

Pahn-Shick Chang

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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.

120 papers	2,285 citations	24 h-index	44 g-index
124 ext. papers	2,668 ext. citations	5.2 avg, IF	5.08 L-index

#	Paper	IF	Citations
120	Combined effect of ultrasound and organic acids to reduce Escherichia coli O157:H7, Salmonella Typhimurium, and Listeria monocytogenes on organic fresh lettuce. <i>International Journal of Food Microbiology</i> , 2011 , 145, 287-92	5.8	224
119	Development and evaluation of lipid nanocarriers for quercetin delivery: A comparative study of solid lipid nanoparticles (SLN), nanostructured lipid carriers (NLC), and lipid nanoemulsions (LNE). <i>LWT - Food Science and Technology</i> , 2014 , 59, 115-121	5.4	166
118	Microencapsulation of alpha-tocopherol using sodium alginate and its controlled release properties. <i>International Journal of Biological Macromolecules</i> , 2006 , 38, 25-30	7.9	138
117	Development of a method predicting the oxidative stability of edible oils using 2,2-diphenyl-1-picrylhydrazyl (DPPH). <i>Food Chemistry</i> , 2007 , 103, 662-669	8.5	90
116	Development of a Novel Selective and Differential Medium for the Isolation of Listeria monocytogenes. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 2645-2645	4.8	78
115	Dual-channel detection of Cu(2+) and F(-) with a simple Schiff-based colorimetric and fluorescent sensor. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015 , 136 Pt C, 1649-57	4.4	74
114	Antioxidant activities of onion (<i>Allium cepa</i> L.) peel extracts produced by ethanol, hot water, and subcritical water extraction. <i>Food Science and Biotechnology</i> , 2014 , 23, 615-621	3	69
113	Effects of Aspergillus species inoculation and their enzymatic activities on the formation of volatile components in fermented soybean paste (doenjang). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1401-18	5.7	61
112	Application of triacylglycerol and fatty acid analyses to discriminate blended sesame oil with soybean oil. <i>Food Chemistry</i> , 2010 , 123, 377-383	8.5	58
111	Janus-compartmental alginate microbeads having polydiacetylene liposomes and magnetic nanoparticles for visual lead(II) detection. <i>ACS Applied Materials & Interfaces</i> , 2014 , 6, 10631-7	9.5	55
110	Headspace-solid phase microextraction (HS-SPME) analysis of oxidized volatiles from free fatty acids (FFA) and application for measuring hydrogen donating antioxidant activity. <i>Food Chemistry</i> , 2007 , 105, 414-420	8.5	44
109	Solvent-dependent chromogenic sensing for Cu ²⁺ and fluorogenic sensing for Zn ²⁺ and Al ³⁺ : a multifunctional chemosensor with dual-mode. <i>Tetrahedron</i> , 2014 , 70, 7429-7438	2.4	43
108	An Overview of Nanotechnology in Food Science: Preparative Methods, Practical Applications, and Safety. <i>Journal of Chemistry</i> , 2018 , 2018, 1-10	2.3	42
107	Endolysin LysSA97 is synergistic with carvacrol in controlling Staphylococcus aureus in foods. <i>International Journal of Food Microbiology</i> , 2017 , 244, 19-26	5.8	41
106	Extraction characteristics of subcritical water depending on the number of hydroxyl group in flavonols. <i>Food Chemistry</i> , 2015 , 168, 21-6	8.5	40
105	Enhancing nanoparticle-based visible detection by controlling the extent of aggregation. <i>Scientific Reports</i> , 2012 , 2, 456	4.9	39
104	Effects of selective oxidation of chitosan on physical and biological properties. <i>International Journal of Biological Macromolecules</i> , 2005 , 35, 27-31	7.9	39

103	Enhancement of anti-radical activity of pectin from apple pomace by hydroxamation. <i>Food Hydrocolloids</i> , 2011 , 25, 545-548	10.6	38
102	Development of anti-insect food packaging film containing a polyvinyl alcohol and cinnamon oil emulsion at a pilot plant scale. <i>Journal of Stored Products Research</i> , 2015 , 61, 114-118	2.5	36
