Kwang-Hoon Kong

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/525560/publications.pdf

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38 papers 676 citations

16 h-index 25 g-index

38 all docs 38 docs citations

38 times ranked 588 citing authors

#	Article	IF	Citations
1	Tyrosine-7 in human class Pi glutathione S-transferase is important for lowering the pKa of the thiol group of glutathione in the enzyme-glutathione complex. Biochemical and Biophysical Research Communications, 1992, 184, 194-197.	2.1	66
2	Purification and characterization of a highly stable tyrosinase from $\langle i \rangle$ Thermomicrobium roseum $\langle i \rangle$. Biotechnology and Applied Biochemistry, 2000, 31, 113-118.	3.1	64
3	Non-essentiality of cysteine and histidine residues for the activity of human class Pi glutathione S-transferase. Biochemical and Biophysical Research Communications, 1991, 181, 748-755.	2.1	50
4	Site-directed mutagenesis study on the roles of evolutionally conserved aspartic acid residues in human glutathione S-transferase P1-1. Protein Engineering, Design and Selection, 1993, 6, 93-99.	2.1	33
5	Expression and characterization of human tyrosinase from a bacterial expression system. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2000, 125, 563-569.	1.6	31
6	The highly stable alcohol dehydrogenase of Thermomicrobium roseum: purification and molecular characterization. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2002, 132, 415-422.	1.6	31
7	Histidine residues at the copper-binding site in human tyrosinase are essential for its catalytic activities. Journal of Enzyme Inhibition and Medicinal Chemistry, 2020, 35, 726-732.	5.2	30
8	Efficient secretory expression of the sweet-tasting protein brazzein in the yeast Kluyveromyces lactis. Protein Expression and Purification, 2013, 90, 84-89.	1.3	29
9	Residue mutations in the sweetness loops for the sweet-tasting protein brazzein. Food Chemistry, 2011, 129, 1327-1330.	8.2	28
10	Antioxidant, anti-inflammatory, and anti-allergic activities of the sweet-tasting protein brazzein. Food Chemistry, 2018, 267, 163-169.	8.2	27
11	Multiple mutations of the critical amino acid residues for the sweetness of the sweet-tasting protein, brazzein. Food Chemistry, 2013, 138, 1370-1373.	8.2	26
12	Molecular cloning, expression, and characterization of a phi-type glutathione S-transferase from Oryza sativa. Pesticide Biochemistry and Physiology, 2005, 83, 29-36.	3.6	25
13	Study on the biochemical characterization of herbicide detoxification enzyme, glutathione ⟨i⟩S⟨/i⟩ â€transferase. BioFactors, 2007, 30, 281-287.	5.4	23
14	A plant-specific tau class glutathione S-transferase from Oryza sativa with very high activity against 1-chloro-2,4-dinitrobenzene and chloroacetanilide herbicides. Pesticide Biochemistry and Physiology, 2011, 101, 265-269.	3.6	22
15	Design and Efficient Soluble Expression of a Sweet Protein, Brazzein and Minor-Form Mutant. Bulletin of the Korean Chemical Society, 2010, 31, 3830-3833.	1.9	22
16	Improved Secretory Production of the Sweet-Tasting Protein, Brazzein, in Kluyveromyces lactis. Journal of Agricultural and Food Chemistry, 2016, 64, 6312-6316.	5.2	20
17	Importance of Glu53 in the Câ€ŧerminal region of brazzein, a sweetâ€ŧasting protein. Journal of the Science of Food and Agriculture, 2016, 96, 3202-3206.	3.5	15
18	Cloning of a rice tau class GST isozyme and characterization of its substrate specificity. Pesticide Biochemistry and Physiology, 2006, 86, 110-115.	3.6	14

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19	A Phi Class Glutathione S-transferase from Oryza sativa (OsGSTF5): Molecular Cloning, Expression and Biochemical Characteristics. BMB Reports, 2007, 40, 511-516.	2.4	14
20	Purification and biochemical properties of glutathione S-transferase from Oryza sativa. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1999, 122, 21-27.	1.6	13
21	A Plant-specific Tau Class Glutathione S-transferase from Oryza sativa Having Significant Detoxification Activity Towards Chloroacetanilide Herbicides. Bulletin of the Korean Chemical Society, 2011, 32, 3756-3759.	1.9	12
22	Mutagenesis of Critical Amino Acid Residues in \hat{l}_{\pm} -Helix and \hat{l}_{\pm} -Sheet Structures of Brazzein. Bulletin of the Korean Chemical Society, 2011, 32, 4106-4108.	1.9	10
23	Analysis of Inorganic Anions by Capillary Zone Electrophoresis Analytical Sciences, 1997, 13, 243-246.	1.6	9
24	Optimized production and quantification of the tryptophan-deficient sweet-tasting protein brazzein in <i>Kluyveromyces lactis</i> . Preparative Biochemistry and Biotechnology, 2019, 49, 790-799.	1.9	9
25	Efficient brazzein production in yeast (Kluyveromyces lactis) using a chemically defined medium. Bioprocess and Biosystems Engineering, 2021, 44, 913-925.	3.4	9
26	Purification and characterization of the tyrosinase isozymes of pine needles. IUBMB Life, 1998, 45, 717-724.	3.4	8
27	3M-Brazzein as a Natural Sugar Substitute Attenuates Obesity, Metabolic Disorder, and Inflammation. Journal of Agricultural and Food Chemistry, 2020, 68, 2183-2192.	5.2	8
28	Characterization of Human Tyrosinase Ectodomain Expressed in Escherichia coli. Protein and Peptide Letters, 2010, 17, 1026-1030.	0.9	7
29	Refined singleâ€interval adjustment matrix yesâ€no task for estimating the absolute thresholds of sweetâ€tasting molecules. Journal of Sensory Studies, 2017, 32, e12250.	1.6	4
30	Secretory expression and enzymatic characterization of recombinant <i>Agarivorans albus \hat{l}^2</i> -agarase in <i>Escherichia coli</i> - Preparative Biochemistry and Biotechnology, 2017, 47, 1037-1042.	1.9	4
31	Functional expression of the sweet-tasting protein brazzein in transgenic tobacco. Food Science and Technology, 0, , .	1.7	4
32	Site-directed mutagenesis of evolutionarily conserved serine residues in the N-terminal domain of rice Phi-class glutathione S-transferase F5. Journal of Molecular Catalysis B: Enzymatic, 2014, 106, 71-75.	1.8	3
33	Deletion Mutational Mapping of the Catalytic Activities of Human Tyrosinase. Bulletin of the Korean Chemical Society, 2012, 33, 3099-3102.	1.9	3
34	CLONING, EXPRESSION AND CHARACTERIZATION OF NOVEL LECTIN FROM ORYZA SATIVA. Journal of Food Biochemistry, 2004, 28, 500-512.	2.9	1
35	Role of Lys5 Residue in \hat{I}^2 -Strand I of the Sweet-Tasting Protein Brazzein. Journal of Food Biochemistry, 2016, 40, 446-450.	2.9	1
36	A quantitative assay for agarase activity determination using agarose–iodine complex. Analytical Biochemistry, 2022, 641, 114560.	2.4	1

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37	Functional analysis of the evolutionary conserved arginine 182 residue in human glutathione Sâ€transferase P1â€1. IUBMB Life, 1997, 43, 251-262.	3.4	0
38	An efficient method for the over-expression and purification of active human tyrosinase. Journal of Biotechnology, 2008, 136, S387.	3.8	0