

Byung-Soo Chun

List of Publications by Year in descending order

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112
papers

3,155
citations

156536

32
h-index

223390

49
g-index

112
all docs

112
docs citations

112
times ranked

3462
citing authors

#	ARTICLE	IF	CITATIONS
1	Lipid Indexes and Quality Evaluation of Omega-3 Rich Oil from the Waste of Japanese Spanish Mackerel Extracted by Supercritical CO ₂ . <i>Marine Drugs</i> , 2022, 20, 70.	2.2	16
2	Pressurized liquid extraction of phenolics from <i>Pseuderanthemum palatiferum</i> (Nees) Radlk. leaves: Optimization, characterization, and biofunctional properties. <i>Journal of Industrial and Engineering Chemistry</i> , 2022, 108, 418-428.	2.9	7
3	Fabrication of chitosan-based food packaging film impregnated with turmeric essential oil (TEO)-loaded magnetic-silica nanocomposites for surimi preservation. <i>International Journal of Biological Macromolecules</i> , 2022, 203, 650-660.	3.6	35
4	Physicochemical and biofunctional properties of <i>Sargassum thunbergii</i> extracts obtained from subcritical water extraction and conventional solvent extraction. <i>Journal of Supercritical Fluids</i> , 2022, 182, 105535.	1.6	19
5	Anticancer and Apoptotic Activity in Cervical Adenocarcinoma HeLa Using Crude Extract of <i>Ganoderma applanatum</i> . <i>Current Issues in Molecular Biology</i> , 2022, 44, 1012-1026.	1.0	5
6	Fabrication of zein and $\hat{\text{I}}^{\text{9}}$ -carrageenan colloidal particles for encapsulation of quercetin: In-vitro digestibility and bio-potential activities. <i>Journal of Industrial and Engineering Chemistry</i> , 2022, 111, 272-280.	2.9	12
7	Extraction of edible oils and amino acids from eel by-products using clean compressed solvents: An approach of complete valorization. <i>Food Chemistry</i> , 2022, 388, 132949.	4.2	13
8	Extraction and encapsulation of squalene-rich cod liver oil using supercritical CO ₂ process for enhanced oxidative stability. <i>Journal of CO₂ Utilization</i> , 2022, 62, 102104.	3.3	6
9	Biofunctional properties of wild cultivated and cultivated Ginseng (<i>Panax ginseng</i> Meyer) extracts obtained using subcritical water extraction. <i>Separation Science and Technology</i> , 2021, 56, 1370-1382.	1.3	7
10	Extraction of astaxanthin using ultrasound-assisted natural deep eutectic solvents from shrimp wastes and its application in bioactive films. <i>Journal of Cleaner Production</i> , 2021, 284, 125417.	4.6	46
11	Pressurized hot water crosslinking of gelatin-alginate for the enhancement of spent coffee oil emulsion stability. <i>Journal of Supercritical Fluids</i> , 2021, 169, 105120.	1.6	5
12	Valorization of blue mussel for the recovery of free amino acids rich products by subcritical water hydrolysis. <i>Journal of Supercritical Fluids</i> , 2021, 169, 105135.	1.6	16
13	Influences of Molecular Weights on Physicochemical and Biological Properties of Collagen-Alginate Scaffolds. <i>Marine Drugs</i> , 2021, 19, 85.	2.2	5
14	Edible oil extracted from anchovies using supercritical CO ₂ : Availability of fat-soluble vitamins and comparison with commercial oils. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15441.	0.9	10
15	Amino Acid Profiles and Biopotentiality of Hydrolysates Obtained from Comb Panshell (<i>Atrina</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 101	2.2	21
16	Cover Image, Volume 45, Issue 5. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15626.	0.9	0
17	In vivo protective effect against ethanol metabolism and liver injury of oyster (<i>Crassostrea Gigas</i>) extracts obtained via subcritical water processing. <i>Food Science and Biotechnology</i> , 2021, 30, 1063-1074.	1.2	6
18	Opto-chemical treatment for enhanced high-level disinfection of mature bacterial biofilm in a Teflon-based endoscope model. <i>Biomedical Optics Express</i> , 2021, 12, 5736.	1.5	2

