

Sun Jin Hur

List of Publications by Year in descending order

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132
papers

4,410
citations

172207

29
h-index

118652

62
g-index

133
all docs

133
docs citations

133
times ranked

5862
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro human digestion models for food applications. Food Chemistry, 2011, 125, 1-12.	4.2	727
2	Effect of fermentation on the antioxidant activity in plant-based foods. Food Chemistry, 2014, 160, 346-356.	4.2	550
3	Antihypertensive peptides from animal products, marine organisms, and plants. Food Chemistry, 2017, 228, 506-517.	4.2	267
4	Influence of initial emulsifier type on microstructural changes occurring in emulsified lipids during in vitro digestion. Food Chemistry, 2009, 114, 253-262.	4.2	256
5	The relationship between muscle fiber characteristics and meat quality traits of highly marbled Hanwoo (Korean native cattle) steers. Meat Science, 2010, 86, 456-461.	2.7	208
6	Current topics in active and intelligent food packaging for preservation of fresh foods. Journal of the Science of Food and Agriculture, 2015, 95, 2799-2810.	1.7	133
7	Review of natural products actions on cytokines in inflammatory bowel disease. Nutrition Research, 2012, 32, 801-816.	1.3	118
8	Formation of cholesterol oxidation products (COPs) in animal products. Food Control, 2007, 18, 939-947.	2.8	98
9	Reducing Veterinary Drug Residues in Animal Products: A Review. Food Science of Animal Resources, 2019, 39, 687-703.	1.7	82
10	Effects of conjugated linoleic acid on color and lipid oxidation of beef patties during cold storage. Meat Science, 2004, 66, 771-775.	2.7	73
11	Discoloration Characteristics of 3 Major Muscles From Cattle During Cold Storage. Journal of Food Science, 2009, 74, C1-5.	1.5	71
12	Effect of muscle type and washing times on physico-chemical characteristics and qualities of surimi. Journal of Food Engineering, 2007, 81, 618-623.	2.7	65
13	Development of novel in vitro human digestion systems for screening the bioavailability and digestibility of foods. Journal of Functional Foods, 2016, 22, 113-121.	1.6	59
14	Raw-meat packaging and storage affect the color and odor of irradiated broiler breast fillets after cooking. Meat Science, 2002, 61, 49-54.	2.7	58
15	Effects of Various Fiber Additions on Lipid Digestion during <i>In Vitro</i> Digestion of Beef Patties. Journal of Food Science, 2009, 74, C653-7.	1.5	56
16	Biological activities of conjugated linoleic acid (CLA) and effects of CLA on animal products. Livestock Science, 2007, 110, 221-229.	0.6	52
17	Effect of dietary conjugated linoleic acid, irradiation, and packaging conditions on the quality characteristics of raw broiler breast fillets. Meat Science, 2002, 60, 9-15.	2.7	48
18	Impact of salt and lipid type on in vitro digestion of emulsified lipids. Food Chemistry, 2011, 126, 1559-1564.	4.2	46

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19	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.	4.2	45
20	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, 1781-1789.	2.4	40
21	Overview of conjugated linoleic acid formation and accumulation in animal products. <i>Livestock Science</i> , 2017, 195, 105-111.	0.6	40
22	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.	7.8	39
23	Anti-Inflammatory Effects of <i>Inonotus obliquus</i> in Colitis Induced by Dextran Sodium Sulfate. <i>Journal of Biomedicine and Biotechnology</i> , 2010, 2010, 1-5.	3.0	38
24	The Development of Sausage Including Meat from Spent Laying Hen Surimi. <i>Poultry Science</i> , 2007, 86, 2676-2684.	1.5	37
25	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.	2.6	36
26	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.	4.2	36
27	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, 2736-2748.	2.1	35
28	Effect of conjugated linoleic acid on bone formation and rheumatoid arthritis. <i>European Journal of Pharmacology</i> , 2007, 568, 16-24.	1.7	34
29	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.	2.5	31
30	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.	5.9	30
31	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.	1.7	28
32	Quality characteristics of irradiated chicken breast rolls from broilers fed different levels of conjugated linoleic acid. <i>Meat Science</i> , 2003, 63, 249-255.	2.7	27
33	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, 10699-10704.	2.4	26
34	Changes in the Content and Bioavailability of Onion Quercetin and Grape Resveratrol During In Vitro Human Digestion. <i>Foods</i> , 2020, 9, 694.	1.9	25
35	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.	2.5	23
36	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.	5.9	23

