

# Seung-Jun Choi

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

81 papers	1,770 citations	26 h-index	39 g-index
84 ext. papers	2,048 ext. citations	5.1 avg, IF	5.13 L-index

#	Paper	IF	Citations
81	Protein-stabilized nanoemulsions and emulsions: comparison of physicochemical stability, lipid oxidation, and lipase digestibility. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 415-27	5.7	130
80	Slowly digestible starch from heat-moisture treated waxy potato starch: Preparation, structural characteristics, and glucose response in mice. <i>Food Chemistry</i> , <b>2012</b> , 133, 1222-1229	8.5	85
79	Inhibition of Ostwald ripening in model beverage emulsions by addition of poorly water soluble triglyceride oils. <i>Journal of Food Science</i> , <b>2012</b> , 77, C33-8	3.4	70
78	Nanoemulsions as delivery systems for lipophilic nutraceuticals: strategies for improving their formulation, stability, functionality and bioavailability. <i>Food Science and Biotechnology</i> , <b>2020</b> , 29, 149-168	3.3	64
77	Impact of iron encapsulation within the interior aqueous phase of water-in-oil-in-water emulsions on lipid oxidation. <i>Food Chemistry</i> , <b>2009</b> , 116, 271-276	8.5	64
76	EXTRACTION YIELD OF SOLUBLE PROTEIN AND MICROSTRUCTURE OF SOYBEAN AFFECTED BY MICROWAVE HEATING. <i>Journal of Food Processing and Preservation</i> , <b>2006</b> , 30, 407-419	2.1	63
75	Emulsifying properties of bovine serum albumin-galactomannan conjugates. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 1049-56	5.7	62
74	Resistant glutarate starch from adlay: Preparation and properties. <i>Carbohydrate Polymers</i> , <b>2008</b> , 74, 787-796	4.9	61
73	Stabilization of orange oil-in-water emulsions: A new role for ester gum as an Ostwald ripening inhibitor. <i>Food Chemistry</i> , <b>2011</b> , 128, 1023-1028	8.5	57
72	Stability of citral in oil-in-water emulsions prepared with medium-chain triacylglycerols and triacetin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 11349-53	5.7	56
71	Preparation of starches with low glycaemic response using amylosucrase and their physicochemical properties. <i>Carbohydrate Polymers</i> , <b>2010</b> , 82, 489-497	10.3	56
70	Inhibition of citral degradation in model beverage emulsions using micelles and reverse micelles. <i>Food Chemistry</i> , <b>2010</b> , 122, 111-116	8.5	56
69	Branch chain elongation by amylosucrase: production of waxy corn starch with a slow digestion property. <i>Food Chemistry</i> , <b>2014</b> , 152, 113-20	8.5	53
68	Preparation of slowly digestible sweet potato Daeyumi starch by dual enzyme modification. <i>Carbohydrate Polymers</i> , <b>2016</b> , 143, 164-71	10.3	40
67	Citral stability in oil-in-water emulsions with solid or liquid octadecane. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 533-6	5.7	40
66	Structural characteristics of low-glycemic response rice starch produced by citric acid treatment. <i>Carbohydrate Polymers</i> , <b>2009</b> , 78, 588-595	10.3	39
65	Formulation and properties of model beverage emulsions stabilized by sucrose monopalmitate: Influence of pH and lyso-lecithin addition. <i>Food Research International</i> , <b>2011</b> , 44, 3006-3012	7	37

