

# Bo-Ram Park

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/323286/publications.pdf>

Version: 2024-02-01

9  
papers

103  
citations

1937685

4  
h-index

1474206

9  
g-index

9  
all docs

9  
docs citations

9  
times ranked

48  
citing authors

#	ARTICLE	IF	CITATIONS
1	Meat analog production through artificial muscle fiber insertion using coaxial nozzle-assisted three-dimensional food printing. <i>Food Hydrocolloids</i> , 2021, 120, 106898.	10.7	59
2	Synthesis of improved long-chain isomaltooligosaccharide, using a novel glucosyltransferase derived from <i>Thermoanaerobacter thermocopriae</i> , with maltodextrin. <i>Enzyme and Microbial Technology</i> , 2021, 147, 109788.	3.2	12
3	Carboxy-Terminal Region of a Thermostable CITase from <i>Thermoanaerobacter thermocopriae</i> Has the Ability to Produce Long Isomaltooligosaccharides. <i>Journal of Microbiology and Biotechnology</i> , 2019, 29, 1938-1946.	2.1	10
4	Thermostable CITase from <i>Thermoanaerobacter thermocopriae</i> shows negative cooperativity. <i>Biotechnology Letters</i> , 2019, 41, 625-632.	2.2	6
5	Anti-diabetic and Lipid Profile Effect of <i>Astragalus membranaceus</i> (Fisch.) Bunge Fermented by <i>Aspergillus awamori</i> in db/db Mice. <i>Korean Journal of Medicinal Crop Science</i> , 2021, 29, 263-272.	0.4	4
6	Biochemical Characterization of Alkaliphilic Cyclodextran Glucanotransferase from an Alkaliphilic Bacterium, <i>Paenibacillus daejeonensis</i> . <i>Journal of Microbiology and Biotechnology</i> , 2018, 28, 2029-2035.	2.1	4
7	Carbohydrate-binding module of cycloisomaltooligosaccharide glucanotransferase from <i>Thermoanaerobacter thermocopriae</i> improves its cyclodextran production. <i>Enzyme and Microbial Technology</i> , 2022, 157, 110023.	3.2	4
8	Preparation of isomaltooligosaccharides using puffed rice flour and evaluation of physicochemical properties. <i>Korean Journal of Food Preservation</i> , 2018, 25, 229-236.	0.5	3
9	Synthesis and physicochemical properties of polysaccharides by <i>Gluconobacter oxydans</i> with glucosyltransferase activity. <i>Korean Journal of Food Preservation</i> , 2021, 28, 391-402.	0.5	1