Sung-Gu Han

List of Publications by Year in descending order

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98 papers

2,574 citations

201385 27 h-index 223531 46 g-index

98 all docs 98 docs citations

98 times ranked 3581 citing authors

#	Article	IF	CITATIONS
1	Bovine mastitis: risk factors, therapeutic strategies, and alternative treatments — A review. Asian-Australasian Journal of Animal Sciences, 2020, 33, 1699-1713.	2.4	166
2	EGCG protects endothelial cells against PCB 126-induced inflammation through inhibition of AhR and induction of Nrf2-regulated genes. Toxicology and Applied Pharmacology, 2012, 261, 181-188.	1.3	121
3	Nanotechnology in Meat Processing and Packaging: Potential Applications — A Review. Asian-Australasian Journal of Animal Sciences, 2015, 28, 290-302.	2.4	104
4	Moringa extract enhances the fermentative, textural, and bioactive properties of yogurt. LWT - Food Science and Technology, 2019, 101, 276-284.	2.5	104
5	Roles of microRNAs in mammalian reproduction: from the commitment of germ cells to periâ€implantation embryos. Biological Reviews, 2019, 94, 415-438.	4.7	94
6	28-Day inhalation toxicity of graphene nanoplatelets in Sprague-Dawley rats. Nanotoxicology, 2016, 10, 891-901.	1.6	83
7	Correlates of Oxidative Stress and Free-Radical Activity in Serum from Asymptomatic Shipyard Welders. American Journal of Respiratory and Critical Care Medicine, 2005, 172, 1541-1548.	2.5	81
8	Titanium dioxide nanoparticles increase inflammatory responses in vascular endothelial cells. Toxicology, 2013, 306, 1-8.	2.0	77
9	Acute pulmonary response of mice to multi-wall carbon nanotubes. Inhalation Toxicology, 2010, 22, 340-347.	0.8	69
10	Green tea diet decreases PCB 126-induced oxidative stress in mice by up-regulating antioxidant enzymes. Journal of Nutritional Biochemistry, 2014, 25, 126-135.	1.9	69
11	Size-dependent clearance of gold nanoparticles from lungs of Sprague–Dawley rats after short-term inhalation exposure. Archives of Toxicology, 2015, 89, 1083-1094.	1.9	69
12	Physicochemical Properties of Meat Batter Added with Edible Silkworm Pupae (Bombyx mori) and Transglutaminase. Korean Journal for Food Science of Animal Resources, 2017, 37, 351-359.	1.5	63
13	Short communication: Chia seed extract enhances physiochemical and antioxidant properties of yogurt. Journal of Dairy Science, 2019, 102, 4870-4876.	1.4	58
14	Technical Functional Properties of Water- and Salt-soluble Proteins Extracted from Edible Insects. Food Science of Animal Resources, 2019, 39, 643-654.	1.7	57
15	Effect of Swiss Chard (Beta vulgaris var. cicla) as Nitrite Replacement on Color Stability and Shelf-Life of Cooked Pork Patties during Refrigerated Storage. Korean Journal for Food Science of Animal Resources, 2017, 37, 418-428.	1.5	54
16	Mitochondrial and Metabolic Remodeling During Reprogramming and Differentiation of the Reprogrammed Cells. Stem Cells and Development, 2015, 24, 1366-1373.	1.1	49
17	Acute Pulmonary Effects of Combined Exposure to Carbon Nanotubes and Ozone in Mice. Inhalation Toxicology, 2008, 20, 391-398.	0.8	46
18	5-Day repeated inhalation and 28-day post-exposure study of graphene. Nanotoxicology, 2015, 9, 1023-1031.	1.6	44

