

Hyun-jin Park

List of Publications by Citations

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153
papers

8,379
citations

47
h-index

89
g-index

157
ext. papers

9,591
ext. citations

5.1
avg, IF

6.45
L-index

#	Paper	IF	Citations
153	Antimicrobial properties of chitosan and mode of action: a state of the art review. <i>International Journal of Food Microbiology</i> , 2010 , 144, 51-63	5.8	1796
152	Recent Developments in Microencapsulation of Food Ingredients. <i>Drying Technology</i> , 2005 , 23, 1361-1394	4.6	721
151	Chemical characteristics of O-carboxymethyl chitosans related to the preparation conditions. <i>Carbohydrate Polymers</i> , 2003 , 53, 355-359	10.3	586
150	The effect of carboxymethyl-chitosan on proliferation and collagen secretion of normal and keloid skin fibroblasts. <i>Biomaterials</i> , 2002 , 23, 4609-14	15.6	189
149	Characterizations of fish gelatin films added with gellan and Carrageenan. <i>LWT - Food Science and Technology</i> , 2007 , 40, 766-774	5.4	169
148	Preparation of chitosan oligomers by irradiation. <i>Polymer Degradation and Stability</i> , 2002 , 78, 533-538	4.7	157
147	Linolenic acid-modified chitosan for formation of self-assembled nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 437-41	5.7	149
146	O/W emulsification for the self-aggregation and nanoparticle formation of linoleic acid-modified chitosan in the aqueous system. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3135-9	5.7	138
145	Effect of microencapsulation on viability and other characteristics in <i>Lactobacillus acidophilus</i> ATCC 43121. <i>LWT - Food Science and Technology</i> , 2008 , 41, 493-500	5.4	131
144	Investigations on skin permeation of hyaluronic acid based nanoemulsion as transdermal carrier. <i>Carbohydrate Polymers</i> , 2011 , 86, 837-843	10.3	127
143	Preparation of chitosan-coated nanoliposomes for improving the mucoadhesive property of curcumin using the ethanol injection method. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 11119-26	5.7	116
142	Effects of chitosan coating on curcumin loaded nano-emulsion: Study on stability and in vitro digestibility. <i>Food Hydrocolloids</i> , 2016 , 60, 138-147	10.6	114
141	Effect of halloysite nanoclay on the physical, mechanical, and antioxidant properties of chitosan films incorporated with clove essential oil. <i>Food Hydrocolloids</i> , 2018 , 84, 58-67	10.6	105
140	Soluble starch formulated nanocomposite increases water solubility and stability of curcumin. <i>Food Hydrocolloids</i> , 2016 , 56, 41-49	10.6	103
139	Curcumin-Eudragit [®] L10 solid dispersion: A simple and potent method to solve the problems of curcumin. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2015 , 94, 322-32	5.7	102
138	Preparation and characterization of drug-loaded chitosan-tripolyphosphate microspheres by spray drying. <i>Drug Development Research</i> , 2005 , 64, 114-128	5.1	102
137	Development of Food-Grade Curcumin Nanoemulsion and its Potential Application to Food Beverage System: Antioxidant Property and In Vitro Digestion. <i>Journal of Food Science</i> , 2016 , 81, N745-53	3.4	99

