Seung-Jun Choi

List of Publications by Year in Descending Order

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	Influence of interfacial characteristics and antioxidant polarity on the chemical stability of β-carotene in emulsions prepared using non-ionic surfactant blends. *Food Chemistry*, **2022**, 369, 130945	8.5	0
80	Modeling of in vitro digestion behavior of corn starches of different digestibility using modified log of slope (LOS) method. *Food Research International*, **2021**, 146, 110436	7	4
79	Isothermal and temperature-cycling retrogradation of high-amylose corn starch: Impact of sonication on its structural and retrogradation properties. *Ultrasonics Sonochemistry*, **2021**, 76, 105650	8.9	4
78	Characterization of phase and diffusion behaviors of oil, surfactant, and co-surfactant ternary systems for lipid-based delivery carriers. *Food Chemistry*, **2021**, 359, 129875	8.5	1
77	Amylosucrase-modified waxy potato starches recrystallized with amylose: The role of amylopectin chain length in formation of low-digestible fractions. *Food Chemistry*, **2020**, 318, 126490	8.5	13
76	Nanoemulsions as delivery systems for lipophilic nutraceuticals: strategies for improving their formulation, stability, functionality and bioavailability. *Food Science and Biotechnology*, **2020**, 29, 149-168	3	64
75	Versatile biotechnological applications of amylosucrase, a novel glucosyltransferase. *Food Science and Biotechnology*, **2020**, 29, 1-16	3	12
74	Prevention of Ostwald ripening in orange oil emulsions: Impact of surfactant type and Ostwald ripening inhibitor type. *LWT - Food Science and Technology*, **2020**, 134, 110180	5.4	2
73	Improving the Stability of Lycopene from Chemical Degradation in Model Beverage Emulsions: Impact of Hydrophilic Group Size of Emulsifier and Antioxidant Polarity. *Foods*, **2020**, 9,	4.9	4
72	Structure and in vitro digestion of amylosucrase-modified waxy corn starch as affected by iterative retrogradation. *International Journal of Food Properties*, **2020**, 23, 1176-1186	3	
71	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. *Applied Sciences (Switzerland)*, **2020**, 10, 5588	2.6	2
70	Complexation of Amylosucrase-Modified Waxy Corn Starch with Fatty Acids: Determination of Their Physicochemical Properties and Digestibilities. *Journal of Food Science*, **2019**, 84, 1362-1370	3.4	7
69	Ostwald Ripening Rate of Orange Oil Emulsions: Effects of Molecular Structure of Emulsifiers and Their Oil Composition. *Journal of Food Science*, **2019**, 84, 440-447	3.4	9
68	Influence of structural properties of emulsifiers on citral degradation in model emulsions. *Food Science and Biotechnology*, **2019**, 28, 701-710	3	1
67	Lipid hydroperoxide decomposition in model emulsions stabilized with emulsifiers having various sizes of hydrophilic heads. *Food Science and Biotechnology*, **2019**, 28, 53-57	3	6
66	Impact of antioxidant on the stability of β-carotene in model beverage emulsions: Role of emulsion interfacial membrane. *Food Chemistry*, **2019**, 279, 194-201	8.5	16
65	Influence of biopolymers on the solubility of branched-chain amino acids and stability of their solutions. *Food Chemistry*, **2018**, 239, 872-878	8.5	5

