Sang-Ho Baik

List of Publications by Year in descending order

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687363 752698 32 447 13 20 citations h-index g-index papers 32 32 32 607 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Evaluation of Probiotic Properties of Pediococcus acidilactici M76 Producing Functional Exopolysaccharides and Its Lactic Acid Fermentation of Black Raspberry Extract. Microorganisms, 2021, 9, 1364.	3.6	15
2	Preparation of High GABA-Enriched Yeast Extract by Non-Saccharomyces Yeasts Isolated from Korean Traditional Fermented Soybean Product. Microbiology and Biotechnology Letters, 2021, , .	0.4	2
3	Probiotic Properties of Lactic Acid Bacteria with High Conjugated Linoleic Acid Converting Activity Isolated from Jeot-Gal, High-Salt Fermented Seafood. Microorganisms, 2021, 9, 2247.	3.6	11
4	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. Journal of General and Applied Microbiology, 2019, 65, 188-196.	0.7	1
5	Probiotic properties of Lactobacillus strains with high cinnamoyl esterase activity isolated from jeot-gal, a high-salt fermented seafood. Annals of Microbiology, 2019, 69, 407-417.	2.6	14
6	Application of indigenous Saccharomyces cerevisiae to improve the black raspberry (Rubus coreanus) Tj ETQq0 0 Science and Biotechnology, 2019, 28, 481-489.	0 rgBT /C 2.6	verlock 10 Tf 9
7	Molecular cloning, purification, and characterization of a novel thermostable cinnamoyl esterase from <i>Lactobacillus helveticus</i> KCCM 11223. Preparative Biochemistry and Biotechnology, 2017, 47, 496-504.	1.9	19
8	Oral administration of lactobacilli isolated from Jeotgal, a salted fermented seafood, inhibits the development of 2,4-dinitrofluorobenzene-induced atopic dermatitis in mice. Experimental and Therapeutic Medicine, 2017, 14, 635-641.	1.8	11
9	Microbial community, and biochemical and physiological properties of Korean traditional black raspberry (<i>Robus coreanus</i> Miquel) vinegar. Journal of the Science of Food and Agriculture, 2016, 96, 3723-3730.	3.5	7
10	Molecular Identification of Economically Motivated Adulteration of Red Pepper Powder by Species-Specific PCR of Nuclear rDNA-ITS Regions in Garlic and Onion. Food Analytical Methods, 2016, 9, 3287-3297.	2.6	8
11	Bacteria isolated from Korean black raspberry vinegar with low biogenic amine production in wine. Brazilian Journal of Microbiology, 2016, 47, 452-460.	2.0	17
12	Monitoring of Yeast Communities and Volatile Flavor Changes During Traditional Korean Soy Sauce Fermentation. Journal of Food Science, 2015, 80, M2005-14.	3.1	45
13	Effects of indigenous yeasts on physicochemical and microbial properties of Korean soy sauce prepared by low-salt fermentation. Food Microbiology, 2015, 51, 171-178.	4.2	44
14	Properties of recombinant novel cinnamoyl esterase from Lactobacillus acidophilus F46 isolated from human intestinal bacterium. Journal of Molecular Catalysis B: Enzymatic, 2015, 116, 9-15.	1.8	10
15	Preparation and characterization of fermented dandelion (Taraxacum officinale) beverage using Lactobacillus acidophilus F46 having cinnamoyl esterase activity. Food Science and Biotechnology, 2015, 24, 583-593.	2.6	17
16	Lipid-Lowering Effects of Pediococcus acidilactici M76 Isolated from Korean Traditional Makgeolli in High Fat Diet-Induced Obese Mice. Nutrients, 2014, 6, 1016-1028.	4.1	26
17	Physicochemical properties, antioxidant activity and inhibition ofl±â€glucosidase of a novel fermented pepper (<i><scp>C</scp>apsiccum annuum </i> <scp>L</scp> .) leavesâ€based vinegar. International Journal of Food Science and Technology, 2014, 49, 2491-2498.	2.7	10
18	Physicochemical and functional characteristics of a novel fermented pepper (Capsiccum annuum L.) leaves-based beverage using lactic acid bacteria. Food Science and Biotechnology, 2014, 23, 187-194.	2.6	14

#	Article	IF	Citations
19	Improved supercapacitor potential and antibacterial activity of bimetallic CNFs–Sn–ZrO2 nanofibers: fabrication and characterization. RSC Advances, 2014, 4, 17268-17273.	3.6	21
20	Optimal production of exopolysaccharide by Bacillus licheniformis KS-17 isolated from kimchi. Food Science and Biotechnology, 2013, 22, 417-423.	2.6	10
21	Exopolysaccharide Produced by Pediococcus acidilactici M76 Isolated from the Korean Traditional Rice Wine, Makgeolli. Journal of Microbiology and Biotechnology, 2013, 23, 681-688.	2.1	26
22	Padiococcus Acidilactici (PA) Isolated from traditional Makgeolli inhibits lipid accumulation in 3T3‣1 adipocyte and obesity in C57BL/6J mice fed a highâ€fat diet. FASEB Journal, 2013, 27, 1079.39.	0.5	0
23	Preparation and characterization of oxygen generating (OG) hydrogels using \hat{I}^3 -ray irradiation crosslinking. Macromolecular Research, 2012, 20, 1137-1143.	2.4	3
24	OPTIMAL PRODUCTION OF L- <i>threo</i> -2,3-DIHYDROXYPHENYLSERINE (L- <i>threo</i> -DOPS) ON A LARGE SCALE BY DIASTEREOSELECTIVITY-ENHANCED VARIANT OF L-THREONINE ALDOLASE EXPRESSED IN <i>Escherichia coli</i> -). Preparative Biochemistry and Biotechnology, 2012, 42, 143-154.	1.9	12
25	Exopolysaccharide produced by Bacillus licheniformis strains isolated from Kimchi. Journal of General and Applied Microbiology, 2011, 57, 169-175.	0.7	17
26	Preparation of fermented sugar-soaked black soybean snacks (FSBSS) and characterization of their quality changes. Food Science and Biotechnology, 2011, 20, 1547-1553.	2.6	4
27	Synthesis and properties of hyaluronic acid containing copolymers crosslinked by \hat{l}^3 -ray irradiation. Macromolecular Research, 2011, 19, 436-441.	2.4	12
28	Synthesis of raffinose by fungal \hat{l}_{\pm} -galacotosidase from Absidia corymbifera. Food Science and Biotechnology, 2010, 19, 83-87.	2.6	5
29	Biotransformation of medium-chain alkanes using recombinant P450 monooxygenase from Alcanivorax borkumensis SK2 expressed in Escherichia coli. Korean Journal of Chemical Engineering, 2010, 27, 905-909.	2.7	3
30	Diastereoselective synthesis of l-threo-3,4-dihydroxyphenylserine by low-specific l-threonine aldolase mutants. Biotechnology Letters, 2010, 32, 143-149.	2.2	35
31	Enhanced synthesis of l-threo-3,4-dihydroxyphenylserine by high-density whole-cell biocatalyst of recombinant l-threonine aldolase from Streptomyces avelmitilis. Biotechnology Letters, 2009, 31, 443-448.	2.2	19
32	Enhanced Diastereoselective Synthesis of L―threo â€3,4â€dihydroxyphenylserine by Lowâ€specific Lâ€ŧhreonin aldolase mutants. FASEB Journal, 2008, 22, 1219.5.	e 0.5	0