

Eunok Choe

List of Publications by Year in descending order

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73
papers

3,037
citations

430442

18
h-index

161609

54
g-index

74
all docs

74
docs citations

74
times ranked

3508
citing authors

#	ARTICLE	IF	CITATIONS
1	Mechanisms and Factors for Edible Oil Oxidation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2006, 5, 169-186.	5.9	1,317
2	Mechanisms of Antioxidants in the Oxidation of Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009, 8, 345-358.	5.9	499
3	Chemistry and Reactions of Reactive Oxygen Species in Foods. <i>Journal of Food Science</i> , 2005, 70, R142-R159.	1.5	165
4	Chemical Reactions and Stability of Riboflavin in Foods. <i>Journal of Food Science</i> , 2005, 70, R28-R36.	1.5	147
5	Effects of Seed Roasting on Tocopherols, Carotenoids, and Oxidation in Mustard Seed Oil During Heating. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2011, 88, 83-90.	0.8	68
6	Effects of sesamol, sesamin, and sesamolins extracted from roasted sesame oil on the thermal oxidation of methyl linoleate. <i>LWT - Food Science and Technology</i> , 2008, 41, 1871-1875.	2.5	58
7	α-, β- and γ-Tocopherol Effects on Chlorophyll Photosensitized Oxidation of Soybean Oil. <i>Journal of Food Science</i> , 1991, 56, 807-810.	1.5	50
8	Temperature dependence of the autoxidation and antioxidants of soybean, sunflower, and olive oil. <i>European Food Research and Technology</i> , 2007, 226, 239-246.	1.6	48
9	Extraction of Lignan Compounds from Roasted Sesame Oil and their Effects on the Autoxidation of Methyl Linoleate. <i>Journal of Food Science</i> , 2006, 71, C430-C436.	1.5	45
10	Temperature Dependence of Autoxidation of Perilla Oil and Tocopherol Degradation. <i>Journal of Food Science</i> , 2010, 75, C498-505.	1.5	41
11	Effects of Phosphatidylcholine and Phosphatidylethanolamine on the Photooxidation of Canola Oil. <i>Journal of Food Science</i> , 2009, 74, C481-6.	1.5	40
12	Effects of light and lipids on chlorophyll degradation. <i>Food Science and Biotechnology</i> , 2014, 23, 1061-1065.	1.2	35
13	Effects of Bleaching on the Properties of Roasted Sesame Oil. <i>Journal of Food Science</i> , 2005, 70, C48-C52.	1.5	28
14	Stability of tocopherols and lutein in oil extracted from roasted or unroasted mustard seeds during the oil oxidation in the dark. <i>Food Science and Biotechnology</i> , 2011, 20, 193-199.	1.2	25
15	Changes in oxidation-derived off-flavor compounds of roasted sesame oil during accelerated storage in the dark. <i>Biocatalysis and Agricultural Biotechnology</i> , 2012, 1, 89-93.	1.5	24
16	Effects of Sesame Oil Addition to Soybean Oil During Frying on the Lipid Oxidative Stability and Antioxidants Contents of the Fried Products During Storage in the Dark. <i>Journal of Food Science</i> , 2006, 71, C222-C226.	1.5	23
17	Stability of meoru (<i>Vitis coignetiea</i>) anthocyanins under photochemically produced singlet oxygen by riboflavin. <i>New Biotechnology</i> , 2010, 27, 435-439.	2.4	23
18	Interaction of Phosphatidylcholine and α-Tocopherol on the Oxidation of Sunflower Oil and Content Changes of Phosphatidylcholine and Tocopherol in the Emulsion under Singlet Oxygen. <i>Journal of Food Science</i> , 2011, 76, C498-503.	1.5	19

