List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Heme oxygenaseâ€l induction by gallic acid― <i>g</i> â€chitosan is an important event in modulating adipocyte differentiation. Journal of Food Biochemistry, 2022, 46, e14179.	2.9	2
2	Cytoprotective Role of Edible Seahorse (Hippocampus abdominalis)-Derived Peptides in H2O2-Induced Oxidative Stress in Human Umbilical Vein Endothelial Cells. Marine Drugs, 2021, 19, 86.	4.6	17
3	Insertion of gallic acid onto chitosan promotes the differentiation of osteoblasts from murine bone marrow-derived mesenchymal stem cells. International Journal of Biological Macromolecules, 2021, 183, 1410-1418.	7.5	12
4	Anti-adipogenic peptides from ark shell protein hydrolysate: Purification, identification and anti-adipogenic effect. Process Biochemistry, 2021, 109, 143-147.	3.7	6
5	Cytoprotective Peptides from Blue Mussel Protein Hydrolysates: Identification and Mechanism Investigation in Human Umbilical Vein Endothelial Cells Injury. Marine Drugs, 2021, 19, 609.	4.6	8
6	Blue Mussel-Derived Peptides PIISVYWK and FSVVPSPK Trigger Wnt/β-Catenin Signaling-Mediated Osteogenesis in Human Bone Marrow Mesenchymal Stem Cells. Marine Drugs, 2020, 18, 510.	4.6	15
7	Low molecular weight blue mussel hydrolysates inhibit adipogenesis in mouse mesenchymal stem cells through upregulating HO-1/Nrf2 pathway. Food Research International, 2020, 136, 109603.	6.2	11
8	Anti-Osteoporotic Effects of Antioxidant Peptides PIISVYWK and FSVVPSPK from Mytilus edulis on Ovariectomized Mice. Antioxidants, 2020, 9, 866.	5.1	12
9	Characterization of the complete mitochondrial genome of brown barracuda, Sphyraena pinguis (Perciformes: Sphyraenidae). Mitochondrial DNA Part B: Resources, 2020, 5, 3042-3043.	0.4	2
10	Ark shell proteinâ€derived bioactive peptides promote osteoblastic differentiation through upregulation of the canonical Wnt/βâ€catenin signaling in human bone marrowâ€derived mesenchymal stem cells. Journal of Food Biochemistry, 2020, 44, e13440.	2.9	10
11	Isolation of an antioxidant peptide from krill protein hydrolysates as a novel agent with potential hepatoprotective effects. Journal of Functional Foods, 2020, 67, 103889.	3.4	21
12	In Vitro Antibacterial and Synergistic Effect of Chitosan-Phytochemical Conjugates Against Antibiotic Resistant Fish Pathogenic Bacteria. Indian Journal of Microbiology, 2019, 59, 116-120.	2.7	8
13	Two novel peptides from ark shell protein stimulate osteoblast differentiation and rescue ovariectomy-induced bone loss. Toxicology and Applied Pharmacology, 2019, 385, 114779.	2.8	10
14	Synergistic combination of chemo‑phototherapy based on temozolomide/ICG‑loaded iron oxide nanoparticles for brain cancer treatment. Oncology Reports, 2019, 42, 1709-1724.	2.6	14
15	Inulin/PVA biomaterials using thiamine as an alternative plasticizer. Carbohydrate Polymers, 2019, 220, 86-94.	10.2	13
16	Lotus (Nelumbo nucifera) seed protein isolate exerts anti-inflammatory and antioxidant effects in LPS-stimulated RAW264.7 macrophages via inhibiting NF-I®B and MAPK pathways, and upregulating catalase activity. International Journal of Biological Macromolecules, 2019, 134, 791-797.	7.5	43
17	Amino Acid Composition, Antioxidant, and Cytoprotective Effect of Blue Mussel (Mytilus edulis) Hydrolysate through the Inhibition of Caspase-3 Activation in Oxidative Stress-Mediated Endothelial Cell Injury. Marine Drugs, 2019, 17, 135.	4.6	30
