

Han-Seung Shin

List of Publications by Year in descending order

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99
papers

8,240
citations

172386

29
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49868

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all docs

99
docs citations

99
times ranked

11758
citing authors

#	ARTICLE	IF	CITATIONS
1	Nano based drug delivery systems: recent developments and future prospects. <i>Journal of Nanobiotechnology</i> , 2018, 16, 71.	4.2	3,689
2	Revitalization of plant growth promoting rhizobacteria for sustainable development in agriculture. <i>Microbiological Research</i> , 2018, 206, 131-140.	2.5	765
3	Benefaction of probiotics for human health: A review. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 927-939.	0.9	581
4	Endophytes: A Treasure House of Bioactive Compounds of Medicinal Importance. <i>Frontiers in Microbiology</i> , 2016, 7, 1538.	1.5	499
5	Therapeutic potential of quercetin as a cardiovascular agent. <i>European Journal of Medicinal Chemistry</i> , 2018, 155, 889-904.	2.6	339
6	Kimchi and Other Widely Consumed Traditional Fermented Foods of Korea: A Review. <i>Frontiers in Microbiology</i> , 2016, 7, 1493.	1.5	196
7	A comprehensive overview on electro-active biofilms, role of exo-electrogens and their microbial niches in microbial fuel cells (MFCs). <i>Chemosphere</i> , 2017, 178, 534-547.	4.2	146
8	Piperazine derivatives for therapeutic use: a patent review (2010-present). <i>Expert Opinion on Therapeutic Patents</i> , 2016, 26, 777-797.	2.4	140
9	Anti-diabetic Potential of Silver Nanoparticles Synthesized with <i>Argyrea nervosa</i> Leaf Extract High Synergistic Antibacterial Activity with Standard Antibiotics Against Foodborne Bacteria. <i>Journal of Cluster Science</i> , 2017, 28, 1709-1727.	1.7	128
10	Investigation of antioxidant, antibacterial, antidiabetic, and cytotoxicity potential of silver nanoparticles synthesized using the outer peel extract of <i>Ananas comosus</i> (L.). <i>PLoS ONE</i> , 2019, 14, e0220950.	1.1	120
11	Evaluation of a freshness indicator for quality of fish products during storage. <i>Food Science and Biotechnology</i> , 2014, 23, 1719-1725.	1.2	71
12	Factors influencing inhibition of eight polycyclic aromatic hydrocarbons in heated meat model system. <i>Food Chemistry</i> , 2018, 239, 993-1000.	4.2	67
13	Exploiting fruit byproducts for eco-friendly nanosynthesis: Citrus—Clementina peel extract mediated fabrication of silver nanoparticles with high efficacy against microbial pathogens and rat glial tumor C6 cells. <i>Environmental Science and Pollution Research</i> , 2018, 25, 10250-10263.	2.7	66
14	<i>Dioscorea</i> spp. (A Wild Edible Tuber): A Study on Its Ethnopharmacological Potential and Traditional Use by the Local People of Similipal Biosphere Reserve, India. <i>Frontiers in Pharmacology</i> , 2017, 8, 52.	1.6	65
15	<i>Cordyceps</i> spp.: A Review on Its Immune-Stimulatory and Other Biological Potentials. <i>Frontiers in Pharmacology</i> , 2020, 11, 602364.	1.6	57
16	Exploiting Fruit Waste Grape Pomace for Silver Nanoparticles Synthesis, Assessing Their Antioxidant, Antidiabetic Potential and Antibacterial Activity Against Human Pathogens: A Novel Approach. <i>Nanomaterials</i> , 2020, 10, 1457.	1.9	50
17	Traditional fermented foods with anti-aging effect: A concentric review. <i>Food Research International</i> , 2020, 134, 109269.	2.9	47
18	A comprehensive review on the applications of nano-biosensor-based approaches for non-communicable and communicable disease detection. <i>Biomaterials Science</i> , 2021, 9, 3576-3602.	2.6	45

