

Kyung-Min Park

List of Publications by Year in descending order

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49
papers

777
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516561

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49
all docs

49
docs citations

49
times ranked

927
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Dual-channel detection of Cu ²⁺ and Fâ™ with a simple Schiff-based colorimetric and fluorescent sensor. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 136, 1649-1657. | 2.0 | 93 |
| 2 | An Overview of Nanotechnology in Food Science: Preparative Methods, Practical Applications, and Safety. <i>Journal of Chemistry</i> , 2018, 2018, 1-10. | 0.9 | 70 |
| 3 | Solvent-dependent chromogenic sensing for Cu ²⁺ and fluorogenic sensing for Zn ²⁺ and Al ³⁺ : a multifunctional chemosensor with dual-mode. <i>Tetrahedron</i> , 2014, 70, 7429-7438. | 1.0 | 47 |
| 4 | Erythorbyl laurate as a potential food additive with multi-functionalities: Interfacial characteristics and antioxidant activity. <i>Food Chemistry</i> , 2017, 215, 101-107. | 4.2 | 36 |
| 5 | Microfluidic assembly of liposomes dual-loaded with catechin and curcumin for enhancing bioavailability. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 594, 124670. | 2.3 | 35 |
| 6 | Transcriptomic analysis of <i>Staphylococcus aureus</i> under the stress condition of antibacterial erythorbyl laurate by RNA sequencing. <i>Food Control</i> , 2019, 96, 1-8. | 2.8 | 33 |
| 7 | Hydrophilic and lipophilic characteristics of non-fatty acid moieties: significant factors affecting antibacterial activity of lauric acid esters. <i>Food Science and Biotechnology</i> , 2018, 27, 401-409. | 1.2 | 32 |
| 8 | Lipase-catalysed synthesis of erythorbyl laurate in acetonitrile. <i>Food Chemistry</i> , 2011, 129, 59-63. | 4.2 | 31 |
| 9 | Erythorbyl laurate as a potential food additive with multi-functionalities: Antibacterial activity and mode of action. <i>Food Control</i> , 2018, 86, 138-145. | 2.8 | 28 |
| 10 | A New Method for Determining the Emulsion Stability Index by Backscattering Light Detection. <i>Journal of Food Process Engineering</i> , 2014, 37, 229-236. | 1.5 | 27 |
| 11 | Microfluidic assembly of mono-dispersed liposome and its surface modification for enhancing the colloidal stability. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 586, 124202. | 2.3 | 25 |
| 12 | Double-layered microparticles with enzyme-triggered release for the targeted delivery of water-soluble bioactive compounds to small intestine. <i>Food Chemistry</i> , 2014, 161, 53-59. | 4.2 | 20 |
| 13 | Cysteine Protease Profiles of the Medicinal Plant <i>Calotropis procera</i> R. Br. Revealed by De Novo Transcriptome Analysis. <i>PLoS ONE</i> , 2015, 10, e0119328. | 1.1 | 20 |
| 14 | Generation of alginate nanoparticles through microfluidics-aided polyelectrolyte complexation. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015, 471, 86-92. | 2.3 | 17 |
| 15 | Lipase-catalyzed solvent-free synthesis of erythorbyl laurate in a gas-solid-liquid multiphase system. <i>Food Chemistry</i> , 2019, 271, 445-449. | 4.2 | 17 |
| 16 | A reliable and reproducible method for the lipase assay in an AOT/isooctane reversed micellar system: Modification of the copper-soap colorimetric method. <i>Food Chemistry</i> , 2015, 182, 236-241. | 4.2 | 16 |
| 17 | An asymmetric naked-eye chemo-sensor for Cu ²⁺ in aqueous solution. <i>Inorganic Chemistry Communication</i> , 2015, 51, 90-94. | 1.8 | 16 |
| 18 | AOT/isooctane reverse micelles with a microaqueous core act as protective shells for enhancing the thermal stability of <i>Chromobacterium viscosum</i> lipase. <i>Food Chemistry</i> , 2015, 179, 263-269. | 4.2 | 15 |