136	Starch-g-polycaprolactone copolymerization using diisocyanate intermediates and thermal characteristics of the copolymers. <i>Journal of Applied Polymer Science</i> , 2000 , 78, 986-993	2.9	92
135	Classification of the printability of selected food for 3D printing: Development of an assessment method using hydrocolloids as reference material. <i>Journal of Food Engineering</i> , 2017 , 215, 23-32	6	85
134	Photoprotection for deltamethrin using chitosan-coated beeswax solid lipid nanoparticles. <i>Pest Management Science</i> , 2012 , 68, 1062-8	4.6	83
133	Wide-spectrum antimicrobial packaging materials incorporating nisin and chitosan in the coating. <i>Packaging Technology and Science</i> , 2003 , 16, 99-106	2.3	79
132	Surface charge effect on mucoadhesion of chitosan based nanogels for local anti-colorectal cancer drug delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 128, 439-447	6	77
131	Changes in S-allyl cysteine contents and physicochemical properties of black garlic during heat treatment. <i>LWT - Food Science and Technology</i> , 2014 , 55, 397-402	5.4	76
130	Preparation of alginate/chitosan/carboxymethyl chitosan complex microcapsules and application in <i>Lactobacillus casei</i> ATCC 393. <i>Carbohydrate Polymers</i> , 2011 , 83, 1479-1485	10.3	76
129	Preparation and characterization of nanoparticles containing trypsin based on hydrophobically modified chitosan. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1728-33	5.7	76
128	Preparation and biocompatibility of chitosan microcarriers as biomaterial. <i>Biochemical Engineering Journal</i> , 2006 , 27, 269-274	4.2	74
127	Molecular affinity and permeability of different molecular weight chitosan membranes. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5915-8	5.7	73
126	Structural and antioxidant properties of gamma irradiated hyaluronic acid. <i>Food Chemistry</i> , 2008 , 109, 763-70	8.5	71
125	Chitosan-coated nanoliposome as vitamin E carrier. <i>Journal of Microencapsulation</i> , 2009 , 26, 235-42	3.4	69
124	Microencapsulation of a probiotic bacteria with alginate-gelatin and its properties. <i>Journal of Microencapsulation</i> , 2009 , 26, 315-24	3.4	67
123	Self-assembled nanoparticles based on linoleic-acid modified chitosan: Stability and adsorption of trypsin. <i>Carbohydrate Polymers</i> , 2005 , 62, 293-298	10.3	67
122	Modified curcumin with hyaluronic acid: Combination of pro-drug and nano-micelle strategy to address the curcumin challenge. <i>Food Research International</i> , 2015 , 69, 202-208	7	66
121	Effect of Hydrocolloids on Rheological Properties and Printability of Vegetable Inks for 3D Food Printing. <i>Journal of Food Science</i> , 2018 , 83, 2923-2932	3.4	64
120	Stability investigation of hyaluronic acid based nanoemulsion and its potential as transdermal carrier. <i>Carbohydrate Polymers</i> , 2011 , 83, 1303-1310	10.3	63
119	Effect of modified atmosphere packaging on the shelf-life of coated, whole and sliced mushrooms. <i>LWT - Food Science and Technology</i> , 2006 , 39, 365-372	5.4	60

118	Properties of nisin-incorporated polymer coatings as antimicrobial packaging materials. <i>Packaging Technology and Science</i> , 2002 , 15, 247-254	2.3	58
117	Effect of hydrocolloid addition on dimensional stability in post-processing of 3D printable cookie dough. <i>LWT - Food Science and Technology</i> , 2019 , 101, 69-75	5.4	58
116	Calcium-alginate beads loaded with gallic acid: Preparation and characterization. <i>LWT - Food Science and Technology</i> , 2016 , 68, 667-673	5.4	57
115	Factors effect on the loading efficiency of Vitamin C loaded chitosan-coated nanoliposomes. <i>Colloids and Surfaces B: Biointerfaces</i> , 2010 , 76, 16-9	6	56
114	Preparation and antibacterial activity of chitosan microspheres in a solid dispersing system. <i>Frontiers of Materials Science in China</i> , 2008 , 2, 214-220		53
113	Microencapsulation of essential oil for insect repellent in food packaging system. <i>Journal of Food Science</i> , 2013 , 78, E709-14	3.4	52
112	Effect of the molecular mass and degree of substitution of oleoylchitosan on the structure, rheological properties, and formation of nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4842-7	5.7	49
111	Preparation of a capsaicin-loaded nanoemulsion for improving skin penetration. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 725-32	5.7	48
110	Study of gamma-irradiation effects on chitosan microparticles. <i>Drug Delivery</i> , 2006 , 13, 39-50	7	48
109	Effect of particle size on 3D printing performance of the food-ink system with cellular food materials. <i>Journal of Food Engineering</i> , 2019 , 256, 1-8	6	47
108	Folate-modified chitosan-coated liposomes for tumor-targeted drug delivery. <i>Journal of Materials Science</i> , 2013 , 48, 1717-1728	4.3	47
107	Effect of shear rate on structural, mechanical, and barrier properties of chitosan/montmorillonite nanocomposite film. <i>Journal of Applied Polymer Science</i> , 2011 , 119, 2742-2749	2.9	47
106	Optimization of ethanol extraction and further purification of isoflavones from soybean sprout cotyledon. <i>Food Chemistry</i> , 2009 , 117, 312-317	8.5	46
105	Antioxidants and their migration into food simulants on irradiated LLDPE film. <i>LWT - Food Science and Technology</i> , 2007 , 40, 151-156	5.4	46
104	Insecticidal activity and feeding behavior of the green peach aphid, <i>Myzus persicae</i> , after treatment with nano types of pyrifluquinazon. <i>Journal of Asia-Pacific Entomology</i> , 2012 , 15, 533-541	1.4	44
103	A comparative study of the different analytical methods for analysis of S-allyl cysteine in black garlic by HPLC. <i>LWT - Food Science and Technology</i> , 2012 , 46, 532-535	5.4	44
102	Biocompatibility, cellular uptake and biodistribution of the polymeric amphiphilic nanoparticles as oral drug carriers. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013 , 103, 345-53	6	43
101	Electronic tongue-based discrimination of Korean rice wines (makgeolli) including prediction of sensory evaluation and instrumental measurements. <i>Food Chemistry</i> , 2014 , 151, 317-23	8.5	41

