

# Jae-Young Je

## List of Publications by Year in descending order

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135  
papers

8,328  
citations

57631

44  
h-index

48187

88  
g-index

135  
all docs

135  
docs citations

135  
times ranked

7810  
citing authors

#	ARTICLE	IF	CITATIONS
1	Purification of a radical scavenging peptide from fermented mussel sauce and its antioxidant properties. Food Research International, 2005, 38, 175-182.	2.9	543
2	Antioxidant activity of a peptide isolated from Alaska pollack ( <i>Theragra chalcogramma</i> ) frame protein hydrolysate. Food Research International, 2005, 38, 45-50.	2.9	405
3	Purification and characterization of antioxidant peptide from hoki ( <i>Johnius belengerii</i> ) frame protein by gastrointestinal digestion. Journal of Nutritional Biochemistry, 2007, 18, 31-38.	1.9	401
4	Free radical scavenging activities of differently deacetylated chitosans using an ESR spectrometer. Carbohydrate Polymers, 2004, 55, 17-22.	5.1	301
5	Chitosan Derivatives Killed Bacteria by Disrupting the Outer and Inner Membrane. Journal of Agricultural and Food Chemistry, 2006, 54, 6629-6633.	2.4	268
6	Angiotensin I-converting enzyme inhibitory peptide from yellowfin sole ( <i>Limanda aspera</i> ) frame protein and its antihypertensive effect in spontaneously hypertensive rats. Food Chemistry, 2006, 94, 26-32.	4.2	261
7	Chitooligosaccharide and Its Derivatives: Preparation and Biological Applications. BioMed Research International, 2014, 2014, 1-13.	0.9	235
8	Biological effects of chitosan and its derivatives. Food Hydrocolloids, 2015, 51, 200-216.	5.6	197
9	Free radical scavenging properties of hetero-chitooligosaccharides using an ESR spectroscopy. Food and Chemical Toxicology, 2004, 42, 381-387.	1.8	196
10	Antioxidant and antihypertensive protein hydrolysates produced from tuna liver by enzymatic hydrolysis. Food Research International, 2009, 42, 1266-1272.	2.9	187
11	Preparation, characterization, and antioxidant properties of gallic acid-grafted-chitosans. Carbohydrate Polymers, 2011, 83, 1617-1622.	5.1	184
12	Purification and anti-inflammatory action of tripeptide from salmon pectoral fin byproduct protein hydrolysate. Food Chemistry, 2015, 168, 151-156.	4.2	174
13	A Novel Angiotensin I Converting Enzyme Inhibitory Peptide from Alaska Pollack ( <i>Theragra</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 7842-7845.	2.4	170
14	Antioxidant activity and $\hat{1}^3$ -aminobutyric acid (GABA) content in sea tangle fermented by <i>Lactobacillus brevis</i> BJ20 isolated from traditional fermented foods. Food Chemistry, 2010, 122, 271-276.	4.2	167
15	Free Radical Scavenging Activity of Chitooligosaccharides by Electron Spin Resonance Spectrometry. Journal of Agricultural and Food Chemistry, 2003, 51, 4624-4627.	2.4	166
16	Antihypertensive Effect of Angiotensin I Converting Enzyme-Inhibitory Peptide from Hydrolysates of Bigeye Tuna Dark Muscle, <i>Thunnus obesus</i> . Journal of Agricultural and Food Chemistry, 2007, 55, 8398-8403.	2.4	166
17	Purification and antioxidant properties of octapeptide from salmon byproduct protein hydrolysate by gastrointestinal digestion. Food Chemistry, 2014, 147, 78-83.	4.2	157
18	Angiotensin I converting enzyme (ACE) inhibitory peptide derived from the sauce of fermented blue mussel. Bioresource Technology, 2005, 96, 1624-1629.	4.8	151