64	Characterisation of low-digestible starch fractions isolated from amylosucrase-modified waxy corn starch. *International Journal of Food Science and Technology*, **2018**, 53, 557-563	3.8	12
63	Influence of emulsion interfacial membrane characteristics on Ostwald ripening in a model emulsion. *Food Chemistry*, **2018**, 242, 91-97	8.5	19
62	Storage Stability of β-Carotene in Model Beverage Emulsions: Implication of Interfacial Thickness. *European Journal of Lipid Science and Technology*, **2018**, 120, 1800127	3	6
61	Application of stabilizer improves stability of nanosuspended branched-chain amino acids and anti-inflammatory effect in LPS-induced RAW 264.7 cells. *Food Science and Biotechnology*, **2018**, 27, 451-459	3	6
60	Erythorbyl laurate as a potential food additive with multi-functionalities: Antibacterial activity and mode of action. *Food Control*, **2018**, 86, 138-145	6.2	23
59	Influence of Oxidants on the Stability of Tocopherol in Model Nanoemulsions: Role of Interfacial Membrane Organized by Nonionic Emulsifiers. *Journal of Chemistry*, **2018**, 2018, 1-8	2.3	4
58	Effects of temperature-cycled retrogradation on properties of amylosucrase-treated waxy corn starch. *Cereal Chemistry*, **2018**, 95, 555-563	2.4	5
57	Influence of lysolecithin and Tween 80 on the colloidal stability of branched chain amino acids in a nanosuspension system. *Food Chemistry*, **2017**, 221, 606-612	8.5	3
56	Preparation and characterization of the inclusion complexes between amylosucrase-treated waxy starch and palmitic acid. *Food Science and Biotechnology*, **2017**, 26, 323-329	3	9
55	Nanosuspended branched chain amino acids: the influence of stabilizers on their solubility and colloidal stability. *Food Science and Biotechnology*, **2017**, 26, 573-579	3	3
54	Anti-inflammatory and anti-genotoxic activity of branched chain amino acids (BCAA) in lipopolysaccharide (LPS) stimulated RAW 264.7 macrophages. *Food Science and Biotechnology*, **2017**, 26, 1371-1377	3	21
53	Kinetic studies of in vitro digestion of amylosucrase-modified waxy corn starches based on branch chain length distributions. *Food Hydrocolloids*, **2017**, 65, 46-56	10.6	32
52	Erythorbyl laurate as a potential food additive with multi-functionalities: Interfacial characteristics and antioxidant activity. *Food Chemistry*, **2017**, 215, 101-7	8.5	28
51	Preparation of slowly digestible sweet potato Daeyumi starch by dual enzyme modification. *Carbohydrate Polymers*, **2016**, 143, 164-71	10.3	40
50	Selective production of 1-monocaprin by porcine liver carboxylesterase-catalyzed esterification: Its enzyme kinetics and catalytic performance. *Enzyme and Microbial Technology*, **2016**, 82, 51-57	3.8	3
49	Inhibitory Effects of Transglycoslyation Products of Soy Isoflavones on Cholesterol Biosynthesis. *Journal of the Korean Society of Food Science and Nutrition*, **2016**, 45, 293-297	1.5	
48	Rapid and Sensitive Determination of Lipid Oxidation Using the Reagent Kit Based on Spectrophotometry (FOODLABfatSystem). *Journal of Chemistry*, **2016**, 2016, 1-6	2.3	8
47	Influence of the hydrophilic head size and hydrophobic tail length of surfactants on the ability of micelles to stabilize citral. *Journal of the Science of Food and Agriculture*, **2016**, 96, 3227-32	4.3	13

46	Effect of cosolvent and surfactant on the solubility and stability of citral in a beverage model. *Applied Biological Chemistry*, **2016**, 59, 471-474	2.9	4
45	Production of an in Vitro Low-Digestible Starch via Hydrothermal Treatment of Amylosucrase-Modified Normal and Waxy Rice Starches and Its Structural Properties. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5045-52	5.7	28
44	Low digestion property of amylosucrase-modified waxy adlay starch. *Food Science and Biotechnology*, **2016**, 25, 457-460	3	14
43	Digestibility of retrograded starches with A- and B-type crystalline structures **2015**, 58, 487-490		3
42	A reliable and reproducible method for the lipase assay in an AOT/isooctane reversed micellar system: modification of the copper-soap colorimetric method. *Food Chemistry*, **2015**, 182, 236-41	8.5	10
41	Antioxidative and nitric oxide scavenging activity of branched-chain amino acids. *Food Science and Biotechnology*, **2015**, 24, 1555-1558	3	24
40	Improving Flavonoid Bioaccessibility using an Edible Oil-Based Lipid Nanoparticle for Oral Delivery. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 5266-72	5.7	29
39	Chemoselective Oxidation of C6 Primary Hydroxyl Groups of Polysaccharides in Rice Bran for the Application as a Novel Water-Soluble Dietary Fiber. *International Journal of Food Properties*, **2015**, 18, 1664-1676	3	4
38	Lipid oxidation of sodium caseinate-stabilized emulsion-gels prepared using microbial transglutaminase. *Food Science and Biotechnology*, **2015**, 24, 2023-2026	3	7
37	Citral degradation in micellar structures formed with polyoxyethylene-type surfactants. *Food Chemistry*, **2015**, 170, 443-7	8.5	16
36	AOT/isooctane reverse micelles with a microaqueous core act as protective shells for enhancing the thermal stability of Chromobacterium viscosum lipase. *Food Chemistry*, **2015**, 179, 263-9	8.5	10
35	Digestibility and physicochemical properties of granular sweet potato starch as affected by annealing. *Food Science and Biotechnology*, **2014**, 23, 23-31	3	31
34	Impact of Environmental Stresses on Orange Oil-in-Water Emulsions Stabilized by Sucrose Monopalmitate and Lysolecithin. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 3257-3261	5.7	16
33	Double-layered microparticles with enzyme-triggered release for the targeted delivery of water-soluble bioactive compounds to small intestine. *Food Chemistry*, **2014**, 161, 53-9	8.5	15
32	Branch chain elongation by amylosucrase: production of waxy corn starch with a slow digestion property. *Food Chemistry*, **2014**, 152, 113-20	8.5	53
31	A New Method for Determining the Emulsion Stability Index by Backscattering Light Detection. *Journal of Food Process Engineering*, **2014**, 37, 229-236	2.4	16
30	Development of the simple and sensitive method for lipoxygenase assay in AOT/isooctane reversed micelles. *Food Chemistry*, **2013**, 138, 733-8	8.5	8
29	Aspergillus oryzae strains isolated from traditional Korean Nuruk: Fermentation properties and influence on rice wine quality. *Food Science and Biotechnology*, **2013**, 22, 425-432	3	16