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19	In vitro characterization of bioactive compounds extracted from sea urchin (<i>Stomopneustes</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 4	4.2	17
20	Nutritional Value and Biofunctionalities of Two Edible Green Seaweeds (<i>Ulva lactuca</i> and <i>Caulerpa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4	2.2	27
21	Utilization of Atlantic Salmon By-product Oil for Omega-3 Fatty Acids Rich 2-Monoacylglycerol Production: Optimization of Enzymatic Reaction Parameters. <i>Waste and Biomass Valorization</i> , 2020, 11, 153-163.	1.8	7
22	Biofunctional properties of bacterial collagenolytic protease-extracted collagen hydrolysates obtained using catalysts-assisted subcritical water hydrolysis. <i>Journal of Industrial and Engineering Chemistry</i> , 2020, 81, 332-339.	2.9	13
23	Characterization of pepsin-solubilised collagen recovered from mackerel (<i>Scomber japonicus</i>) bone and skin using subcritical water hydrolysis. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 1290-1297.	3.6	33
24	Characterization and in vitro cytotoxicity of phytochemicals from <i>Aspilia africana</i> obtained using green extraction techniques. <i>South African Journal of Botany</i> , 2020, 128, 231-238.	1.2	14
25	<i>Zizyphus mauritiana</i> Fruit Extract-Mediated Synthesized Silver/Silver Chloride Nanoparticles Retain Antimicrobial Activity and Induce Apoptosis in MCF-7 Cells through the Fas Pathway. <i>ACS Omega</i> , 2020, 5, 20599-20608.	1.6	32
26	Supercritical CO ₂ extraction and quality comparison of lipids from Yellowtail fish (<i>Seriola lalandi</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 Preservation, 2020, 44, e14892.	0.9	17
27	Influence of temperature on decomposition reaction of compressed hot water to valorize <i>Achatina fulica</i> as a functional material. <i>Food and Bioproducts Processing</i> , 2020, 122, 89-97.	1.8	8
28	Green extraction of polyphenolic-polysaccharide conjugates from <i>Pseuderanthemum palatiferum</i> (Nees) Radlk.: Chemical profile and anticoagulant activity. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 484-493.	3.6	14
29	Recovery and bio-potentialities of astaxanthin-rich oil from shrimp (<i>Penaeus monodon</i>) waste and mackerel (<i>Scomberomous niphonius</i>) skin using concurrent supercritical CO ₂ extraction. <i>Journal of Supercritical Fluids</i> , 2020, 159, 104773.	1.6	35
30	Subcritical water enhances hydrolytic conversions of isoflavones and recovery of phenolic antioxidants from soybean byproducts (okara). <i>Journal of Industrial and Engineering Chemistry</i> , 2019, 80, 696-703.	2.9	22
31	Physicochemical and biofunctional properties of shrimp (<i>Penaeus japonicus</i>) hydrolysates obtained from hot-compressed water treatment. <i>Journal of Supercritical Fluids</i> , 2019, 147, 322-328.	1.6	21
32	Optimization and kinetics modeling of okara isoflavones extraction using subcritical water. <i>Food Chemistry</i> , 2019, 295, 613-621.	4.2	20
33	Characterization of marine derived collagen extracted from the by-products of bigeye tuna (<i>Thunnus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 4	3.6	34
34	Ultrasound-mediated fucoxanthin rich oil nanoemulsions stabilized by Î³-carrageenan: Process optimization, bio-accessibility and cytotoxicity. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 105-116.	3.8	49
35	Extraction of Bioactive Compounds from <i>Pseuderanthemum palatiferum</i> (Nees) Radlk. Using Subcritical Water and Conventional Solvents: A Comparison Study. <i>Journal of Food Science</i> , 2019, 84, 1201-1207.	1.5	24
36	Characterization of functional materials derived from tropical red seaweed <i>Hypnea musciformis</i> produced by subcritical water extraction systems. <i>Journal of Applied Phycology</i> , 2019, 31, 2517-2528.	1.5	36