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19	Chitosan- $\alpha$ -hydroxycinnamic acid conjugates: Preparation, antioxidant and antimicrobial activity. Food Chemistry, 2014, 148, 97-104.	4.2	143
20	Anti-inflammatory action of high molecular weight <i>Mytilus edulis</i> hydrolysates fraction in LPS-induced RAW264.7 macrophage via NF- $\kappa$ B and MAPK pathways. Food Chemistry, 2016, 202, 9-14.	4.2	140
21	Gallic Acid-Grafted-Chitosan Inhibits Foodborne Pathogens by a Membrane Damage Mechanism. Journal of Agricultural and Food Chemistry, 2013, 61, 6574-6579.	2.4	136
22	Antioxidant and anti-inflammatory peptide fraction from salmon byproduct protein hydrolysates by peptic hydrolysis. Food Research International, 2012, 49, 92-98.	2.9	132
23	Reactive oxygen species scavenging activity of aminoderivatized chitosan with different degree of deacetylation. Bioorganic and Medicinal Chemistry, 2006, 14, 5989-5994.	1.4	106
24	Angiotensin I Converting Enzyme (ACE) Inhibitory Activity of Hetero-Chitooligosaccharides Prepared from Partially Different Deacetylated Chitosans. Journal of Agricultural and Food Chemistry, 2003, 51, 4930-4934.	2.4	94
25	Purification and Antioxidant Properties of Bigeye Tuna ( <i>Thunnus obesus</i> ) Dark Muscle Peptide on Free Radical-Mediated Oxidative Systems. Journal of Medicinal Food, 2008, 11, 629-637.	0.8	88
26	Amino acid changes in fermented oyster ( <i>Crassostrea gigas</i> ) sauce with different fermentation periods. Food Chemistry, 2005, 91, 15-18.	4.2	83
27	Water-soluble chitosan derivatives as a BACE1 inhibitor. Bioorganic and Medicinal Chemistry, 2005, 13, 6551-6555.	1.4	81
28	Partial purification and identification of three antioxidant peptides with hepatoprotective effects from blue mussel ( <i>Mytilus edulis</i> ) hydrolysate by peptic hydrolysis. Journal of Functional Foods, 2016, 20, 88-95.	1.6	79
29	Factors affecting anti-inflammatory effect of chitooligosaccharides in lipopolysaccharides-induced RAW264.7 macrophage cells. Bioorganic and Medicinal Chemistry Letters, 2009, 19, 6655-6658.	1.0	75
30	Anti-asthmatic effect of marine red alga ( <i>Laurencia undulata</i> ) polyphenolic extracts in a murine model of asthma. Food and Chemical Toxicology, 2009, 47, 293-297.	1.8	73
31	Gallic Acid-g-Chitosan Modulates Inflammatory Responses in LPS-Stimulated RAW264.7 Cells Via NF- $\kappa$ B, AP-1, and MAPK Pathways. Inflammation, 2016, 39, 366-374.	1.7	73
32	Preparation and antioxidative activity of hoki frame protein hydrolysate using ultrafiltration membranes. European Food Research and Technology, 2005, 221, 157-162.	1.6	66
33	Clitoxin Isolated from Marine Fungus <i>Aspergillus</i> sp. Induces Apoptosis of Human Cervical Cancer and Chondrosarcoma Cells. Marine Drugs, 2014, 12, 69-87.	2.2	66
34	Antimicrobial action of novel chitin derivative. Biochimica Et Biophysica Acta - General Subjects, 2006, 1760, 104-109.	1.1	64
35	Amino acid composition and in vitro antioxidant and cytoprotective activity of abalone viscera hydrolysate. Journal of Functional Foods, 2015, 16, 94-103.	1.6	62
36	Anticoagulant activity of heterochitosans and their oligosaccharide sulfates. European Food Research and Technology, 2004, 219, 529-533.	1.6	61

