

Eunok Choe

List of Publications by Year in descending order

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papers

3,037
citations

430442

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74
docs citations

74
times ranked

3508
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of the Lipid Oxidative Stability of Oil-in-water Emulsion with Various Edible Oils. Korean Journal of Food and Cookery Science, 2021, 37, 202-209.	0.2	0
2	Roles and action mechanisms of herbs added to the emulsion on its lipid oxidation. Food Science and Biotechnology, 2020, 29, 1165-1179.	1.2	13
3	Effects of Vegetable Oil Blending on the Thermal Oxidative Stability of High Oleic Sunflower Seed Oil. Korean Journal of Food and Cookery Science, 2020, 36, 163-168.	0.2	0
4	Effect of the pH on the Lipid Photo-oxidation of Soybean Oil Emulsion With Added Samnamul (Aruncus) Tj ETQq0 0,0,rgBT /Oylock 10	0.2	0
5	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
6	Effects of jupcheong (soaking in syrup) with ginger powder on the lipid oxidation and antioxidant stability of yakgwa (Korean deep-fried confection). Food Science and Biotechnology, 2019, 28, 329-335.	1.2	1
7	Effects of Powdered Cinnamon, Ginger, and Gardenia Addition to the Dough on the Stability of Lipid Oxidation and Antioxidants of Yakgwa during Storage. Korean Journal of Food and Cookery Science, 2019, 35, 151-158.	0.2	0
8	Contribution of minor compounds present in the peppermint (Mentha piperita) to the iron-catalyzed lipid oxidation of soybean oil-in-water emulsion. Food Science and Biotechnology, 2018, 27, 1319-1325.	1.2	5
9	Effect of the pH on the lipid oxidation and polyphenols of soybean oil-in-water emulsion with added peppermint (Mentha piperita) extract in the presence and absence of iron. Food Science and Biotechnology, 2018, 27, 1285-1292.	1.2	10
10	Effect of Tocopherols Present in Soybean Oil on the Antioxidant Activity of Peppermint Extract During Autoxidation of Oil-in-Water Emulsion. Korean Journal of Food and Cookery Science, 2018, 34, 172-177.	0.2	2
11	Effect of Addition Level of Samnamul-Peppermint Mixture on the Consumer Acceptance and Lipid Oxidative Stability of Soybean Oil-in-Water Emulsion. Korean Journal of Food and Cookery Science, 2018, 34, 527-532.	0.2	0
12	Improvement of the lipid oxidative stability of soybean oil-inwater emulsion by addition of daraesoon (shoot of Actinidia arguta) and samnamul (shoot of Aruncus dioicus) extract. Food Science and Biotechnology, 2017, 26, 113-119.	1.2	8
13	Lipid oxidation-related characteristics of gim bugak (Korean fried cuisine with Porphyra) affected by frying oil. Food Science and Biotechnology, 2017, 26, 623-631.	1.2	5
14	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
15	Effect of Sannamul and Herb Extract Addition on the Photooxidation of Soybean Oil Emulsion. Korean Journal of Food and Cookery Science, 2017, 33, 275-284.	0.2	2
16	Effects of gardenia seed, green tea, and cactus pear in rice batter on the chemical quality of lotus root bugak and frying oil. Food Science and Biotechnology, 2016, 25, 1029-1034.	1.2	2
17	Effects of selected herb extracts on iron-catalyzed lipid oxidation in soybean oil-in-water emulsion. Food Science and Biotechnology, 2016, 25, 1017-1022.	1.2	13
18	Effect of Soyâ€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