101	Syringic acid prevents skin carcinogenesis via regulation of NoX and EGFR signaling. <i>Biochemical Pharmacology</i> , 2018 , 154, 435-445	6	35
100	Erythorbyl laurate as a potential food additive with multi-functionalities: Interfacial characteristics and antioxidant activity. <i>Food Chemistry</i> , 2017 , 215, 101-7	8.5	28
99	Lipase-catalysed synthesis of erythorbyl laurate in acetonitrile. <i>Food Chemistry</i> , 2011 , 129, 59-63	8.5	28
98	Preparation and characterization of endolysin-containing liposomes and evaluation of their antimicrobial activities against gram-negative bacteria. <i>Enzyme and Microbial Technology</i> , 2019 , 128, 40-48	3.8	26
97	Improved quantitative analysis of oligosaccharides from lichenase-hydrolyzed water-soluble barley beta-glucans by high-performance anion-exchange chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1656-62	5.7	26
96	Antioxidative and nitric oxide scavenging activity of branched-chain amino acids. <i>Food Science and Biotechnology</i> , 2015 , 24, 1555-1558	3	24
95	Ascorbic Acid-Based Oxygen Scavenger in Active Food Packaging System for Raw Meatloaf. <i>Journal of Food Science</i> , 2018 , 83, 682-688	3.4	24
94	Erythorbyl laurate as a potential food additive with multi-functionalities: Antibacterial activity and mode of action. <i>Food Control</i> , 2018 , 86, 138-145	6.2	23
93	Solid self-nanoemulsifying drug delivery system (SNEDDS) for enhanced oral bioavailability of poorly water-soluble tacrolimus: physicochemical characterisation and pharmacokinetics. <i>Journal of Microencapsulation</i> , 2015 , 32, 503-10	3.4	22
92	Hydrophilic and lipophilic characteristics of non-fatty acid moieties: significant factors affecting antibacterial activity of lauric acid esters. <i>Food Science and Biotechnology</i> , 2018 , 27, 401-409	3	22
91	Development of a novel selective and differential medium for the isolation of <i>Listeria monocytogenes</i> . <i>Applied and Environmental Microbiology</i> , 2014 , 80, 1020-5	4.8	22
90	Effects of roasting conditions on the physicochemical properties and volatile distribution in perilla oils (<i>Perilla frutescens</i> var. <i>japonica</i>). <i>Journal of Food Science</i> , 2011 , 76, C808-16	3.4	22
89	Anti-inflammatory and anti-genotoxic activity of branched chain amino acids (BCAA) in lipopolysaccharide (LPS) stimulated RAW 264.7 macrophages. <i>Food Science and Biotechnology</i> , 2017 , 26, 1371-1377	3	21
88	Radical scavenging activity and anti-obesity effects in 3T3-L1 preadipocyte differentiation of <i>Ssuk</i> (<i>Artemisia princeps</i> Pamp.) extract. <i>Food Science and Biotechnology</i> , 2010 , 19, 535-540	3	20
87	Antioxidative activity of microencapsulated gamma-oryzanol on high cholesterol-fed rats. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9747-50	5.7	20
86	Cysteine Protease Profiles of the Medicinal Plant <i>Calotropis procera</i> R. Br. revealed by de novo transcriptome analysis. <i>PLoS ONE</i> , 2015 , 10, e0119328	3.7	19

85	Biochemical properties of L-arabinose isomerase from <i>Clostridium hylemonae</i> to produce D-tagatose as a functional sweetener. <i>PLoS ONE</i> , 2018 , 13, e0196099	3.7	16
84	Transcriptomic analysis of <i>Staphylococcus aureus</i> under the stress condition of antibacterial erythorbyl laurate by RNA sequencing. <i>Food Control</i> , 2019 , 96, 1-8	6.2	16
83	A New Method for Determining the Emulsion Stability Index by Backscattering Light Detection. <i>Journal of Food Process Engineering</i> , 2014 , 37, 229-236	2.4	16
82	Protection of Grain Products from <i>Sitophilus oryzae</i> (L.) Contamination by Anti-Insect Pest Repellent Sachet Containing Allyl Mercaptan Microcapsule. <i>Journal of Food Science</i> , 2017 , 82, 2634-2642	3.4	16