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37	Involvement of Nrf2-mediated heme oxygenase-1 expression in anti-inflammatory action of chitosan oligosaccharides through MAPK activation in murine macrophages. <i>European Journal of Pharmacology</i> , 2016, 793, 43-48.	1.7	60
38	Antioxidant effects of fermented sea tangle ( <i>Laminaria japonica</i> ) by <i>Lactobacillus brevis</i> BJ20 in individuals with high level of $\Gamma^3$ -GT: A randomized, double-blind, and placebo-controlled clinical study. <i>Food and Chemical Toxicology</i> , 2012, 50, 1166-1169.	1.8	58
39	Antioxidant and angiotensin I converting enzyme inhibitory activity of <i>Bambusae caulis</i> in Liquamen. <i>Food Chemistry</i> , 2009, 113, 932-935.	4.2	57
40	The mechanism of antibacterial activity of phlorofucofuroeckol-A against methicillin-resistant <i>Staphylococcus aureus</i> . <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 9795-9804.	1.7	55
41	<i>Nelumbo nucifera</i> leaves protect hydrogen peroxide-induced hepatic damage via antioxidant enzymes and HO-1/Nrf2 activation. <i>Food and Function</i> , 2015, 6, 1911-1918.	2.1	54
42	pH and NIR-light-responsive magnetic iron oxide nanoparticles for mitochondria-mediated apoptotic cell death induced by chemo-photothermal therapy. <i>International Journal of Pharmaceutics</i> , 2017, 531, 1-13.	2.6	50
43	Enzymatic production of bioactive protein hydrolysates from tuna liver: effects of enzymes and molecular weight on bioactivity. <i>International Journal of Food Science and Technology</i> , 2010, 45, 562-568.	1.3	49
44	Chitooligosaccharides as Potential Nutraceuticals. <i>Advances in Food and Nutrition Research</i> , 2012, 65, 321-336.	1.5	48
45	Chitooligosaccharides decreases plasma lipid levels in healthy men. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 103-106.	1.3	47
46	Purification and antioxidant activities of peptides from sea squirt ( <i>Halocynthia roretzi</i> ) protein hydrolysates using pepsin hydrolysis. <i>Food Bioscience</i> , 2018, 25, 128-133.	2.0	46
47	Antibacterial and synergic effects of gallic acid-grafted-chitosan with $\beta$ -lactams against methicillin-resistant <i>Staphylococcus aureus</i> (MRSA). <i>Canadian Journal of Microbiology</i> , 2014, 60, 629-638.	0.8	44
48	Fabrication, characterization and determination of biological activities of poly( $\mu$ -caprolactone)/chitosan-caffeic acid composite fibrous mat for wound dressing application. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 1549-1558.	3.6	43
49	<i>Lotus (Nelumbo nucifera)</i> seed protein isolate exerts anti-inflammatory and antioxidant effects in LPS-stimulated RAW264.7 macrophages via inhibiting NF- $\kappa$ B and MAPK pathways, and upregulating catalase activity. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 791-797.	3.6	43
50	Radical scavenging activity of hetero-chitooligosaccharides. <i>European Food Research and Technology</i> , 2004, 219, 60-65.	1.6	41
51	Antioxidant and Anti-Inflammatory Activities of Protein Hydrolysates from <i>Mytilus Edulis</i> and Ultrafiltration Membrane Fractions. <i>Journal of Food Biochemistry</i> , 2014, 38, 460-468.	1.2	41
52	Cytotoxic activities of water-soluble chitosan derivatives with different degree of deacetylation. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2006, 16, 2122-2126.	1.0	40
53	Chitooligosaccharides suppress the level of protein expression and acetylcholinesterase activity induced by $\text{Al}^{25}\text{e}^{-35}$ in PC12 cells. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2009, 19, 860-862.	1.0	40
54	Chitosan as Potential Marine Nutraceutical. <i>Advances in Food and Nutrition Research</i> , 2012, 65, 121-135.	1.5	40

