Byung Hee Kim

List of Publications by Year
in descending order

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53	940	623734	477307
papers	citations	14 h-index	29 g-index

53	53	53	1077
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Modern analytical methods for the detection of food fraud and adulteration by food category. Journal of the Science of Food and Agriculture, 2017, 97, 3877-3896.	3.5	214
2	Recent Research Trends on the Enzymatic Synthesis of Structured Lipids. Journal of Food Science, 2015, 80, C1713-24.	3.1	115
3	Immobilized phospholipase A1-catalyzed modification of phosphatidylcholine with nâ^'3 polyunsaturated fatty acid. Food Chemistry, 2014, 157, 132-140.	8.2	58
4	trans-Free Margarines Prepared with Canola Oil/Palm Stearin/Palm Kernel Oil-Based Structured Lipids. Journal of Agricultural and Food Chemistry, 2008, 56, 8195-8205.	5.2	49
5	Modeling of Lipase-Catalyzed Acidolysis of Sesame Oil and Caprylic Acid by Response Surface Methodology:Â Optimization of Reaction Conditions by Considering Both Acyl Incorporation and Migration. Journal of Agricultural and Food Chemistry, 2005, 53, 8033-8037.	5.2	46
6	Characteristics of Structured Lipid Prepared by Lipase-Catalyzed Acidolysis of Roasted Sesame Oil and Caprylic Acid in a Bench-Scale Continuous Packed Bed Reactor. Journal of Agricultural and Food Chemistry, 2006, 54, 5132-5141.	5.2	46
7	Combined Analysis of Stable Isotope, ¹H NMR, and Fatty Acid To Verify Sesame Oil Authenticity. Journal of Agricultural and Food Chemistry, 2015, 63, 8955-8965.	5.2	25
8	Phospholipase A 1 -catalyzed hydrolysis of soy phosphatidylcholine to prepare l -Î±-glycerylphosphorylcholine in organic-aqueous media. Food Chemistry, 2016, 190, 201-206.	8.2	23
9	Cocoa butter equivalents prepared by blending fractionated palm stearin and shea stearin. Food Science and Biotechnology, 2013, 22, 347-352.	2.6	22
10	A triple-isotope approach for discriminating the geographic origin of Asian sesame oils. Food Chemistry, 2015, 167, 363-369.	8.2	22
11	Synthesis of Î±-linolenic acid-rich triacylglycerol using a newly prepared immobilized lipase. Food Chemistry, 2017, 237, 654-658.	8.2	18
12	Discrimination of Origin of Sesame Oils Using Fatty Acid and Lignan Profiles in Combination with Canonical Discriminant Analysis. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 337-347.	1.9	17
13	Chemical and Physical Properties of Butterfatâ^'Vegetable Oil Blend Spread Prepared with Enzymatically Transesterified Canola Oil and Caprylic Acid. Journal of Agricultural and Food Chemistry, 2005, 53, 4954-4961.	5.2	15
14	Enzymatic Production of Cocoa Butter Equivalents High in 1â€Palmitoylâ€2â€oleoylâ€3â€stearin in Continuous Packed Bed Reactors. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 747-757.	1.9	15
15	Enzymatic Synthesis of Structured Monogalactosyldiacylglycerols Enriched in Pinolenic Acid. Journal of Agricultural and Food Chemistry, 2018, 66, 8079-8085.	5.2	15
16	A 43 MHz Low-Field Benchtop ¹H Nuclear Magnetic Resonance Method to Discriminate Perilla Oil Authenticity. Journal of Oleo Science, 2018, 67, 507-513.	1.4	14
17	A comparison of the fat, sugar, and sodium contents in ready-to-heat type home meal replacements and restaurant foods in Korea. Journal of Food Composition and Analysis, 2020, 92, 103524.	3.9	13
18	Substrate selectivity of Novozym 435 in the esterification of glycerol with an equimolar mixture of linoleic, conjugated linoleic, and pinolenic acids. European Journal of Lipid Science and Technology, 2016, 118, 928-937.	1.5	12

