
20	Quality characteristics of Cheonggukjang containing <i>Phellinus linteus</i> extracts and antitumor effects in hep-2 and SK-MES cells. <i>Food Science and Biotechnology</i> , 2013 , 22, 1717-1724	3	1
19	A Comparative Study on the Taste Characteristics of Satellite Cell Cultured Meat Derived from Chicken and Cattle Muscles.. <i>Food Science of Animal Resources</i> , 2022 , 42, 175-185	3.2	1
18	Alternative experimental approaches to reduce animal use in biomedical studies. <i>Journal of Drug Delivery Science and Technology</i> , 2022 , 68, 103131	4.5	1
17	Current strategies for the control of COVID-19 in South Korea ¹ . <i>Food and Life</i> , 2020 , 2020, 21-36	0.8	1
16	Combined Effects of Sodium Substitution and Addition of Cellulose or Chitosan on Quality Properties of Pork Sausages. <i>Food Science of Animal Resources</i> , 2019 , 39, 555-564	3.2	1
15	Induction of MAP kinase phosphatase 3 through Erk/MAP kinase activation in three oncogenic Ras (H-, K- and N-Ras)-expressing NIH/3T3 mouse embryonic fibroblast cell lines. <i>BMB Reports</i> , 2016 , 49, 370-375	5.5	1
14	Effect of emulsification on the antioxidant capacity of beef myofibrillar protein-derived bioactive peptides during in vitro human digestion and on the hepatoprotective activity using HepG2 cells. <i>Journal of Functional Foods</i> , 2021 , 81, 104477	5.1	1
13	Antioxidant, Liver Protective and Angiotensin I-converting Enzyme Inhibitory Activities of Old Laying Hen Hydrolysate in Crab Meat Analogue. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016 , 29, 1774-1781	2.4	1
12	Effect of Freeze-Dried Mechanically Deboned Spent Laying Hen Hydrolysates on the Quality Characteristics of Boiled Fish Paste. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1169-1176	5.1	1
11	Analysis for change in microbial contents in five mixed Kimchi starter culture and commercial lactic acid bacterial-fermented sausages and biological hazard in manufacturing facilities. <i>Food Science and Biotechnology</i> , 2019 , 28, 787-794	3	1
10	Changes in antimicrobial activity and resistance of antibiotics in meat patties during in vitro human digestion. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110470	5.4	1
9	Effect of age-related in vitro human digestion with gut microbiota on antioxidative activity and stability of vitamins. <i>LWT - Food Science and Technology</i> , 2022 , 159, 113243	5.4	1
8	Impact of partial substitution of NaCl by KCl, and MgCl ₂ on physicochemical and sensory properties of cooked sausages during storage. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019 , 1666-1673	2.4	0
7	Development of effective heparin extraction method from pig by-products and analysis of their bioavailability. <i>Journal of Animal Science and Technology</i> , 2020 , 62, 933-947	1.6	0
6	Subacute feeding toxicity of low-sodium sausages manufactured with sodium substitutes and biopolymer-encapsulated saltwort (<i>Salicornia herbacea</i>) in a mouse model. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 794-802	4.3	0
5	Main mechanisms for carcinogenic heterocyclic amine reduction in cooked meat by natural materials. <i>Meat Science</i> , 2022 , 183, 108663	6.4	0
4	Overview of energy intake, physical activity, and neuronal substances on obesity. <i>Food and Life</i> , 2020 , 2020, 1-11	0.8	

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| 3 | Effects of Number of Washes and Salt Treatment on the Quality Characteristics of Protein Recovered from Alaska Pollock and Pork Leg. <i>Food Science of Animal Resources</i> , 2019 , 39, 503-509 | 3.2 |
| 2 | Development of bile salt in pig by-products. <i>Food and Life</i> , 2021 , 2021, 47-56 | 0.8 |
| 1 | Effect of encapsulated edible halophyte with different biopolymers on the inhibition of sodium absorption in mouse. <i>Food Science and Nutrition</i> , 2021 , 9, 1972-1979 | 3.2 |