

Hyeon Gyu Lee

List of Publications by Year in descending order

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141
papers

4,968
citations

71061

41
h-index

123376

61
g-index

142
all docs

142
docs citations

142
times ranked

6088
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of cross-linking on the physicochemical and physiological properties of corn starch. <i>Food Hydrocolloids</i> , 2010, 24, 619-625.	5.6	183
2	Evaluation of canola oil oleogels with candelilla wax as an alternative to shortening in baked goods. <i>Food Chemistry</i> , 2015, 187, 525-529.	4.2	163
3	Microencapsulation of α -tocopherol using sodium alginate and its controlled release properties. <i>International Journal of Biological Macromolecules</i> , 2006, 38, 25-30.	3.6	152
4	Purification and identification of an angiotensin I-converting enzyme inhibitory peptide from fermented soybean extract. <i>Process Biochemistry</i> , 2009, 44, 490-493.	1.8	144
5	Antitumor activity of levan polysaccharides from selected microorganisms. <i>International Journal of Biological Macromolecules</i> , 2004, 34, 37-41.	3.6	137
6	Stability of Chitosan Nanoparticles for Ascorbic Acid during Heat Treatment in Aqueous Solution. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1936-1941.	2.4	122
7	Mechanical properties of gellan and gelatin composite films. <i>Carbohydrate Polymers</i> , 2004, 56, 251-254.	5.1	121
8	Purification and identification of angiotensin I-converting enzyme inhibitory peptide from buckwheat (Moench). <i>Food Chemistry</i> , 2006, 96, 36-42.	4.2	114
9	Feasibility of hydroxypropyl methylcellulose oleogel as an animal fat replacer for meat patties. <i>Food Research International</i> , 2019, 122, 566-572.	2.9	110
10	Viscometric behavior of high-methoxy and low-methoxy pectin solutions. <i>Food Hydrocolloids</i> , 2006, 20, 62-67.	5.6	94
11	Utilization of pectin-enriched materials from apple pomace as a fat replacer in a model food system. <i>Bioresource Technology</i> , 2010, 101, 5414-5418.	4.8	93
12	Effect of dry heat treatment on physical property and in vitro starch digestibility of high amylose rice starch. <i>International Journal of Biological Macromolecules</i> , 2018, 108, 568-575.	3.6	86
13	Effect of partially hydrolyzed oat β -glucan on the weight gain and lipid profile of mice. <i>Food Hydrocolloids</i> , 2009, 23, 2016-2021.	5.6	82
14	PURIFICATION AND CHARACTERIZATION OF ANTIOXIDANT PEPTIDES FROM SOY PROTEIN HYDROLYSATE. <i>Journal of Food Biochemistry</i> , 0, 34, 120-132.	1.2	78
15	Evaluation of Bitterness in Enzymatic Hydrolysates of Soy Protein Isolate by Taste Dilution Analysis. <i>Journal of Food Science</i> , 2008, 73, S41-6.	1.5	71
16	Rheological characterization of levan polysaccharides from <i>Microbacterium laevaniformans</i> . <i>International Journal of Biological Macromolecules</i> , 2008, 42, 10-13.	3.6	68
17	Rice noodle enriched with okara: Cooking property, texture, and in vitro starch digestibility. <i>Food Bioscience</i> , 2018, 22, 178-183.	2.0	67
18	D- Psicose, a Sweet Monosaccharide, Ameliorate Hyperglycemia, and Dyslipidemia in C57BL/6J Mice. <i>Journal of Food Science</i> , 2010, 75, H49-53.	1.5	63