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19	Sensory Characteristics and Consumer Acceptance of Yakgwa with Glutinous Rice Flour. Journal of the East Asian Society of Dietary Life, 2016, 26, 271-277.	0.4	2
20	Changes in Radical Scavenging Activity and α -Glucosidase Inhibitory Activity of Dried Daraesoon (Shoot) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 48, 208-213.	0.0	4
21	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
22	Hypoglycemic and antioxidant effects of Daraesoon (<i>Actinidia arguta</i> shoot) in animal models of diabetes mellitus. Nutrition Research and Practice, 2015, 9, 262.	0.7	15
23	Optical property and apparent color of wild grape (<i>Vitis coignetiea</i>) extract. Food Science and Biotechnology, 2015, 24, 47-50.	1.2	3
24	Effects of blanching and drying on pigments and antioxidants of daraesoon (shoot of the Siberian) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.2	7
25	In vitro Antioxidant Activity and α -Glucosidase and Pancreatic Lipase Inhibitory Activities of Several Korean Sanchae. Korean Journal of Food Science and Technology, 2015, 47, 164-169.	0.0	13
26	Effect of Addition of Egg Yolk Lecithin on the Lipid Oxidation of a Water/canola Oil Emulsion. Korean Journal of Food Science and Technology, 2015, 47, 561-566.	0.0	1
27	Effect of Soybean Lecithin on Iron-Catalyzed or Chlorophyll-Photosensitized Oxidation of Canola Oil Emulsion. Journal of Food Science, 2014, 79, C2203-8.	1.5	13
28	Effects of catechin and α -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
29	Effects of Phosphatidylcholine on Interaction of α -Tocopherol and β -Carotene in Photosensitized Oxidation of Emulsions. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1551-1557.	0.8	0
30	Light effects on lipid oxidation, antioxidants, and pigments in dried laver (<i>Porphyra</i>) during storage. Food Science and Biotechnology, 2014, 23, 701-709.	1.2	18
31	Effects of light and lipids on chlorophyll degradation. Food Science and Biotechnology, 2014, 23, 1061-1065.	1.2	35
32	In vitro α -glucosidase and pancreatic lipase inhibitory activities and antioxidants of Samnamul (<i>Aruncus dioicus</i>) during rehydration and cooking. Food Science and Biotechnology, 2014, 23, 1287-1293.	1.2	14
33	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
34	Toasting Effects on the Lipid Oxidation, Antioxidants, and Pigments of Dried Laver (<i>Porphyra</i> spp.). Korean Journal of Food Science and Technology, 2014, 46, 677-681.	0.0	3
35	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
36	In Vitro Antioxidative Activity and Polyphenol and Tocopherol Contents of Bugak with Lotus Root, Dried Laver, or Perilla Leaf. Korean Journal of Food and Cookery Science, 2014, 30, 767-773.	0.2	3

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37	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
38	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
39	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
40	Effects of Fatty Acid Composition and β -Carotene on the Chlorophyll Photosensitized Oxidation of W/O Emulsion Affected by Phosphatidylcholine. <i>Journal of Food Science</i> , 2013, 78, C31-6.	1.5	6
41	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
42	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
43	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
44	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
45	Composition and Antioxidant Activity of Dried Laver, Dolgim. <i>Korean Journal of Food Science and Technology</i> , 2013, 45, 403-408.	0.0	14
46	Effects of Chlorophyll Addition and Light on the Oxidative Stability and Antioxidant Changes of Perilla Oil Emulsion. <i>Korean Journal of Food and Cookery Science</i> , 2013, 29, 53-62.	0.2	8
47	Characteristics on lipid and pigments of lotus root, dried laver, and perilla leaf bugak (Korean fried) Tj ETQq1 1 0.784314 rgBT /Overlook 805-814.	0.2	9
48	Singlet Oxygen-Related Photooxidative Stability and Antioxidant Changes of Diacylglycerol-Rich Oil Derived from Mixture of Olive and Perilla Oil. <i>Journal of Food Science</i> , 2012, 77, C1185-91.	1.5	7
49	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
50	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
51	Effects of mustard oil addition to tuna oil-enriched emulsion on the oxidation under singlet oxygen. <i>Biocatalysis and Agricultural Biotechnology</i> , 2012, 1, 267-270.	1.5	5
52	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
53	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
54	Hypoglycemic and Hypolipidemic Effects of Laver in db/db Mice. <i>FASEB Journal</i> , 2012, 26, 819.41.	0.2	0

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55	Chemical compositions and antioxidant activity of roasted Maegmundong (<i>Liriope platyphylla</i> tubers). <i>FASEB Journal</i> , 2012, 26, 1025.4.	0.2	0
56	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
57	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
58	Effects of unrefined vegetable oil addition on the flavor acceptability and oil oxidation of tuna oil enriched emulsion under singlet oxygen. <i>Food Science and Biotechnology</i> , 2011, 20, 743-750.	1.2	7
59	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
60	Effects of solubility characteristics of sensitiser 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
61	Stability of meoru (<i>Vitis coignetia</i>) anthocyanins under photochemically produced singlet oxygen by riboflavin. <i>New Biotechnology</i> , 2010, 27, 435-439.	2.4	23
62	Temperature Dependence of Autoxidation of Perilla Oil and Tocopherol Degradation. <i>Journal of Food Science</i> , 2010, 75, C498-505.	1.5	41
63	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
64	Effects of Phosphatidylcholine and Phosphatidylethanolamine on the Photooxidation of Canola Oil. <i>Journal of Food Science</i> , 2009, 74, C481-6.	1.5	40
65	Effects of sesamol, sesamin, and sesamol 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
66	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
67	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
68	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
69	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
70	Effects of Bleaching on the Properties of Roasted Sesame Oil. <i>Journal of Food Science</i> , 2005, 70, C48-C52.	1.5	28
71	Chemical Reactions and Stability of Riboflavin in Foods. <i>Journal of Food Science</i> , 2005, 70, R28-R36.	1.5	147
72	Chemistry and Reactions of Reactive Oxygen Species in Foods. <i>Journal of Food Science</i> , 2005, 70, R142-R159.	1.5	165

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73	α-, β- and γ-Tocopherol Effects on Chlorophyll Photosensitized Oxidation of Soybean Oil. Journal of Food Science, 1991, 56, 807-810.	1.5	50