18	Sea Squirt ( <i>Halocynthia roretzi</i> ) Hydrolysates Induce Apoptosis in Human Colon Cancer HT-29 Cells through Activation of Reactive Oxygen Species. Nutrition and Cancer, 2019, 71, 118-127.	2.0	11

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19	Characterization of the complete mitochondrial genome of Odontobutis platycephala collected from Nakdong River, South Korea. Mitochondrial DNA Part B: Resources, 2019, 4, 3908-3909.	0.4	0
20	Bone health-promoting bioactive peptides. Journal of Food Biochemistry, 2019, 43, e12529.	2.9	31
21	Blue mussel (Mytilus edulis) protein hydrolysate promotes mouse mesenchymal stem cell differentiation into osteoblasts through up-regulation of bone morphogenetic protein. Food Chemistry, 2018, 242, 156-161.	8.2	38
22	Protective effect of enzymatic hydrolysates from seahorse (Hippocampus abdominalis) against H2O2-mediated human umbilical vein endothelial cell injury. Biomedicine and Pharmacotherapy, 2018, 108, 103-110.	5.6	24
23	Purification and antioxidant activities of peptides from sea squirt (Halocynthia roretzi) protein hydrolysates using pepsin hydrolysis. Food Bioscience, 2018, 25, 128-133.	4.4	46
24	Purification and characterization of antioxidant peptides from enzymatically hydrolyzed ark shell () Tj ETQqO O O	rgBT/Ovei	rlock 10 Tf 50
25	Ark shell protein hydrolysates inhibit adipogenesis in mouse mesenchymal stem cells through the down-regulation of transcriptional factors. RSC Advances, 2017, 7, 6223-6228.	3.6	14
26	Hepatoprotective effect of chitosan-caffeic acid conjugate against ethanol-treated mice. Experimental and Toxicologic Pathology, 2017, 69, 618-624.	2.1	7
27	Preparation and antibacterial activities of chitosan-gallic acid/polyvinyl alcohol blend film by LED-UV irradiation. Journal of Photochemistry and Photobiology B: Biology, 2017, 176, 145-149.	3.8	27
28	pH and NIR-light-responsive magnetic iron oxide nanoparticles for mitochondria-mediated apoptotic cell death induced by chemo-photothermal therapy. International Journal of Pharmaceutics, 2017, 531, 1-13.	5.2	50
29	Induction of Nrf2-mediated phase II detoxifying/antioxidant enzymes in vitro by chitosan-caffeic acid against hydrogen peroxide-induced hepatotoxicity through JNK/ERK pathway. Molecular and Cellular Biochemistry, 2017, 424, 79-86.	3.1	26
30	Antihypertensive effects of Ile–Pro–Ile–Lys from krill (Euphausia superba) protein hydrolysates: purification, identification and in vivo evaluation in spontaneously hypertensive rats. European Food Research and Technology, 2017, 243, 719-725.	3.3	5
31	Antioxidant and Cytoprotective Activities of Enzymatic Extracts from Rhizoid of Laminaria japonica. Preventive Nutrition and Food Science, 2017, 22, 312-319.	1.6	3
32	Phenolic Composition and Hepatoprotective Activities of <i>A llium Hookeri</i> Against Hydrogen-Peroxide-Induced Oxidative Stress in Cultured Hepatocytes. Journal of Food Biochemistry, 2016, 40, 284-293.	2.9	17
33	Protein Hydrolysates and Ultrafiltration Fractions Obtained from Krill (Euphausia superba): Nutritional, Functional, Antioxidant, and ACE-Inhibitory Characterization. Journal of Aquatic Food Product Technology, 2016, 25, 1266-1277.	1.4	26
34	Involvement of Nrf2-mediated heme oxygenase-1 expression in anti-inflammatory action of chitosan oligosaccharides through MAPK activation in murine macrophages. European Journal of Pharmacology, 2016, 793, 43-48.	3.5	60