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19	Purification and identification of adipogenesis inhibitory peptide from black soybean protein hydrolysate. <i>Peptides</i> , 2007, 28, 2098-2103.	1.2	62
20	Structural and Biological Characterization of Aminated-Derivatized Oat β -Glucan. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5554-5558.	2.4	61
21	(1-3)(1-6)- β -Glucan-enriched materials from <i>Lentinus edodes</i> mushroom as a high-fibre and low-calorie flour substitute for baked foods. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1915-1919.	1.7	58
22	Effect of levan's branching structure on antitumor activity. <i>International Journal of Biological Macromolecules</i> , 2004, 34, 191-194.	3.6	55
23	Structural and Biological Characterization of Sulfated-Derivatized Oat β -Glucan. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3815-3818.	2.4	55
24	Effects of α -glucanotransferase treatment on the thermo-reversibility and freeze-thaw stability of a rice starch gel. <i>Carbohydrate Polymers</i> , 2006, 63, 347-354.	5.1	55
25	Single Walled Carbon Nanotube-Based Junction Biosensor for Detection of <i>Escherichia coli</i> . <i>PLoS ONE</i> , 2014, 9, e105767.	1.1	55
26	Effect of hydrocolloid coatings on the heat transfer and oil uptake during frying of potato strips. <i>Journal of Food Engineering</i> , 2011, 102, 317-320.	2.7	53
27	Improving solubility, stability, and cellular uptake of resveratrol by nanoencapsulation with chitosan and β -poly (glutamic acid). <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 147, 224-233.	2.5	53
28	Improving the water solubility and antimicrobial activity of silymarin by nanoencapsulation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 154, 171-177.	2.5	53
29	Chitosan/poly- β -glutamic acid nanoparticles improve the solubility of lutein. <i>International Journal of Biological Macromolecules</i> , 2016, 85, 9-15.	3.6	52
30	Characterization of yeasts isolated from kefir as a probiotic and its synergic interaction with the wine byproduct grape seed flour/extract. <i>LWT - Food Science and Technology</i> , 2018, 90, 535-539.	2.5	52
31	Antiobesity Effect of Exopolysaccharides Isolated from Kefir Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10011-10019.	2.4	48
32	In vitro starch digestibility of noodles with various cereal flours and hydrocolloids. <i>LWT - Food Science and Technology</i> , 2015, 63, 122-128.	2.5	47
33	Effect of enzymatic hydrolysis on cholesterol-lowering activity of oat β -glucan. <i>New Biotechnology</i> , 2010, 27, 85-88.	2.4	46
34	Characteristics and Antioxidant Activity of <i>Elsholtzia splendens</i> Extract-Loaded Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3316-3321.	2.4	46
35	Enhancement of anti-radical activity of pectin from apple pomace by hydroxamation. <i>Food Hydrocolloids</i> , 2011, 25, 545-548.	5.6	46
36	In vitro starch digestion and cake quality: Impact of the ratio of soluble and insoluble dietary fiber. <i>International Journal of Biological Macromolecules</i> , 2014, 63, 98-103.	3.6	46