28	Optimizing Conditions for TEMPO/NaOCl-Mediated Chemoselective Oxidation of Primary Alcohols in Sweet Potato Residue. *Food and Bioprocess Technology*, **2013**, 6, 690-698	5.1	1
27	Optimization of conditions for 2,2,6,6-tetramethyl-1-piperidinyl oxoammonium ion/sodium hypochlorite-catalyzed selective oxidation of the primary alcohol in 1-Monolaurin. *Food Science and Biotechnology*, **2013**, 22, 621-629	3	
26	Structure and digestibility of debranched and hydrothermally treated water yam starch. *Starch/Staerke*, **2013**, 65, 679-685	2.3	15
25	Thermal deactivation kinetics of Pseudomonas fluorescens lipase entrapped in AOT/isooctane reverse micelles. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 9421-7	5.7	9
24	Enhancing operational stability and exhibition of enzyme activity by removing water in the immobilized lipase-catalyzed production of erythorbyl laurate. *Biotechnology Progress*, **2013**, 29, 882-9	2.8	6
23	Hydrothermal treatment of water yam starch in a non-granular state: slowly digestible starch content and structural characteristics. *Journal of Food Science*, **2012**, 77, C574-82	3.4	11
22	Serial connection of packed-bed reactors with different reaction temperatures: enhanced operational stability for enzymatically interesterified trans-free lipid production. *European Food Research and Technology*, **2012**, 235, 647-657	3.4	4
21	Optimal production and structural characterization of erythorbyl laurate obtained through lipase-catalyzed esterification. *Food Science and Biotechnology*, **2012**, 21, 1209-1215	3	8
20	Inhibition of Ostwald ripening in model beverage emulsions by addition of poorly water soluble triglyceride oils. *Journal of Food Science*, **2012**, 77, C33-8	3.4	70
19	Slowly digestible starch from heat-moisture treated waxy potato starch: Preparation, structural characteristics, and glucose response in mice. *Food Chemistry*, **2012**, 133, 1222-1229	8.5	85
18	Protein-stabilized nanoemulsions and emulsions: comparison of physicochemical stability, lipid oxidation, and lipase digestibility. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 415-27	5.7	130
17	Formulation and properties of model beverage emulsions stabilized by sucrose monopalmitate: Influence of pH and lyso-lecithin addition. *Food Research International*, **2011**, 44, 3006-3012	7	37
16	Stabilization of orange oil-in-water emulsions: A new role for ester gum as an Ostwald ripening inhibitor. *Food Chemistry*, **2011**, 128, 1023-1028	8.5	57
15	Preparation, digestibility, and glucose response in mice of rice coated with resistant starch type 4 using locust bean gum and agar. *International Journal of Food Science and Technology*, **2010**, 45, 2612-2621	3.8	18
14	Influence of droplet charge on the chemical stability of citral in oil-in-water emulsions. *Journal of Food Science*, **2010**, 75, C536-40	3.4	35
13	Citral stability in oil-in-water emulsions with solid or liquid octadecane. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 533-6	5.7	40
12	Preparation of starches with low glycaemic response using amylosucrase and their physicochemical properties. *Carbohydrate Polymers*, **2010**, 82, 489-497	10.3	56
11	Inhibition of citral degradation in model beverage emulsions using micelles and reverse micelles. *Food Chemistry*, **2010**, 122, 111-116	8.5	56

10	Structural characteristics of low-glycemic response rice starch produced by citric acid treatment. *Carbohydrate Polymers*, **2009**, 78, 588-595	10.3	39
9	Impact of iron encapsulation within the interior aqueous phase of water-in-oil-in-water emulsions on lipid oxidation. *Food Chemistry*, **2009**, 116, 271-276	8.5	64
8	Stability of citral in oil-in-water emulsions prepared with medium-chain triacylglycerols and triacetin. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 11349-53	5.7	56
7	Resistant glutarate starch from adlay: Preparation and properties. *Carbohydrate Polymers*, **2008**, 74, 787-796	1.89	61
6	Confocal Laser Scanning Microscopy to Investigate the Effect of Cooking and Sodium Bisulfite on In Vitro Digestibility of Waxy Sorghum Flour. *Cereal Chemistry*, **2008**, 85, 65-69	2.4	32
5	Backscattered electron imaging for reduced charging of moisturized corn starch granules: implications for versatile imagery of hygroscopic powder specimens. *Micron*, **2008**, 39, 1160-5	2.3	2
4	Molecular characteristics of bovine serum albumin-dextran conjugates. *Bioscience, Biotechnology and Biochemistry*, **2006**, 70, 2064-70	2.1	31
3	EXTRACTION YIELD OF SOLUBLE PROTEIN AND MICROSTRUCTURE OF SOYBEAN AFFECTED BY MICROWAVE HEATING. *Journal of Food Processing and Preservation*, **2006**, 30, 407-419	2.1	63
2	Isoflavones found in Korean soybean paste as 3-hydroxy-3-methylglutaryl Coenzyme A reductase inhibitors. *Bioscience, Biotechnology and Biochemistry*, **2004**, 68, 1051-8	2.1	31
1	Emulsifying properties of bovine serum albumin-galactomannan conjugates. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 1049-56	5.7	62