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37	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.	1.7	23
38	Main mechanisms for carcinogenic heterocyclic amine reduction in cooked meat by natural materials. <i>Meat Science</i> , 2022, 183, 108663.	2.7	22
39	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, 16333-16347.	1.8	21
40	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.	4.2	21
41	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.	2.9	21
42	Effect of adenovirus and influenza virus infection on obesity. <i>Life Sciences</i> , 2013, 93, 531-535.	2.0	20
43	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.	2.7	20
44	Low Protein Digestibility of Beef Puree in Infant In Vitro Digestion Model. <i>Food Science of Animal Resources</i> , 2019, 39, 1000-1007.	1.7	19
45	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.	2.6	18
46	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, 12593-12606.	1.8	18
47	Review of technology and materials for the development of cultured meat. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8591-8615.	5.4	18
48	Effect of dietary fats on blood cholesterol and lipid and the development of atherosclerosis in rabbits. <i>Nutrition Research</i> , 2005, 25, 925-935.	1.3	17
49	Effects of Dietary Conjugated Linoleic Acid and Biopolymer Encapsulation on Lipid Metabolism in Mice. <i>International Journal of Molecular Sciences</i> , 2013, 14, 6848-6862.	1.8	17
50	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.	1.5	17
51	Development of Sausages Containing Mechanically Deboned Chicken Meat Hydrolysates. <i>Journal of Food Science</i> , 2015, 80, S1563-7.	1.5	16
52	Antioxidant activities of aqueous extracts from three cultivars of guava leaf. <i>Food Science and Biotechnology</i> , 2012, 21, 1557-1563.	1.2	15
53	Changes of sodium nitrate, nitrite, and N-nitrosodiethylamine during in vitro human digestion. <i>Food Chemistry</i> , 2017, 225, 197-201.	4.2	15
54	Principal protocols for the processing of cultured meat. <i>Journal of Animal Science and Technology</i> , 2021, 63, 673-680.	0.8	15

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55	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.	1.4	14
56	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, 1009-1015.	1.5	14
57	Technical requirements for cultured meat production: a review. <i>Journal of Animal Science and Technology</i> , 2021, 63, 681-692.	0.8	14
58	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.	2.6	13
59	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.	2.5	13
60	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.	1.6	13
61	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	13
62	Effects of <i>trans</i> -10, <i>cis</i> -12 Conjugated Linoleic Acid on Body Composition in Genetically Obese Mice. <i>Journal of Medicinal Food</i> , 2009, 12, 56-63.	0.8	12
63	Effect of Cryoprotectants on Chemical, Mechanical and Sensorial Characteristics of Spent Laying Hen Surimi. <i>Food and Bioprocess Technology</i> , 2011, 4, 1407-1413.	2.6	12
64	Effects of biopolymer encapsulation on trans fatty acid digestibility in an in vitro human digestion system. <i>Food and Function</i> , 2013, 4, 1827.	2.1	12
65	Angiotensin Converting Enzyme Inhibitory and Antioxidant Activities of Enzymatic Hydrolysates of Korean Native Cattle (Hanwoo) Myofibrillar Protein. <i>BioMed Research International</i> , 2017, 2017, 1-9.	0.9	12
66	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.	4.2	12
67	Effects of <i>in vitro</i> 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.	1.5	12
68	Differences in the gut microbiota between young and elderly persons in Korea. <i>Nutrition Research</i> , 2021, 87, 31-40.	1.3	12
69	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.	2.9	12
70	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.	1.7	12
71	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, 280-286.	1.5	12
72	Effects of <i>Prunus mume</i> 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.	1.7	11