35	Hepatoprotective Effects of Chitosan-Phloroglucinol Conjugate in Cultured Hepatocyte. Journal of Food Biochemistry, 2016, 40, 766-771.	2.9	0
36	Fabrication, characterization and determination of biological activities of poly(Îμ-caprolactone)/chitosan-caffeic acid composite fibrous mat for wound dressing application. International Journal of Biological Macromolecules, 2016, 93, 1549-1558.	7.5	43

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37	Osteoblastogenic activity of ark shell protein hydrolysates with low molecular weight in mouse mesenchymal stem cells. RSC Advances, 2016, 6, 29365-29370.	3.6	15
38	Anti-inflammatory action of high molecular weight Mytilus edulis hydrolysates fraction in LPS-induced RAW264.7 macrophage via NF-κB and MAPK pathways. Food Chemistry, 2016, 202, 9-14.	8.2	140
39	Partial purification and identification of three antioxidant peptides with hepatoprotective effects from blue mussel (Mytilus edulis) hydrolysate by peptic hydrolysis. Journal of Functional Foods, 2016, 20, 88-95.	3.4	79
40	Gallic Acid-g-Chitosan Modulates Inflammatory Responses in LPS-Stimulated RAW264.7 Cells Via NF-κB, AP-1, and MAPK Pathways. Inflammation, 2016, 39, 366-374.	3.8	73
41	Antioxidant and Cytoprotective Effects of Lotus (Nelumbo nucifera) Leaves Phenolic Fraction. Preventive Nutrition and Food Science, 2015, 20, 22-28.	1.6	28
42	Biological effects of chitosan and its derivatives. Food Hydrocolloids, 2015, 51, 200-216.	10.7	197
43	Antimicrobial Activity of Gallic Acid-Grafted-Chitosan Against Fish Pathogens. Journal of Carbohydrate Chemistry, 2015, 34, 163-171.	1.1	13
44	Amino acid composition and in vitro antioxidant and cytoprotective activity of abalone viscera hydrolysate. Journal of Functional Foods, 2015, 16, 94-103.	3.4	62
45	Nelumbo nucifera leaves protect hydrogen peroxide-induced hepatic damage via antioxidant enzymes and HO-1/Nrf2 activation. Food and Function, 2015, 6, 1911-1918.	4.6	54
46	Purification and anti-inflammatory action of tripeptide from salmon pectoral fin byproduct protein hydrolysate. Food Chemistry, 2015, 168, 151-156.	8.2	174
47	Dipeptide Phe-Cys derived from in silico thermolysin-hydrolysed RuBisCO large subunit suppresses oxidative stress in cultured human hepatocytes. Food Chemistry, 2015, 171, 287-291.	8.2	35
48	Abalone Protein Hydrolysates: Preparation, Angiotensin I Converting Enzyme Inhibition and Cellular Antioxidant Activity. Preventive Nutrition and Food Science, 2015, 20, 176-182.	1.6	3
49	Gliotoxin Isolated from Marine Fungus Aspergillus sp. Induces Apoptosis of Human Cervical Cancer and Chondrosarcoma Cells. Marine Drugs, 2014, 12, 69-87.	4.6	66
50	Chitooligosaccharide and Its Derivatives: Preparation and Biological Applications. BioMed Research International, 2014, 2014, 1-13.	1.9	235
51	The mechanism of antibacterial activity of phlorofucofuroeckol-A against methicillin-resistant Staphylococcus aureus. Applied Microbiology and Biotechnology, 2014, 98, 9795-9804.	3.6	55
52	Antioxidant and Anti-Inflammatory Activities of Protein Hydrolysates from <i>Mytilus Edulis</i> and Ultrafiltration Membrane Fractions. Journal of Food Biochemistry, 2014, 38, 460-468.	2.9	41
53	Anti-inflammatory effect of polyphenol-rich extract from the red alga Callophyllis japonica in lipopolysaccharide-induced RAW 264.7 macrophages. Algae, 2014, 29, 343-353.	2.3	8