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37	Antihypertensive effect of Korean Red Ginseng by enrichment of ginsenoside Rg3 and arginine-fructose. <i>Journal of Ginseng Research</i> , 2016, 40, 237-244.	3.0	46
38	Correlation of branching structure of mushroom β -glucan with its physiological activities. <i>Food Research International</i> , 2013, 51, 195-200.	2.9	44
39	Extraction optimization and nanoencapsulation of jujube pulp and seed for enhancing antioxidant activity. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 130, 93-100.	2.5	44
40	Effect of different pH conditions on the in vitro digestibility and physicochemical properties of citric acid-treated potato starch. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1235-1241.	3.6	44
41	Effects of selective oxidation of chitosan on physical and biological properties. <i>International Journal of Biological Macromolecules</i> , 2005, 35, 27-31.	3.6	43
42	Preparation and characterization of calcium pectinate gel beads entrapping catechin-loaded liposomes. <i>International Journal of Biological Macromolecules</i> , 2008, 42, 178-184.	3.6	42
43	Structural and Biological Study of Carboxymethylated <i>Phellinus linteus</i> Polysaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3368-3372.	2.4	41
44	Physicochemical and Hypocholesterolemic Characterization of Oxidized Oat β -Glucan. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 439-443.	2.4	41
45	Effect of the degree of sulfation on the physicochemical and biological properties of <i>Pleurotus eryngii</i> polysaccharides. <i>Food Hydrocolloids</i> , 2011, 25, 1291-1295.	5.6	41
46	Chemical composition and physicochemical properties of barley dietary fiber by chemical modification. <i>International Journal of Biological Macromolecules</i> , 2013, 60, 360-365.	3.6	40
47	Enzymatic Process for High-Yield Turanose Production and Its Potential Property as an Adipogenesis Regulator. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4758-4764.	2.4	39
48	Calcium-alginate microparticles for sustained release of catechin prepared via an emulsion gelation technique. <i>Food Science and Biotechnology</i> , 2016, 25, 1337-1343.	1.2	38
49	Catechin-loaded calcium pectinate microparticles reinforced with liposome and hydroxypropylmethylcellulose: Optimization and in vivo antioxidant activity. <i>Food Hydrocolloids</i> , 2009, 23, 2226-2233.	5.6	37
50	Effect of the degree of enzymatic hydrolysis on the physicochemical properties and in vitro digestibility of rice starch. <i>Food Science and Biotechnology</i> , 2010, 19, 1333-1340.	1.2	37
51	Structural Characteristics of Pumpkin Pectin Extracted by Microwave Heating. <i>Journal of Food Science</i> , 2012, 77, C1169-73.	1.5	37
52	Nanoencapsulation of Red Ginseng Extracts Using Chitosan with Polyglutamic Acid or Fucoidan for Improving Antithrombotic Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4765-4771.	2.4	37
53	In vitro potential of phenolic phytochemicals from black rice on starch digestibility and rheological behaviors. <i>Journal of Cereal Science</i> , 2016, 70, 214-220.	1.8	37
54	Antiobesity Effect of Prebiotic Polyphenol-Rich Grape Seed Flour Supplemented with Probiotic Kefir-Derived Lactic Acid Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12498-12511.	2.4	37

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55	Effect of <i>Lentinus edodes</i> β -Glucan-Enriched Materials on the Textural, Rheological, and Oil-Resisting Properties of Instant Fried Noodles. <i>Food and Bioprocess Technology</i> , 2013, 6, 553-560.	2.6	36
56	Complexation of high amylose rice starch and hydrocolloid through dry heat treatment: Physical property and <i>in vitro</i> starch digestibility. <i>Journal of Cereal Science</i> , 2018, 79, 341-347.	1.8	36
57	Preparation, characterization, and food application of rosemary extract-loaded antimicrobial nanoparticle dispersions. <i>LWT - Food Science and Technology</i> , 2019, 101, 138-144.	2.5	35
58	Effect of sulfation on the physicochemical and biological properties of citrus pectins. <i>Food Hydrocolloids</i> , 2009, 23, 1980-1983.	5.6	34
59	Characteristics and antioxidant activity of catechin-loaded calcium pectinate gel beads prepared by internal gelation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009, 74, 17-22.	2.5	33
60	Release Properties and Cellular Uptake in Caco-2 Cells of Size-Controlled Chitosan Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10899-10906.	2.4	33
61	Dietetic and hypocholesterolaemic action of black soy peptide in dietary obese rats. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 908-913.	1.7	32
62	Rheological and gelation properties of rice starch modified with 4- β -glucanotransferase. <i>International Journal of Biological Macromolecules</i> , 2008, 42, 298-304.	3.6	31
63	Improved Quantitative Analysis of Oligosaccharides from Lichenase-Hydrolyzed Water-Soluble Barley β -Glucans by High-Performance Anion-Exchange Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1656-1662.	2.4	30
64	Resveratrol-loaded chitosan- β -poly(glutamic acid) nanoparticles: Optimization, solubility, UV stability, and cellular antioxidant activity. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 186, 110702.	2.5	30
65	The effect of chemically modified resistant starch, RS type 4, on body weight and blood lipid profiles of high fat diet-induced obese mice. <i>Starch/Staerke</i> , 2012, 64, 78-85.	1.1	29
66	The effects of particle size on the physicochemical properties of optimized astaxanthin-rich <i>Xanthophyllomyces dendrorhous</i> -loaded microparticles. <i>LWT - Food Science and Technology</i> , 2014, 55, 638-644.	2.5	29
67	Influence of arabic gum on <i>in vitro</i> starch digestibility and noodle-making quality of Segoami. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 668-673.	3.6	27
68	Characteristics of enzymatically-deesterified pectin gels produced in the presence of monovalent ionic salts. <i>Food Hydrocolloids</i> , 2009, 23, 1926-1929.	5.6	26
69	Preparation, Characteristics, and Stability of Glutathione-Loaded Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 11264-11269.	2.4	26
70	Stabilization of Black Soybean Anthocyanin by Chitosan Nanoencapsulation and Copigmentation. <i>Journal of Food Biochemistry</i> , 2017, 41, e12316.	1.2	26
71	Mucoadhesive Chitosan-Gum Arabic Nanoparticles Enhance the Absorption and Antioxidant Activity of Quercetin in the Intestinal Cellular Environment. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8609-8616.	2.4	26
72	Optimization of calcium pectinate gel beads for sustained-release of catechin using response surface methodology. <i>International Journal of Biological Macromolecules</i> , 2008, 42, 340-347.	3.6	25