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55	Protective effect of cordycepin-enriched <i>Cordyceps militaris</i> on alcoholic hepatotoxicity in Spragueâ€Dawley rats. <i>Food and Chemical Toxicology</i> , 2013, 60, 52-57.	1.8	40
56	A Novel Anticoagulant Protein from <i>Scapharca broughtonii</i> . <i>BMB Reports</i> , 2002, 35, 199-205.	1.1	40
57	Diethylaminoethyl chitosan induces apoptosis in HeLa cells via activation of caspase-3 and p53 expression. <i>Carbohydrate Polymers</i> , 2011, 84, 571-578.	5.1	39
58	Blue mussel ( <i>Mytilus edulis</i> ) protein hydrolysate promotes mouse mesenchymal stem cell differentiation into osteoblasts through up-regulation of bone morphogenetic protein. <i>Food Chemistry</i> , 2018, 242, 156-161.	4.2	38
59	Effect of far-infrared radiation drying of citrus press-cakes on free radical scavenging and antioxidant activities. <i>Journal of Food Engineering</i> , 2010, 97, 168-176.	2.7	36
60	Dipeptide Phe-Cys derived from in silico thermolysin-hydrolysed RuBisCO large subunit suppresses oxidative stress in cultured human hepatocytes. <i>Food Chemistry</i> , 2015, 171, 287-291.	4.2	35
61	Antihypertensive activity of chitin derivatives. <i>Biopolymers</i> , 2006, 83, 250-254.	1.2	34
62	Protective effect of fermented sea tangle against ethanol and carbon tetrachloride-induced hepatic damage in Spragueâ€Dawley rats. <i>Food and Chemical Toxicology</i> , 2010, 48, 1123-1128.	1.8	34
63	Anti-methicillin-resistant <i>Staphylococcus aureus</i> (MRSA) substance from the marine bacterium <i>Pseudomonas</i> sp. UJ-6. <i>Environmental Toxicology and Pharmacology</i> , 2013, 35, 171-177.	2.0	34
64	Purification and characterization of antioxidant peptides from enzymatically hydrolyzed ark shell ( <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i> )	1.8	34
65	Antioxidant Peptide Isolated from Muscle Protein of Bullfrog, <i>Rana catesbeiana</i> Shaw. <i>Journal of Medicinal Food</i> , 2007, 10, 401-407.	0.8	33
66	Chitosan gallate as potential antioxidant biomaterial. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2011, 21, 3070-3073.	1.0	32
67	Matrix metalloproteinases (MMPs) inhibitory effects of an octameric oligopeptide isolated from abalone <i>Haliotis discus hannai</i> . <i>Food Chemistry</i> , 2013, 141, 503-509.	4.2	32
68	Almond protein hydrolysate fraction modulates the expression of proinflammatory cytokines and enzymes in activated macrophages. <i>Food and Function</i> , 2013, 4, 777.	2.1	32
69	Preparation and antioxidant potential of maillard reaction products from (MRPs) chito oligomer. <i>Food Chemistry</i> , 2014, 145, 173-178.	4.2	32
70	Bone health-promoting bioactive peptides. <i>Journal of Food Biochemistry</i> , 2019, 43, e12529.	1.2	31
71	Prolyl endopeptidase inhibitory activity of chitosan sulfates with different degree of deacetylation. <i>Carbohydrate Polymers</i> , 2005, 60, 553-556.	5.1	30
72	Amino Acid Composition, Antioxidant, and Cytoprotective Effect of Blue Mussel ( <i>Mytilus edulis</i> ) Hydrolysate through the Inhibition of Caspase-3 Activation in Oxidative Stress-Mediated Endothelial Cell Injury. <i>Marine Drugs</i> , 2019, 17, 135.	2.2	30

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73	Characterization of (Aminoethyl)chitin/DNA Nanoparticle for Gene Delivery. <i>Biomacromolecules</i> , 2006, 7, 3448-3451.	2.6	29
74	Hepatoprotective effect of chitoooligosaccharides against tert-butylhydroperoxide-induced damage in Chang liver cells. <i>Carbohydrate Polymers</i> , 2011, 83, 995-1000.	5.1	29
75	Aminoethyl-chitosan inhibits LPS-induced inflammatory mediators, iNOS and COX-2 expression in RAW264.7 mouse macrophages. <i>Process Biochemistry</i> , 2011, 46, 465-470.	1.8	29
76	Chitoooligosaccharides induce apoptosis in human myeloid leukemia HL-60 cells. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2012, 22, 6136-6138.	1.0	29
77	Inhibition of acetylcholinesterase by gallic acid-grafted-chitosans. <i>Carbohydrate Polymers</i> , 2011, 84, 690-693.	5.1	28
78	Antioxidant and Cytoprotective Effects of Lotus ( <i>Nelumbo nucifera</i> ) Leaves Phenolic Fraction. <i>Preventive Nutrition and Food Science</i> , 2015, 20, 22-28.	0.7	28
79	Enzymatic extracts from edible red algae, <i>Porphyra tenera</i> , and their antioxidant, anti-acetylcholinesterase, and anti-inflammatory activities. <i>Food Science and Biotechnology</i> , 2010, 19, 1551-1557.	1.2	27
80	Preparation and antibacterial activities of chitosan-gallic acid/polyvinyl alcohol blend film by LED-UV irradiation. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2017, 176, 145-149.	1.7	27
81	Prevention of oxidative stress in Chang liver cells by gallic acid-grafted-chitosans. <i>Carbohydrate Polymers</i> , 2012, 87, 876-880.	5.1	26
82	Protein Hydrolysates and Ultrafiltration Fractions Obtained from Krill ( <i>Euphausia superba</i> ): Nutritional, Functional, Antioxidant, and ACE-Inhibitory Characterization. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 1266-1277.	0.6	26
83	Induction of Nrf2-mediated phase II detoxifying/antioxidant enzymes in vitro by chitosan-caffeic acid against hydrogen peroxide-induced hepatotoxicity through JNK/ERK pathway. <i>Molecular and Cellular Biochemistry</i> , 2017, 424, 79-86.	1.4	26
84	Sulfated chitoooligosaccharides as prolyl endopeptidase inhibitor. <i>International Journal of Biological Macromolecules</i> , 2007, 41, 529-533.	3.6	25
85	Protective Effects Against H <sub>2</sub> O <sub>2</sub> -Induced Damage by Enzymatic Hydrolysates of an Edible Brown Seaweed, Sea Tangle ( <i>Laminaria japonica</i> ). <i>Journal of Medicinal Food</i> , 2009, 12, 159-166.	0.8	25
86	Protective effect of enzymatic hydrolysates from seahorse ( <i>Hippocampus abdominalis</i> ) against H <sub>2</sub> O <sub>2</sub> -mediated human umbilical vein endothelial cell injury. <i>Biomedicine and Pharmacotherapy</i> , 2018, 108, 103-110.	2.5	24
87	RECOVERY OF FISH BONE FROM HOKI (JOHNIUS BELENGERI) FRAME USING A PROTEOLYTIC ENZYME ISOLATED FROM MACKEREL INTESTINE. <i>Journal of Food Biochemistry</i> , 2003, 27, 255-266.	1.2	23
88	Antioxidant activity of novel chitin derivative. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2006, 16, 1884-1887.	1.0	22
89	Antibacterial activity of aminoderivatized chitosans against methicillin-resistant <i>Staphylococcus aureus</i> (MRSA). <i>Bioorganic and Medicinal Chemistry</i> , 2009, 17, 7108-7112.	1.4	22
90	Purification and Characterization of a Novel Angiotensin I-Converting Enzyme Inhibitory Peptide Derived from an Enzymatic Hydrolysate of Duck Skin Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10035-10040.	2.4	22