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19	<p>Facile green biosynthesis of silver nanoparticles using Pisum sativum L. outer peel aqueous extract and its antidiabetic, cytotoxicity, antioxidant, and antibacterial activity</p>. International Journal of Nanomedicine, 2019, Volume 14, 6679-6690.	3.3	43
20	Antioxidative effect of lotus seed and seedpod extracts. Food Science and Biotechnology, 2012, 21, 1761-1766.	1.2	40
21	Development of a freshness indicator for monitoring the quality of beef during storage. Food Science and Biotechnology, 2019, 28, 1899-1906.	1.2	40
22	Utilization of Noxious Weed Water Hyacinth Biomass as a Potential Feedstock for Biopolymers Production: A Novel Approach. Polymers, 2020, 12, 1704.	2.0	37
23	Chemical analysis techniques and investigation of polycyclic aromatic hydrocarbons in fruit, vegetables and meats and their products. Food Chemistry, 2019, 277, 156-161.	4.2	36
24	Diversity of traditional and fermented foods of the Seven Sister states of India and their nutritional and nutraceutical potential: a review. Frontiers in Life Science: Frontiers of Interdisciplinary Research in the Life Sciences, 2016, 9, 292-312.	1.1	35
25	Biosynthesis, and potential effect of fern mediated biocompatible silver nanoparticles by cytotoxicity, antidiabetic, antioxidant and antibacterial, studies. Materials Science and Engineering C, 2020, 114, 111011.	3.8	35
26	Current advances in nanocarriers for biomedical research and their applications. Artificial Cells, Nanomedicine and Biotechnology, 2018, 46, 1053-1062.	1.9	33
27	Photo-mediated Biosynthesis of Silver Nanoparticles Using the Non-edible Accrescent Fruiting Calyx of Physalis peruviana L. Fruits and Investigation of its Radical Scavenging Potential and Cytotoxicity Activities. Journal of Photochemistry and Photobiology B: Biology, 2018, 188, 116-125.	1.7	31
28	Physicochemical properties and antioxidant activities of commercial vinegar drinks in Korea. Food Science and Biotechnology, 2012, 21, 1729-1734.	1.2	30
29	<p>Comparative study on antidiabetic, cytotoxicity, antioxidant and antibacterial properties of biosynthesized silver nanoparticles using outer peels of two varieties of Ipomoea batatas (L.) Lam</p>. International Journal of Nanomedicine, 2019, Volume 14, 4741-4754.	3.3	30
30	Evaluation of Chemical Analysis Method and Determination of Polycyclic Aromatic Hydrocarbons Content from Seafood and Dairy Products. Toxicological Research, 2015, 31, 265-271.	1.1	27
31	Plants of the Genus Terminalia: An Insight on Its Biological Potentials, Pre-Clinical and Clinical Studies. Frontiers in Pharmacology, 2020, 11, 561248.	1.6	26
32	Korean traditional foods as antiviral and respiratory disease prevention and treatments: A detailed review. Trends in Food Science and Technology, 2021, 116, 415-433.	7.8	26
33	Viriditoxin regulates apoptosis and autophagy via mitotic catastrophe and microtubule formation in human prostate cancer cells. International Journal of Oncology, 2014, 45, 2331-2340.	1.4	25
34	Determination of polycyclic aromatic hydrocarbons in commercial roasted coffee beans. Food Science and Biotechnology, 2010, 19, 1435-1440.	1.2	24
35	Influence of extra virgin olive oil on the formation of heterocyclic amines in roasted beef steak. Food Science and Biotechnology, 2011, 20, 159-165.	1.2	24
36	Evaluation of gas freshness indicator for determination of skate (Raja kenoei) quality during storage. Food Science and Biotechnology, 2016, 25, 1497-1500.	1.2	24