64	Influence of droplet charge on the chemical stability of citral in oil-in-water emulsions. <i>Journal of Food Science</i> , <b>2010</b> , 75, C536-40	3.4	35
63	Kinetic studies of in vitro digestion of amylosucrase-modified waxy corn starches based on branch chain length distributions. <i>Food Hydrocolloids</i> , <b>2017</b> , 65, 46-56	10.6	32
62	Confocal Laser Scanning Microscopy to Investigate the Effect of Cooking and Sodium Bisulfite on In Vitro Digestibility of Waxy Sorghum Flour. <i>Cereal Chemistry</i> , <b>2008</b> , 85, 65-69	2.4	32
61	Digestibility and physicochemical properties of granular sweet potato starch as affected by annealing. <i>Food Science and Biotechnology</i> , <b>2014</b> , 23, 23-31	3	31
60	Molecular characteristics of bovine serum albumin-dextran conjugates. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2006</b> , 70, 2064-70	2.1	31
59	Isoflavones found in Korean soybean paste as 3-hydroxy-3-methylglutaryl Coenzyme A reductase inhibitors. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2004</b> , 68, 1051-8	2.1	31
58	Improving Flavonoid Bioaccessibility using an Edible Oil-Based Lipid Nanoparticle for Oral Delivery. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 5266-72	5.7	29
57	Erythorbyl laurate as a potential food additive with multi-functionalities: Interfacial characteristics and antioxidant activity. <i>Food Chemistry</i> , <b>2017</b> , 215, 101-7	8.5	28
56	Production of an in Vitro Low-Digestible Starch via Hydrothermal Treatment of Amylosucrase-Modified Normal and Waxy Rice Starches and Its Structural Properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 5045-52	5.7	28
55	Antioxidative and nitric oxide scavenging activity of branched-chain amino acids. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 1555-1558	3	24
54	Erythorbyl laurate as a potential food additive with multi-functionalities: Antibacterial activity and mode of action. <i>Food Control</i> , <b>2018</b> , 86, 138-145	6.2	23
53	Anti-inflammatory and anti-genotoxic activity of branched chain amino acids (BCAA) in lipopolysaccharide (LPS) stimulated RAW 264.7 macrophages. <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 1371-1377	3	21
52	Influence of emulsion interfacial membrane characteristics on Ostwald ripening in a model emulsion. <i>Food Chemistry</i> , <b>2018</b> , 242, 91-97	8.5	19
51	Preparation, digestibility, and glucose response in mice of rice coated with resistant starch type 4 using locust bean gum and agar. <i>International Journal of Food Science and Technology</i> , <b>2010</b> , 45, 2612-2621	3.8	18
50	Impact of Environmental Stresses on Orange Oil-in-Water Emulsions Stabilized by Sucrose Monopalmitate and Lysolecithin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 3257-3261	5.7	16
49	A New Method for Determining the Emulsion Stability Index by Backscattering Light Detection. <i>Journal of Food Process Engineering</i> , <b>2014</b> , 37, 229-236	2.4	16
48	Aspergillus oryzae strains isolated from traditional Korean Nuruk: Fermentation properties and influence on rice wine quality. <i>Food Science and Biotechnology</i> , <b>2013</b> , 22, 425-432	3	16
47	Citral degradation in micellar structures formed with polyoxyethylene-type surfactants. <i>Food Chemistry</i> , <b>2015</b> , 170, 443-7	8.5	16

