

Hyunjong Yu

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

290
citations

1040056

9
h-index

888059

17
g-index

21
all docs

21
docs citations

21
times ranked

306
citing authors

#	ARTICLE	IF	CITATIONS
1	Synergistic inactivation of <i>Listeria</i> and <i>E. coli</i> using a combination of erythorbyl laurate and mild heating and its application in decontamination of peas as a model fresh produce. <i>Food Microbiology</i> , 2022, 102, 103869.	4.2	3
2	Lipase-catalyzed two-step esterification for solvent-free production of mixed lauric acid esters with antibacterial and antioxidative activities. <i>Food Chemistry</i> , 2022, 366, 130650.	8.2	6
3	Antibacterial characterization of erythorbyl laurate against <i>Geobacillus stearothermophilus</i> spores. <i>LWT - Food Science and Technology</i> , 2022, 155, 112824.	5.2	2
4	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.	4.7	2
5	Erythorbyl laurate suppresses TNF- α -induced adhesion of monocytes to the vascular endothelium. <i>Journal of Functional Foods</i> , 2021, 80, 104428.	3.4	3
6	Synergistic Inactivation of Bacteria Using a Combination of Erythorbyl Laurate and UV Type-A Light Treatment. <i>Frontiers in Microbiology</i> , 2021, 12, 682900.	3.5	3
7	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.	8.2	12
8	Influence of creamer addition on chlorogenic acid bioaccessibility and antioxidant activity of instant coffee during in vitro digestion. <i>LWT - Food Science and Technology</i> , 2021, 151, 112178.	5.2	2
9	Controlled rate slow freezing with lyoprotective agent to retain the integrity of lipid nanovesicles during lyophilization. <i>Scientific Reports</i> , 2021, 11, 24354.	3.3	6
10	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.	4.7	25
11	Lipase-catalyzed synthesis of lauroyl tripeptide-KHA with multi-functionalities: Its surface-active, antibacterial, and antioxidant properties. <i>Food Chemistry</i> , 2020, 319, 126533.	8.2	10
12	Antimicrobial Characterization of Erythorbyl Laurate for Practical Applications in Food and Cosmetics. <i>Journal of Chemistry</i> , 2020, 2020, 1-8.	1.9	7
13	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.	5.5	33
14	Lipase-catalyzed solvent-free synthesis of erythorbyl laurate in a gas-solid-liquid multiphase system. <i>Food Chemistry</i> , 2019, 271, 445-449.	8.2	17
15	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.	3.2	11
16	Catalytic characteristics of a (3) regioselective lipase from <i>Cordyceps militaris</i> . <i>Biotechnology Progress</i> , 2019, 35, e2744.	2.6	9
17	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.	2.6	32
18	Erythorbyl laurate as a potential food additive with multi-functionalities: Antibacterial activity and mode of action. <i>Food Control</i> , 2018, 86, 138-145.	5.5	28

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19	Microfluidic Preparation of Liposomes Using Ethyl Acetate/ <i>n</i> -Hexane Solvents as an Alternative to Chloroform. <i>Journal of Chemistry</i> , 2018, 2018, 1-6.	1.9	7
20	An Overview of Nanotechnology in Food Science: Preparative Methods, Practical Applications, and Safety. <i>Journal of Chemistry</i> , 2018, 2018, 1-10.	1.9	70
21	Amperometric Detection of Conformational Change of Proteins Using Immobilized-Liposome Sensor System. <i>Sensors</i> , 2018, 18, 136.	3.8	2