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37	Optimization of polysaccharides extraction from Pacific oyster (<i>Crassostrea gigas</i>) using subcritical water: Structural characterization and biological activities. <i>International Journal of Biological Macromolecules</i> , 2019, 121, 852-861.	3.6	64
38	Microencapsulation of omega-3 polyunsaturated fatty acids and astaxanthin-rich salmon oil using particles from gas saturated solutions (PGSS) process. <i>LWT - Food Science and Technology</i> , 2018, 92, 523-530.	2.5	32
39	Formation, characterization and release behavior of citrus oil-polymer microparticles using particles from gas saturated solutions (PGSS) process. <i>Journal of Industrial and Engineering Chemistry</i> , 2018, 63, 201-207.	2.9	23
40	Characterization of phospholipids extracted from Atlantic salmon by-product using supercritical CO ₂ with ethanol as co-solvent. <i>Journal of Cleaner Production</i> , 2018, 178, 186-195.	4.6	32
41	Effect of pretreatments on isolation of bioactive polysaccharides from spent coffee grounds using subcritical water. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 711-719.	3.6	54
42	Deep eutectic solvent-based extraction and fabrication of chitin films from crustacean waste. <i>Carbohydrate Polymers</i> , 2018, 195, 622-630.	5.1	114
43	Subcritical water hydrolysis for the production of bioactive peptides from tuna skin collagen. <i>Journal of Supercritical Fluids</i> , 2018, 141, 88-96.	1.6	75
44	Ionic liquid-assisted subcritical water enhances the extraction of phenolics from brown seaweed and its antioxidant activity. <i>Separation and Purification Technology</i> , 2018, 196, 287-299.	3.9	82
45	Modifications of Atlantic salmon by-product oil for obtaining different ω -3 polyunsaturated fatty acids concentrates: An approach to comparative analysis. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 545-556.	0.9	30
46	Application of bacterial collagenolytic proteases for the extraction of type I collagen from the skin of bigeye tuna (<i>Thunnus obesus</i>). <i>LWT - Food Science and Technology</i> , 2018, 89, 44-51.	2.5	33
47	Antioxidant and antimicrobial activity of oils obtained from a mixture of citrus by-products using a modified supercritical carbon dioxide. <i>Journal of Industrial and Engineering Chemistry</i> , 2018, 57, 339-348.	2.9	34
48	Subcritical water extraction of fucoïdan from <i>Saccharina japonica</i> : optimization, characterization and biological studies. <i>Journal of Applied Phycology</i> , 2018, 30, 579-590.	1.5	67
49	Hydrothermal degradation of seaweed polysaccharide: Characterization and biological activities. <i>Food Chemistry</i> , 2018, 268, 179-187.	4.2	74
50	Fabrication of multifunctional chitosan-based nanocomposite film with rapid healing and antibacterial effect for wound management. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1713-1725.	3.6	50
51	Astaxanthin-alpha tocopherol nanoemulsion formulation by emulsification methods: Investigation on anticancer, wound healing, and antibacterial effects. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 172, 170-179.	2.5	53
52	Reduction of histamine and heavy metals in mackerel hydrolyzates produced by catalysts associated-subcritical water hydrolysis. <i>Journal of Industrial and Engineering Chemistry</i> , 2018, 68, 301-310.	2.9	9
53	Characteristics of functional materials recovered from Solomon Islands red seaweed (<i>Kappaphycus</i>) Tj ETQq1 1 0.784314 rgBT /Overl	1.5	31
54	Molecular modification of native coffee polysaccharide using subcritical water treatment: Structural characterization, antioxidant, and DNA protecting activities. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 555-562.	3.6	39