54	Preparation and antioxidant potential of maillard reaction products from (MRPs) chitooligomer. Food Chemistry, 2014, 145, 173-178.	8.2	32

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55	Purification and antioxidant properties of octapeptide from salmon byproduct protein hydrolysate by gastrointestinal digestion. Food Chemistry, 2014, 147, 78-83.	8.2	157
56	Antibacterial and synergic effects of gallic acid- <i>grafted</i> -chitosan with β-lactams against methicillin-resistant <i>Staphylococcus aureus</i> (MRSA). Canadian Journal of Microbiology, 2014, 60, 629-638.	1.7	44
57	Fermented sea tangle attenuates oxidative stress in individuals with a high level of γ-glutamyltransferase: A randomized, double-blind, and placebo-controlled clinical study. Food Science and Biotechnology, 2014, 23, 937-941.	2.6	1
58	Chitosan–hydroxycinnamic acid conjugates: Preparation, antioxidant and antimicrobial activity. Food Chemistry, 2014, 148, 97-104.	8.2	143
59	Fucoxanthin derivatives from Sargassum siliquastrum inhibit matrix metalloproteinases by suppressing NF-κB and MAPKs in human fibrosarcoma cells. Algae, 2014, 29, 355-366.	2.3	15
60	FERMENTED SEA TANGLE (LAMINARIA JAPONICA) ATTENUATES ETHANOL-INDUCED OXIDATIVE STRESS IN SPRAGUE-DAWLEY RATS. Journal of Food Biochemistry, 2013, 37, 80-87.	2.9	2
61	Protective effect of cordycepin-enriched Cordyceps militaris on alcoholic hepatotoxicity in Sprague–Dawley rats. Food and Chemical Toxicology, 2013, 60, 52-57.	3.6	40
62	Matrix metalloproteinases (MMPs) inhibitory effects of an octameric oligopeptide isolated from abalone Haliotis discus hannai. Food Chemistry, 2013, 141, 503-509.	8.2	32
63	Almond protein hydrolysate fraction modulates the expression of proinflammatory cytokines and enzymes in activated macrophages. Food and Function, 2013, 4, 777.	4.6	32
64	Hepatoprotective effect of peptic hydrolysate from salmon pectoral fin protein byproducts on ethanol-induced oxidative stress in Sprague–Dawley rats. Food Research International, 2013, 51, 648-653.	6.2	18
65	Anti-methicillin-resistant Staphylococcus aureus (MRSA) substance from the marine bacterium Pseudomonas sp. UJ-6. Environmental Toxicology and Pharmacology, 2013, 35, 171-177.	4.0	34
66	Gallic Acid- <i>Grafted</i> -Chitosan Inhibits Foodborne Pathogens by a Membrane Damage Mechanism. Journal of Agricultural and Food Chemistry, 2013, 61, 6574-6579.	5.2	136
67	Protective effects of Cornus walteri W. extracts on t-BHP-induced cell damage through antioxidant activity. Biotechnology and Bioprocess Engineering, 2013, 18, 819-826.	2.6	4
68	Antioxidant and tyrosinase inhibitory activities of a novel chitosan–phloroglucinol conjugate. International Journal of Food Science and Technology, 2013, 48, 1172-1178.	2.7	16
69	Antioxidant and Antibacterial Activities of Chitosan-Phloroglucinol Conjugate. Fisheries and Aquatic Sciences, 2013, 16, 229-235.	0.8	15
70	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.	0.8	1
71	Chitooligosaccharides as Potential Nutraceuticals. Advances in Food and Nutrition Research, 2012, 65, 321-336.	3.0	48
72	Chitooligosaccharides decreases plasma lipid levels in healthy men. International Journal of Food Sciences and Nutrition, 2012, 63, 103-106.	2.8	47

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73	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. International Journal of Food Sciences and Nutrition, 2012, 63, 187-193.	2.8	12