100	Comparison of gamma ray and electron beam irradiation on extraction yield, morphological and antioxidant properties of polysaccharides from tamarind seed. <i>Radiation Physics and Chemistry</i> , 2009 , 78, 605-609	2.5	41
99	The effects of irradiation on physicochemical characteristics of PET packaging film. <i>Radiation Physics and Chemistry</i> , 2004 , 71, 1059-1064	2.5	40
98	Enhancement of Curcumin Solubility by Phase Change from Crystalline to Amorphous in Cur-TPGS Nanosuspension. <i>Journal of Food Science</i> , 2016 , 81, N494-501	3.4	39
97	Improvements in barrier properties of poly(lactic acid) films coated with chitosan or chitosan/clay nanocomposite. <i>Journal of Applied Polymer Science</i> , 2012 , 125, E675	2.9	37
96	Callus-based 3D printing for food exemplified with carrot tissues and its potential for innovative food production. <i>Journal of Food Engineering</i> , 2020 , 271, 109781	6	37
95	Homogeneous decoration of zeolitic imidazolate framework-8 (ZIF-8) with core-shell structures on carbon nanotubes. <i>RSC Advances</i> , 2014 , 4, 49614-49619	3.7	36
94	A comparative study of analytical methods for alkali-soluble β -glucan in medicinal mushroom, Chaga (<i>Inonotus obliquus</i>). <i>LWT - Food Science and Technology</i> , 2008 , 41, 545-549	5.4	34
93	Effects of ultrasonic treatment on collagen extraction from skins of the sea bass <i>Lateolabrax japonicus</i> . <i>Fisheries Science</i> , 2012 , 78, 485-490	1.9	33
92	Application of ultrasonic treatment to extraction of collagen from the skins of sea bass <i>Lateolabrax japonicus</i> . <i>Fisheries Science</i> , 2013 , 79, 849-856	1.9	32
91	Production of high γ -aminobutyric acid (GABA) sour kimchi using lactic acid bacteria isolated from mukeunjee kimchi. <i>Food Science and Biotechnology</i> , 2011 , 20, 403-408	3	32
90	Thyme Oil Encapsulated in Halloysite Nanotubes for Antimicrobial Packaging System. <i>Journal of Food Science</i> , 2017 , 82, 922-932	3.4	29
89	Zinc migration and its effect on the functionality of a low density polyethylene-ZnO nanocomposite film. <i>Food Packaging and Shelf Life</i> , 2019 , 20, 100301	8.2	29
88	Size-controlled self-aggregated N-acyl chitosan nanoparticles as a vitamin C carrier. <i>Carbohydrate Polymers</i> , 2012 , 88, 1087-1092	10.3	29
87	Prediction of warmed-over flavour development in cooked chicken by colorimetric sensor array. <i>Food Chemistry</i> , 2016 , 211, 440-7	8.5	29
86	Preparation of halloysite nanotubes coated with Eudragit for a controlled release of thyme essential oil. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	28
85	Prediction of key aroma development in coffees roasted to different degrees by colorimetric sensor array. <i>Food Chemistry</i> , 2018 , 240, 808-816	8.5	27
84	Solid lipid nanoparticles loaded thermoresponsive pluronic χ anthan gum hydrogel as a transdermal delivery system. <i>Journal of Applied Polymer Science</i> , 2018 , 135, 46004	2.9	27
83	Physical and chemical properties of γ -irradiated EVOH film. <i>Radiation Physics and Chemistry</i> , 2007 , 76, 974-981	2.5	26

