

Choon Young Kim

List of Publications by Citations

Source: <https://exaly.com/author-pdf/5258075/choon-young-kim-publications-by-citations.pdf>
Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

28 papers	858 citations	15 h-index	29 g-index
29 ext. papers	1,095 ext. citations	4.3 avg, IF	4.87 L-index

#	Paper	IF	Citations
28	Curcumin inhibits adipocyte differentiation through modulation of mitotic clonal expansion. <i>Journal of Nutritional Biochemistry</i> , 2011 , 22, 910-20	6.3	113
27	Tight Junction in the Intestinal Epithelium: Its Association with Diseases and Regulation by Phytochemicals. <i>Journal of Immunology Research</i> , 2018 , 2018, 2645465	4.5	110
26	Recent Trends in Controlling the Enzymatic Browning of Fruit and Vegetable Products. <i>Molecules</i> , 2020 , 25,	4.8	78
25	Dietary fibre-based SCFA mixtures promote both protection and repair of intestinal epithelial barrier function in a Caco-2 cell model. <i>Food and Function</i> , 2017 , 8, 1166-1173	6.1	72
24	Natural Products and Obesity: A Focus on the Regulation of Mitotic Clonal Expansion during Adipogenesis. <i>Molecules</i> , 2019 , 24,	4.8	65
23	Prevention of enzymatic browning of pear by onion extract. <i>Food Chemistry</i> , 2005 , 89, 181-184	8.5	64
22	Heated apple juice supplemented with onion has greatly improved nutritional quality and browning index. <i>Food Chemistry</i> , 2016 , 201, 315-9	8.5	53
21	Importance of Location of Digestion and Colonic Fermentation of Starch Related to Its Quality. <i>Cereal Chemistry</i> , 2013 , 90, 335-343	2.4	52
20	Dietary Slowly Digestible Starch Triggers the Gut-Brain Axis in Obese Rats with Accompanied Reduced Food Intake. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, 1700117	5.9	32
19	Selenate inhibits adipogenesis through induction of transforming growth factor- β (TGF- β) signaling. <i>Biochemical and Biophysical Research Communications</i> , 2012 , 426, 551-7	3.4	31
18	Modification of curcumin with polyethylene glycol enhances the delivery of curcumin in preadipocytes and its antiadipogenic property. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1012-9	5.7	31
17	Dexamethasone-induced selenoprotein S degradation is required for adipogenesis. <i>Journal of Lipid Research</i> , 2013 , 54, 2069-2082	6.3	25
16	Xanthone-related compounds as an anti-browning and antioxidant food additive. <i>Food Chemistry</i> , 2019 , 274, 345-350	8.5	23
15	Swertiajaponin as an anti-browning and antioxidant flavonoid. <i>Food Chemistry</i> , 2018 , 252, 207-214	8.5	22
14	Curcumin prevents leptin-induced tight junction dysfunction in intestinal Caco-2 BBe cells. <i>Journal of Nutritional Biochemistry</i> , 2014 , 25, 26-35	6.3	21
13	Anti-Adipogenic Effects of Ethanol Extracts Prepared from Selected Medicinal Herbs in 3T3-L1 Cells. <i>Preventive Nutrition and Food Science</i> , 2016 , 21, 227-235	2.4	15
12	Resistance of Staphylococcus aureus on food contact surfaces with different surface characteristics to chemical sanitizers. <i>Journal of Food Safety</i> , 2017 , 37, e12354	2	12

11	Antioxidant and Anti-Inflammatory Activities of Ledeb. Extract. <i>Evidence-based Complementary and Alternative Medicine</i> , 2020 , 2020, 8571207	2.3	10
10	Selenate Prevents Adipogenesis through Induction of Selenoprotein S and Attenuation of Endoplasmic Reticulum Stress. <i>Molecules</i> , 2018 , 23,	4.8	8
9	Efficacy of chemical sanitizers against on food contact surfaces with scratch and biofilm. <i>Food Science and Biotechnology</i> , 2019 , 28, 581-590	3	6
8	Dietary selenate attenuates adiposity and improves insulin sensitivity in high-fat diet-induced obese mice. <i>Journal of Functional Foods</i> , 2015 , 17, 33-42	5.1	5
7	Influence of Roasting Treatment on the Antioxidant Activities and Color of Burdock Root Tea. <i>Preventive Nutrition and Food Science</i> , 2017 , 22, 21-29	2.4	3
6	Anti browning and antioxidant properties of Foeniculum vulgare seed extracts. <i>Korean Journal of Food Preservation</i> , 2020 , 27, 188-196	0.5	2
5	Natural Extracts That Stimulate Adipocyte Browning and Their Underlying Mechanisms. <i>Antioxidants</i> , 2021 , 10,	7.1	2
4	Lipid Peroxidation and Antioxidant Activities of the Aqueous Rhizome Extract of Rheum officinale Baillon. <i>Journal of Food Quality</i> , 2018 , 2018, 1-7	2.7	2
3	Inhibition of advanced glycation end product formation by burdock root extract. <i>Journal of Nutrition and Health</i> , 2016 , 49, 233	0.8	0
2	Luminal Leptin Impairs Intestinal Tight Junction Function in vitro through JAK2-dependent Signaling Pathway. <i>FASEB Journal</i> , 2012 , 26, 1b452	0.9	
1	Long-term feeding of dietary slow release glucose reduces daily caloric food intake in vivo. <i>FASEB Journal</i> , 2013 , 27, 237.6	0.9	