Sae-Hun Kim

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2869142/publications.pdf

Version: 2024-02-01

331538 360920 1,367 46 21 35 h-index citations g-index papers 46 46 46 1737 all docs docs citations times ranked citing authors

#	Article	IF	CITATIONS
1	Effect of microencapsulation on viability and other characteristics in Lactobacillus acidophilus ATCC 43121. LWT - Food Science and Technology, 2008, 41, 493-500.	2.5	159
2	Evaluation of probiotic characteristics of newly isolated Lactobacillus spp.: Immune modulation and longevity. International Journal of Food Microbiology, 2011, 148, 80-86.	2.1	143
3	Cancer-protective effect of a synbiotic combination between <i>Lactobacillus gasseri</i> 505 and a <i>Cudrania tricuspidata</i> leaf extract on colitis-associated colorectal cancer. Gut Microbes, 2020, 12, 1785803.	4.3	85
4	Effect of dietary inclusion of Lactobacillus acidophilus ATCC 43121 on cholesterol metabolism in rats. Journal of Microbiology and Biotechnology, 2007, 17, 655-62.	0.9	71
5	Probiotic Lactobacillus fermentum strain JDFM216 stimulates the longevity and immune response of Caenorhabditis elegans through a nuclear hormone receptor. Scientific Reports, 2018, 8, 7441.	1.6	59
6	Enhanced Microbial, Functional and Sensory Properties of Herbal Yogurt Fermented with Korean Traditional Plant Extracts. Korean Journal for Food Science of Animal Resources, 2016, 36, 90-99.	1.5	56
7	Effects of a Lactobacillus casei 393 fermented milk product on bone metabolism in ovariectomised rats. International Dairy Journal, 2009, 19, 690-695.	1.5	54
8	Anti-inflammatory and Anti-osteoporotic Potential of Lactobacillus plantarum A41 and L. fermentum SRK414 as Probiotics. Probiotics and Antimicrobial Proteins, 2020, 12, 623-634.	1.9	51
9	Laxative effect of probiotic chocolate on loperamide-induced constipation in rats. Food Research International, 2019, 116, 1173-1182.	2.9	50
10	Characterization of the Cholesterol-Reducing Activity in a Cell-Free Supernatant of Lactobacillus acidophilus ATCC 43121. Bioscience, Biotechnology and Biochemistry, 2008, 72, 1483-1490.	0.6	46
11	Probiotics Ameliorate Stool Consistency in Patients with Chronic Constipation: A Randomized, Double-Blind, Placebo-Controlled Study. Digestive Diseases and Sciences, 2018, 63, 2754-2764.	1.1	46
12	<i>Bacillus licheniformis</i> Isolated from Traditional Korean Food Resources Enhances the Longevity of <i>Caenorhabditis elegans</i> through Serotonin Signaling. Journal of Agricultural and Food Chemistry, 2015, 63, 10227-10233.	2.4	43
13	Boneâ€protective effects of <i>Lactobacillus plantarum</i> B719â€fermented milk product. International Journal of Dairy Technology, 2020, 73, 706-717.	1.3	43
14	Chemical characteristics and enhanced hepatoprotective activities of Maillard reaction products derived from milk protein-sugar system. Journal of Dairy Science, 2016, 99, 947-958.	1.4	34
15	Microbiological characterization and functionality of set-type yogurt fermented with potential prebiotic substrates Cudrania tricuspidata and Morus alba L. leaf extracts. Journal of Dairy Science, 2016, 99, 6014-6025.	1.4	31
16	Probiotic Properties of <i>Lactobacillus Plantarum</i> LRCC5193, a Plantâ€Origin Lactic Acid Bacterium Isolated from Kimchi and Its Use in Chocolates. Journal of Food Science, 2018, 83, 2802-2811.	1.5	29
17	Glycated milk protein fermented with $\langle i \rangle$ Lactobacillus rhamnosus $\langle i \rangle$ ameliorates the cognitive health of mice under mild-stress condition. Gut Microbes, 2020, 11, 1643-1661.	4.3	29
18	Improved functionality of fermented milk is mediated by the synbiotic interaction between Cudrania tricuspidata leaf extract and Lactobacillus gasseri strains. Applied Microbiology and Biotechnology, 2016, 100, 5919-5932.	1.7	28