82	Preparation and evaluation of oleoyl-carboxymethyl-chitosan (OCMCS) nanoparticles as oral protein carriers. <i>Journal of Materials Science: Materials in Medicine</i> , 2012 , 23, 375-84	4.5	25
81	Enhanced photoprotection for photo-labile compounds using double-layer coated corn oil-nanoemulsions with chitosan and lignosulfonate. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2013 , 125, 194-201	6.7	24
80	Mechanical properties and biodegradability of poly-ε-caprolactone/soy protein isolate blends compatibilized by coconut oil. <i>Polymer Degradation and Stability</i> , 2009 , 94, 1876-1881	4.7	22
79	Influence of Food with High Moisture Content on Oxygen Barrier Property of Polyvinyl Alcohol (PVA)/Vermiculite Nanocomposite Coated Multilayer Packaging Film. <i>Journal of Food Science</i> , 2018 , 83, 349-357	3.4	21
78	Rapid method for the determination of 14 isoflavones in food using UHPLC coupled to photo diode array detection. <i>Food Chemistry</i> , 2015 , 187, 391-7	8.5	20
77	Factors influencing the physicochemical characteristics of cationic polymer-coated liposomes prepared by high-pressure homogenization. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014 , 454, 8-15	5.1	20
76	Investigation of polymeric amphiphilic nanoparticles as antitumor drug carriers. <i>Journal of Materials Science: Materials in Medicine</i> , 2009 , 20, 991-9	4.5	20
75	Heat-sealing property of cassava starch film plasticized with glycerol and sorbitol. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100556	8.2	19
74	Probiotic Properties of Lactobacillus Plantarum LRCC5193, a Plant-Origin Lactic Acid Bacterium Isolated from Kimchi and Its Use in Chocolates. <i>Journal of Food Science</i> , 2018 , 83, 2802-2811	3.4	19
73	Preparation of vesicle drug carrier from palm oil- and palm kernel oil-based glycosides. <i>Colloids and Surfaces B: Biointerfaces</i> , 2012 , 95, 144-53	6	17
72	Conformational characteristics of poly(ethylene oxide) (PEO) in methanol. <i>Polymer</i> , 2007 , 48, 4205-4212	3.9	17
71	A thermosensitive chitosan-based hydrogel for controlled release of insulin. <i>Frontiers of Materials Science</i> , 2014 , 8, 142-149	2.5	16
70	Effect of microencapsulation methods on the survival of freeze-dried Bifidobacterium bifidum. <i>Journal of Microencapsulation</i> , 2013 , 30, 511-8	3.4	16
69	Preparation and Characterization of Composites Based on Polylactic Acid and Beeswax with Improved Water Vapor Barrier Properties. <i>Journal of Food Science</i> , 2015 , 80, E2471-7	3.4	16
68	Preparation of Chitosan-Coated Nanostructured Lipid Carriers (CH-NLCs) to Control Iron Delivery and Their Potential Application to Food Beverage System. <i>Journal of Food Science</i> , 2017 , 82, 904-912	3.4	14
67	PREPARATION AND CHARACTERIZATION OF ALLYL ISOTHIOCYANATE MICROCAPSULES BY SPRAY DRYING. <i>Journal of Food Biochemistry</i> , 2012 , 36, 255-261	3.3	14
66	Kappa-Carrageenan-Based Dual Crosslinkable Bioink for Extrusion Type Bioprinting. <i>Polymers</i> , 2020 , 12,	4.5	14
65	Effect of moisture content on the heat-sealing property of starch films from different botanical sources. <i>Polymer Testing</i> , 2020 , 89, 106612	4.5	13