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55	Effects of process parameters on EPA and DHA concentrate production from Atlantic salmon by-product oil: Optimization and characterization. Korean Journal of Chemical Engineering, 2017, 34, 2255-2264.	1.2	9
56	Optimization of carotenoids and antioxidant activity of oils obtained from a co-extraction of citrus (Yuzu ichandrin) by-products using supercritical carbon dioxide. Biomass and Bioenergy, 2017, 106, 1-7.	2.9	47
57	Omega-3 fatty acids concentrate production by enzyme-catalyzed ethanolysis of supercritical CO ₂ extracted oyster oil. Biotechnology and Bioprocess Engineering, 2017, 22, 518-528.	1.4	13
58	Influence of pretreatment and modifiers on subcritical water liquefaction of spent coffee grounds: A green waste valorization approach. Journal of Cleaner Production, 2017, 142, 3719-3727.	4.6	102
59	Green synthesis of silver nanoparticles from deoiled brown algal extract via Box-Behnken based design and their antimicrobial and sensing properties. Green Processing and Synthesis, 2017, 6, 147-160.	1.3	23
60	Quality Properties and Bio-potentiality of Edible Oils from Atlantic Salmon By-products Extracted by Supercritical Carbon Dioxide and Conventional Methods. Waste and Biomass Valorization, 2017, 8, 1953-1967.	1.8	66
61	Comparison of Characteristics of Oils Extracted from a Mixture of Citrus Seeds and Peels Using Hexane and Supercritical Carbon Dioxide. Waste and Biomass Valorization, 2017, 8, 1205-1217.	1.8	23
62	Impact of extraction conditions on bergapten content and antimicrobial activity of oils obtained by a co-extraction of citrus by-products using supercritical carbon dioxide. Biotechnology and Bioprocess Engineering, 2017, 22, 586-596.	1.4	9
63	Investigation of cytotoxicity and skin-sensitizing potential of Asarum radix oil using LLNA:BrdU-ELISA. Toxicology and Environmental Health Sciences, 2017, 9, 251-258.	1.1	2
64	Physical and functional properties of tunicate (<i>Styela clava</i>) hydrolysate obtained from pressurized hydrothermal process. Fisheries and Aquatic Sciences, 2017, 20, .	0.3	4
65	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, .	0.4	19
66	<i>Vitis vinifera</i> Assisted Silver Nanoparticles with Antibacterial and Antiproliferative Activity against Ehrlich Ascites Carcinoma Cells. Journal of Nanoparticles, 2016, 2016, 1-9.	1.4	14
67	Composition of Asarum heterotropoides var. mandshuricum radix oil from different extraction methods and activities against human body odor-producing bacteria. Journal of Food and Drug Analysis, 2016, 24, 813-821.	0.9	24
68	Structural, antioxidant, and emulsifying activities of fucoidan from <i>Saccharina japonica</i> using pressurized liquid extraction. Carbohydrate Polymers, 2016, 153, 518-525.	5.1	125
69	Optimization of phytochemicals production from the ginseng by-products using pressurized hot water: Experimental and dynamic modelling. Biochemical Engineering Journal, 2016, 113, 141-151.	1.8	34
70	Evaluation of the chemical composition of brown seaweed (<i>Saccharina japonica</i>) hydrolysate by pressurized hot water extraction. Algal Research, 2016, 13, 246-254.	2.4	63
71	Optimization of coffee oil flavor encapsulation using response surface methodology. LWT - Food Science and Technology, 2016, 70, 126-134.	2.5	45
72	Anti-inflammatory Activity and Chemical Composition of Essential Oil Extracted with Supercritical CO ₂ from the Brown Seaweed <i>Undaria pinnatifida</i> . Journal of Essential Oil-bearing Plants: JEOP, 2016, 19, 46-51.	0.7	16