81	Generation of alginate nanoparticles through microfluidics-aided polyelectrolyte complexation. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015 , 471, 86-92	5.1	16
80	Microfluidic platforms with monolithically integrated hierarchical apertures for the facile and rapid formation of cargo-carrying vesicles. <i>Lab on A Chip</i> , 2015 , 15, 373-7	7.2	15
79	An asymmetric naked-eye chemo-sensor for Cu ²⁺ in aqueous solution. <i>Inorganic Chemistry Communication</i> , 2015 , 51, 90-94	3.1	15
78	Double-layered microparticles with enzyme-triggered release for the targeted delivery of water-soluble bioactive compounds to small intestine. <i>Food Chemistry</i> , 2014 , 161, 53-9	8.5	15
77	Enhancing the stability of lipid nanoparticle systems by sonication during the cooling step and controlling the liquid oil content. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11557-67	5.7	15
76	Formation of succinyl genistin and succinyl daidzin by <i>Bacillus</i> species. <i>Journal of Food Science</i> , 2010 , 75, C128-33	3.4	15
75	Characterization of Physicochemical Properties of Spray-dried Solid Dispersions Loaded with Unmodified Crystalline Fenofibrate. <i>Current Pharmaceutical Analysis</i> , 2015 , 11, 139-144	0.6	15
74	Microfluidic assembly of mono-dispersed liposome and its surface modification for enhancing the colloidal stability. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020 , 586, 124202	5.1	15
73	Effects of riboflavin photosensitization on the degradation of bisphenol A (BPA) in model and real-food systems. <i>Journal of Food Science</i> , 2009 , 74, C380-4	3.4	14
72	Microfluidic assembly of liposomes dual-loaded with catechin and curcumin for enhancing bioavailability. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020 , 594, 124670	5.1	13
71	Lipase-catalyzed solvent-free synthesis of erythorbyl laurate in a gas-solid-liquid multiphase system. <i>Food Chemistry</i> , 2019 , 271, 445-449	8.5	13
70	Design of a simple paper-based colorimetric biosensor using polydiacetylene liposomes for neomycin detection. <i>Analyst, The</i> , 2018 , 143, 4623-4629	5	13
69	Optimization, in vitro release and bioavailability of gamma-oryzanol-loaded calcium pectinate microparticles reinforced with chitosan. <i>New Biotechnology</i> , 2010 , 27, 368-73	6.4	12
68	A reliable and reproducible method for the lipase assay in an AOT/isooctane reversed micellar system: modification of the copper-soap colorimetric method. <i>Food Chemistry</i> , 2015 , 182, 236-41	8.5	10

67	AOT/isooctane reverse micelles with a microaqueous core act as protective shells for enhancing the thermal stability of <i>Chromobacterium viscosum</i> lipase. <i>Food Chemistry</i> , 2015 , 179, 263-9	8.5	10
66	Radical scavenging activity and apoptotic effects in HT-29 human colon cancer cells of black sesame seed extract. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 2106-2112	3.8	10
65	Enzymatic synthesis of 3-O- β -maltosyl-L-ascorbate using an engineered cyclodextrin glucanotransferase. <i>Food Chemistry</i> , 2015 , 169, 366-71	8.5	9
64	Thermal deactivation kinetics of <i>Pseudomonas fluorescens</i> lipase entrapped in AOT/isooctane reverse micelles. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9421-7	5.7	9
63	Development of new assay for sucrose phosphorylase and its application to the characterization of <i>Bifidobacterium longum</i> SJ32 sucrose phosphorylase. <i>Food Science and Biotechnology</i> , 2011 , 20, 513-518 ³		9
62	Effects of photosensitisation and autoxidation on the changes of volatile compounds and headspace oxygen in elaidic trans fatty acid and oleic cis fatty acid. <i>Food Chemistry</i> , 2010 , 119, 88-94	8.5	9
61	Inhibitory characteristics of flavonol-3-O-glycosides from <i>Polygonum aviculare</i> L. (common knotgrass) against porcine pancreatic lipase. <i>Scientific Reports</i> , 2019 , 9, 18080	4.9	9