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19	Comparative Cytotoxicity of Cadmium and Mercury in a Human Bronchial Epithelial Cell Line (BEAS-2B) and its Role in Oxidative Stress and Induction of Heat Shock Protein 70â^—. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2007, 70, 852-860.	1.1	41
20	Current Issues and Technical Advances in Cultured Meat Production: A Review. Food Science of Animal Resources, 2021, 41, 355-372.	1.7	39
21	Arsenic downregulates tight junction claudin proteins through p38 and NF-κB in intestinal epithelial cell line, HT-29. Toxicology, 2017, 379, 31-39.	2.0	38
22	Green tea powder supplementation enhances fermentation and antioxidant activity of set-type yogurt. Food Science and Biotechnology, 2018, 27, 1419-1427.	1.2	38
23	In vitro toxicity assessment of crosslinking agents used in hyaluronic acid dermal filler. Toxicology in Vitro, 2021, 70, 105034.	1.1	36
24	Piperlongumine Induces Cell Cycle Arrest via Reactive Oxygen Species Accumulation and IKKβ Suppression in Human Breast Cancer Cells. Antioxidants, 2019, 8, 553.	2.2	34
25	Polychlorinated biphenyl-induced VCAM-1 expression is attenuated in aortic endothelial cells isolated from caveolin-1 deficient mice. Toxicology and Applied Pharmacology, 2010, 246, 74-82.	1.3	33
26	Pulmonary Responses of Sprague-Dawley Rats in Single Inhalation Exposure to Graphene Oxide Nanomaterials. BioMed Research International, 2015, 2015, 1-9.	0.9	33
27	Effects of Aluminum on the Integrity of the Intestinal Epithelium: An <i>in Vitro</i> and <i>in Vivo</i> Study. Environmental Health Perspectives, 2020, 128, 17013.	2.8	30
28	Evaluation of gels formulated with whey proteins and sodium dodecyl sulfate as a fat replacer in low-fat sausage. Food Chemistry, 2021, 337, 127682.	4.2	30
29	Quality characteristics of yogurts fermented with short-chain fatty acid-producing probiotics and their effects on mucin production and probiotic adhesion onto human colon epithelial cells. Journal of Dairy Science, 2021, 104, 7415-7425.	1.4	30
30	Phytoncide Extracted from Pinecone Decreases LPS-Induced Inflammatory Responses in Bovine Mammary Epithelial Cells. Journal of Microbiology and Biotechnology, 2016, 26, 579-587.	0.9	30
31	Piperlongumine decreases cell proliferation and the expression of cell cycle-associated proteins by inhibiting Akt pathway in human lung cancer cells. Food and Chemical Toxicology, 2018, 111, 9-18.	1.8	28
32	Inorganic arsenic inhibits the nucleotide excision repair pathway and reduces the expression of XPC. DNA Repair, 2017, 52, 70-80.	1.3	27
33	Heat shock protein 70 as an indicator of early lung injury caused by exposure to arsenic. Molecular and Cellular Biochemistry, 2005, 277, 153-164.	1.4	26
34	PCB 126 toxicity is modulated by cross-talk between caveolae and Nrf2 signaling. Toxicology and Applied Pharmacology, 2014, 277, 192-199.	1.3	25
35	Oxidative stress-induced inflammatory responses and effects of N-acetylcysteine in bovine mammary alveolar cells. Journal of Dairy Research, 2017, 84, 418-425.	0.7	25
36	Effects of konjac gel with vegetable powders as fat replacers in frankfurter-type sausage. Asian-Australasian Journal of Animal Sciences, 2019, 32, 1195-1204.	2.4	25

