

Sang-Ho Baik

List of Publications by Year in descending order

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32
papers

447
citations

687363
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all docs

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docs citations

32
times ranked

607
citing authors

#	ARTICLE	IF	CITATIONS
1	Monitoring of Yeast Communities and Volatile Flavor Changes During Traditional Korean Soy Sauce Fermentation. <i>Journal of Food Science</i> , 2015, 80, M2005-14.	3.1	45
2	Effects of indigenous yeasts on physicochemical and microbial properties of Korean soy sauce prepared by low-salt fermentation. <i>Food Microbiology</i> , 2015, 51, 171-178.	4.2	44
3	Diastereoselective synthesis of l-threo-3,4-dihydroxyphenylserine by low-specific l-threonine aldolase mutants. <i>Biotechnology Letters</i> , 2010, 32, 143-149.	2.2	35
4	Lipid-Lowering Effects of <i>Pediococcus acidilactici</i> M76 Isolated from Korean Traditional Makgeolli in High Fat Diet-Induced Obese Mice. <i>Nutrients</i> , 2014, 6, 1016-1028.	4.1	26
5	Exopolysaccharide Produced by <i>Pediococcus acidilactici</i> M76 Isolated from the Korean Traditional Rice Wine, Makgeolli. <i>Journal of Microbiology and Biotechnology</i> , 2013, 23, 681-688.	2.1	26
6	Improved supercapacitor potential and antibacterial activity of bimetallic CNFsâ€“Snâ€“ZrO ₂ nanofibers: fabrication and characterization. <i>RSC Advances</i> , 2014, 4, 17268-17273.	3.6	21
7	Enhanced synthesis of l-threo-3,4-dihydroxyphenylserine by high-density whole-cell biocatalyst of recombinant l-threonine aldolase from <i>Streptomyces avelmitilis</i> . <i>Biotechnology Letters</i> , 2009, 31, 443-448.	2.2	19
8	Molecular cloning, purification, and characterization of a novel thermostable cinnamoyl esterase from <i>Lactobacillus helveticus</i> KCCM 11223. <i>Preparative Biochemistry and Biotechnology</i> , 2017, 47, 496-504.	1.9	19
9	Exopolysaccharide produced by <i>Bacillus licheniformis</i> strains isolated from Kimchi. <i>Journal of General and Applied Microbiology</i> , 2011, 57, 169-175.	0.7	17
10	Preparation and characterization of fermented dandelion (<i>Taraxacum officinale</i>) beverage using <i>Lactobacillus acidophilus</i> F46 having cinnamoyl esterase activity. <i>Food Science and Biotechnology</i> , 2015, 24, 583-593.	2.6	17
11	Bacteria isolated from Korean black raspberry vinegar with low biogenic amine production in wine. <i>Brazilian Journal of Microbiology</i> , 2016, 47, 452-460.	2.0	17
12	Evaluation of Probiotic Properties of <i>Pediococcus acidilactici</i> M76 Producing Functional Exopolysaccharides and Its Lactic Acid Fermentation of Black Raspberry Extract. <i>Microorganisms</i> , 2021, 9, 1364.	3.6	15
13	Physicochemical and functional characteristics of a novel fermented pepper (<i>Capsicum annum</i> L.) leaves-based beverage using lactic acid bacteria. <i>Food Science and Biotechnology</i> , 2014, 23, 187-194.	2.6	14
14	Probiotic properties of <i>Lactobacillus</i> strains with high cinnamoyl esterase activity isolated from jeot-gal, a high-salt fermented seafood. <i>Annals of Microbiology</i> , 2019, 69, 407-417.	2.6	14
15	Synthesis and properties of hyaluronic acid containing copolymers crosslinked by γ -ray irradiation. <i>Macromolecular Research</i> , 2011, 19, 436-441.	2.4	12
16	OPTIMAL PRODUCTION OF L-threo-2,3-DIHYDROXYPHENYLSERINE (L-threo-DOPS) ON A LARGE SCALE BY DIASTERESELECTIVITY-ENHANCED VARIANT OF L-THREONINE ALDOLASE EXPRESSED IN <i>Escherichia coli</i> . <i>Preparative Biochemistry and Biotechnology</i> , 2012, 42, 143-154.	1.9	12
17	Oral administration of lactobacilli isolated from Jeotgal, a salted fermented seafood, inhibits the development of 2,4-dinitrofluorobenzene-induced atopic dermatitis in mice. <i>Experimental and Therapeutic Medicine</i> , 2017, 14, 635-641.	1.8	11
18	Probiotic Properties of Lactic Acid Bacteria with High Conjugated Linoleic Acid Converting Activity Isolated from Jeot-Gal, High-Salt Fermented Seafood. <i>Microorganisms</i> , 2021, 9, 2247.	3.6	11