64	Preparation, characterization and protein loading of hexanoyl-modified chitosan nanoparticles. <i>Drug Delivery</i> , 2006 , 13, 375-81	7	13
63	Characterization of ferulic acid encapsulation complexes with maltodextrin and hydroxypropyl methylcellulose. <i>Food Hydrocolloids</i> , 2021 , 111, 106390	10.6	13
62	Fabrication of electrospun antioxidant nanofibers by rutin-pluronic solid dispersions for enhanced solubility. <i>Journal of Applied Polymer Science</i> , 2017 , 134,	2.9	12
61	Preparation, characterization, and protein loading properties of N-acyl chitosan nanoparticles. <i>Journal of Applied Polymer Science</i> , 2012 , 124, 1366-1371	2.9	12
60	Structural and physicochemical properties of native starches and non-digestible starch residues from Korean rice cultivars with different amylose contents. <i>Food Hydrocolloids</i> , 2020 , 102, 105544	10.6	12
59	Barrier and structural properties of polyethylene terephthalate film coated with poly(acrylic acid)/montmorillonite nanocomposites. <i>Packaging Technology and Science</i> , 2021 , 34, 141-150	2.3	12
58	Potential silver nanoparticles migration from commercially available polymeric baby products into food simulants. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 996-1005	3.2	12
57	Mechanical and barrier properties of poly(lactic acid) films coated by nanoclay ink composition. <i>Journal of Applied Polymer Science</i> , 2013 , 127, 3823-3829	2.9	11
56	Skin penetration-inducing gelatin methacryloyl nanogels for transdermal macromolecule delivery. <i>Macromolecular Research</i> , 2016 , 24, 1115-1125	1.9	11
55	Kinetic and thermodynamic studies of silver migration from nanocomposites. <i>Journal of Food Engineering</i> , 2019 , 243, 1-8	6	11
54	Meat analog production through artificial muscle fiber insertion using coaxial nozzle-assisted three-dimensional food printing. <i>Food Hydrocolloids</i> , 2021 , 120, 106898	10.6	11
53	Dietary intake of Lycium ruthenicum Murray ethanol extract inhibits colonic inflammation in dextran sulfate sodium-induced murine experimental colitis. <i>Food and Function</i> , 2020 , 11, 2924-2937	6.1	10
52	The effect of carboxymethyl-chitosan nanoparticles on proliferation of keloid fibroblast. <i>Frontiers of Chemistry in China: Selected Publications From Chinese Universities</i> , 2011 , 6, 31-37		10
51	Surface modification of ethylene-vinyl alcohol copolymer treated with plasma source ion implantation. <i>Journal of Applied Polymer Science</i> , 2009 , 113, 2988-2996	2.9	10
50	Electrospun poly(vinyl alcohol) composite nanofibers with halloysite nanotubes for the sustained release of sodium d-pantothenate. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	10
49	New method for determination of epichlorohydrin in epoxy-coated cans by oxolane derivatization and gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2008 , 1201, 100-5	4.5	9
48	Recent Advances on Bioactive Ingredients of Morchella esculenta. <i>Applied Biochemistry and Biotechnology</i> , 2021 , 193, 4197-4213	3.2	9
47	Optimization of UV irradiation conditions for the vitamin D-fortified shiitake mushroom () using response surface methodology. <i>Food Science and Biotechnology</i> , 2018 , 27, 417-424	3	8