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37	Oxidative Stability and Quality Characteristics of Duck, Chicken, Swine and Bovine Skin Fats Extracted by Pressurized Hot Water Extraction. Food Science of Animal Resources, 2019, 39, 446-458.	1.7	25
38	Moringa Extract Attenuates Inflammatory Responses and Increases Gene Expression of Casein in Bovine Mammary Epithelial Cells. Animals, 2019, 9, 391.	1.0	24
39	Zearalenone Induces Endoplasmic Reticulum Stress and Modulates the Expression of Phase I/II Enzymes in Human Liver Cells. Toxins, 2020, 12, 2.	1.5	24
40	PCB 77 dechlorination products modulate pro-inflammatory events in vascular endothelial cells. Environmental Science and Pollution Research, 2014, 21, 6354-6364.	2.7	23
41	Exercise protects against PCB-induced inflammation and associated cardiovascular risk factors. Environmental Science and Pollution Research, 2016, 23, 2201-2211.	2.7	22
42	Bee Venom Decreases LPS-Induced Inflammatory Responses in Bovine Mammary Epithelial Cells. Journal of Microbiology and Biotechnology, 2017, 27, 1827-1836.	0.9	22
43	Formononetin inhibits lipopolysaccharide-induced release of high mobility group box 1 by upregulating SIRT1 in a PPARÎ-dependent manner. PeerJ, 2018, 6, e4208.	0.9	21
44	Atherogenic and pulmonary responses of ApoE- and LDL receptor-deficient mice to sidestream cigarette smoke. Toxicology, 2012, 299, 133-138.	2.0	17
45	Exploring the Probiotic and Compound Feed Fermentative Applications of Lactobacillus plantarum SK1305 Isolated from Korean Green Chili Pickled Pepper. Probiotics and Antimicrobial Proteins, 2019, 11, 801-812.	1.9	17
46	Antioxidant Properties and Diet-Related α-Glucosidase and Lipase Inhibitory Activities of Yogurt Supplemented with Safflower (Carthamus tinctorius L.) Petal Extract. Food Science of Animal Resources, 2021, 41, 122-134.	1.7	17
47	Comparison of the Probiotic Potential between Lactiplantibacillus plantarum Isolated from Kimchi and Standard Probiotic Strains Isolated from Different Sources. Foods, 2021, 10, 2125.	1.9	17
48	Pulmonary and Atherogenic Effects of Multi-Walled Carbon Nanotubes (MWCNT) in Apolipoprotein-E-Deficient Mice. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2015, 78, 244-253.	1.1	15
49	Physicochemical properties and oxidative stability of duck fat-added margarine for reducing the use of fully hydrogenated soybean oil. Food Chemistry, 2021, 363, 130260.	4.2	15
50	Dendritic Cell Immunotherapy Combined with Cytokine-Induced Killer Cells Effectively Suppresses Established Hepatocellular Carcinomas in Mice. Immunological Investigations, 2016, 45, 553-565.	1.0	14
51	Probiotic Properties of Lactiplantibacillus plantarum LB5 Isolated from Kimchi Based on Nitrate Reducing Capability. Foods, 2020, 9, 1777.	1.9	14
52	ADAMTS1-mediated targeting of TSP-1 by PPARδ suppresses migration and invasion of breast cancer cells. Oncotarget, 2017, 8, 94091-94103.	0.8	14
53	Exposure of Human Lung Cells to Tobacco Smoke Condensate Inhibits the Nucleotide Excision Repair Pathway. PLoS ONE, 2016, 11, e0158858.	1.1	13
54	Ligand-Dependent Interaction of PPARÎ With T-Cell Protein Tyrosine Phosphatase 45 Enhances Insulin Signaling. Diabetes, 2018, 67, 360-371.	0.3	13