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19	Optimal production of exopolysaccharide by <i>Bacillus licheniformis</i> KS-17 isolated from kimchi. <i>Food Science and Biotechnology</i> , 2013, 22, 417-423.	2.6	10
20	Physicochemical properties, antioxidant activity and inhibition of α -glucosidase of a novel fermented pepper (<i>Capsicum annuum</i> L.) leaves-based vinegar. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2491-2498.	2.7	10
21	Properties of recombinant novel cinnamoyl esterase from <i>Lactobacillus acidophilus</i> F46 isolated from human intestinal bacterium. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015, 116, 9-15.	1.8	10
22	Application of indigenous <i>Saccharomyces cerevisiae</i> to improve the black raspberry (<i>Rubus coreanus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Science and Biotechnology, 2019, 28, 481-489.	2.6	9
23	Molecular Identification of Economically Motivated Adulteration of Red Pepper Powder by Species-Specific PCR of Nuclear rDNA-ITS Regions in Garlic and Onion. <i>Food Analytical Methods</i> , 2016, 9, 3287-3297.	2.6	8
24	Microbial community, and biochemical and physiological properties of Korean traditional black raspberry (<i>Rubus coreanus</i> Miquel) vinegar. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3723-3730.	3.5	7
25	Synthesis of raffinose by fungal α -galactosidase from <i>Absidia corymbifera</i> . <i>Food Science and Biotechnology</i> , 2010, 19, 83-87.	2.6	5
26	Preparation of fermented sugar-soaked black soybean snacks (FSBSS) and characterization of their quality changes. <i>Food Science and Biotechnology</i> , 2011, 20, 1547-1553.	2.6	4
27	Biotransformation of medium-chain alkanes using recombinant P450 monooxygenase from <i>Alcanivorax borkumensis</i> SK2 expressed in <i>Escherichia coli</i> . <i>Korean Journal of Chemical Engineering</i> , 2010, 27, 905-909.	2.7	3
28	Preparation and characterization of oxygen generating (OG) hydrogels using γ -ray irradiation crosslinking. <i>Macromolecular Research</i> , 2012, 20, 1137-1143.	2.4	3
29	Preparation of High GABA-Enriched Yeast Extract by Non- <i>Saccharomyces</i> Yeasts Isolated from Korean Traditional Fermented Soybean Product. <i>Microbiology and Biotechnology Letters</i> , 2021, . .	0.4	2
30	Isolation and molecular identification for autochthonous starter <i>Saccharomyces cerevisiae</i> with low biogenic amine synthesis for black raspberry (<i>Rubus coreanus</i> Miquel) wine fermentation. <i>Journal of General and Applied Microbiology</i> , 2019, 65, 188-196.	0.7	1
31	Enhanced Diastereoselective Synthesis of β ,4-dihydroxyphenylserine by Low-specific α -threonine aldolase mutants. <i>FASEB Journal</i> , 2008, 22, 1219.5.	0.5	0
32	<i>Padiococcus Acidilactici</i> (PA) Isolated from traditional Makgeolli inhibits lipid accumulation in 3T3-L1 adipocyte and obesity in C57BL/6J mice fed a high-fat diet. <i>FASEB Journal</i> , 2013, 27, 1079.39.	0.5	0