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73	Particle formation and characterization of mackerel reaction oil by gas saturated solution process. Journal of Food Science and Technology, 2016, 53, 293-303.	1.4	10
74	Characterization of digestive enzymes from de-oiled mackerel (<i>Scomber japonicus</i>) muscle obtained by supercritical carbon dioxide and n-hexane extraction as a comparative study. Journal of Food Science and Technology, 2015, 52, 3494-503.	1.4	4
75	Biological Properties of Fucoxanthin in Oil Recovered from Two Brown Seaweeds Using Supercritical CO ₂ Extraction. Marine Drugs, 2015, 13, 3422-3442.	2.2	119
76	Characterization of Wheat Germ Oil Particles Formed by Gas-Saturated Solutions Process with Polyethylene Glycol. Journal of Food Processing and Preservation, 2015, 39, 1720-1728.	0.9	2
77	Recovery of functional materials with thermally stable antioxidative properties in squid muscle hydrolyzates by subcritical water. Journal of Food Science and Technology, 2015, 52, 793-802.	1.4	30
78	Quality characteristics of lecithin isolated from deoiled mackerel (<i>Scomber japonicus</i>) muscle using different methods. Journal of Industrial and Engineering Chemistry, 2015, 21, 620-626.	2.9	18
79	Production of monosaccharides and bio-active compounds derived from marine polysaccharides using subcritical water hydrolysis. Food Chemistry, 2015, 171, 70-77.	4.2	60
80	Hydrolyzates produced from mackerel <i>Scomber japonicus</i> skin by the pressurized hydrothermal process contain amino acids with antioxidant activities and functionalities. Fisheries Science, 2014, 80, 369-380.	0.7	11
81	Brown seaweed (<i>Saccharina japonica</i>) as an edible natural delivery matrix for allyl isothiocyanate inhibiting food-borne bacteria. Food Chemistry, 2014, 152, 11-17.	4.2	16
82	Assessment of Solubility, Heavy Metals and Microbial Safety in Differently- Treated Muscle Tissues of Mackerel <i>Scomber japonicus</i> . Fisheries and Aquatic Sciences, 2014, 17, 59-65.	0.3	1
83	Effect of subcritical water hydrolysate in the brown seaweed <i>Saccharina japonica</i> as a potential antibacterial agent on food-borne pathogens. Journal of Applied Phycology, 2013, 25, 763-769.	1.5	30
84	Controlled release of allyl isothiocyanate from brown algae <i>Laminaria japonica</i> and mesoporous silica MCM-41 for inhibiting food-borne bacteria. Food Science and Biotechnology, 2013, 22, 19-24.	1.2	8
85	Micronization and characterization of squid lecithin/polyethylene glycol composite using particles from gas saturated solutions (PGSS) process. Journal of Industrial and Engineering Chemistry, 2013, 19, 686-691.	2.9	28
86	Effect of antioxidant activity of mixture obtained from brown seaweed and wheat germ oils using different extraction methods. Food Science and Biotechnology, 2013, 22, 9-17.	1.2	8
87	Effect of reaction rate on converted products from wheat germ oil by immobilized lipase ethanolysis. Food Science and Biotechnology, 2013, 22, 295-300.	1.2	15
88	Decreasing effect of fluoride content in Antarctic krill (<i>Euphausia superba</i>) by chemical treatments. International Journal of Food Science and Technology, 2013, 48, 1252-1259.	1.3	14
89	Stability of Antioxidant Properties and Essential Amino Acids in Squid Viscera Hydrolysate Produced using Subcritical Water. Fisheries and Aquatic Sciences, 2013, 16, 71-78.	0.3	12
90	Thermal stabilities of polyphenols and fatty acids in <i>Laminaria japonica</i> hydrolysates produced using subcritical water. Korean Journal of Chemical Engineering, 2012, 29, 1604-1609.	1.2	16