#	Article	IF	CITATIONS
19	Milk products fermented by <i>Lactobacillus</i> strains modulate the gut–bone axis in an ovariectomised murine model. International Journal of Dairy Technology, 2020, 73, 743-756.	1.3	28
20	Association between the body weight of growing pigs and the functional capacity of their gut microbiota. Animal Science Journal, 2020, 91, e13418.	0.6	27
21	Characterization of the Microbial Diversity and Chemical Composition of Gouda Cheese Made by Potential Probiotic Strains as an Adjunct Starter Culture. Journal of Agricultural and Food Chemistry, 2016, 64, 7357-7366.	2.4	23
22	Enhancement of Antioxidative and Intestinal Anti-inflammatory Activities of Glycated Milk Casein after Fermentation with <i>Lactobacillus rhamnosus</i> 4B15. Journal of Agricultural and Food Chemistry, 2017, 65, 4744-4754.	2.4	21
23	<i>Lactobacillusâ€</i> fermented milk products attenuate bone loss in an experimental rat model of ovariectomyâ€induced postâ€menopausal primary osteoporosis. Journal of Applied Microbiology, 2021, 130, 2041-2062.	1.4	18
24	Protective Effect of LA12 in an Alcohol-Induced Rat Model of Alcoholic Steatohepatitis. Korean Journal for Food Science of Animal Resources, 2017, 37, 931-939.	1.5	18
25	Sandaracinobacter neustonicus sp. nov., isolated from the sea surface microlayer in the Southwestern Pacific Ocean, and emended description of the genus Sandaracinobacter. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 4698-4703.	0.8	15
26	Gut microbiota modulation by both Lactobacillus fermentum MSK 408 and ketogenic diet in a murine model of pentylenetetrazole-induced acute seizure. Epilepsy Research, 2021, 169, 106506.	0.8	14
27	Antiobesity Effect of Novel Probiotic Strains in a Mouse Model of High-Fat Diet–Induced Obesity. Probiotics and Antimicrobial Proteins, 2021, 13, 1054-1067.	1.9	14
28	Prophylactic use of probiotic chocolate modulates intestinal physiological functions in constipated rats. Journal of the Science of Food and Agriculture, 2019, 99, 3045-3056.	1.7	13
29	A synbiotic combination of Lactobacillus gasseri 505 and Cudrania tricuspidata leaf extract prevents hepatic toxicity induced by colorectal cancer in mice. Journal of Dairy Science, 2020, 103, 2947-2955.	1.4	12
30	Anticancer activity of lactoferrin isolated from caprine colostrum on human cancer cell lines. International Journal of Dairy Technology, 2009, 62, 277-281.	1.3	11
31	Neuroprotective effect of both synbiotics and ketogenic diet in a pentylenetetrazol-induced acute seizure murine model. Epilepsy Research, 2021, 174, 106668.	0.8	11
32	Isolation of Lactococcus lactis ssp. cremoris LRCC5306 and Optimization of Diacetyl Production Conditions for Manufacturing Sour Cream. Food Science of Animal Resources, 2021, 41, 373-385.	1.7	10
33	Isolation of the Cholesterol-Assimilating Strain Pediococcus acidilactici LRCC5307 and Production of Low-Cholesterol Butter. Food Science of Animal Resources, 2021, 41, 300-311.	1.7	8
34	Selection and Characterization of Probiotic Bacteria Exhibiting Antiadipogenic Potential in 3T3-L1 Preadipocytes. Probiotics and Antimicrobial Proteins, 2022, 14, 72-86.	1.9	8
35	Dietary cholesterol affects expression of prostatic acid phosphatase in reproductive organs of male rats. Biochemical and Biophysical Research Communications, 2015, 456, 421-427.	1.0	7
36	Short communication: Hypolipidemic and antiinflammatory effects of fermented Maillard reaction products by Lactobacillus fermentum H9 in an animal model. Journal of Dairy Science, 2016, 99, 9415-9423.	1.4	7

#	Article	IF	CITATIONS
37	Prevention of bone loss by using Lactobacillus-fermented milk products in a rat model of glucocorticoid-induced secondary osteoporosis. International Dairy Journal, 2020, 109, 104788.	1.5	6
38	The antiâ€inflammatory and antiâ€oxidative potential of synbiotics in two independent cell lines. International Journal of Dairy Technology, 2021, 74, 518-527.	1.3	6
39	Probiotics Inhibit Lipopolysaccharide-Induced Interleukin-8 Secretion from Intestinal Epithelial Cells. Korean Journal for Food Science of Animal Resources, 2012, 32, 434-440.	1.5	6
40	Prevention of Cholesterol Gallstone Formation by Lactobacillus acidophilus ATCC 43121 and Lactobacillus fermentum MF27 in Lithogenic Diet-Induced Mice. Food Science of Animal Resources, 2021, 41, 343-352.	1.7	5
41	Identification of Spices Promoting the Growth of Lactic Acid Bacteria and Modulation of Tight Junction Protein at mRNA Level by the Fermented Product of Red Pepper (Capsicum annuum L.) in HT-29 Cell. Journal of the Korean Society of Food Science and Nutrition, 2021, 50, 16-28.	0.2	5
42	Establishment of quality criteria and estimate of shelf-life for yogurt beverage and stirred-type yogurt in Korea. Food Science and Biotechnology, 2013, 22, 477-483.	1.2	4
43	Fermented Maillard reaction products attenuate stress-induced testicular dysfunction in mice. Journal of Dairy Science, 2021, 104, 1384-1393.	1.4	4
44	A Non-yeast Kefir-like Fermented Milk Development with Lactobacillus acidophilus KCNU and Lactobacillus brevis Bmb6. Food Science of Animal Resources, 2020, 40, 541-550.	1.7	4
45	A Synbiotic Combination of Lactobacillus gasseri 505 and Cudrania tricuspidata Leaf Extract Prevents Stress-Induced Testicular Dysfunction in Mice. Frontiers in Endocrinology, 2022, 13, 835033.	1.5	4
46	Therapeutic Effects of Gleditsia sinensis Thorn Extract Fermented by Lactobacillus casei 3260 in a Type II Collagen-Induced Rheumatoid Arthritis Mouse Model. Food Science of Animal Resources, 2021, 41, 497-508.	1.7	1