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37	Grape Pomace Extracted Tannin for Green Synthesis of Silver Nanoparticles: Assessment of Their Antidiabetic, Antioxidant Potential and Antimicrobial Activity. <i>Polymers</i> , 2021, 13, 4355.	2.0	24
38	Evaluation of polycyclic aromatic hydrocarbon contents and risk assessment for infant formula in Korea. <i>Food Science and Biotechnology</i> , 2012, 21, 1329-1334.	1.2	20
39	Chlortetracycline-Functionalized Silver Nanoparticles as a Colorimetric Probe for Aminoglycosides: Ultrasensitive Determination of Kanamycin and Streptomycin. <i>Nanomaterials</i> , 2020, 10, 997.	1.9	20
40	Polymer-based time-temperature indicator for high temperature processed food products. <i>Food Science and Biotechnology</i> , 2012, 21, 1483-1487.	1.2	19
41	The Sustainability Challenge of Food and Environmental Nanotechnology: Current Status and Imminent Perceptions. <i>International Journal of Environmental Research and Public Health</i> , 2019, 16, 4848.	1.2	19
42	Beneficial effects on skin health using polysaccharides from red ginseng by-product. <i>Journal of Food Biochemistry</i> , 2019, 43, e12961.	1.2	18
43	Plant Species of Sub-Family Valerianaceae—A Review on Its Effect on the Central Nervous System. <i>Plants</i> , 2021, 10, 846.	1.6	18
44	Gas chromatographic determination of pesticide residues using electron-capture detector and mass spectrometry. <i>Food Science and Biotechnology</i> , 2011, 20, 1299-1306.	1.2	17
45	Evaluation of polycyclic aromatic hydrocarbon contents and risk assessment for fish and meat products in Korea. <i>Food Science and Biotechnology</i> , 2014, 23, 991-998.	1.2	17
46	Influence of fructooligosaccharides and garlic on formation of heterocyclic amines in fried ground beef patties. <i>Food Science and Biotechnology</i> , 2010, 19, 1159-1164.	1.2	16
47	Comparative Assessment of Antioxidant, Anti-Diabetic and Cytotoxic Effects of Three Peel/Shell Food Waste Extract-Mediated Silver Nanoparticles. <i>International Journal of Nanomedicine</i> , 2020, Volume 15, 9075-9088.	3.3	15
48	Analysis of benzo[a]pyrene content from smoked food products in Korea. <i>Food Science and Biotechnology</i> , 2012, 21, 1095-1100.	1.2	14
49	Evaluation of antioxidant activity and oxidative stability of spice-added mayonnaise. <i>Food Science and Biotechnology</i> , 2015, 24, 1285-1292.	1.2	14
50	Anti-Melanogenesis Activity of 6-O-Isobutyrylbritannilactone from <i>Inula britannica</i> on B16F10 Melanocytes and In Vivo Zebrafish Models. <i>Molecules</i> , 2020, 25, 3887.	1.7	14
51	Synthesis and Evaluation of Antioxidant and Cytotoxicity of the N-Mannich Base of Berberine Bearing Benzothiazole Moieties. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2018, 17, 1652-1660.	0.9	13
52	Berberine-piperazine conjugates as potent influenza neuraminidase blocker. <i>International Journal of Biological Macromolecules</i> , 2018, 119, 1204-1210.	3.6	13
53	Lignin-Mediated Silver Nanoparticle Synthesis for Photocatalytic Degradation of Reactive Yellow 4G and In Vitro Assessment of Antioxidant, Antidiabetic, and Antibacterial Activities. <i>Polymers</i> , 2022, 14, 648.	2.0	13
54	Fate of Bioactive Compounds during Lactic Acid Fermentation of Fruits and Vegetables. <i>Foods</i> , 2022, 11, 733.	1.9	13