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55	Subcritical water-hydrolyzed fish collagen ameliorates survival of endotoxemic mice by inhibiting HMGB1 release in a HO-1-dependent manner. Biomedicine and Pharmacotherapy, 2017, 93, 923-930.	2.5	12
56	Dietary supplementation with combined extracts from garlic (Allium sativum), brown seaweed (Undaria pinnatifida), and pinecone (Pinus koraiensis) improves milk production in Holstein cows under heat stress conditions. Asian-Australasian Journal of Animal Sciences, 2020, 33, 111-119.	2.4	12
57	Effect of the Duck Skin on Quality Characteristics of Duck Hams. Korean Journal for Food Science of Animal Resources, 2017, 37, 360-367.	1.5	12
58	Effect of Dietary Selenium and Cigarette Smoke on Pulmonary Cell Proliferation in Mice. Toxicological Sciences, 2009, 111, 247-253.	1.4	11
59	Characteristics of Chinese chives (Allium tuberosum) fermented by Leuconostoc mesenteroides. Applied Biological Chemistry, 2016, 59, 349-357.	0.7	11
60	Lutein suppresses hyperglycemia-induced premature senescence of retinal pigment epithelial cells by upregulating SIRT1. Journal of Food Biochemistry, 2018, 42, e12495.	1.2	11
61	Effect of Fermented Medicinal Plants as Dietary Additives on Food Preference and Fecal Microbial Quality in Dogs. Animals, 2019, 9, 690.	1.0	11
62	Duck Oil-loaded Nanoemulsion Inhibits Senescence of Angiotensin II-treated Vascular Smooth Muscle Cells by Upregulating SIRT1. Food Science of Animal Resources, 2020, 40, 106-117.	1.7	11
63	Enhanced platelet reactivity and thrombosis in Apoe-/- mice exposed to cigarette smoke is attenuated by P2Y12 antagonism. Thrombosis Research, 2010, 126, e312-e317.	0.8	10
64	Ligandâ€activated interaction of PPARÎ′ with câ€Myc governs the tumorigenicity of breast cancer. International Journal of Cancer, 2018, 143, 2985-2996.	2.3	10
65	Aluminum exposure promotes the metastatic proclivity of human colorectal cancer cells through matrix metalloproteinases and the TGF-β/Smad signaling pathway. Food and Chemical Toxicology, 2020, 141, 111402.	1.8	9
66	Effects of Chitosan and Duck Fat-Based Emulsion Coatings on the Quality Characteristics of Chicken Meat during Storage. Foods, 2022, 11, 245.	1.9	9
67	Ligand-Activated Peroxisome Proliferator-Activated Receptor l´Attenuates Vascular Oxidative Stress by Inhibiting Thrombospondin-1 Expression. Journal of Vascular Research, 2018, 55, 75-86.	0.6	8
68	<i>In Vitro</i> and <i>In Vivo</i> Study on the Toxic Effects of Propiconazole Fungicide in the Pathogenesis of Liver Fibrosis. Journal of Agricultural and Food Chemistry, 2021, 69, 7399-7408.	2.4	8
69	Tebuconazole Fungicide Induces Lipid Accumulation and Oxidative Stress in HepG2 Cells. Foods, 2021, 10, 2242.	1.9	8
70	Selection and Characterization of Staphylococcus hominis subsp. hominis WiKim0113 Isolated from Kimchi as a Starter Culture for the Production of Natural Pre-converted Nitrite. Food Science of Animal Resources, 2020, 40, 512-526.	1.7	8
71	Tolerogenic dendritic cells show gene expression profiles that are different from those of immunogenic dendritic cells in DBA/1 mice. Autoimmunity, 2016, 49, 90-101.	1.2	7
72	Effects of kefir on doxorubicin-induced multidrug resistance in human colorectal cancer cells. Journal of Functional Foods, 2021, 78, 104371.	1.6	7