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91	Characterization of oil including astaxanthin extracted from krill (<i>Euphausia superba</i>) using supercritical carbon dioxide and organic solvent as comparative method. Korean Journal of Chemical Engineering, 2012, 29, 329-336.	1.2	42
92	Characterization of purified phospholipids from krill (<i>Euphausia superba</i>) residues deoiled by supercritical carbon dioxide. Korean Journal of Chemical Engineering, 2012, 29, 918-924.	1.2	26
93	Characteristics of menhaden oil ethanolsis by immobilized lipase in supercritical carbon dioxide. Journal of Industrial and Engineering Chemistry, 2012, 18, 546-550.	2.9	18
94	Characterization of the Yellow Croaker <i>Larimichthys polyactis</i> muscle Oil Extracted with Supercritical Carbon Dioxide and an Organic Solvent. Fisheries and Aquatic Sciences, 2012, 15, 275-281.	0.3	8
95	Structural properties of trypsin from cold-adapted fish, arabesque greenling (<i>Pleurogrammus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.6	11
96	Cold-adapted structural properties of trypsins from walleye pollock (<i>Theragra chalcogramma</i>) and Arctic cod (<i>Boreogadus saida</i>). European Food Research and Technology, 2011, 233, 963-972.	1.6	6
97	Solubility of red pepper (<i>Capsicum annum</i>) oil in near- and supercritical carbon dioxide and quantification of capsaicin. Korean Journal of Chemical Engineering, 2011, 28, 1433-1438.	1.2	20
98	Preparation of micro particles of functional pigments by gas-saturated solution process using supercritical carbon dioxide and polyethylene glycol. Korean Journal of Chemical Engineering, 2011, 28, 2044-2049.	1.2	13
99	The Effect of lecithin extracted from Japanese anchovy (<i>Engraulis japonicas</i>) on Blood Passage and Serum Lipid Profile in Rats. FASEB Journal, 2011, 25, 1b296.	0.2	0
100	Transfer rate measurement of lysozyme by liquid-liquid extraction using reverse micelles with dense CO ₂ . Korean Journal of Chemical Engineering, 2010, 27, 596-601.	1.2	0
101	Mesoporous silica synthesis in sub- and supercritical carbon dioxide. Korean Journal of Chemical Engineering, 2010, 27, 983-990.	1.2	5
102	COMPARATIVE STUDY ON THERMAL STABILITY OF TRYPSIN FROM THE PYLORIC CECA OF THREADFIN HAKELING (<i>LAEMONEMA LONGIPES</i>). Journal of Food Biochemistry, 2010, 34, 50-65.	1.2	11
103	Production of valued materials from squid viscera by subcritical water hydrolysis. Journal of Environmental Biology, 2010, 31, 675-9.	0.2	25
104	Comparative study of digestive enzymes of squid (<i>Todarodes pacificus</i>) viscera after supercritical carbon dioxide and organic solvent extraction. Biotechnology and Bioprocess Engineering, 2009, 14, 338-344.	1.4	19
105	Removal of off-flavors and isolation of fatty acids from boiled anchovies using supercritical carbon dioxide. Biotechnology and Bioprocess Engineering, 2008, 13, 298.	1.4	13
106	Extraction of fucoxanthin and polyphenol from <i>Undaria pinnatifida</i> using supercritical carbon dioxide with co-solvent. Biotechnology and Bioprocess Engineering, 2008, 13, 724-729.	1.4	105
107	Solubility of astaxanthin in supercritical carbon dioxide. Korean Journal of Chemical Engineering, 2007, 24, 831-834.	1.2	20
108	Isolation of off-flavors and odors from tuna fish oil using supercritical carbon dioxide. Biotechnology and Bioprocess Engineering, 2006, 11, 496-502.	1.4	37

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109	Separation of protein and fatty acids from tuna viscera using supercritical carbon dioxide. <i>Biotechnology and Bioprocess Engineering</i> , 2005, 10, 315-321.	1.4	19
110	Extraction of lipids and cholesterol from squid oil with supercritical carbon dioxide. <i>Korean Journal of Chemical Engineering</i> , 2005, 22, 399-405.	1.2	24
111	Multiple allelopathic activity of the crustose coralline alga <i>Lithophyllum yessoense</i> against settlement and germination of seaweed spores. <i>Journal of Applied Phycology</i> , 2004, 16, 175-179.	1.5	47
112	Behavior of hydrothermal decomposition of silk fibroin to amino acids in near-critical water. <i>Korean Journal of Chemical Engineering</i> , 2004, 21, 654-659.	1.2	36