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19	Enzymatic preparation of foodâ€grade l â€Î±â€glycerylphosphorylcholine from soy phosphatidylcholine or fractionated soy lecithin. Biotechnology Progress, 2020, 36, e2910.	2.6	12
20	Enrichment of pinolenic acid from pine nut oil via lipase-catalyzed ethanolysis with an immobilizedCandida antarcticalipase. Biocatalysis and Biotransformation, 2011, 29, 155-160.	2.0	11
21	Lipaseâ€catalysed production of triacylglycerols enriched in pinolenic acid at the snâ€2 position from pine nut oil. Journal of the Science of Food and Agriculture, 2012, 92, 870-876.	3.5	11
22	Production of Phytosteryl Ester from Echium Oil in a Recirculating Packed Bed Reactor Using an Immobilized Lipase. Journal of Oleo Science, 2017, 66, 1329-1335.	1.4	11
23	Production of stearidonic acid-rich triacylglycerol via a two-step enzymatic esterification. Food Chemistry, 2019, 270, 332-337.	8.2	11
24	Synthesis of monoacylglycerol containing pinolenic acid via stepwise esterification using a cold active lipase. Biotechnology Progress, 2012, 28, 1218-1224.	2.6	10
25	Liquid and gas chromatographic analyses of triacylglycerols for Asian sesame oil traceability. European Journal of Lipid Science and Technology, 2014, 116, 1354-1362.	1.5	10
26	Identification of the Geographical Origin of Asian Red Pepper (<scp>Capsicum annuum</scp> L.) Powders Using ¹H NMR Spectroscopy. Bulletin of the Korean Chemical Society, 2020, 41, 317-322.	1.9	10
27	Hypocholesterolemic Effects of the Cauliflower Culinary-Medicinal Mushroom, Sparassis crispa (Higher Basidiomycetes), in Diet-Induced Hypercholesterolemic Rats. International Journal of Medicinal Mushrooms, 2015, 17, 965-975.	1.5	10
28	Synthesis of Structured Lipids Containing Pinolenic Acid at the snâ€2 Position via Lipaseâ€Catalyzed Acidolysis. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1449-1454.	1.9	9
29	A Second Derivative Fourier-Transform Infrared Spectroscopy Method to Discriminate Perilla Oil Authenticity. Journal of Oleo Science, 2019, 68, 389-398.	1.4	9
30	<scp>Lipaseâ€mediated</scp> synthesis of neopentyl glycol diester using a combination of reduced and standard pressure. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 1001-1007.	1.9	9
31	Synthesis of trans-10,cis-12 conjugated linoleic acid-enriched triacylglycerols via two-step lipase-catalyzed esterification. LWT - Food Science and Technology, 2015, 62, 249-256.	5.2	8
32	Pinolenic Acid in Structured Triacylglycerols Exhibits Superior Intestinal Lymphatic Absorption As Compared to Pinolenic Acid in Natural Pine Nut Oil. Journal of Agricultural and Food Chemistry, 2017, 65, 1543-1549.	5.2	7
33	Rubidium analysis as a possible approach for discriminating between Korean and Chinese perilla seeds distributed in Korea. Food Chemistry, 2020, 312, 126067.	8.2	7
34	Comparison of Carbon Stable Isotope and Fatty Acid Analyses for the Authentication of Perilla Oil. European Journal of Lipid Science and Technology, 2018, 120, 1700480.	1.5	6
35	Lipase-catalyzed synthesis of 2-ethylhexyl palmitate in a solvent free system using step changes in temperature. Biochemical Engineering Journal, 2022, 177, 108261.	3.6	6
36	Dietary Structured Lipids and Phytosteryl Esters: Blood Lipids and Cardiovascular Status in Spontaneously Hypertensive Rats. Lipids, 2008, 43, 55-64.	1.7	5

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37	Preparation of Pinolenic Acid Concentrates from Pine Nut Oil Fatty Acids by Solvent Fractionation. Journal of Oleo Science, 2018, 67, 1373-1379.	1.4	5
38	Immobilized Phospholipase A₁-Catalyzed Preparation of <scp>l</scp>-Î±-Glycerylphosphorylcholine from Phosphatidylcholine. Journal of Agricultural and Food Chemistry, 2020, 68, 12375-12383.	5.2	5
39	Preparation of Low-Diacylglycerol Cocoa Butter Equivalents by Hexane Fractionation of Palm Stearin and Shea Butter. Molecules, 2021, 26, 3231.	3.8	5
40	The Effects of High Dietary Lard on Hypertension Development in Spontaneously Hypertensive Rats. Journal of Medicinal Food, 2010, 13, 1263-1272.	1.5	3
41	Synthesis of Fatty Acid Methyl Esters Using Mixed Enzyme in a Packed Bed Reactor. Journal of Oleo Science, 2018, 67, 321-326.	1.4	3
42	Discriminant Analysis of the Geographical Origin of Asian Red Pepper Powders Using Second-Derivative FT-IR Spectroscopy. Foods, 2021, 10, 1034.	4.3	3
43	Modeling and optimization of lipase-catalyzed esterification of policosanols with conjugated linoleic acid by response surface methodology. Biocatalysis and Biotransformation, 2013, 31, 114-122.	2.0	2
44	Isolation and compositional analysis of galactoglycerolipids from perilla [Perilla frutescens (L.) Britton] leaves and comparison to the galactoglycerolipids from spinach and parsley. Journal of Food Science, 2020, 85, 4271-4280.	3.1	2
45	Discrimination of Red Pepper Powder (Capsicum annuum L.) with Added Seeds Using Inorganic Element and Fatty Acid Profiles in Combination with Canonical Discriminant Analysis. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 716-728.	0.9	2
46	Fat, Sugar, and Sodium Content in Commonly Consumed Bakery Bread in Korea. Journal of the Korean Society of Food Science and Nutrition, 2021, 50, 1177-1187.	0.9	2
47	Determination of seed content in red pepper powders by 1 H NMR and secondâ€derivative FTâ€IR spectroscopy combined with statistical analyses. Bulletin of the Korean Chemical Society, 0, , .	1.9	2
48	Selective Enrichment of Conjugated Linoleic Acid Isomers in Their Mixtures Using Combined Chemical and Enzymatic Methods. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 577-585.	1.9	1
49	A Structured Pine Nut Oil Has Hypocholesterolemic Activity by Increasing LDLR Gene Expression in the Livers of Obese Mice. European Journal of Lipid Science and Technology, 2019, 121, 1900049.	1.5	1
50	Distinguishing Korean and Chinese red pepper powder using inductively coupled plasma and X-ray fluorescence-based analysis. Food Science and Biotechnology, 2021, 30, 1497-1507.	2.6	1
51	Combined analysis of inorganic elements and sugars for the identification of red pepper powder containing undeclared ingredients. Journal of Food Science, 2022, 87, 1047-1057.	3.1	1
52	Enzymatic structural modification of monogalactosyldiacylglycerols for potential modulation of hydrophile-lipophile balance. Food Chemistry, 2022, 385, 132705.	8.2	1
53	Conjugated Linoleic Triacylglycerols Exhibit Superior Lymphatic Absorption Than Free Conjugate Linoleic Acids and Have Antiobesity Properties. Journal of Medicinal Food, 2016, 19, 486-494.	1.5	0