

Beom-Seok Song

List of Publications by Year in descending order

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68
papers

839
citations

471509

17
h-index

580821

25
g-index

70
all docs

70
docs citations

70
times ranked

810
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of X-ray, gamma ray, and electron beam irradiation on the hygienic and physicochemical qualities of red pepper powder. <i>LWT - Food Science and Technology</i> , 2015, 63, 846-851.	5.2	77
2	The procyanidin trimer C1 inhibits LPS-induced MAPK and NF- κ B signaling through TLR4 in macrophages. <i>International Immunopharmacology</i> , 2013, 15, 450-456.	3.8	70
3	Effects of irradiation source and dose level on quality characteristics of processed meat products. <i>Radiation Physics and Chemistry</i> , 2017, 130, 259-264.	2.8	37
4	Phytochemical Composition and Antioxidant Activities of Two Different Color Chrysanthemum Flower Teas. <i>Molecules</i> , 2019, 24, 329.	3.8	36
5	Procyanidin dimer B2-mediated IRAK-M induction negatively regulates TLR4 signaling in macrophages. <i>Biochemical and Biophysical Research Communications</i> , 2013, 438, 122-128.	2.1	32
6	Korean space food development: Ready-to-eat Kimchi, a traditional Korean fermented vegetable, sterilized with high-dose gamma irradiation. <i>Advances in Space Research</i> , 2009, 44, 162-169.	2.6	31
7	Effects of X-ray irradiation on the postharvest quality characteristics of "Maehyang" strawberry (<i>Fragaria</i> — <i>Ananassa</i>). <i>Food Chemistry</i> , 2020, 325, 126817.	8.2	29
8	β -Irradiation Improves the Color and Antioxidant Properties of Chaga Mushroom (<i>Inonotus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46	1.5	28
9	Composition Analysis of Various Blueberries Produced in Korea and Manufacture of Blueberry Jam by Response Surface Methodology. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2010, 39, 319-323.	0.9	27
10	Immune-enhancing activities of low molecular weight β -glucan depolymerized by gamma irradiation. <i>Radiation Physics and Chemistry</i> , 2009, 78, 433-436.	2.8	26
11	Application of combined treatment for control of <i>Botrytis cinerea</i> in phytosanitary irradiation processing. <i>Radiation Physics and Chemistry</i> , 2014, 99, 12-17.	2.8	25
12	The supplementation of Korean mistletoe water extracts reduces hot flushes, dyslipidemia, hepatic steatosis, and muscle loss in ovariectomized rats. <i>Experimental Biology and Medicine</i> , 2015, 240, 477-487.	2.4	23
13	The procyanidin trimer C1 induces macrophage activation via NF- κ B and MAPK pathways, leading to Th1 polarization in murine splenocytes. <i>European Journal of Pharmacology</i> , 2013, 714, 218-228.	3.5	21
14	High-dose processing and application to Korean space foods. <i>Radiation Physics and Chemistry</i> , 2009, 78, 671-674.	2.8	18
15	Development of freeze-dried miyeokguk, Korean seaweed soup, as space food sterilized by irradiation. <i>Radiation Physics and Chemistry</i> , 2012, 81, 1111-1114.	2.8	18
16	Effect of gamma irradiation on mistletoe (<i>Viscum album</i>) lectin-mediated toxicity and immunomodulatory activity. <i>FEBS Open Bio</i> , 2013, 3, 106-111.	2.3	18
17	Sterilization of ready-to-cook Bibimbap by combined treatment with gamma irradiation for space food. <i>Radiation Physics and Chemistry</i> , 2012, 81, 1125-1127.	2.8	17
18	Comparison of bactericidal efficiency of 7.5 MeV X-rays, gamma-rays, and 10 MeV e-beams. <i>Radiation Physics and Chemistry</i> , 2016, 125, 106-108.	2.8	16