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19	Light effects on lipid oxidation, antioxidants, and pigments in dried laver (<i>Porphyra</i>) during storage. <i>Food Science and Biotechnology</i> , 2014, 23, 701-709.	1.2	18
20	A cross-cultural comparison of the sensory characteristics of perilla oil by American, Chinese, and Korean panels. <i>Food Science and Biotechnology</i> , 2012, 21, 399-407.	1.2	17
21	Effects of water activity on pigments in dried laver (<i>Porphyra</i>) during storage. <i>Food Science and Biotechnology</i> , 2013, 22, 1523-1529.	1.2	16
22	Contribution of minor compounds to the singlet oxygen-related photooxidation of olive and perilla oil blend. <i>Food Science and Biotechnology</i> , 2013, 22, 315-321.	1.2	16
23	Effects of Water Activity on the Lipid Oxidation and Antioxidants of Dried Laver (<i>Porphyra</i>) During Storage in the Dark. <i>Journal of Food Science</i> , 2013, 78, C1144-51.	1.5	16
24	Hypoglycemic and antioxidant effects of Daraesoon (<i>Actinidia arguta</i> shoot) in animal models of diabetes mellitus. <i>Nutrition Research and Practice</i> , 2015, 9, 262.	0.7	15
25	Interaction of Light and Temperature on Tocopherols During Oxidation of Sunflower Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1851-1857.	0.8	14
26	In vitro α -glucosidase and pancreatic lipase inhibitory activities and antioxidants of Samnamul (<i>Aruncus dioicus</i>) during rehydration and cooking. <i>Food Science and Biotechnology</i> , 2014, 23, 1287-1293.	1.2	14
27	Composition and Antioxidant Activity of Dried Laver, Dolgim. <i>Korean Journal of Food Science and Technology</i> , 2013, 45, 403-408.	0.0	14
28	Effects of solubility characteristics of sensitizer and pH on the photooxidation of oil in tuna oil-added acidic O/W emulsions. <i>Food Chemistry</i> , 2011, 128, 358-363.	4.2	13
29	Effect of Soybean Lecithin on Iron-Catalyzed or Chlorophyll-Photosensitized Oxidation of Canola Oil Emulsion. <i>Journal of Food Science</i> , 2014, 79, C2203-8.	1.5	13
30	Effects of selected herb extracts on iron-catalyzed lipid oxidation in soybean oil-in-water emulsion. <i>Food Science and Biotechnology</i> , 2016, 25, 1017-1022.	1.2	13
31	Roles and action mechanisms of herbs added to the emulsion on its lipid oxidation. <i>Food Science and Biotechnology</i> , 2020, 29, 1165-1179.	1.2	13
32	In vitro Antioxidant Activity and α -Glucosidase and Pancreatic Lipase Inhibitory Activities of Several Korean Sanchae. <i>Korean Journal of Food Science and Technology</i> , 2015, 47, 164-169.	0.0	13
33	Fatty acid synthase inhibitor cerulenin inhibits topoisomerase I catalytic activity and augments SN-38-induced apoptosis. <i>Apoptosis: an International Journal on Programmed Cell Death</i> , 2013, 18, 226-237.	2.2	11
34	Chamnamul [<i>Pimpinella brachycarpa</i> (Kom.) Nakai] ameliorates hyperglycemia and improves antioxidant status in mice fed a high-fat, high-sucrose diet. <i>Nutrition Research and Practice</i> , 2013, 7, 446.	0.7	11
35	Effects of monoacylglycerols on the oil oxidation of acidic water/perilla oil emulsion under light in the presence of chlorophyll. <i>Food Science and Biotechnology</i> , 2012, 21, 183-189.	1.2	10
36	Effect of the pH on the lipid oxidation and polyphenols of soybean oil-in-water emulsion with added peppermint (<i>Mentha piperita</i>) extract in the presence and absence of iron. <i>Food Science and Biotechnology</i> , 2018, 27, 1285-1292.	1.2	10

