Chu-Won Nho

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6130488/publications.pdf

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22	348	840776 11	839539 18
papers	citations	h-index	g-index

22	22	22	441
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Genetic Diversity and Association Analysis for Carotenoid Content among Sprouts of Cowpea (Vigna) Tj ETQq1 1 0.784314 rgBT /Overlo	4.1	8
2	Extract from Black Soybean Cultivar A63 Extract Ameliorates Atopic Dermatitis-like Skin Inflammation in an Oxazolone-Induced Murine Model. Molecules, 2022, 27, 2751.	3.8	6
3	Light Spectrum Effects on the Ions, and Primary and Secondary Metabolites of Red Beets (Beta vulgaris) Tj ETQq1 1 0.784314 rgBT /Ove	3.0	1
4	Optimization of antioxidant, anti-diabetic, and anti-inflammatory activities and ganoderic acid content of differentially dried Ganoderma lucidum using response surface methodology. Food Chemistry, 2021, 335, 127645.	8.2	38
5	Yellow loosestrife (Lysimachia vulgaris var. davurica) ameliorates liver fibrosis in db/db mice with methionine- and choline-deficient diet-induced nonalcoholic steatohepatitis. BMC Complementary Medicine and Therapies, 2021, 21, 44.	2.7	6
6	Hexane Extract of Chloranthus japonicus Increases Adipocyte Differentiation by Acting on Wnt/Î²-Catenin Signaling Pathway. Life, 2021, 11, 241.	2.4	2
7	Determination of Carbohydrate Composition in Mealworm (Tenebrio molitor L.) Larvae and Characterization of Mealworm Chitin and Chitosan. Foods, 2021, 10, 640.	4.3	26
8	The changes in growth parameters, qualities, and chemical constituents of lemon balm (Melissa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4 163, 113313.	5.2	10
9	Postharvest Drying Techniques Regulate Secondary Metabolites and Anti-Neuroinflammatory Activities of Ganoderma lucidum. Molecules, 2021, 26, 4484.	3.8	5
10	Exposure to Salinity and Light Spectra Regulates Glucosinolates, Phenolics, and Antioxidant Capacity of Brassica carinata L. Microgreens. Antioxidants, 2021, 10, 1183.	5.1	17
11	Variation in Phenolic Compounds and Antioxidant Activity of Various Organs of African Cabbage (Cleome gynandra L.) Accessions at Different Growth Stages. Antioxidants, 2021, 10, 1952.	5.1	22
12	Could Defatted Mealworm (Tenebrio molitor) and Mealworm Oil Be Used as Food Ingredients?. Foods, 2020, 9, 40.	4.3	64
13	Gymnaster Koraiensis Extract Alleviated Metabolic Syndrome Symptoms and Stimulated UCP1â€Independent Energy Consumption via AMPK Activation in White Adipose Tissue. Molecular Nutrition and Food Research, 2020, 64, 2000490.	3.3	3
14	Cellular Target Proteome in Breast Cancer Cells of an Oplopane Sesquiterpenoid Isolated fromTussilago farfara. Journal of Natural Products, 2020, 83, 2559-2566.	3.0	4
15	Lemon Balm and Its Constituent, Rosmarinic Acid, Alleviate Liver Damage in an Animal Model of Nonalcoholic Steatohepatitis. Nutrients, 2020, 12, 1166.	4.1	17
16	A comparative study of ginseng berry production in a vertical farm and an open field. Industrial Crops and Products, 2019, 140, 111612.	5.2	16
17	Reduction of Hepatic Lipogenesis by Loliolide and Pinoresinol from Lysimachia vulgaris via Degrading Liver X Receptors. Journal of Agricultural and Food Chemistry, 2019, 67, 12419-12427.	5.2	6
18	Physicochemical properties of mealworm (Tenebrio molitor) powders manufactured by different industrial processes. LWT - Food Science and Technology, 2019, 116, 108514.	5.2	26

#	Article	IF	Citations
19	Exposure of kale root to NaCl and Na2SeO3 increases isothiocyanate levels and Nrf2 signalling without reducing plant root growth. Scientific Reports, 2018, 8, 3999.	3.3	12
20	A polyacetylene-rich extract from Gymnaster koraiensis strongly inhibits colitis-associated colon cancer in mice. Food and Chemical Toxicology, 2013, 53, 235-239.	3.6	13
21	Gymnaster koraiensis and its major components, 3,5-di-O-caffeoylquinic acid and gymnasterkoreayne B, reduce oxidative damage induced by tert-butyl hydroperoxide or acetaminophen in HepG2 cells. BMB Reports, 2013, 46, 513-518.	2.4	20
22	A polyacetylene from Gymnaster koraiensis exerts hepatoprotective effects in vivo and in vitro. Food and Chemical Toxicology, 2010, 48, 3035-3041.	3.6	26