74	Chitosan as Potential Marine Nutraceutical. Advances in Food and Nutrition Research, 2012, 65, 121-135.	3.0	40
75	Antioxidant and anti-inflammatory peptide fraction from salmon byproduct protein hydrolysates by peptic hydrolysis. Food Research International, 2012, 49, 92-98.	6.2	132
76	Phenolic composition and antioxidant effect of aqueous extract ofArisaema cumBile, the Oriental Herb Medicine, in human fibroblast cells. Immunopharmacology and Immunotoxicology, 2012, 34, 661-666.	2.4	13
77	Antioxidant effects of fermented sea tangle (Laminaria japonica) by Lactobacillus brevis BJ20 in individuals with high level of γ-GT: A randomized, double-blind, and placebo-controlled clinical study. Food and Chemical Toxicology, 2012, 50, 1166-1169.	3.6	58
78	Purification and Characterization of a Novel Angiotensin I-Converting Enzyme Inhibitory Peptide Derived from an Enzymatic Hydrolysate of Duck Skin Byproducts. Journal of Agricultural and Food Chemistry, 2012, 60, 10035-10040.	5.2	22
79	Chitooligosaccharides induce apoptosis in human myeloid leukemia HL-60 cells. Bioorganic and Medicinal Chemistry Letters, 2012, 22, 6136-6138.	2.2	29
80	EVALUATION OF ANTIOXIDANT, ANTI-ALZHEIMER'S AND ANTI-INFLAMMATORY ACTIVITIES OF ENZYMATIC HYDROLYSATES FROM EDIBLE BROWN SEAWEED (LAMINARIA JAPONICA). Journal of Food Biochemistry, 2012, 36, 207-216.	2.9	11
81	Prevention of oxidative stress in Chang liver cells by gallic acid-grafted-chitosans. Carbohydrate Polymers, 2012, 87, 876-880.	10.2	26
82	IN VITRO ANTIOXIDANT ACTIVITIES OF THE FERMENTED MARINE MICROALGA <i>PAVLOVA LUTHERI</i> (HAPTOPHYTA) WITH THE YEAST <i>HANSENULA POLYMORPHA</i> <sup>1</sup> . Journal of Phycology, 2012, 48, 475-482.	2.3	13
83	ANTIOXIDANT ACTIVITY OF TRADITIONAL KOREAN FERMENTED SOYBEAN (DAMDUSI) EXTRACT ON FREE RADICAL-MEDIATED OXIDATIVE SYSTEMS. Journal of Food Biochemistry, 2011, 35, 1242-1256.	2.9	8
84	Chitosan gallate as potential antioxidant biomaterial. Bioorganic and Medicinal Chemistry Letters, 2011, 21, 3070-3073.	2.2	32
85	Hepatoprotective effect of chitooligosaccharides against tert-butylhydroperoxide-induced damage in Chang liver cells. Carbohydrate Polymers, 2011, 83, 995-1000.	10.2	29
86	Preparation, characterization, and antioxidant properties of gallic acid-grafted-chitosans. Carbohydrate Polymers, 2011, 83, 1617-1622.	10.2	184
87	Diethylaminoethyl chitosan induces apoptosis in HeLa cells via activation of caspase-3 and p53 expression. Carbohydrate Polymers, 2011, 84, 571-578.	10.2	39
88	Inhibition of acetylcholinesterase by gallic acid-grafted-chitosans. Carbohydrate Polymers, 2011, 84, 690-693.	10.2	28
89	Aminoethyl-chitosan inhibits LPS-induced inflammatory mediators, iNOS and COX-2 expression in RAW264.7 mouse macrophages. Process Biochemistry, 2011, 46, 465-470.	3.7	29
90	Enzymatic extracts from edible red algae, Porphyra tenera, and their antioxidant, anti-acetylcholinesterase, and anti-inflammatory activities. Food Science and Biotechnology, 2010, 19, 1551-1557.	2.6	27

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91	Effect of far-infrared radiation drying of citrus press-cakes on free radical scavenging and antioxidant activities. Journal of Food Engineering, 2010, 97, 168-176.	5.2	36
92	Synergistic effects between aminoethyl-chitosans and β-lactams against methicillin-resistant Staphylococcus aureus (MRSA). Bioorganic and Medicinal Chemistry Letters, 2010, 20, 975-978.	2.2	9