60	Structural Characteristics and In Vitro Digestibility of Malic Acid-Treated Corn Starch with Different pH Conditions. <i>Molecules</i> , 2019 , 24,	4.8	8
59	Development of the simple and sensitive method for lipoxygenase assay in AOT/isooctane reversed micelles. <i>Food Chemistry</i> , 2013 , 138, 733-8	8.5	8
58	Optimal production and structural characterization of erythorbyl laurate obtained through lipase-catalyzed esterification. <i>Food Science and Biotechnology</i> , 2012 , 21, 1209-1215	3	8
57	Rapid and Sensitive Determination of Lipid Oxidation Using the Reagent Kit Based on Spectrophotometry (FOODLABfatSystem). <i>Journal of Chemistry</i> , 2016 , 2016, 1-6	2.3	8
56	Effect of intense pulsed light on the deactivation of lipase: Enzyme-deactivation kinetics and tertiary structural changes by fragmentation. <i>Enzyme and Microbial Technology</i> , 2019 , 124, 63-69	3.8	8
55	Effect of 1-monocaprin addition on the emulsion stability and the storage stability of mayonnaise. <i>Food Science and Biotechnology</i> , 2010 , 19, 1227-1232	3	7
54	Characterization and optimization of carboxylesterase-catalyzed esterification between capric acid and glycerol for the production of 1-monocaprin in reversed micellar system. <i>New Biotechnology</i> , 2010 , 27, 46-52	6.4	7
53	Development of a new colorimetric method determining the yield of microencapsulation of alpha-tocopherol. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7385-9	5.7	7
52	Volatile Changes in Beverages and Encapsulated Powders Containing an <i>Artemisia</i> Extract during Production and Storage. <i>Korean Journal of Food Science and Technology</i> , 2011 , 43, 271-276		7
51	Integral Stereoselectivity of Lipase Based on the Chromatographic Resolution of Enantiomeric/Regioisomeric Diacylglycerols. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 325-331 ⁷	5.7	7
50	Lipase-catalyzed synthesis of lauroyl tripeptide-KHA with multi-functionalities: Its surface-active, antibacterial, and antioxidant properties. <i>Food Chemistry</i> , 2020 , 319, 126533	8.5	6

49	Molecular cloning and anti-invasive activity of cathepsin L propeptide-like protein from <i>Calotropis procera</i> R. Br. against cancer cells. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2018 , 33, 657-664	5.6	6
48	Application of stabilizer improves stability of nanosuspended branched-chain amino acids and anti-inflammatory effect in LPS-induced RAW 264.7 cells. <i>Food Science and Biotechnology</i> , 2018 , 27, 451-459	4.59	6
47	Enhancing operational stability and exhibition of enzyme activity by removing water in the immobilized lipase-catalyzed production of erythorbyl laurate. <i>Biotechnology Progress</i> , 2013 , 29, 882-9	2.8	6
46	Physicochemical properties of selectively oxidized 1-monolaurin from 2,2,6,6-tetramethyl-1-piperidinyloxyammonium ion/sodium hypochlorite-mediated reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 2920-4	5.7	6
45	Cloning and protein expression of the sn-1(3) regioselective lipase from <i>Cordyceps militaris</i> . <i>Enzyme and Microbial Technology</i> , 2018 , 119, 30-36	3.8	6
44	Erythorbyl fatty acid ester as a multi-functional food emulsifier: Enzymatic synthesis, chemical identification, and functional characterization of erythorbyl myristate. <i>Food Chemistry</i> , 2021 , 353, 129459	8.5	6
43	Antimicrobial Characterization of Erythorbyl Laurate for Practical Applications in Food and Cosmetics. <i>Journal of Chemistry</i> , 2020 , 2020, 1-8	2.3	5
42	Influence of biopolymers on the solubility of branched-chain amino acids and stability of their solutions. <i>Food Chemistry</i> , 2018 , 239, 872-878	8.5	5
41	Influence of alkyl chain length on the action of acetylated monoglycerides as plasticizers for poly (vinyl chloride) food packaging film. <i>Food Packaging and Shelf Life</i> , 2021 , 27, 100619	8.2	5
