

Moon Jae-Hak

List of Publications by Year in descending order

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59
papers

1,027
citations

430874

18
h-index

477307

29
g-index

59
all docs

59
docs citations

59
times ranked

1559
citing authors

#	ARTICLE	IF	CITATIONS
1	Onion skin waste as a valorization resource for the by-products quercetin and biosugar. <i>Food Chemistry</i> , 2015, 188, 537-542.	8.2	110
2	Coumaroyl quinic acid derivatives and flavonoids from immature pear (<i>Pyrus pyrifolia nakai</i>) fruit. <i>Food Science and Biotechnology</i> , 2013, 22, 803-810.	2.6	49
3	Isolation and characterization of metabolites from <i>Bacillus licheniformis</i> MH48 with antifungal activity against plant pathogens. <i>Microbial Pathogenesis</i> , 2017, 110, 645-653.	2.9	46
4	Four New Dicafeoylquinic Acid Derivatives from Glasswort (<i>Salicornia herbacea</i> L.) and Their Antioxidative Activity. <i>Molecules</i> , 2016, 21, 1097.	3.8	44
5	Identification for the First Time of Cyclo(d-Pro-l-Leu) Produced by <i>Bacillus amyloliquefaciens</i> Y1 as a Nematocide for Control of <i>Meloidogyne incognita</i> . <i>Molecules</i> , 2017, 22, 1839.	3.8	44
6	Characterization of Selected <i>Lactobacillus</i> Strains for Use as Probiotics. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 551-556.	1.5	43
7	Isolation and identification of phenolic compounds from an Asian pear (<i>Pyrus pyrifolia Nakai</i>) fruit peel. <i>Food Science and Biotechnology</i> , 2011, 20, 1539-1545.	2.6	39
8	Pharmacokinetics, Tissue Distribution, and Anti-Lipogenic/Adipogenic Effects of Allyl-Isothiocyanate Metabolites. <i>PLoS ONE</i> , 2015, 10, e0132151.	2.5	37
9	Protocatechuic Acid from Pear Inhibits Melanogenesis in Melanoma Cells. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1809.	4.1	34
10	Isolation and identification of antioxidative phenolic acids and flavonoid glycosides from <i>Camellia japonica</i> flowers. <i>Horticulture Environment and Biotechnology</i> , 2011, 52, 270-277.	2.1	33
11	<i>Roseomonas riguiloci</i> sp. nov., isolated from wetland freshwater. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2012, 62, 3024-3029.	1.7	33
12	Recovery of arbutin in high purity from fruit peels of pear (<i>Pyrus pyrifolia Nakai</i>). <i>Food Science and Biotechnology</i> , 2011, 20, 801-807.	2.6	32
13	Identification of an anticancer compound against HT-29 cells from <i>Phellinus linteus</i> grown on germinated brown rice. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2013, 3, 785-789.	1.2	27
14	Isolation and identification of antioxidative compounds and their activities from <i>Suaeda japonica</i> . <i>Food Science and Biotechnology</i> , 2013, 22, 1547-1557.	2.6	24
15	Antihypertensive Effects of <i>Artemisia scoparia</i> Waldst in Spontaneously Hypertensive Rats and Identification of Angiotensin I Converting Enzyme Inhibitors. <i>Molecules</i> , 2015, 20, 19789-19804.	3.8	24
16	3-Decylcatechol induces autophagy-mediated cell death through the IRE1 α /JNK/p62 in hepatocellular carcinoma cells. <i>Oncotarget</i> , 2017, 8, 58790-58800.	1.8	20
17	Nonallergenic urushiol derivatives inhibit the oxidation of unilamellar vesicles and of rat plasma induced by various radical generators. <i>Free Radical Biology and Medicine</i> , 2014, 71, 379-389.	2.9	19
18	New Quinolinone Alkaloids from Chestnut (<i>Castanea crenata</i> Sieb) Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3587-3592.	5.2	19