93	Antioxidant activity and γ-aminobutyric acid (GABA) content in sea tangle fermented by Lactobacillus brevis BJ20 isolated from traditional fermented foods. Food Chemistry, 2010, 122, 271-276.	8.2	167
94	Enzymatic production of bioactive protein hydrolysates from tuna liver: effects of enzymes and molecular weight on bioactivity. International Journal of Food Science and Technology, 2010, 45, 562-568.	2.7	49
95	Protective effect of fermented sea tangle against ethanol and carbon tetrachloride-induced hepatic damage in Sprague–Dawley rats. Food and Chemical Toxicology, 2010, 48, 1123-1128.	3.6	34
96	Biological Compounds Extracted from Codium fragile by Enzymatic Hydrolysis and Their Biological Activities. Journal of the Korean Society of Food Science and Nutrition, 2010, 39, 953-959.	0.9	5
97	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> ). Journal of Medicinal Food, 2009, 12, 159-166.	1.5	25
98	Factors affecting anti-inflammatory effect of chitooligosaccharides in lipopolysaccharides-induced RAW264.7 macrophage cells. Bioorganic and Medicinal Chemistry Letters, 2009, 19, 6655-6658.	2.2	75
99	Antioxidant and angiotensin I converting enzyme inhibitory activity of Bambusae caulis in Liquamen. Food Chemistry, 2009, 113, 932-935.	8.2	57
100	Antibacterial activity of aminoderivatized chitosans against methicillin-resistant Staphylococcus aureus (MRSA). Bioorganic and Medicinal Chemistry, 2009, 17, 7108-7112.	3.0	22
101	Chitooligosaccharides suppress the level of protein expression and acetylcholinesterase activity induced by Aβ25–35 in PC12 cells. Bioorganic and Medicinal Chemistry Letters, 2009, 19, 860-862.	2.2	40
102	Anti-asthmatic effect of marine red alga (Laurencia undulata) polyphenolic extracts in a murine model of asthma. Food and Chemical Toxicology, 2009, 47, 293-297.	3.6	73
103	Antioxidant and antihypertensive protein hydrolysates produced from tuna liver by enzymatic hydrolysis. Food Research International, 2009, 42, 1266-1272.	6.2	187
104	Renin inhibition activity by chitooligosaccharides. Bioorganic and Medicinal Chemistry Letters, 2008, 18, 2471-2474.	2.2	19
105	Antioxidant Activity of Enzymatic Extracts from <i>Stellaria dichotoma</i> . Journal of Medicinal Food, 2008, 11, 723-732.	1.5	5
106	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.	1.5	88
107	Sulfated chitooligosaccharides as prolyl endopeptidase inhibitor. International Journal of Biological Macromolecules, 2007, 41, 529-533.	7.5	25
108	Antioxidant Peptide Isolated from Muscle Protein of Bullfrog, <i>Rana catesbeiana</i> Shaw. Journal of Medicinal Food, 2007, 10, 401-407.	1.5	33

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109	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.	5.2	166
110	Purification and characterization of antioxidant peptide from hoki (Johnius belengerii) frame protein by gastrointestinal digestion. Journal of Nutritional Biochemistry, 2007, 18, 31-38.	4.2	401
111	Chitosan Derivatives Killed Bacteria by Disrupting the Outer and Inner Membrane. Journal of Agricultural and Food Chemistry, 2006, 54, 6629-6633.	5.2	268
112	Antimicrobial action of novel chitin derivative. Biochimica Et Biophysica Acta - General Subjects, 2006, 1760, 104-109.	2.4	64
113	Reactive oxygen species scavenging activity of aminoderivatized chitosan with different degree of deacetylation. Bioorganic and Medicinal Chemistry, 2006, 14, 5989-5994.	3.0	106