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37	Characteristics on lipid and pigments of lotus root, dried laver, and perilla leaf bugak (Korean fried) Tj ETQq1 1 0.784314 rgBT /Overlock 805-814.	0.2	9
38	Improvement of the lipid oxidative stability of soybean oil-in-water emulsion by addition of daraesoon (shoot of <i>Actinidia arguta</i>) and samnamul (shoot of <i>Aruncus dioicus</i>) extract. Food Science and Biotechnology, 2017, 26, 113-119.	1.2	8
39	Effects of Chlorophyll Addition and Light on the Oxidative Stability and Antioxidant Changes of Perilla Oil Emulsion. Korean Journal of Food and Cookery Science, 2013, 29, 53-62.	0.2	8
40	Sensory Properties and Drivers of Liking Sanchae namul (seasoned dish with wild edible greens). Korean Journal of Food and Cookery Science, 2014, 30, 200-211.	0.2	8
41	Effects of unrefined vegetable oil addition on the flavor acceptability and oil oxidation of tuna oil enriched emulsion under singlet oxygen. Food Science and Biotechnology, 2011, 20, 743-750.	1.2	7
42	Singlet Oxygen-Related Photooxidative Stability and Antioxidant Changes of Diacylglycerol-Rich Oil Derived from Mixture of Olive and Perilla Oil. Journal of Food Science, 2012, 77, C1185-91.	1.5	7
43	Effects of blanching and drying on pigments and antioxidants of daraesoon (shoot of the Siberian) Tj ETQq1 1 0.784314 rgBT /Overlock 1.2	1.2	7
44	Interaction effect of tocopherol homologs with peppermint extract on the iron-catalyzed oxidation of soybean oil-in-water emulsion. Food Science and Biotechnology, 2019, 28, 1679-1685.	1.2	7
45	Development of Lotus Root Bugak with Plasma Lipid Reduction Capacity by Addition of <i>Opuntia ficus-indica</i> var. <i>saboten</i> or Green Tea as a Coloring Agent. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 333-340.	0.2	7
46	Effects of Fatty Acid Composition and β -Carotene on the Chlorophyll Photosensitized Oxidation of W/O Emulsion Affected by Phosphatidylcholine. Journal of Food Science, 2013, 78, C31-6.	1.5	6
47	Effect of Soy-Derived Phospholipid on the Autoxidation of Canola Oil in a Water/Oil Emulsion. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1085-1094.	0.8	6
48	Effects of mustard oil addition to tuna oil-enriched emulsion on the oxidation under singlet oxygen. Biocatalysis and Agricultural Biotechnology, 2012, 1, 267-270.	1.5	5
49	Effects of catechin and β -tocopherol addition on the autoxidative stability of diacylglycerol oil derived from an olive oil and perilla oil mixture. Food Science and Biotechnology, 2014, 23, 1793-1798.	1.2	5
50	Lipid oxidation-related characteristics of gim bugak (Korean fried cuisine with <i>Porphyra</i>) affected by frying oil. Food Science and Biotechnology, 2017, 26, 623-631.	1.2	5
51	Contribution of minor compounds present in the peppermint (<i>Mentha piperita</i>) to the iron-catalyzed lipid oxidation of soybean oil-in-water emulsion. Food Science and Biotechnology, 2018, 27, 1319-1325.	1.2	5
52	Changes in Radical Scavenging Activity and β -Glucosidase Inhibitory Activity of Dried Daraesoon (Shoot) Tj ETQq0 0 0 rgBT /Overlock 10 48, 208-213.	0.0	4
53	Content Changes of Pigments and Antioxidants of Dried Samnamul (<i>Aruncus dioicus</i>) and Daraesoon (<i>Actinidia arguta</i>) during Rehydration and High Temperature Cooking. Korean Journal of Food and Cookery Science, 2016, 32, 383-389.	0.2	4
54	Effects of Basil Extract and Iron Addition on the Lipid Autoxidation of Soybean Oil-in-Water Emulsion with High Oil Content. Korean Journal of Food and Cookery Science, 2017, 33, 113-120.	0.2	4