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91	Isolation of an antioxidant peptide from krill protein hydrolysates as a novel agent with potential hepatoprotective effects. <i>Journal of Functional Foods</i> , 2020, 67, 103889.	1.6	21
92	Renin inhibition activity by chitooligosaccharides. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2008, 18, 2471-2474.	1.0	19
93	Hepatoprotective effect of peptic hydrolysate from salmon pectoral fin protein byproducts on ethanol-induced oxidative stress in Spragueâ€ˆDawley rats. <i>Food Research International</i> , 2013, 51, 648-653.	2.9	18
94	Phenolic Composition and Hepatoprotective Activities of <i>Cladium Hookeri</i> Against Hydrogen-Peroxide-Induced Oxidative Stress in Cultured Hepatocytes. <i>Journal of Food Biochemistry</i> , 2016, 40, 284-293.	1.2	17
95	Cytoprotective Role of Edible Seahorse ( <i>Hippocampus abdominalis</i> )-Derived Peptides in H <sub>2</sub> O <sub>2</sub> -Induced Oxidative Stress in Human Umbilical Vein Endothelial Cells. <i>Marine Drugs</i> , 2021, 19, 86.	2.2	17
96	Antioxidant and tyrosinase inhibitory activities of a novel chitosanâ€ˆphloroglucinol conjugate. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1172-1178.	1.3	16
97	Osteoblastogenic activity of ark shell protein hydrolysates with low molecular weight in mouse mesenchymal stem cells. <i>RSC Advances</i> , 2016, 6, 29365-29370.	1.7	15
98	Blue Mussel-Derived Peptides PIISVYWK and FSVVPSPK Trigger Wnt/ $\beta$ -Catenin Signaling-Mediated Osteogenesis in Human Bone Marrow Mesenchymal Stem Cells. <i>Marine Drugs</i> , 2020, 18, 510.	2.2	15
99	Fucoxanthin derivatives from <i>Sargassum siliquastrum</i> inhibit matrix metalloproteinases by suppressing NF- $\kappa$ B and MAPKs in human fibrosarcoma cells. <i>Algae</i> , 2014, 29, 355-366.	0.9	15
100	Antioxidant and Antibacterial Activities of Chitosan-Phloroglucinol Conjugate. <i>Fisheries and Aquatic Sciences</i> , 2013, 16, 229-235.	0.3	15
101	AMINO ACID CHANGES IN THE KOREAN TRADITIONAL FERMENTATION PROCESS FOR BLUE MUSSEL, <i>MYTILUS EDULIS</i> . <i>Journal of Food Biochemistry</i> , 2005, 29, 108-116.	1.2	14
102	Ark shell protein hydrolysates inhibit adipogenesis in mouse mesenchymal stem cells through the down-regulation of transcriptional factors. <i>RSC Advances</i> , 2017, 7, 6223-6228.	1.7	14
103	Synergistic combination of chemoâ€ˆphototherapy based on temozolomide/ICGâ€ˆloaded iron oxide nanoparticles for brain cancer treatment. <i>Oncology Reports</i> , 2019, 42, 1709-1724.	1.2	14
104	Phenolic composition and antioxidant effect of aqueous extract of <i>Arisaema cumBile</i> , the Oriental Herb Medicine, in human fibroblast cells. <i>Immunopharmacology and Immunotoxicology</i> , 2012, 34, 661-666.	1.1	13
105	IN VITRO ANTIOXIDANT ACTIVITIES OF THE FERMENTED MARINE MICROALGA <i>PAVLOVA LUTHERI</i> (HAPTOPHYTA) WITH THE YEAST <i>HANSENULA POLYMORPHA</i> <sup>1</sup> . <i>Journal of Phycology</i> , 2012, 48, 475-482.	1.0	13
106	Antimicrobial Activity of Gallic Acid-Grafted-Chitosan Against Fish Pathogens. <i>Journal of Carbohydrate Chemistry</i> , 2015, 34, 163-171.	0.4	13
107	Inulin/PVA biomaterials using thiamine as an alternative plasticizer. <i>Carbohydrate Polymers</i> , 2019, 220, 86-94.	5.1	13
108	Preparation and biological evaluation of enzyme-assisted extracts from edible seaweed ( <i>Enteromorpha prolifera</i> ) as antioxidant, anti-acetylcholinesterase and inhibition of lipopolysaccharide-induced nitric oxide production in murine macrophages. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 187-193.	1.3	12