114	Angiotensin I-converting enzyme inhibitory peptide from yellowfin sole (Limanda aspera) frame protein and its antihypertensive effect in spontaneously hypertensive rats. Food Chemistry, 2006, 94, 26-32.	8.2	261
115	Characterization of (Aminoethyl)chitin/DNA Nanoparticle for Gene Delivery. Biomacromolecules, 2006, 7, 3448-3451.	5.4	29
116	Antioxidant activity of novel chitin derivative. Bioorganic and Medicinal Chemistry Letters, 2006, 16, 1884-1887.	2.2	22
117	Cytotoxic activities of water-soluble chitosan derivatives with different degree of deacetylation. Bioorganic and Medicinal Chemistry Letters, 2006, 16, 2122-2126.	2.2	40
118	Antihypertensive activity of chitin derivatives. Biopolymers, 2006, 83, 250-254.	2.4	34
119	Angiotensin I converting enzyme (ACE) inhibitory peptide derived from the sauce of fermented blue mussel,. Bioresource Technology, 2005, 96, 1624-1629.	9.6	151
120	Water-soluble chitosan derivatives as a BACE1 inhibitor. Bioorganic and Medicinal Chemistry, 2005, 13, 6551-6555.	3.0	81
121	Amino acid changes in fermented oyster (Crassostrea gigas) sauce with different fermentation periods. Food Chemistry, 2005, 91, 15-18.	8.2	83
122	Prolyl endopeptidase inhibitory activity of chitosan sulfates with different degree of deacetylation. Carbohydrate Polymers, 2005, 60, 553-556.	10.2	30
123	AMINO ACID CHANGES IN THE KOREAN TRADITIONAL FERMENTATION PROCESS FOR BLUE MUSSEL, MYTILUS EDULIS. Journal of Food Biochemistry, 2005, 29, 108-116.	2.9	14
124	Preparation and antioxidative activity of hoki frame protein hydrolysate using ultrafiltration membranes. European Food Research and Technology, 2005, 221, 157-162.	3.3	66
125	Antioxidant activity of a peptide isolated from Alaska pollack (Theragra chalcogramma) frame protein hydrolysate. Food Research International, 2005, 38, 45-50.	6.2	405
126	Purification of a radical scavenging peptide from fermented mussel sauce and its antioxidant properties. Food Research International, 2005, 38, 175-182.	6.2	543

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127	Radical scavenging activity of hetero-chitooligosaccharides. European Food Research and Technology, 2004, 219, 60-65.	3.3	41
128	Anticoagulant activity of heterochitosans and their oligosaccharide sulfates. European Food Research and Technology, 2004, 219, 529-533.	3.3	61
129	Free radical scavenging activities of differently deacetylated chitosans using an ESR spectrometer. Carbohydrate Polymers, 2004, 55, 17-22.	10.2	301
130	A Novel Angiotensin I Converting Enzyme Inhibitory Peptide from Alaska Pollack (Theragra) Tj ETQq0 0 0 rgBT /Ov 7842-7845.	verlock 10 5.2	Tf 50 627 To 170
131	Free radical scavenging properties of hetero-chitooligosaccharides using an ESR spectroscopy. Food and Chemical Toxicology, 2004, 42, 381-387.	3.6	196
132	RECOVERY OF FISH BONE FROM HOKI (JOHNIUS BELENGERI) FRAME USING A PROTEOLYTIC ENZYME ISOLATED FROM MACKEREL INTESTINE. Journal of Food Biochemistry, 2003, 27, 255-266.	2.9	23
133	Free Radical Scavenging Activity of Chitooligosaccharides by Electron Spin Resonance Spectrometry. Journal of Agricultural and Food Chemistry, 2003, 51, 4624-4627.	5.2	166
134	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.	5.2	94
135	A Novel Anticoagulant Protein from Scapharca broughtonii. BMB Reports, 2002, 35, 199-205.	2.4	40