46	Impact of antioxidant on the stability of $\beta$ -carotene in model beverage emulsions: Role of emulsion interfacial membrane. <i>Food Chemistry</i> , <b>2019</b> , 279, 194-201	8.5	16
45	Double-layered microparticles with enzyme-triggered release for the targeted delivery of water-soluble bioactive compounds to small intestine. <i>Food Chemistry</i> , <b>2014</b> , 161, 53-9	8.5	15
44	Structure and digestibility of debranched and hydrothermally treated water yam starch. <i>Starch/Staerke</i> , <b>2013</b> , 65, 679-685	2.3	15
43	Low digestion property of amylosucrase-modified waxy adlay starch. <i>Food Science and Biotechnology</i> , <b>2016</b> , 25, 457-460	3	14
42	Amylosucrase-modified waxy potato starches recrystallized with amylose: The role of amylopectin chain length in formation of low-digestible fractions. <i>Food Chemistry</i> , <b>2020</b> , 318, 126490	8.5	13
41	Influence of the hydrophilic head size and hydrophobic tail length of surfactants on the ability of micelles to stabilize citral. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 3227-32	4.3	13
40	Characterisation of low-digestible starch fractions isolated from amylosucrase-modified waxy corn starch. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 557-563	3.8	12
39	Versatile biotechnological applications of amylosucrase, a novel glucosyltransferase. <i>Food Science and Biotechnology</i> , <b>2020</b> , 29, 1-16	3	12
38	Hydrothermal treatment of water yam starch in a non-granular state: slowly digestible starch content and structural characteristics. <i>Journal of Food Science</i> , <b>2012</b> , 77, C574-82	3.4	11
37	A reliable and reproducible method for the lipase assay in an AOT/isooctane reversed micellar system: modification of the copper-soap colorimetric method. <i>Food Chemistry</i> , <b>2015</b> , 182, 236-41	8.5	10
36	AOT/isooctane reverse micelles with a microaqueous core act as protective shells for enhancing the thermal stability of <i>Chromobacterium viscosum</i> lipase. <i>Food Chemistry</i> , <b>2015</b> , 179, 263-9	8.5	10
35	Preparation and characterization of the inclusion complexes between amylosucrase-treated waxy starch and palmitic acid. <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 323-329	3	9
34	Ostwald Ripening Rate of Orange Oil Emulsions: Effects of Molecular Structure of Emulsifiers and Their Oil Composition. <i>Journal of Food Science</i> , <b>2019</b> , 84, 440-447	3.4	9
33	Thermal deactivation kinetics of <i>Pseudomonas fluorescens</i> lipase entrapped in AOT/isooctane reverse micelles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 9421-7	5.7	9
32	Development of the simple and sensitive method for lipoxygenase assay in AOT/isooctane reversed micelles. <i>Food Chemistry</i> , <b>2013</b> , 138, 733-8	8.5	8
31	Optimal production and structural characterization of erythorbyl laurate obtained through lipase-catalyzed esterification. <i>Food Science and Biotechnology</i> , <b>2012</b> , 21, 1209-1215	3	8
30	Rapid and Sensitive Determination of Lipid Oxidation Using the Reagent Kit Based on Spectrophotometry (FOODLABfatSystem). <i>Journal of Chemistry</i> , <b>2016</b> , 2016, 1-6	2.3	8
29	Complexation of Amylosucrase-Modified Waxy Corn Starch with Fatty Acids: Determination of Their Physicochemical Properties and Digestibilities. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1362-1370	3.4	7