46	Rapid method for determination of anthocyanin glucosides and free delphinidin in grapes using u-HPLC. <i>Journal of Chromatographic Science</i> , 2014 , 52, 629-35	1.4	8
45	Effect of vesicles membrane packing behaviour on skin penetration of model lipophilic drug. <i>Journal of Microencapsulation</i> , 2013 , 30, 265-73	3.4	8
44	Preparation and characterization of curcumin solid dispersion using HPMC. <i>Journal of Food Science</i> , 2020 , 85, 3866-3873	3.4	8
43	Investigation of Functionalized Surface Charges of Thermoplastic Starch/Zinc Oxide Nanocomposite Films Using Polyaniline: The Potential of Improved Antibacterial Properties. <i>Polymers</i> , 2021 , 13,	4.5	8
42	BITTERNESS REDUCTION AND ENZYMATIC TRANSFORMATION OF GINSENOSESIDES FROM KOREAN RED GINSENG (PANAX GINSENG) EXTRACT. <i>Journal of Food Biochemistry</i> , 2011 , 35, 1267-1282	3.3	7
41	The effect of gamma irradiation on oleic acid in methyl oleate and food. <i>Food Chemistry</i> , 2010 , 121, 93-98.	3.5	7
40	Post-Processing Techniques for the Improvement of Liposome Stability. <i>Pharmaceutics</i> , 2021 , 13,	6.4	7
39	Preparation and characterization of surimi-based imitation crab meat using coaxial extrusion three-dimensional food printing. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 71, 102711	6.8	7
38	Potato starch altered the rheological, printing, and melting properties of 3D-printable fat analogs based on inulin emulsion-filled gels. <i>Carbohydrate Polymers</i> , 2021 , 269, 118285	10.3	7
37	Applicability of biaxially oriented poly(trimethylene terephthalate) films using bio-based 1,3-propanediol in retort pouches. <i>Journal of Applied Polymer Science</i> , 2018 , 135, 46251	2.9	6
36	The influence of different water types and brewing durations on the colloidal properties of green tea infusion. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2483-2489	3.8	6
35	Qualitative and quantitative prediction of volatile compounds from initial amino acid profiles in Korean rice wine (makgeolli) model. <i>Journal of Food Science</i> , 2014 , 79, C1106-16	3.4	6
34	Alginate Calcium Microbeads Containing Chitosan Nanoparticles for Controlled Insulin Release. <i>Applied Biochemistry and Biotechnology</i> , 2021 , 193, 463-478	3.2	6
33	Speciation of Bio-Available Iodine in Abalone (<i>Haliotis discus hannai</i>) by High-Performance Liquid Chromatography Hyphenated with Inductively Coupled Plasma-Mass Spectrometry Using an In Vitro Method. <i>Journal of Food Science</i> , 2018 , 83, 1579-1587	3.4	6
32	Post-processing and printability evaluation of red ginseng snacks for three-dimensional (3D) printing. <i>Food Bioscience</i> , 2021 , 42, 101094	4.9	6
31	A Liquid Chromatography - Tandem Mass Spectrometry Approach for the Identification of Mebendazole Residue in Pork, Chicken, and Horse. <i>PLoS ONE</i> , 2017 , 12, e0169597	3.7	5
30	Structural characteristics of low-digestible sweet potato starch prepared by heat-moisture treatment. <i>International Journal of Biological Macromolecules</i> , 2020 , 151, 1049-1057	7.9	5
29	Effect of pea protein isolate incorporation on 3D printing performance and tailing effect of banana paste. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111916	5.4	5