40	Catalytic characteristics of a sn-1(3) regioselective lipase from <i>Cordyceps militaris</i> . <i>Biotechnology Progress</i> , 2019 , 35, e2744	2.8	5
39	The possible presence of natural β -D-glucosidase inhibitors in jujube leaf extract. <i>Food Chemistry</i> , 2016 , 194, 212-7	8.5	4
38	Chemoselective Oxidation of C6 Primary Hydroxyl Groups of Polysaccharides in Rice Bran for the Application as a Novel Water-Soluble Dietary Fiber. <i>International Journal of Food Properties</i> , 2015 , 18, 1664-1676	3	4
37	Comparison of volatile release in hydrocolloid model systems containing original and regio selectively carboxylated β -glucans. <i>Food Hydrocolloids</i> , 2014 , 39, 215-222	10.6	4
36	Serial connection of packed-bed reactors with different reaction temperatures: enhanced operational stability for enzymatically interesterified trans-free lipid production. <i>European Food Research and Technology</i> , 2012 , 235, 647-657	3.4	4
35	Effect of Sodium Taurocholate on Omeprazole Buccal Adhesive Tablet: Physicochemical Characterization and Pharmacokinetics in Hamster. <i>Current Pharmaceutical Analysis</i> , 2015 , 11, 98-103	0.6	4
34	Influence of lysolecithin and Tween 80 on the colloidal stability of branched chain amino acids in a nanosuspension system. <i>Food Chemistry</i> , 2017 , 221, 606-612	8.5	3
33	Catalytic characterization of heterodimeric linoleate 13S-lipoxygenase from black soybean (<i>Glycine max</i> (L.) Merr.). <i>Enzyme and Microbial Technology</i> , 2020 , 139, 109595	3.8	3
32	Selective production of 1-monocaprin by porcine liver carboxylesterase-catalyzed esterification: Its enzyme kinetics and catalytic performance. <i>Enzyme and Microbial Technology</i> , 2016 , 82, 51-57	3.8	3

31	Nanosuspended branched chain amino acids: the influence of stabilizers on their solubility and colloidal stability. <i>Food Science and Biotechnology</i> , 2017 , 26, 573-579	3	3
30	Effects of freezing rate on structural changes in L-lactate dehydrogenase during the freezing process. <i>Scientific Reports</i> , 2021 , 11, 13643	4.9	3
29	The Combined Effect of UV Irradiation and Ethanol Extract from <i>Torilis japonica</i> Fruit on Inactivation of <i>Bacillus subtilis</i> Spores. <i>Journal of Food Safety</i> , 2012 , 32, 474-480	2	2
28	Determination of odor release in hydrocolloid model systems containing original or carboxylated cellulose at different pH values using static headspace gas chromatographic (SHS-GC) analysis. <i>Sensors</i> , 2013 , 13, 2818-29	3.8	2
27	Antifungal activity of helical propeptide SnuCalCp115 derived from <i>Calotropis procera</i> R. Br. against food spoilage yeasts. <i>Food Control</i> , 2022 , 133, 108628	6.2	2
26	Association of Coffee Consumption and Its Types According to Addition of Sugar and Creamer with Metabolic Syndrome Incidence in a Korean Population from the Health Examinees (HEXA) Study. <i>Nutrients</i> , 2021 , 13,	6.7	2
25	Erythorbyl laurate suppresses TNF- α -induced adhesion of monocytes to the vascular endothelium. <i>Journal of Functional Foods</i> , 2021 , 80, 104428	5.1	2
24	Optimization of Spectrophotometric and Fluorometric Assays Using Alternative Substrates for the High-Throughput Screening of Lipase Activity. <i>Journal of Chemistry</i> , 2021 , 2021, 1-10	2.3	2
23	Microfluidic Preparation of Liposomes Using Ethyl Acetate/n-Hexane Solvents as an Alternative to Chloroform. <i>Journal of Chemistry</i> , 2018 , 2018, 1-6	2.3	2
22	Direct and simultaneous analysis of lipase-catalyzed hydrolysis of high-oleic oil model by chiral stationary phase HPLC-ELSD. <i>Food Chemistry</i> , 2022 , 367, 130750	8.5	2
21	Gas-sensing array application for on-line monitoring in a heat-responsive bioprocess of <i>Streptomyces griseus</i> HUT 6037. <i>Food Science and Biotechnology</i> , 2015 , 24, 875-881	3	1
