

Seung Yun Lee

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

42
papers

1,568
citations

11
h-index

39
g-index

42
ext. papers

1,880
ext. citations

5.6
avg, IF

5.2
L-index

#	Paper	IF	Citations
42	Alternative experimental approaches to reduce animal use in biomedical studies. <i>Journal of Drug Delivery Science and Technology</i> , 2022 , 68, 103131	4.5	1
41	Main mechanisms for carcinogenic heterocyclic amine reduction in cooked meat by natural materials. <i>Meat Science</i> , 2022 , 183, 108663	6.4	0
40	Effect of age-related in vitro human digestion with gut microbiota on antioxidative activity and stability of vitamins. <i>LWT - Food Science and Technology</i> , 2022 , 159, 113243	5.4	1
39	Review of technology and materials for the development of cultured meat.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-25	11.5	2
38	Effect on health from consumption of meat and meat products. <i>Journal of Animal Science and Technology</i> , 2021 , 63, 955-976	1.6	2
37	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. <i>Food Research International</i> , 2021 , 141, 110116	7	2
36	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. <i>Journal of Functional Foods</i> , 2021 , 81, 104477	5.1	1
35	Development of bile salt in pig by-products. <i>Food and Life</i> , 2021 , 2021, 47-56	0.8	
34	Quantitative changes in peptides derived from proteins in beef tenderloin (psoas major muscle) and striploin (longissimus lumborum muscle) during cold storage. <i>Food Chemistry</i> , 2021 , 338, 128029	8.5	2
33	Changes in antimicrobial activity and resistance of antibiotics in meat patties during in vitro human digestion. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110470	5.4	1
32	Effect of encapsulated edible halophyte with different biopolymers on the inhibition of sodium absorption in mouse. <i>Food Science and Nutrition</i> , 2021 , 9, 1972-1979	3.2	
31	Principal protocols for the processing of cultured meat. <i>Journal of Animal Science and Technology</i> , 2021 , 63, 673-680	1.6	4
30	Analysis of in vitro digestion using human gut microbiota in adult and elderly individuals. <i>Food Chemistry</i> , 2021 , 362, 130228	8.5	3
29	Overview of energy intake, physical activity, and neuronal substances on obesity. <i>Food and Life</i> , 2020 , 2020, 1-11	0.8	
28	Current strategies for the control of COVID-19 in South Korea ¹ . <i>Food and Life</i> , 2020 , 2020, 21-36	0.8	1
27	Development of effective heparin extraction method from pig by-products and analysis of their bioavailability. <i>Journal of Animal Science and Technology</i> , 2020 , 62, 933-947	1.6	0
26	Overview of Studies on the Use of Natural Antioxidative Materials in Meat Products. <i>Food Science of Animal Resources</i> , 2020 , 40, 863-880	3.2	3

25	Subacute feeding toxicity of low-sodium sausages manufactured with sodium substitutes and biopolymer-encapsulated saltwort (<i>Salicornia herbacea</i>) in a mouse model. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 794-802	4.3	0
24	Protective effect of a 3 kDa peptide obtained from beef myofibrillar protein using alkaline-AK on neuronal cells. <i>Neurochemistry International</i> , 2019 , 129, 104459	4.4	2
23	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	7.5	24
22	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	16.4	13
21	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	7	13
20	Effect of Treatment with Peptide Extract from Beef Myofibrillar Protein on Oxidative Stress in the Brains of Spontaneously Hypertensive Rats. <i>Foods</i> , 2019 , 8,	4.9	5
19	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	16.4	15
18	Combined Effects of Sodium Substitution and Addition of Cellulose or Chitosan on Quality Properties of Pork Sausages. <i>Food Science of Animal Resources</i> , 2019 , 39, 555-564	3.2	1
17	Reducing Veterinary Drug Residues in Animal Products: A Review. <i>Food Science of Animal Resources</i> , 2019 , 39, 687-703	3.2	36
16	Effects of Six Different Starter Cultures on Mutagenicity and Biogenic Amine Concentrations in Fermented Sausages Treated with Vitamins C and E. <i>Food Science of Animal Resources</i> , 2019 , 39, 877-887	3.2	4
15	Effects of Number of Washes and Salt Treatment on the Quality Characteristics of Protein Recovered from Alaska Pollock and Pork Leg. <i>Food Science of Animal Resources</i> , 2019 , 39, 503-509	3.2	
14	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	5.1	8
13	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	6.4	3
12	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	8.5	7
11	Development of Sausage with Inhibition of 60% Sodium Intake, Using Biopolymer Encapsulation Technology and Sodium Replacers. <i>Food and Bioprocess Technology</i> , 2018 , 11, 407-416	5.1	2
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	8.5	14
9	Development of Commercially Viable Method of Conjugated Linoleic Acid Synthesis Using Linoleic Acid Fraction Obtained from Pork By-products. <i>Korean Journal for Food Science of Animal Resources</i> , 2018 , 38, 693-702		3
8	Changes in resistance to and antimicrobial activity of antibiotics during in vitro human digestion. <i>Journal of Global Antimicrobial Resistance</i> , 2018 , 15, 277-282	3.4	5

7	Antihypertensive peptides from animal products, marine organisms, and plants. <i>Food Chemistry</i> , 2017 , 228, 506-517	8.5	176
6	Angiotensin Converting Enzyme Inhibitory and Antioxidant Activities of Enzymatic Hydrolysates of Korean Native Cattle (Hanwoo) Myofibrillar Protein. <i>BioMed Research International</i> , 2017 , 2017, 5274637		10
5	Development of Analytical Method and Monitoring of Veterinary Drug Residues in Korean Animal Products. <i>Korean Journal for Food Science of Animal Resources</i> , 2016 , 36, 319-25		5
4	Effect of fermentation on the antioxidant activity in plant-based foods. <i>Food Chemistry</i> , 2014 , 160, 346-565	8.5	353
3	Effects of dietary conjugated linoleic acid and biopolymer encapsulation on lipid metabolism in mice. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 6848-62	6.3	15
2	In vitro human digestion models for food applications. <i>Food Chemistry</i> , 2011 , 125, 1-12	8.5	605
1	Influence of initial emulsifier type on microstructural changes occurring in emulsified lipids during in vitro digestion. <i>Food Chemistry</i> , 2009 , 114, 253-262	8.5	226