28	Effects of vitamin D-fortified shiitake mushroom on bioavailability and bone structure. <i>Bioscience, Biotechnology and Biochemistry</i> , 2019 , 83, 942-951	2.1	4
27	Toxic potential of <i>Bacillus cereus</i> isolated from fermented alcoholic beverages. <i>Food Research International</i> , 2020 , 137, 109361	7	4
26	Improvement of oxygen barrier of oriented polypropylene films coated by gravure ink-containing nanoclays. <i>Journal of Applied Polymer Science</i> , 2011 , 121, 1788-1795	2.9	4
25	Production of customized food through the insertion of a formulated nanoemulsion using coaxial 3D food printing. <i>Journal of Food Engineering</i> , 2021 , 311, 110689	6	4
24	Effect of different cooking methods on the content and bioaccessibility of iodine components in abalone (<i>Haliotis discus hannai</i>). <i>Food Chemistry</i> , 2019 , 301, 125197	8.5	3
23	Microencapsulation Techniques for Food Flavour 2010 , 307-332		3
22	Preparation and characterization of self-assembled nanoparticles based on linolenic-acid modified chitosan. <i>Journal of Ocean University of China</i> , 2005 , 4, 234-239	1	3
21	Physical and mechanical properties of plant-derived soft-shell capsules formulated with hydroxypropyl starches from different botanical sources. <i>Polymer Testing</i> , 2020 , 91, 106871	4.5	3
20	Protective effect of linoleic acid against inflammatory reactions by mast cell via caspase-1 cascade pathways. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12932	3.3	2
19	Methodologies Used for the Characterization of Nano- and Microcapsules 2014 , 65-94		2
18	The simple determination method for anthocyanidin aglycones in fruits using ultra-high-performance liquid chromatography. <i>Journal of Chromatographic Science</i> , 2015 , 53, 1646-53	1.4	2
17	Neuroprotective effect of against HO-induced PC12 cell cytotoxicity by reducing oxidative stress. <i>Food Science and Biotechnology</i> , 2020 , 29, 1519-1530	3	2
16	Improvement of testosterone deficiency by fermented extracts in aging male rats. <i>Food Science and Biotechnology</i> , 2021 , 30, 443-454	3	2
15	The chemical structure and immunomodulatory activity of an exopolysaccharide produced by under submerged fermentation. <i>Food and Function</i> , 2021 , 12, 9327-9338	6.1	2
14	Investigation of the moisture-induced caking behavior with various dietary salts. <i>Journal of Food Engineering</i> , 2019 , 241, 67-74	6	1
13	Preparation of acetylated chitosan sponges (chitin sponges). <i>Journal of Applied Polymer Science</i> , 2010 , 117, NA-NA	2.9	1
12	Effects of layered double hydroxides on poly(vinyl alcohol)/poly(acrylic acid) films for green food packaging applications. <i>Progress in Organic Coatings</i> , 2022 , 163, 106634	4.8	1
11	Hyaluronic-Acid-Coated Chitosan Nanoparticles for Insulin Oral Delivery: Fabrication, Characterization, and Hypoglycemic Ability.. <i>Macromolecular Bioscience</i> , 2022 , e2100493	5.5	1

10	Middle purity soy lecithin is appropriate for food grade nanoliposome: Preparation, characterization, antioxidant and anti-inflammatory ability.. <i>Food Chemistry</i> , 2022 , 389, 132931	8.5	1
9	Formulation and evaluation of thermoreversible sugar-paste for hot-melt 3D printing. <i>Journal of Food Engineering</i> , 2022 , 321, 110944	6	o
8	Impact of esterification with malic acid on the structural characteristics and in vitro digestibilities of different starches. <i>International Journal of Biological Macromolecules</i> , 2021 , 174, 540-548	7.9	o
7	Preparation of Novel Iodized Salt with Natural Iodine-Rich Sources by Spray Drying. <i>Journal of Food Science</i> , 2018 , 83, 1676-1684	3.4	o
6	Enhanced antimicrobial and physical properties of poly (butylene adipate-co-terephthalate)/zinc oxide/reduced graphene oxide ternary nanocomposite films. <i>Materials Today Communications</i> , 2021 , 28, 102586	2.5	o
5	Formulation and evaluation of cold-extruded chocolate ganache for three-dimensional food printing. <i>Journal of Food Engineering</i> , 2022 , 314, 110785	6	o
4	Plaque removal effectiveness of 3D printed dental hygiene chews with various infill structures through artificial dog teeth. <i>Heliyon</i> , 2022 , 8, e09096	3.6	o
3	Ready-to-use granule-based food ink system for three-dimensional food printing. <i>Journal of Food Engineering</i> , 2022 , 111092	6	o
2	Coaxial 3D printing of chicken surimi incorporated with mealworm protein isolate as texture-modified food for the elderly. <i>Journal of Food Engineering</i> , 2022 , 333, 111151	6	o
1	Customized oral mucosal adhesive film-based functional-substance delivery system using embedded 3D printing method. <i>Food Hydrocolloids</i> , 2022 , 107762	10.6	