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73	Development of \hat{l}^2 -Cyclodextrin/Konjac-Based Emulsion Gel for a Pork Backfat Substitute in Emulsion-Type Sausage. Gels, 2022, 8, 369.	2.1	7
74	Dietary selenium fails to influence cigarette smoke-induced lung tumorigenesis in A/J mice. Cancer Letters, 2013, 334, 127-132.	3.2	6
75	Activation of PPARδ attenuates neurotoxicity by inhibiting lipopolysaccharideâ€triggered glutamate release in BVâ€2 microglial cells. Journal of Cellular Biochemistry, 2018, 119, 5609-5619.	1.2	6
76	Short communication: Effects of moringa extract on adhesion and invasion of Escherichia coli O55 in bovine mammary epithelial cells. Journal of Dairy Science, 2020, 103, 7416-7424.	1.4	6
77	Effects of Flutriafol Fungicide on the Lipid Accumulation in Human Liver Cells and Rat Liver. Foods, 2021, 10, 1346.	1.9	6
78	Noni juice-fortified yogurt mitigates dextran sodium sulfate-induced colitis in mice through the modulation of inflammatory cytokines. Journal of Functional Foods, 2021, 86, 104652.	1.6	6
79	Effect of Different Brine Injection Levels on the Drying Characteristics and Physicochemical Properties of Beef Jerky. Food Science of Animal Resources, 2022, 42, 98-110.	1.7	6
80	Drying Characteristics and Physicochemical Properties of Semi-Dried Restructured Sausage Depend on Initial Moisture Content. Food Science of Animal Resources, 2022, 42, 411-425.	1.7	6
81	Bhas 42 cell transformation activity of cigarette smoke condensate is modulated by selenium and arsenic. Environmental and Molecular Mutagenesis, 2016, 57, 220-228.	0.9	5
82	Effect of cigarette smoke exposure and mutant Kras overexpression on pancreatic cell proliferation. Oncology Letters, 2017, 13, 1939-1943.	0.8	5
83	Effects of duck fat and \hat{l}^2 -carrageenan as replacements for beef fat and pork backfat in frankfurters. Animal Bioscience, 2022, 35, 927-937.	0.8	5
84	In Utero Tobacco Smoke Exposure Alters Pulmonary Responses of Newborn Rats to Ozone. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2011, 74, 668-677.	1.1	4
85	Protective effects of EGCG through Inhibition of NADPH oxidase expression in endothelial cells. Food Science and Biotechnology, 2014, 23, 1611-1614.	1.2	4
86	Safety assessment of white colony-forming yeasts in kimchi. Food Microbiology, 2022, 106, 104057.	2.1	4
87	Pulmonary response of mice to a sequential exposure of side-stream cigarette smoke and multi-walled carbon nanotubes. Inhalation Toxicology, 2014, 26, 327-332.	0.8	3
88	Effects of Multi-Walled Carbon Nanotubes in the Lungs and Aortas of ApoE-Deficient Mice Fed a Normal Diet. Journal of Nanoscience and Nanotechnology, 2016, 16, 8019-8024.	0.9	3
89	Whey Protein Attenuates Angiotensin II-Primed Premature Senescence of Vascular Smooth Muscle Cells through Upregulation of SIRT1. Korean Journal for Food Science of Animal Resources, 2017, 37, 917-925.	1.5	3
90	Toxicity Assessment of a Single Dose of Poly(ethylene glycol) Diglycidyl Ether (PEGDE) Administered Subcutaneously in Mice. Toxics, 2021, 9, 354.	1.6	3

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91	Comparative effects of nanoemulsions loaded with duck oil and lard oil on palmitateâ€induced lipotoxicity. Journal of Food Biochemistry, 2020, 44, e13117.	1.2	2
92	Gastric Fluid and Heat Stress Response of Listeria monocytogenes Inoculated on Frankfurters Formulated with 10%, 20%, and 30% Fat Content. Korean Journal for Food Science of Animal Resources, 2014, 34, 20-25.	1.5	2
93	On-Site Deployment of an Air-Liquid-Interphase Device to Assess Health Hazard Potency of Airborne Workplace Contaminants: The Case of 3-D Printers. Frontiers in Toxicology, 2022, 4, 818942.	1.6	2
94	Tobacco smoke modulates ozone-induced toxicity in rat lungs and central nervous system. Inhalation Toxicology, 2013, 25, 21-28.	0.8	1
95	Comparison of trans-fatty acids on proliferation and migration of vascular smooth muscle cells. Food Science and Biotechnology, 2017, 26, 501-505.	1.2	1
96	Modification of Oropharyngeal Aspiration Technique for Mouse Using Syringe Pump. Toxicological Research, 2007, 23, 239-244.	1.1	0
97	Dietary DHA promotes an antiâ€oxidant response in mice exposed to environmental pollutants. FASEB Journal, 2013, 27, lb417.	0.2	O
98	Quality characteristics of chia seed-added dry sausage for replacement of phosphate. Food and Life, 2021, 2021, 99-105.	0.3	0