

Seung Yun Lee

List of Publications by Year in descending order

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42
papers

2,255
citations

623188

14
h-index

301761

39
g-index

42
all docs

42
docs citations

42
times ranked

3361
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro human digestion models for food applications. <i>Food Chemistry</i> , 2011, 125, 1-12.	4.2	727
2	Effect of fermentation on the antioxidant activity in plant-based foods. <i>Food Chemistry</i> , 2014, 160, 346-356.	4.2	550
3	Antihypertensive peptides from animal products, marine organisms, and plants. <i>Food Chemistry</i> , 2017, 228, 506-517.	4.2	267
4	Influence of initial emulsifier type on microstructural changes occurring in emulsified lipids during in vitro digestion. <i>Food Chemistry</i> , 2009, 114, 253-262.	4.2	256
5	Reducing Veterinary Drug Residues in Animal Products: A Review. <i>Food Science of Animal Resources</i> , 2019, 39, 687-703.	1.7	82
6	Purification of novel angiotensin converting enzyme inhibitory peptides from beef myofibrillar proteins and analysis of their effect in spontaneously hypertensive rat model. <i>Biomedicine and Pharmacotherapy</i> , 2019, 116, 109046.	2.5	31
7	Effect of Dietary Red Meat on Colorectal Cancer Risk—A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1812-1824.	5.9	30
8	Mechanisms of Neuroprotective Effects of Peptides Derived from Natural Materials and Their Production and Assessment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 923-935.	5.9	23
9	Main mechanisms for carcinogenic heterocyclic amine reduction in cooked meat by natural materials. <i>Meat Science</i> , 2022, 183, 108663.	2.7	22
10	Effect of six different starter cultures on the concentration of residual nitrite in fermented sausages during in vitro human digestion. <i>Food Chemistry</i> , 2018, 239, 556-560.	4.2	21
11	Neuroprotective effects of different molecular weight peptide fractions obtained from beef by hydrolysis with commercial enzymes in SH-SY5Y cells. <i>Food Research International</i> , 2019, 121, 176-184.	2.9	21
12	Differential abundance of proteome associated with intramuscular variation of meat quality in porcine longissimus thoracis et lumborum muscle. <i>Meat Science</i> , 2019, 149, 85-95.	2.7	20
13	Review of technology and materials for the development of cultured meat. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8591-8615.	5.4	18
14	Effects of Dietary Conjugated Linoleic Acid and Biopolymer Encapsulation on Lipid Metabolism in Mice. <i>International Journal of Molecular Sciences</i> , 2013, 14, 6848-6862.	1.8	17
15	Principal protocols for the processing of cultured meat. <i>Journal of Animal Science and Technology</i> , 2021, 63, 673-680.	0.8	15
16	Effects of different starter cultures on the biogenic amine concentrations, mutagenicity, oxidative stress, and neuroprotective activity of fermented sausages and their relationships. <i>Journal of Functional Foods</i> , 2019, 52, 424-429.	1.6	13
17	Angiotensin Converting Enzyme Inhibitory and Antioxidant Activities of Enzymatic Hydrolysates of Korean Native Cattle (Hanwoo) Myofibrillar Protein. <i>BioMed Research International</i> , 2017, 2017, 1-9.	0.9	12
18	Analysis of the effects of biopolymer encapsulation and sodium replacement combination technology on the quality characteristics and inhibition of sodium absorption from sausage in mice. <i>Food Chemistry</i> , 2018, 250, 197-203.	4.2	12