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19	Antimicrobial activity of the synthesized non-allergenic urushiol derivatives. <i>Bioscience, Biotechnology and Biochemistry</i> , 2015, 79, 1915-1918.	1.3	18
20	Sesquiterpene lactones and scopoletins from <i>Artemisia scoparia</i> Waldst. & Kit. and their angiotensin I-converting enzyme inhibitory activities. <i>Food Science and Biotechnology</i> , 2016, 25, 1701-1708.	2.6	18
21	Comparison of bioactive compound contents and in vitro and ex vivo antioxidative activities between peel and flesh of pear (<i>Pyrus pyrifolia</i> Nakai). <i>Food Science and Biotechnology</i> , 2015, 24, 207-216.	2.6	17
22	Change in Flavonoid Composition and Antioxidative Activity during Fermentation of Onion (<i>Allium</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 T Science</i> , 2016, 81, C1385-93.	3.1	17
23	Large scale isolation and purification of salvianolic acid b in high purity from roots of dansham (<i>Salvia miltiorrhiza</i> bunge). <i>Food Science and Biotechnology</i> , 2010, 19, 497-502.	2.6	16
24	Jaboticabin and flavonoids from the ripened fruit of black raspberry (<i>Rubus coreanum</i>). <i>Food Science and Biotechnology</i> , 2012, 21, 1081-1086.	2.6	16
25	A phenyl lipid alkaloid and flavone C-diglucosides from <i>Spergularia marina</i> . <i>Food Science and Biotechnology</i> , 2016, 25, 63-69.	2.6	16
26	Phenolics, acyl galactopyranosyl glycerol, and lignan amides from <i>Tetragonia tetragonioides</i> (Pall.) Kuntze. <i>Food Science and Biotechnology</i> , 2016, 25, 1275-1281.	2.6	15
27	Change of phenylpropanoic acid and flavonol contents at different growth stage of glasswort (<i>Salicornia herbacea</i> L.). <i>Food Science and Biotechnology</i> , 2014, 23, 685-691.	2.6	14
28	Isolation of five proanthocyanidins from pear (<i>Pyrus pyrifolia</i> Nakai) fruit peels. <i>Food Science and Biotechnology</i> , 2017, 26, 1209-1215.	2.6	14
29	Aphid estrogen-related receptor controls glycolytic gene expression and fecundity. <i>Insect Biochemistry and Molecular Biology</i> , 2021, 130, 103529.	2.7	13
30	An ether and three ester derivatives of phenylpropanoid from pear (<i>Pyrus pyrifolia</i> Nakai cv.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 T</i> 253-259.	2.6	12
31	Furan, phenolic, and heptelidic acid derivatives produced by <i>Aspergillus oryzae</i> . <i>Food Science and Biotechnology</i> , 2016, 25, 1259-1264.	2.6	12
32	Large-scale isolation of highly pure malaxinic acid from immature pear (<i>Pyrus pyrifolia</i> Nakai) fruit. <i>Food Science and Biotechnology</i> , 2013, 22, 1539-1545.	2.6	10
33	Gluâ€Phe from onion (<i>Allium Cepa</i> L.) attenuates lipogenesis in hepatocytes. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017, 81, 1409-1416.	1.3	10
34	Isolation and structural determination of a novel flavonol triglycoside and 7 compounds from the leaves of oriental raisin tree (<i>Hovenia dulcis</i>) and their antioxidative activity. <i>Food Science and Biotechnology</i> , 2013, 22, 115-123.	2.6	9
35	Isolation and antifungal activity of methyl 2,3-dihydroxybenzoate from <i>Paenibacillus elgii</i> HOA73. <i>Microbial Pathogenesis</i> , 2017, 106, 139-145.	2.9	9
36	Epigallocatechin Exerts Antiâ€Obesity Effect in Brown Adipose Tissue. <i>Chemistry and Biodiversity</i> , 2019, 16, e1900347.	2.1	9