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55	Optical property and apparent color of wild grape (<i>Vitis coignetiea</i>) extract. <i>Food Science and Biotechnology</i> , 2015, 24, 47-50.	1.2	3
56	Effects of Chlorophyll and Carotene on Lipid Oxidation and Tocopherols during Heating for Manufacturing of Perilla and Rice Porridge. <i>Korean Journal of Food Science and Technology</i> , 2012, 44, 680-685.	0.0	3
57	Toasting Effects on the Lipid Oxidation, Antioxidants, and Pigments of Dried Laver (<i>Porphyra</i> spp.). <i>Korean Journal of Food Science and Technology</i> , 2014, 46, 677-681.	0.0	3
58	In Vitro Antioxidative Activity and Polyphenol and Tocopherol Contents of Bugak with Lotus Root, Dried Laver, or Perilla Leaf. <i>Korean Journal of Food and Cookery Science</i> , 2014, 30, 767-773.	0.2	3
59	Effects of gardenia seed, green tea, and cactus pear in rice batter on the chemical quality of lotus root bugak and frying oil. <i>Food Science and Biotechnology</i> , 2016, 25, 1029-1034.	1.2	2
60	Sensory Characteristics and Consumer Acceptance of Yakgwa with Glutinous Rice Flour. <i>Journal of the East Asian Society of Dietary Life</i> , 2016, 26, 271-277.	0.4	2
61	Effect of Sannamul and Herb Extract Addition on the Photooxidation of Soybean Oil Emulsion. <i>Korean Journal of Food and Cookery Science</i> , 2017, 33, 275-284.	0.2	2
62	Effect of Tocopherols Present in Soybean Oil on the Antioxidant Activity of Peppermint Extract During Autoxidation of Oil-in-Water Emulsion. <i>Korean Journal of Food and Cookery Science</i> , 2018, 34, 172-177.	0.2	2
63	Stability of anthocyanins and sugars during heating for low sugar meoru (<i>Vitis coignetiea</i>) jam-making under singlet oxygen. <i>Food Science and Biotechnology</i> , 2013, 22, 645-650.	1.2	1
64	Effects of jupcheong (soaking in syrup) with ginger powder on the lipid oxidation and antioxidant stability of yakgwa (Korean deep-fried confection). <i>Food Science and Biotechnology</i> , 2019, 28, 329-335.	1.2	1
65	Effect of Addition of Egg Yolk Lecithin on the Lipid Oxidation of a Water/canola Oil Emulsion. <i>Korean Journal of Food Science and Technology</i> , 2015, 47, 561-566.	0.0	1
66	Effects of Phosphatidylcholine on Interaction of α -Tocopherol and β -Carotene in Photosensitized Oxidation of Emulsions. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1551-1557.	0.8	0
67	Evaluation of the Lipid Oxidative Stability of Oil-in-water Emulsion with Various Edible Oils. <i>Korean Journal of Food and Cookery Science</i> , 2021, 37, 202-209.	0.2	0
68	Hypoglycemic and Hypolipidemic Effects of Laver in db/db Mice. <i>FASEB Journal</i> , 2012, 26, 819-41.	0.2	0
69	Chemical compositions and antioxidant activity of roasted Maegmundong (<i>Liriope platyphylla</i> tubers). <i>FASEB Journal</i> , 2012, 26, 1025.4.	0.2	0
70	Effect of Addition Level of Samnamul-Peppermint Mixture on the Consumer Acceptance and Lipid Oxidative Stability of Soybean Oil-in-Water Emulsion. <i>Korean Journal of Food and Cookery Science</i> , 2018, 34, 527-532.	0.2	0
71	Effects of Powdered Cinnamon, Ginger, and Gardenia Addition to the Dough on the Stability of Lipid Oxidation and Antioxidants of Yakgwa during Storage. <i>Korean Journal of Food and Cookery Science</i> , 2019, 35, 151-158.	0.2	0
72	Effects of Vegetable Oil Blending on the Thermal Oxidative Stability of High Oleic Sunflower Seed Oil. <i>Korean Journal of Food and Cookery Science</i> , 2020, 36, 163-168.	0.2	0

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73	Effect of the pH on the Lipid Photo-oxidation of Soybean Oil Emulsion With Added Samnamul (Aruncus) Tj ETQq1	1,0784314	0 rgBT /Ove