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19	Changes in the stability and antioxidant activities of different molecular weight bioactive peptide extracts obtained from beef during in vitro human digestion by gut microbiota. Food Research International, 2021, 141, 110116.	2.9	12
20	Analysis of in vitro digestion using human gut microbiota in adult and elderly individuals. Food Chemistry, 2021, 362, 130228.	4.2	11
21	Quantitative changes in peptides derived from proteins in beef tenderloin (psoas major muscle) and striploin (longissimus lumborum muscle) during cold storage. Food Chemistry, 2021, 338, 128029.	4.2	9
22	Protective effect of a 3â€kDa peptide obtained from beef myofibrillar protein using alkaline-AK on neuronal cells. Neurochemistry International, 2019, 129, 104459.	1.9	8
23	Overview of Studies on the Use of Natural Antioxidative Materials in Meat Products. Food Science of Animal Resources, 2020, 40, 863-880.	1.7	8
24	Alternative experimental approaches to reduce animal use in biomedical studies. Journal of Drug Delivery Science and Technology, 2022, 68, 103131.	1.4	8
25	Effect of age-related in vitro human digestion with gut microbiota on antioxidative activity and stability of vitamins. LWT - Food Science and Technology, 2022, 159, 113243.	2.5	7
26	Changes in resistance to and antimicrobial activity of antibiotics during in vitro human digestion. Journal of Global Antimicrobial Resistance, 2018, 15, 277-282.	0.9	6
27	Effect of Treatment with Peptide Extract from Beef Myofibrillar Protein on Oxidative Stress in the Brains of Spontaneously Hypertensive Rats. Foods, 2019, 8, 455.	1.9	6
28	Effect of emulsification on the antioxidant capacity of beef myofibrillar protein-derived bioactive peptides during in vitro human digestion and on the hepatoprotective activity using HepG2 cells. Journal of Functional Foods, 2021, 81, 104477.	1.6	6
29	Development of Analytical Method and Monitoring of Veterinary Drug Residues in Korean Animal Products. Korean Journal for Food Science of Animal Resources, 2016, 36, 319-325.	1.5	6
30	Development of effective heparin extraction method from pig by-products and analysis of their bioavailability. Journal of Animal Science and Technology, 2020, 62, 933-947.	0.8	6
31	Effects of Six Different Starter Cultures on Mutagenicity and Biogenic Amine Concentrations in Fermented Sausages Treated with Vitamins C and E. Food Science of Animal Resources, 2019, 39, 877-887.	1.7	5
32	Effect on health from consumption of meat and meat products. Journal of Animal Science and Technology, 2021, 63, 955-976.	0.8	5
33	Subacute feeding toxicity of lowâ€sodium sausages manufactured with sodium substitutes and biopolymerâ€encapsulated saltwort (<i>Salicornia herbacea</i>) in a mouse model. Journal of the Science of Food and Agriculture, 2020, 100, 794-802.	1.7	4
34	Changes in antimicrobial activity and resistance of antibiotics in meat patties during in vitro human digestion. LWT - Food Science and Technology, 2021, 137, 110470.	2.5	3
35	Development of Commercially Viable Method of Conjugated Linoleic Acid Synthesis Using Linoleic Acid Fraction Obtained from Pork By-products. Korean Journal for Food Science of Animal Resources, 2018, 38, 693-702.	1.5	3
36	Development of Sausage with Inhibition of 60% Sodium Intake, Using Biopolymer Encapsulation Technology and Sodium Replacers. Food and Bioprocess Technology, 2018, 11, 407-416.	2.6	2

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37	Development of bile salt in pig by-products. Food and Life, 2021, 2021, 47-56.	0.3	1
38	Combined Effects of Sodium Substitution and Addition of Cellulose or Chitosan on Quality Properties of Pork Sausages. Food Science of Animal Resources, 2019, 39, 555-564.	1.7	1
39	Current strategies for the control of COVID-19 in South Korea1. Food and Life, 2020, 2020, 21-36.	0.3	1
40	Effect of encapsulated edible halophyte with different biopolymers on the inhibition of sodium absorption in mouse. Food Science and Nutrition, 2021, 9, 1972-1979.	1.5	0
41	Effects of Number of Washes and Salt Treatment on the Quality Characteristics of Protein Recovered from Alaska Pollock and Pork Leg. Food Science of Animal Resources, 2019, 39, 503-509.	1.7	0
42	Overview of energy intake, physical activity, and neuronal substances on obesity. Food and Life, 2020, 2020, 1-11.	0.3	0