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109	Anti-Osteoporotic Effects of Antioxidant Peptides PIISVYWK and FSVVPSPK from <i>Mytilus edulis</i> on Ovariectomized Mice. <i>Antioxidants</i> , 2020, 9, 866.	2.2	12
110	Insertion of gallic acid onto chitosan promotes the differentiation of osteoblasts from murine bone marrow-derived mesenchymal stem cells. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 1410-1418.	3.6	12
111	EVALUATION OF ANTIOXIDANT, ANTI-ALZHEIMER'S AND ANTI-INFLAMMATORY ACTIVITIES OF ENZYMATIC HYDROLYSATES FROM EDIBLE BROWN SEAWEED ( <i>LAMINARIA JAPONICA</i> ). <i>Journal of Food Biochemistry</i> , 2012, 36, 207-216.	1.2	11
112	Sea Squirt ( <i>Halocynthia roretzi</i> ) Hydrolysates Induce Apoptosis in Human Colon Cancer HT-29 Cells through Activation of Reactive Oxygen Species. <i>Nutrition and Cancer</i> , 2019, 71, 118-127.	0.9	11
113	Low molecular weight blue mussel hydrolysates inhibit adipogenesis in mouse mesenchymal stem cells through upregulating HO-1/Nrf2 pathway. <i>Food Research International</i> , 2020, 136, 109603.	2.9	11
114	Two novel peptides from ark shell protein stimulate osteoblast differentiation and rescue ovariectomy-induced bone loss. <i>Toxicology and Applied Pharmacology</i> , 2019, 385, 114779.	1.3	10
115	Ark shell protein-derived bioactive peptides promote osteoblastic differentiation through upregulation of the canonical Wnt/ $\beta$ -catenin signaling in human bone marrow-derived mesenchymal stem cells. <i>Journal of Food Biochemistry</i> , 2020, 44, e13440.	1.2	10
116	Synergistic effects between aminoethyl-chitosans and $\beta$ -lactams against methicillin-resistant <i>Staphylococcus aureus</i> (MRSA). <i>Bioorganic and Medicinal Chemistry Letters</i> , 2010, 20, 975-978.	1.0	9
117	ANTIOXIDANT ACTIVITY OF TRADITIONAL KOREAN FERMENTED SOYBEAN (DAMDUSI) EXTRACT ON FREE RADICAL-MEDIATED OXIDATIVE SYSTEMS. <i>Journal of Food Biochemistry</i> , 2011, 35, 1242-1256.	1.2	8
118	Anti-inflammatory effect of polyphenol-rich extract from the red alga <i>Callophyllis japonica</i> in lipopolysaccharide-induced RAW 264.7 macrophages. <i>Algae</i> , 2014, 29, 343-353.	0.9	8
119	In Vitro Antibacterial and Synergistic Effect of Chitosan-Phytochemical Conjugates Against Antibiotic Resistant Fish Pathogenic Bacteria. <i>Indian Journal of Microbiology</i> , 2019, 59, 116-120.	1.5	8
120	Cytoprotective Peptides from Blue Mussel Protein Hydrolysates: Identification and Mechanism Investigation in Human Umbilical Vein Endothelial Cells Injury. <i>Marine Drugs</i> , 2021, 19, 609.	2.2	8
121	Hepatoprotective effect of chitosan-caffeic acid conjugate against ethanol-treated mice. <i>Experimental and Toxicologic Pathology</i> , 2017, 69, 618-624.	2.1	7
122	Anti-adipogenic peptides from ark shell protein hydrolysate: Purification, identification and anti-adipogenic effect. <i>Process Biochemistry</i> , 2021, 109, 143-147.	1.8	6
123	Antioxidant Activity of Enzymatic Extracts from <i>Stellaria dichotoma</i> . <i>Journal of Medicinal Food</i> , 2008, 11, 723-732.	0.8	5
124	Antihypertensive effects of Ile-Pro-Ile-Lys from krill ( <i>Euphausia superba</i> ) protein hydrolysates: purification, identification and in vivo evaluation in spontaneously hypertensive rats. <i>European Food Research and Technology</i> , 2017, 243, 719-725.	1.6	5
125	Biological Compounds Extracted from <i>Codium fragile</i> by Enzymatic Hydrolysis and Their Biological Activities. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2010, 39, 953-959.	0.2	5
126	Protective effects of <i>Cornus walteri</i> W. extracts on t-BHP-induced cell damage through antioxidant activity. <i>Biotechnology and Bioprocess Engineering</i> , 2013, 18, 819-826.	1.4	4