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73	Effects of self-heating carbon dioxide-generating 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.	1.7	11
74	Analysis of in vitro digestion using human gut microbiota in adult and elderly individuals. <i>Food Chemistry</i> , 2021, 362, 130228.	4.2	11
75	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.	0.1	11
76	Comparison of Live Performance and Meat Quality Parameter of Cross Bred (Korean Native Black Pig) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tj</i> 1047-1053.	2.4	11
77	The development of imitation crab sticks by substituting spent laying hen meat for Alaska pollack. <i>Poultry Science</i> , 2011, 90, 1799-1808.	1.5	10
78	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.	5.4	10
79	EFFECTS OF DIETARY GLYCINE BETAINE ON BLOOD CHARACTERISTICS AND PORK QUALITY. <i>Journal of Muscle Foods</i> , 2010, 21, 87-101.	0.5	9
80	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.	2.5	9
81	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.	4.2	9
82	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.	0.5	8
83	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, 263-270.	2.4	8
84	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.	2.5	8
85	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.	1.9	8
86	Overview of Studies on the Use of Natural Antioxidative Materials in Meat Products. <i>Food Science of Animal Resources</i> , 2020, 40, 863-880.	1.7	8
87	Alternative experimental approaches to reduce animal use in biomedical studies. <i>Journal of Drug Delivery Science and Technology</i> , 2022, 68, 103131.	1.4	8
88	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.	2.6	7
89	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.	1.8	7
90	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.	0.8	7

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91	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.	2.5	7
92	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, 1-7.	0.9	6
93	Low concentrations of doxycycline attenuates FasL-induced apoptosis in HeLa cells. <i>Biological Research</i> , 2015, 48, 38.	1.5	6
94	A systematic study of nuclear interactome of C-terminal domain small phosphatase-like 2 using inducible expression system and shotgun proteomics. <i>BMB Reports</i> , 2016, 49, 319-324.	1.1	6
95	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.	0.9	6
96	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, 455.	1.9	6
97	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.	1.6	6
98	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, 319-325.	1.5	6
99	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.	0.8	6
100	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.	2.8	5
101	Effect of <i>Coptis chinensis</i> Franch Addition on the Quality Characteristics of Sausages During Cold Storage. <i>Food and Bioprocess Technology</i> , 2015, 8, 1045-1053.	2.6	5
102	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.	0.8	5
103	Degradation of various insecticides in cooked eggs during in vitro human digestion. <i>Environmental Pollution</i> , 2018, 243, 437-443.	3.7	5
104	Development of batch processing to obtain bioactive materials from pork byproducts. <i>Animal Production Science</i> , 2020, 60, 316.	0.6	5
105	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.	1.7	5
106	Effect on health from consumption of meat and meat products. <i>Journal of Animal Science and Technology</i> , 2021, 63, 955-976.	0.8	5
107	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.	1.2	4
108	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.	1.7	4

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109	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.	0.2	4
110	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.	0.9	3
111	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.	2.5	3
112	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.	1.5	3
113	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.	1.2	2
114	Effect of <i>Escherichia coli</i> and <i>Lactobacillus casei</i> on Luteolin Found in Simulated Human Digestion System. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2015, 3, 311-316.	0.1	2
115	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.	2.6	2
116	Changes in Carcinogenic Heterocyclic Amines during in vitro Digestion. <i>Journal of Heterocyclic Chemistry</i> , 2019, 56, 759-764.	1.4	2
117	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.	0.8	2
118	Changes of various insecticides during in vitro human digestion. <i>Environmental Science and Pollution Research</i> , 2020, 27, 14207-14215.	2.7	2
119	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
120	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.	2.6	1
121	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.	1.0	1
122	Development of bile salt in pig by-products. <i>Food and Life</i> , 2021, 2021, 47-56.	0.3	1
123	Effect of Phytochemicals on the Antioxidative Activity of Brain Lipids in High- and Low-fat-fed Mice and Their Structural Changes during <i>in vitro</i> Digestion. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2015, 3, 274-280.	0.1	1
124	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.	1.7	1
125	Induction of MAP kinase phosphatase 3 through Erk/MAP kinase activation in three oncogenic Ras (H-) Tj ETQq1 1 0,784314,rgBT /Ove	1.1	1
126	Current strategies for the control of COVID-19 in South Korea1. <i>Food and Life</i> , 2020, 2020, 21-36.	0.3	1

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127	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> , 2020, 33, 1666-1673.	2.4	1
128	Comments on the Letter to the Editor. <i>Food Chemistry</i> , 2011, 128, 822.	4.2	0
129	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.	1.5	0
130	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.	1.7	0
131	Overview of energy intake, physical activity, and neuronal substances on obesity. <i>Food and Life</i> , 2020, 2020, 1-11.	0.3	0
132	Antibiotics in Livestock and Their Effects on the Human Health: Mini Review. <i>Jawon Gwahak Yeongu</i> , 2022, 4, 12-20.	0.1	0