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|----|--|-----|-----------|
| 19 | Inhibitory characteristics of flavonol-3-O-glycosides from <i>Polygonum aviculare</i> L. (common) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 | 1.6 | 12 |
| 20 | Erythorbyl fatty acid ester as a multi-functional food emulsifier: Enzymatic synthesis, chemical identification, and functional characterization of erythorbyl myristate. <i>Food Chemistry</i> , 2021, 353, 129459. | 4.2 | 12 |
| 21 | Effect of intense pulsed light on the deactivation of lipase: Enzyme-deactivation kinetics and tertiary structural changes by fragmentation. <i>Enzyme and Microbial Technology</i> , 2019, 124, 63-69. | 1.6 | 11 |
| 22 | Optimal production and structural characterization of erythorbyl laurate obtained through lipase-catalyzed esterification. <i>Food Science and Biotechnology</i> , 2012, 21, 1209-1215. | 1.2 | 10 |
| 23 | Development of the simple and sensitive method for lipoxygenase assay in AOT/isooctane reversed micelles. <i>Food Chemistry</i> , 2013, 138, 733-738. | 4.2 | 10 |
| 24 | Lipase-catalyzed synthesis of lauroyl tripeptide-KHA with multi-functionalities: Its surface-active, antibacterial, and antioxidant properties. <i>Food Chemistry</i> , 2020, 319, 126533. | 4.2 | 10 |
| 25 | Thermal Deactivation Kinetics of <i>Pseudomonas fluorescens</i> Lipase Entrapped in AOT/Isooctane Reverse Micelles. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9421-9427. | 2.4 | 9 |
| 26 | Rapid and Sensitive Determination of Lipid Oxidation Using the Reagent Kit Based on Spectrophotometry (FOODLAB<i>fat</i>System). <i>Journal of Chemistry</i> , 2016, 2016, 1-6. | 0.9 | 9 |
| 27 | Catalytic characteristics of sn-1(3) regioselective lipase from <i>Cordyceps militaris</i> . <i>Biotechnology Progress</i> , 2019, 35, e2744. | 1.3 | 9 |
| 28 | Effects of freezing rate on structural changes in l-lactate dehydrogenase during the freezing process. <i>Scientific Reports</i> , 2021, 11, 13643. | 1.6 | 9 |
| 29 | Characterization and optimization of carboxylesterase-catalyzed esterification between capric acid and glycerol for the production of 1-monocaprin in reversed micellar system. <i>New Biotechnology</i> , 2010, 27, 46-52. | 2.4 | 8 |
| 30 | Enhancing operational stability and exhibition of enzyme activity by removing water in the immobilized lipase-catalyzed production of erythorbyl laurate. <i>Biotechnology Progress</i> , 2013, 29, 882-889. | 1.3 | 8 |
| 31 | Molecular cloning and anti-invasive activity of cathepsin L propeptide-like protein from <i>Calotropis procera</i> R. Br. against cancer cells. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2018, 33, 657-664. | 2.5 | 8 |
| 32 | Cloning and protein expression of the sn-1(3) regioselective lipase from <i>Cordyceps militaris</i> . <i>Enzyme and Microbial Technology</i> , 2018, 119, 30-36. | 1.6 | 8 |
| 33 | Catalytic characterization of heterodimeric linoleate 13S-lipoxygenase from black soybean (<i>Glycine</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 | 1.6 | 8 |
| 34 | Effect of 1-monocaprin addition on the emulsion stability and the storage stability of mayonnaise. <i>Food Science and Biotechnology</i> , 2010, 19, 1227-1232. | 1.2 | 7 |
| 35 | Microfluidic Preparation of Liposomes Using Ethyl Acetate/Hexane Solvents as an Alternative to Chloroform. <i>Journal of Chemistry</i> , 2018, 2018, 1-6. | 0.9 | 7 |
| 36 | Antimicrobial Characterization of Erythorbyl Laurate for Practical Applications in Food and Cosmetics. <i>Journal of Chemistry</i> , 2020, 2020, 1-8. | 0.9 | 7 |

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|----|---|-----|-----------|
| 37 | Controlled rate slow freezing with lyoprotective agent to retain the integrity of lipid nanovesicles during lyophilization. <i>Scientific Reports</i> , 2021, 11, 24354. | 1.6 | 6 |
| 38 | Serial connection of packed-bed reactors with different reaction temperatures: enhanced operational stability for enzymatically interesterified trans-free lipid production. <i>European Food Research and Technology</i> , 2012, 235, 647-657. | 1.6 | 5 |
| 39 | Chemoselective Oxidation of C6 Primary Hydroxyl Groups of Polysaccharides in Rice Bran for the Application as a Novel Water-Soluble Dietary Fiber. <i>International Journal of Food Properties</i> , 2015, 18, 1664-1676. | 1.3 | 5 |
| 40 | Selective production of 1-monocaprin by porcine liver carboxylesterase-catalyzed esterification: Its enzyme kinetics and catalytic performance. <i>Enzyme and Microbial Technology</i> , 2016, 82, 51-57. | 1.6 | 5 |
| 41 | Optimization of Spectrophotometric and Fluorometric Assays Using Alternative Substrates for the High-Throughput Screening of Lipase Activity. <i>Journal of Chemistry</i> , 2021, 2021, 1-10. | 0.9 | 5 |
| 42 | Determination of Odor Release in Hydrocolloid Model Systems Containing Original or Carboxylated Cellulose at Different pH Values Using Static Headspace Gas Chromatographic (SHS-GC) Analysis. <i>Sensors</i> , 2013, 13, 2818-2829. | 2.1 | 2 |
| 43 | Innovative Strategies and Emerging Technologies for Food Safety. <i>Journal of Chemistry</i> , 2019, 2019, 1-2. | 0.9 | 2 |
| 44 | Kinetic pH Titration to Predict the Acid and Hydrothermal Conditions for the Hydrolysis of Disaccharides: Use of a Microcapillary System. <i>Journal of Chemistry</i> , 2019, 2019, 1-9. | 0.9 | 2 |
| 45 | Multi-functional behavior of food emulsifier erythorbyl laurate in different colloidal conditions of homogeneous oil-in-water emulsion system. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 636, 128127. | 2.3 | 2 |
| 46 | Optimizing Conditions for TEMPO/NaOCl-Mediated Chemoselective Oxidation of Primary Alcohols in Sweet Potato Residue. <i>Food and Bioprocess Technology</i> , 2013, 6, 690-698. | 2.6 | 1 |
| 47 | Gas-sensing array application for on-line monitoring in a heat-responsive bioprocess of <i>Streptomyces griseus</i> HUT 6037. <i>Food Science and Biotechnology</i> , 2015, 24, 875-881. | 1.2 | 1 |
| 48 | Comparative Analysis of Universal Protein Extraction Methodologies for Screening of Lipase Activity from Agricultural Products. <i>Catalysts</i> , 2021, 11, 816. | 1.6 | 1 |
| 49 | Optimization of conditions for 2,2,6,6-tetramethyl-1-piperidinyloxy/sodium hypochlorite-catalyzed selective oxidation of the primary alcohol in 1-Monolaurin. <i>Food Science and Biotechnology</i> , 2013, 22, 621-629. | 1.2 | 0 |