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19	Comparison of the Quality of Gamma Ray- or Electron Beam-irradiated Minced Pork and Pork Patties. Korean Journal for Food Science of Animal Resources, 2009, 29, 194-202.	1.5	14
20	In vitro and in vivo studies on the cytotoxicity of irradiated silk fibroin against mouse melanoma tumor cell. Radiation Physics and Chemistry, 2009, 78, 429-431.	2.8	13
21	Antioxidant Activity of Stevia Leaf Extracts Prepared by Various Extraction Methods. Journal of the Korean Society of Food Science and Nutrition, 2010, 39, 313-318.	0.9	13
22	Radiation sensitivity of poliovirus, a model for norovirus, inoculated in oyster (<i>Crassostrea gigas</i>) and culture broth under different conditions. Radiation Physics and Chemistry, 2009, 78, 597-599.	2.8	12
23	Identification of red pepper powder irradiated with different types of radiation using luminescence methods: A comparative study. Food Chemistry, 2016, 200, 293-300.	8.2	12
24	Anti-inflammatory action of I^{137} -irradiated genistein in murine peritoneal macrophage. Radiation Physics and Chemistry, 2014, 105, 17-21.	2.8	11
25	Microbial analysis and survey test of gamma-irradiated freeze-dried fruits for patient's food. Radiation Physics and Chemistry, 2015, 111, 57-61.	2.8	11
26	Viscothionin purified from mistletoe (<i>Viscum album</i> var. <i>coloratum</i> Ohwi) induces insulin secretion from pancreatic beta cells. Journal of Ethnopharmacology, 2019, 234, 172-179.	4.1	11
27	Effects of Tea Powder with Different Fermentation Status on the Quality Characteristics of Yukwa during Storage. Journal of the Korean Society of Food Science and Nutrition, 2008, 37, 367-372.	0.9	11
28	Toxicological and radiological safety of chicken meat irradiated with 7.5 MeV X-rays. Radiation Physics and Chemistry, 2018, 144, 211-217.	2.8	10
29	Effects of Gamma Irradiation on the Extraction Yield and Whitening Activity of Polysaccharides from <i>Undaria pinnatifida</i> Sporophyll. Journal of the Korean Society of Food Science and Nutrition, 2011, 40, 712-716.	0.9	10
30	Effect of gamma irradiated hyaluronic acid on acetaminophen induced acute hepatotoxicity. Chemico-Biological Interactions, 2008, 172, 141-153.	4.0	9
31	Gamma irradiation reduces the immunological toxicity of doxorubicin, anticancer drug. Radiation Physics and Chemistry, 2009, 78, 425-428.	2.8	9
32	Combined effects of heating and I^{137} -irradiation on the microbiological and sensory characteristics of Gochujang (Korean fermented red pepper paste) sauce during storage. Food Science and Biotechnology, 2010, 19, 1219-1225.	2.6	9
33	Effects of gamma-irradiation before and after cooking on bacterial population and sensory quality of Dakgalbi. Radiation Physics and Chemistry, 2012, 81, 1121-1124.	2.8	9
34	Evaluation of instant cup noodle, irradiated for immuno-compromised patients. Radiation Physics and Chemistry, 2012, 81, 1115-1117.	2.8	9
35	Procyanidin C1 Causes Vasorelaxation Through Activation of the Endothelial NO/cGMP Pathway in Thoracic Aortic Rings. Journal of Medicinal Food, 2014, 17, 742-748.	1.5	9
36	Comparative Study on the Sensory Properties of Fuji Apples and Nittaka Pears Irradiated by Gamma Rays, Electron Beams, or X-rays. Food Science and Technology Research, 2016, 22, 23-29.	0.6	9

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37	Effect of high-dose irradiation and autoclave treatment on microbial safety and quality of ready-to-eat Bulgogi sauce. <i>Radiation Physics and Chemistry</i> , 2012, 81, 1118-1120.	2.8	8
38	Quality Characteristics of Milk Porridge (Tarajjuk) Sterilized with Radiation Technology. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2011, 40, 885-891.	0.9	8
39	A critical review on toxicological safety of 2-alkylcyclobutanones. <i>Radiation Physics and Chemistry</i> , 2014, 103, 188-193.	2.8	7
40	Effect of Yukwa Containing Green Tea Powder on Lipid Composition and Body Weight Change in Mice. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2011, 40, 177-182.	0.9	7
41	Optimization of Processing Conditions to Improve the Rehydration and Sensory Properties of Freeze-Dried Cooked Rice. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1244-1250.	2.0	6
42	Effects of Combined Treatment of Gamma Irradiation and Addition of Fucoidan/laminarin on Ready-to-eat Pork Patty. <i>Korean Journal for Food Science of Animal Resources</i> , 2009, 29, 34-39.	1.5	6
43	Effect of Gamma Irradiation on Shelf-life Extension and Sensory Characteristics of Dak-galbi (Marinated Diced Chicken) during Accelerated Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2009, 29, 573-578.	1.5	5
44	Effect of Irradiation Temperature on Physicochemical and Sensory Properties of Tarajjuk (Milk) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46.	0.9	5
45	Effect of Gamma Irradiation on Physicochemical and Sensory Properties of Restructured Pork Jerky. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2008, 37, 362-366.	0.9	4
46	Effect of Autoclaving and Irradiation on Microbiological Safety and Quality of Ready-to-Eat Bulgogi. <i>Korean Journal for Food Science of Animal Resources</i> , 2010, 30, 780-786.	1.5	4
47	Improvement of color and physiological properties of tuna-processing by-product by gamma irradiation. <i>Radiation Physics and Chemistry</i> , 2009, 78, 601-603.	2.8	3
48	Physicochemical and Sensory Characteristics of Vanilla Ice Cream Treated by Gamma Irradiation. <i>Korean Journal for Food Science of Animal Resources</i> , 2008, 28, 69-75.	1.5	3
49	Comparison Study on Changes of Antigenicities of Egg Ovalbumin Irradiated by Electron Beam or X-Ray. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 570-575.	1.5	3
50	Efficacy of Cereal-based Oral Nutrition Supplement on Nutritional Status, Inflammatory Cytokine Secretion and Quality of Life in Cancer Patients Under Cancer Therapy. <i>Journal of Cancer Prevention</i> , 2020, 25, 55-63.	2.0	3
51	Assessment of changes in microbiological, physicochemical, and sensory qualities of γ -irradiated strawberries (<i>Fragaria</i> — <i>Ananassa</i> Duch. <i>Maehyang</i>) during storage. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	3
52	Modeling the effect of γ -irradiation on reducing total bacterial populations in gochujang intended for consumption by astronauts in space programs. <i>Food Science and Biotechnology</i> , 2011, 20, 377-382.	2.6	2
53	Low molecular weight β -glucan stimulates doxorubicin-induced suppression of immune functions in mice. <i>Food Science and Biotechnology</i> , 2012, 21, 645-651.	2.6	2
54	Toxicological evaluation of 2-dodecylcyclobutanone, a unique radiolytic compound of palmitic acid. <i>Food and Chemical Toxicology</i> , 2018, 121, 639-647.	3.6	2