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55	Determination of toluene and other residual solvents in various food packaging materials by gas chromatography/mass spectrometry (GC/MS). <i>Food Science and Biotechnology</i> , 2010, 19, 1429-1434.	1.2	12
56	Cactus: Chemical, nutraceutical composition and potential bio-pharmacological properties. <i>Phytotherapy Research</i> , 2021, 35, 1248-1283.	2.8	12
57	2 β -Hydroxyeudesma-4,11(13)-Dien-8 β ,12-Olide Isolated from <i>Inula britannica</i> Induces Apoptosis in Diffuse Large B-cell Lymphoma Cells. <i>Biomolecules</i> , 2020, 10, 324.	1.8	11
58	Molecular Docking Studies and Biological Evaluation of Berberine-Benzothiazole Derivatives as an Anti-Influenza Agent via Blocking of Neuraminidase. <i>International Journal of Molecular Sciences</i> , 2021, 22, 2368.	1.8	11
59	Systematics, Phytochemistry, Biological Activities and Health Promoting Effects of the Plants from the Subfamily Bombacoideae (Family Malvaceae). <i>Plants</i> , 2021, 10, 651.	1.6	11
60	Developing Microbial Co-Culture System for Enhanced Polyhydroxyalkanoates (PHA) Production Using Acid Pretreated Lignocellulosic Biomass. <i>Polymers</i> , 2022, 14, 726.	2.0	11
61	Inhibition of mutagenic 2-amino-1-methyl-6-phenylimidazo[4,5-b] pyridine (PhIP) formation using various food ingredients in a model systems. <i>Food Science and Biotechnology</i> , 2013, 22, 323-329.	1.2	10
62	Influence of different storage conditions on production of trimethylamine and microbial spoilage characteristics of mackerel products. <i>Food Science and Biotechnology</i> , 2014, 23, 1411-1416.	1.2	10
63	Study on formation of nitrated polycyclic aromatic hydrocarbons from different roasting condition in coffee. <i>Journal of Food Science and Technology</i> , 2018, 55, 3991-4000.	1.4	10
64	Determination of polycyclic aromatic hydrocarbons (PAHs) in smoking cessation aids by using high-performance liquid chromatography. <i>Analytical Biochemistry</i> , 2021, 617, 114119.	1.1	10
65	Formation of genotoxic 2-amino-1-methyl-6-phenylimidazo [4,5-b] pyridine (PhIP) and its kinetics in a model system. <i>Food Science and Biotechnology</i> , 2013, 22, 137-145.	1.2	9
66	Development of freshness indicator for quality of skate (<i>Raja kenoujei</i>) during storage. <i>Food Science and Biotechnology</i> , 2016, 25, 1485-1489.	1.2	9
67	In vitro anti-obesity effects of sesamol mediated by adenosine monophosphate-activated protein kinase and mitogen-activated protein kinase signaling in 3T3-L1 cells. <i>Food Science and Biotechnology</i> , 2017, 26, 195-200.	1.2	9
68	Editorial: Application of Nanotechnology in Food Science and Food Microbiology. <i>Frontiers in Microbiology</i> , 2018, 9, 714.	1.5	9
69	Multitherapeutic Efficacy of Curly Kale Extract Fabricated Biogenic Silver Nanoparticles. <i>International Journal of Nanomedicine</i> , 2022, Volume 17, 1125-1137.	3.3	9
70	An Overview of Recent Advancements in Microbial Polyhydroxyalkanoates (PHA) Production from Dark Fermentation Acidogenic Effluents: A Path to an Integrated Bio-Refinery. <i>Polymers</i> , 2021, 13, 4297.	2.0	9
71	Cytoprotective effects of lotus (<i>Nelumbo nucifera</i> Gaertner) seed extracts on oxidative damaged mouse embryonic fibroblast cell. <i>Food Science and Biotechnology</i> , 2011, 20, 1533-1537.	1.2	8
72	Phenylsulfonyl piperazine bridged [1,3]dioxolo[4,5-g]chromenones as promising antiproliferative and antioxidant agents. <i>Bioorganic Chemistry</i> , 2019, 87, 23-30.	2.0	8