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37	Pear Extract and Malaxinic Acid Reverse Obesity, Adipose Tissue Inflammation, and Hepatosteatosis in Mice. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801347.	3.3	9
38	Isolation and identification of cinnamic acid amides as antioxidants from <i>Allium fistulosum</i> L. and their free radical scavenging activity. <i>Food Science and Biotechnology</i> , 2011, 20, 555-560.	2.6	8
39	Enhancement of antioxidative and antimicrobial activities of immature pear (<i>Pyrus pyrifolia</i> cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 1 2016, 25, 1719-1726.	2.6	8
40	Metabolism and antioxidant effect of malaxinic acid and its corresponding aglycone in rat blood plasma. <i>Free Radical Biology and Medicine</i> , 2017, 110, 399-407.	2.9	7
41	Change in the content of phenolic compounds and antioxidant activity during manufacturing of black raspberry (<i>Rubus coreanus</i> Miq.) wine. <i>Food Science and Biotechnology</i> , 2013, 22, 1-8.	2.6	6
42	Behavior of flavonoid glycosides contained in Korean red pepper paste (Gochujang) during fermentation: Participation of a β -glucosidase inhibitor. <i>Food Science and Biotechnology</i> , 2013, 22, 1-8.	2.6	6
43	New lignan tyramide, phenolics, megastigmanes, and their glucosides from aerial parts of New Zealand spinach, <i>Tetragonia tetragonoides</i> . <i>Food Science and Biotechnology</i> , 2020, 29, 599-608.	2.6	6
44	Coffee residue as a valorization bio-agent for shelf-life extension of lactic acid bacteria under cryopreservation. <i>Waste Management</i> , 2020, 118, 585-590.	7.4	6
45	3-Pentylcatechol, a Non-Allergenic Urushiol Derivative, Displays Anti-Helicobacter pylori Activity In Vivo. <i>Pharmaceuticals</i> , 2020, 13, 384.	3.8	6
46	Two novel glycosyl cinnamic and benzoic acids from korean black raspberry (<i>Rubus coreanus</i>) wine. <i>Food Science and Biotechnology</i> , 2014, 23, 1081-1085.	2.6	5
47	Phenolics and eudesmanolide from aged common sage exudate with sugar. <i>Food Science and Biotechnology</i> , 2017, 26, 1491-1500.	2.6	5
48	New caryophyllene-type sesquiterpene and flavonol tetraglycoside with sixteen known compounds from sword bean (<i>Canavalia gladiata</i>). <i>Food Science and Biotechnology</i> , 2020, 29, 1343-1353.	2.6	5
49	Construction of a linkage map flanking the I locus controlling dominant white bulb color and analysis of differentially expressed genes between dominant white and red bulbs in onion (<i>Allium cepa</i>) Tj ETQq1 1 0.784314 rgBT /O		
50	Isolation and antioxidative activity of amino acid derivatives produced by <i>Leuconostoc mesenteroides</i> . <i>Food Science and Biotechnology</i> , 2016, 25, 329-334.	2.6	4
51	Isolation and identification of N-ethyl-tetrahydro-5H-pyridin-2(1H)-one-2-carboxamide produced by <i>Bacillus</i> sp. L60 and its antifungal activity. <i>Journal of Basic Microbiology</i> , 2017, 57, 283-288.	3.3	4
52	Three new decenynol glucosides from <i>Artemisia scoparia</i> (Asteraceae). <i>Journal of Asian Natural Products Research</i> , 2020, 22, 795-802.	1.4	4
53	Screening of anti-nosemosis active compounds based on the structure-activity correlation. <i>Journal of Asia-Pacific Entomology</i> , 2021, 24, 606-613.	0.9	3
54	Identification of a candidate gene responsible for the G locus determining chartreuse bulb color in onion (<i>Allium cepa</i> L.) using bulked segregant RNA-Seq. <i>Theoretical and Applied Genetics</i> , 2022, 135, 1025-1036.	3.6	3

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55	Ionization Neutralizes the Allergy-Inducing Property of 3-Pentadecylcatechol: A Urushiol Derivative. <i>Journal of Medicinal Food</i> , 2020, 23, 793-801.	1.5	2
56	Does 3-pentadecylcatechol, an urushiol derivative, get absorbed in the body? A rat oral administration experiment. <i>Food Science and Biotechnology</i> , 2020, 29, 997-1005.	2.6	2
57	Detection of lymphocystis disease virus (LCDV) in olive flounder (<i>Paralichthys olivaceus</i>) using efficient extraction and concentration methods. <i>Food Science and Biotechnology</i> , 2010, 19, 1693-1696.	2.6	1
58	New monoterpenes and benzylbutanoic acid from snowbell (<i>Styrax japonica</i>) honey and their quantitative analysis by LC-ESI-Q-TOF-MS/MS. <i>Journal of Asia-Pacific Entomology</i> , 2021, 24, 153-153.	0.9	0
59	Antioxidant activity of coffee added with sword bean. <i>Korean Journal of Food Preservation</i> , 2020, 27, 385-392.	0.5	0