20	Crosstalk Between Prostate Cancer Cells and Tumor-Associated Fibroblasts Enhances the Malignancy by Inhibiting the Tumor Suppressor PLZF. <i>Cancers</i> , 2020 , 12,	6.6	1
19	Amperometric Detection of Conformational Change of Proteins Using Immobilized-Liposome Sensor System. <i>Sensors</i> , 2018 , 18,	3.8	1
18	Nanotechnology for Food Engineering: Biomembrane and Nanocarriers. <i>Journal of Chemistry</i> , 2019 , 2019, 1-3	2.3	1
17	Optimizing Conditions for TEMPO/NaOCl-Mediated Chemoselective Oxidation of Primary Alcohols in Sweet Potato Residue. <i>Food and Bioprocess Technology</i> , 2013 , 6, 690-698	5.1	1
16	Stimuli-responsive polymer-complexed liposome nanocarrier provides controlled release of biomolecules. <i>Food Hydrocolloids</i> , 2022 , 125, 107397	10.6	1
15	Differentiated structure of synthetic glycogen-like particle by the combined action of glycogen branching enzymes and amylosucrase. <i>International Journal of Biological Macromolecules</i> , 2021 , 195, 152-152	7.9	1
14	Multi-functional behavior of food emulsifier erythorbyl laurate in different colloidal conditions of homogeneous oil-in-water emulsion system. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022 , 636, 128127	5.1	1

13	Comparative Analysis of Universal Protein Extraction Methodologies for Screening of Lipase Activity from Agricultural Products. <i>Catalysts</i> , 2021 , 11, 816	4	1
12	Synergistic inactivation of <i>Listeria</i> and <i>E. coli</i> using a combination of erythorbyl laurate and mild heating and its application in decontamination of peas as a model fresh produce. <i>Food Microbiology</i> , 2022 , 102, 103869	6	1
11	Lipase-catalyzed two-step esterification for solvent-free production of mixed lauric acid esters with antibacterial and antioxidative activities. <i>Food Chemistry</i> , 2022 , 366, 130650	8.5	1
10	Characterization and molecular docking study of cathepsin L inhibitory peptides (SnuCalCplIs) from <i>Calotropis procera</i> R. Br.. <i>Scientific Reports</i> , 2022 , 12, 5825	4.9	1
9	Controlled rate slow freezing with lyoprotective agent to retain the integrity of lipid nanovesicles during lyophilization.. <i>Scientific Reports</i> , 2021 , 11, 24354	4.9	1
8	Antibacterial characterization of erythorbyl laurate against <i>Geobacillus stearothermophilus</i> spores. <i>LWT - Food Science and Technology</i> , 2021 , 155, 112824	5.4	0
7	Yeast metabolic engineering for carbon dioxide fixation and its application. <i>Bioresource Technology</i> , 2021 , 126349	11	0
6	Synergistic Inactivation of Bacteria Using a Combination of Erythorbyl Laurate and UV Type-A Light Treatment. <i>Frontiers in Microbiology</i> , 2021 , 12, 682900	5.7	0
5	Development of chitosan-coated nanoemulsions of two sulfides present in onion (<i>Allium cepa</i>) essential oil and their nematocidal activities against the pine wood nematode, <i>Bursaphelenchus xylophilus</i> . <i>Environmental Science and Pollution Research</i> , 2021 , 1	5.1	0
4	Purification and characterization of a novel acid-tolerant and heterodimeric Eglucosidase from pumpkin (<i>Cucurbita moschata</i>) seed. <i>Journal of Bioscience and Bioengineering</i> , 2021 , 132, 125-131	3.3	0
3	Influence of creamer addition on chlorogenic acid bioaccessibility and antioxidant activity of instant coffee during in vitro digestion. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112178	5.4	0
2	Optimization of conditions for 2,2,6,6-tetramethyl-1-piperidinyloxy/sodium hypochlorite-catalyzed selective oxidation of the primary alcohol in 1-Monolaurin. <i>Food Science and Biotechnology</i> , 2013 , 22, 621-629	3	
1	Change of Dendritic Cell Subsets Involved in Protection Against Infection in Short-Term-Fasted Mice.. <i>Immune Network</i> , 2022 , 22, e16	6.1	