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73	Effect of Treatment with Ozonated Water on Shelf Life of Refrigerated Meat. Korean Journal for Food Science of Animal Resources, 2011, 31, 617-623.	1.5	8
74	Development of freshness indicator for monitoring chicken breast quality and freshness during storage. Food Science and Biotechnology, 2022, 31, 377-385.	1.2	8
75	Analytical methods for determination of carbonyl compounds and nicotine in electronic No-Smoking aid refill solutions. Analytical Biochemistry, 2020, 588, 113470.	1.1	7
76	Reduction of Polycyclic Aromatic Hydrocarbons (PAHs) in Sesame Oil Using Cellulosic Aerogel. Foods, 2021, 10, 644.	1.9	7
77	Polycyclic Aromatic Hydrocarbon Risk Assessment and Analytical Methods Using QuEchERS Pretreatment for the Evaluation of Herbal Medicine Ingredients in Korea. Foods, 2021, 10, 2200.	1.9	7
78	The Antimelanogenic Effect of Inularin Isolated from Flowers of <i>Inula britannica</i> on B16F10 Melanoma Cells and Zebrafish Embryos. Journal of Microbiology and Biotechnology, 2020, 30, 749-752.	0.9	7
79	Risk Assessment and Determination of Heavy Metals in Home Meal Replacement Products by Using Inductively Coupled Plasma Mass Spectrometry and Direct Mercury Analyzer. Foods, 2022, 11, 504.	1.9	7
80	Cytoprotective activity of lotus (<i>Nelumbo nucifera</i> Gaertner) leaf extracts on the mouse embryonic fibroblast cell. Food Science and Biotechnology, 2010, 19, 1171-1176.	1.2	6
81	Formation of amino-imidazo-azaarenes and carbolines in fried beef patties and chicken breasts under different cooking conditions in Korea. Food Science and Biotechnology, 2011, 20, 735-741.	1.2	6
82	Inhibition of the lipogenesis in liver and adipose tissue of diet-induced obese C57BL/6 mice by feeding oleic acid-rich sesame oil. Food Science and Biotechnology, 2015, 24, 1115-1121.	1.2	6
83	Synthesis of Acyl Thiourea Derivatives of 7-Trifluoromethyl-2-Pyridylquinazolin-4(3 <i>H</i>)-one as Anticancer Agents. Journal of Chemical Research, 2017, 41, 598-602.	0.6	6
84	Characterization and Evaluation of Multiple Biological Activities of Silver Nanoparticles Fabricated from Dragon Tongue Bean Outer Peel Extract. International Journal of Nanomedicine, 2021, Volume 16, 977-987.	3.3	6
85	Determination of volatile organic compounds (VOCs) levels from various smoking cessation aids by using gas chromatography-mass spectrometry methodology. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2022, 85, 110-120.	1.1	6
86	Sulfonylpiperazines based on a flavone as antioxidant and cytotoxic agents. Archiv Der Pharmazie, 2019, 352, e1900051.	2.1	5
87	Inhibitory Effect of Lotusine on Solar UV-Induced Matrix Metalloproteinase-1 Expression. Plants, 2022, 11, 773.	1.6	5
88	Analytical methods for the determination of pesticide residues using gas chromatography with nitrogen-phosphorus detector. Food Science and Biotechnology, 2011, 20, 395-401.	1.2	4
89	Cytoprotective activity of extract of roasted coffee residue on mouse embryonic fibroblasts cells against apoptosis induced by oxidative stress. Food Science and Biotechnology, 2012, 21, 137-143.	1.2	4
90	Pharmaceutical Importance of Some Promising Plant Species with Special Reference to the Isolation and Extraction of Bioactive Compounds: A Review. Current Pharmaceutical Biotechnology, 2022, 23, 15-29.	0.9	4

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91	Inhibition of Solar UV-Induced Matrix Metalloproteinase (MMP)-1 Expression by Non-Enzymatic Softening Cherry Blossom (<i>Prunus yedoensis</i>) Extract. <i>Plants</i> , 2021, 10, 1016.	1.6	4
92	Antioxidative mechanisms of sea buckthorn fruit extract in mouse embryonic fibroblast cells. <i>Food Science and Biotechnology</i> , 2013, 22, 197-204.	1.2	3
93	Analytical Method for the Determination of Polycyclic Aromatic Hydrocarbons from Various Ready-to-Eat Food Products in Korea. <i>Polycyclic Aromatic Compounds</i> , 2021, 41, 653-662.	1.4	3
94	Pyrrolo[1,2-a]azepines Coupled with Benzothiazole and Fluorinated Aryl Thiourea Scaffolds as Promising Antioxidant and Anticancer Agents. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2019, 19, 1855-1862.	0.9	3
95	Significance of Immune Status of SARS-CoV-2 Infected Patients in Determining the Efficacy of Therapeutic Interventions. <i>Journal of Personalized Medicine</i> , 2022, 12, 349.	1.1	3
96	Anti-obesity effects of galla rhois via genetic regulation of adipogenesis. <i>Biomedicine and Pharmacotherapy</i> , 2021, 142, 112063.	2.5	2
97	Evaluation of a GC-MS method for benzyl chloride content in processed food, meats, and marine products distributed in Korea. <i>Food Science and Biotechnology</i> , 2022, 31, 365-376.	1.2	1
98	Evaluation of analytical method for polycyclic aromatic hydrocarbons content in home meal replacement products by GC/MS. <i>Food Science and Biotechnology</i> , 2021, 30, 891-900.	1.2	0
99	Application of Sericin-Based Materials in Food Packaging: An Overview. , 2021, 6, .		0