28	Lipid oxidation of sodium caseinate-stabilized emulsion-gels prepared using microbial transglutaminase. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 2023-2026	3	7
27	Storage Stability of $\beta$ -Carotene in Model Beverage Emulsions: Implication of Interfacial Thickness. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1800127	3	6
26	Application of stabilizer improves stability of nanosuspended branched-chain amino acids and anti-inflammatory effect in LPS-induced RAW 264.7 cells. <i>Food Science and Biotechnology</i> , <b>2018</b> , 27, 451-459	2.8	6
25	Enhancing operational stability and exhibition of enzyme activity by removing water in the immobilized lipase-catalyzed production of erythorbyl laurate. <i>Biotechnology Progress</i> , <b>2013</b> , 29, 882-9	2.8	6
24	Lipid hydroperoxide decomposition in model emulsions stabilized with emulsifiers having various sizes of hydrophilic heads. <i>Food Science and Biotechnology</i> , <b>2019</b> , 28, 53-57	3	6
23	Influence of biopolymers on the solubility of branched-chain amino acids and stability of their solutions. <i>Food Chemistry</i> , <b>2018</b> , 239, 872-878	8.5	5
22	Effects of temperature-cycled retrogradation on properties of amylosucrase-treated waxy corn starch. <i>Cereal Chemistry</i> , <b>2018</b> , 95, 555-563	2.4	5
21	Chemoselective Oxidation of C6 Primary Hydroxyl Groups of Polysaccharides in Rice Bran for the Application as a Novel Water-Soluble Dietary Fiber. <i>International Journal of Food Properties</i> , <b>2015</b> , 18, 1664-1676	3	4
20	Serial connection of packed-bed reactors with different reaction temperatures: enhanced operational stability for enzymatically interesterified trans-free lipid production. <i>European Food Research and Technology</i> , <b>2012</b> , 235, 647-657	3.4	4
19	Improving the Stability of Lycopene from Chemical Degradation in Model Beverage Emulsions: Impact of Hydrophilic Group Size of Emulsifier and Antioxidant Polarity. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
18	Effect of cosolvent and surfactant on the solubility and stability of citral in a beverage model. <i>Applied Biological Chemistry</i> , <b>2016</b> , 59, 471-474	2.9	4
17	Influence of Oxidants on the Stability of Tocopherol in Model Nanoemulsions: Role of Interfacial Membrane Organized by Nonionic Emulsifiers. <i>Journal of Chemistry</i> , <b>2018</b> , 2018, 1-8	2.3	4
16	Modeling of in vitro digestion behavior of corn starches of different digestibility using modified log of slope (LOS) method. <i>Food Research International</i> , <b>2021</b> , 146, 110436	7	4
15	Isothermal and temperature-cycling retrogradation of high-amylose corn starch: Impact of sonication on its structural and retrogradation properties. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 76, 105650	8.9	4
14	Influence of lysolecithin and Tween 80 on the colloidal stability of branched chain amino acids in a nanosuspension system. <i>Food Chemistry</i> , <b>2017</b> , 221, 606-612	8.5	3
13	Digestibility of retrograded starches with A- and B-type crystalline structures <b>2015</b> , 58, 487-490		3
12	Selective production of 1-monocaprin by porcine liver carboxylesterase-catalyzed esterification: Its enzyme kinetics and catalytic performance. <i>Enzyme and Microbial Technology</i> , <b>2016</b> , 82, 51-57	3.8	3
11	Nanosuspended branched chain amino acids: the influence of stabilizers on their solubility and colloidal stability. <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 573-579	3	3

10	Backscattered electron imaging for reduced charging of moisturized corn starch granules: implications for versatile imagery of hygroscopic powder specimens. <i>Micron</i> , <b>2008</b> , 39, 1160-5	2.3	2
9	Prevention of Ostwald ripening in orange oil emulsions: Impact of surfactant type and Ostwald ripening inhibitor type. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 110180	5.4	2
8	Inhibition of Droplet Growth in Model Beverage Emulsions Stabilized Using Poly (ethylene glycol) Alkyl Ether Surfactants Having Various Hydrophilic Head Sizes: Impact of Ester Gum. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 5588	2.6	2
7	Influence of structural properties of emulsifiers on citral degradation in model emulsions. <i>Food Science and Biotechnology</i> , <b>2019</b> , 28, 701-710	3	1
6	Optimizing Conditions for TEMPO/NaOCl-Mediated Chemoselective Oxidation of Primary Alcohols in Sweet Potato Residue. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 690-698	5.1	1
5	Characterization of phase and diffusion behaviors of oil, surfactant, and co-surfactant ternary systems for lipid-based delivery carriers. <i>Food Chemistry</i> , <b>2021</b> , 359, 129875	8.5	1
4	Influence of interfacial characteristics and antioxidant polarity on the chemical stability of $\beta$ -carotene in emulsions prepared using non-ionic surfactant blends. <i>Food Chemistry</i> , <b>2022</b> , 369, 130945	8.5	0
3	Optimization of conditions for 2,2,6,6-tetramethyl-1-piperidinyloxy/sodium hypochlorite-catalyzed selective oxidation of the primary alcohol in 1-Monolaurin. <i>Food Science and Biotechnology</i> , <b>2013</b> , 22, 621-629	3	
2	Inhibitory Effects of Transglycosylation Products of Soy Isoflavones on Cholesterol Biosynthesis. <i>Journal of the Korean Society of Food Science and Nutrition</i> , <b>2016</b> , 45, 293-297	1.5	
1	Structure and in vitro digestion of amylosucrase-modified waxy corn starch as affected by iterative retrogradation. <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 1176-1186	3	