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127	Abalone Protein Hydrolysates: Preparation, Angiotensin I Converting Enzyme Inhibition and Cellular Antioxidant Activity. Preventive Nutrition and Food Science, 2015, 20, 176-182.	0.7	3
128	Antioxidant and Cytoprotective Activities of Enzymatic Extracts from Rhizoid of Laminaria japonica. Preventive Nutrition and Food Science, 2017, 22, 312-319.	0.7	3
129	FERMENTED SEA TANGLE (LAMINARIA JAPONICA) ATTENUATES ETHANOL-INDUCED OXIDATIVE STRESS IN SPRAGUE-DAWLEY RATS. Journal of Food Biochemistry, 2013, 37, 80-87.	1.2	2
130	Characterization of the complete mitochondrial genome of brown barracuda, Sphyaena pinguis (Perciformes: Sphyaenidae). Mitochondrial DNA Part B: Resources, 2020, 5, 3042-3043.	0.2	2
131	Heme oxygenase-1 induction by gallic acid-chitosan is an important event in modulating adipocyte differentiation. Journal of Food Biochemistry, 2022, 46, e14179.	1.2	2
132	Fermented sea tangle attenuates oxidative stress in individuals with a high level of $\beta$ -glutamyltransferase: A randomized, double-blind, and placebo-controlled clinical study. Food Science and Biotechnology, 2014, 23, 937-941.	1.2	1
133	Antibacterial Activity of an Ethyl Acetate Extract of Pseudomonas sp. UJ-6 against Methicillin-Resistant Staphylococcus aureus. Fisheries and Aquatic Sciences, 2013, 16, 79-84.	0.3	1
134	Hepatoprotective Effects of Chitosan-Phloroglucinol Conjugate in Cultured Hepatocyte. Journal of Food Biochemistry, 2016, 40, 766-771.	1.2	0
135	Characterization of the complete mitochondrial genome of Odontobutis platycephala collected from Nakdong River, South Korea. Mitochondrial DNA Part B: Resources, 2019, 4, 3908-3909.	0.2	0