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55	Genotoxicological Safety Evaluation of X-ray Irradiated Four Foods. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 1588-1593.	0.9	2
56	Effects of Irradiation Temperature on the Sensory Quality Improvement of Gamma-irradiated Ganjang-gejang, Korean Traditional Marinated Raw Crab Portunus trituberculatus in Soybean Sauce. Fisheries and Aquatic Sciences, 2015, 18, 115-121.	0.8	2
57	Sensory Quality Improvement of Gamma-irradiated Kimchi after Addition of Paprika Oleoresin and Artificial Kimchi Flavor. Journal of the Korean Society of Food Science and Nutrition, 2008, 37, 239-244.	0.9	2
58	Quality Evaluation of Dried Cooked Rice as Space Food. Journal of the Korean Society of Food Science and Nutrition, 2009, 38, 909-913.	0.9	2
59	Toxicity Evaluation of 30 kGy Irradiated Dried Space Bibimbap for Three Months. Journal of the Korean Society of Food Science and Nutrition, 2011, 40, 956-961.	0.9	2
60	Effect of Antioxidant and Irradiation Treatment under Freezing Temperature Conditions on Physicochemical and Sensory Properties of Tarakjuk (Milk Porridge). Journal of the Korean Society of Food Science and Nutrition, 2011, 40, 1750-1756.	0.9	2
61	Comparison and determination of elemental composition in Korean space foods using instrumental neutron activation analysis. Journal of Radioanalytical and Nuclear Chemistry, 2013, 298, 657-663.	1.5	1
62	Rapid Identification Method for Gamma-Irradiated Soybeans Using Gas Chromatography-Mass Spectrometry Coupled with a Headspace Solid-Phase Microextraction Technique. Journal of Agricultural and Food Chemistry, 2020, 68, 2803-2815.	5.2	1
63	Effects of Various Physicochemical Treatments on Volatiles and Sensory Characteristics of Irradiated Beef Bulgogi. Korean Journal for Food Science of Animal Resources, 2011, 31, 200-206.	1.5	1
64	Effect of Charcoal Broiling on the Formation of Volatile Compounds in Gamma-Irradiated Dakgalbi, a Korean Chicken-Based Food. Korean Journal for Food Science of Animal Resources, 2013, 33, 603-609.	1.5	1
65	Comparison of gamma irradiation and heating treatment on cytotoxicity, insulinotropic activity, and molecular structure change of mistletoe viscothionin. Food Science and Biotechnology, 2020, 29, 1531-1539.	2.6	0
66	The Perception of Aseptic Foods in Cancer Patients. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 203-211.	0.9	0
67	Genotoxicity evaluation of balanced nutritional food for patients pasteurized by gamma irradiation at 4 kGy. Korean Journal of Food Preservation, 2017, 24, 100-106.	0.5	0
68	Microbiological, physicochemical, and organoleptic evaluation of fresh-cut vegetables irradiated using X-rays. Korean Journal of Food Preservation, 2017, 24, 27-35.	0.5	0