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73	Î±-Tocopherol-loaded Ca-pectinate microcapsules: Optimization, in vitro release, and bioavailability. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009, 73, 394-398.	2.5	25
74	Isolation of an Exopolysaccharide-producing Bacterium, <i>Sphingomonas</i> sp. CS101, Which Forms an Unusual Type of Sphingan. <i>Bioscience, Biotechnology and Biochemistry</i> , 2004, 68, 1146-1148.	0.6	24
75	PHYSICOCHEMICAL, TEXTURAL AND NOODLEâ€œMAKING PROPERTIES OF WHEAT DOUGH CONTAINING ALGINATE. <i>Journal of Texture Studies</i> , 2008, 39, 393-404.	1.1	24
76	Encapsulation of astaxanthin-rich <i>Xanthophyllomyces dendrorhous</i> for antioxidant delivery. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 268-273.	3.6	24
77	Antioxidative activity and structural stability of microencapsulated Î³-oryzanol in heat-treated lards. <i>Food Chemistry</i> , 2007, 100, 1065-1070.	4.2	23
78	Chitosan-Tripolyphosphate Nanoparticles Prepared by Ionic Gelation Improve the Antioxidant Activities of Astaxanthin in the In Vitro and In Vivo Model. <i>Antioxidants</i> , 2022, 11, 479.	2.2	23
79	Effect of Surface Layer Proteins Derived from Paraprobiotic Kefir Lactic Acid Bacteria on Inflammation and High-Fat Diet-Induced Obesity. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15157-15164.	2.4	23
80	Antioxidative Activity of Microencapsulated Î³-Oryzanol on High Cholesterol-Fed Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9747-9750.	2.4	22
81	Ascorbyl palmitate-loaded chitosan nanoparticles: Characteristic and polyphenol oxidase inhibitory activity. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 103, 391-394.	2.5	22
82	Characterization of apple dietary fibers influencing the in vitro starch digestibility of wheat flour gel. <i>LWT - Food Science and Technology</i> , 2016, 65, 158-163.	2.5	22
83	Optimized preparation of anthocyanin-rich extract from black rice and its effects on in vitro digestibility. <i>Food Science and Biotechnology</i> , 2017, 26, 1415-1422.	1.2	22
84	Preparation and Characterization of Mucoadhesive Buccal Nanoparticles Using Chitosan and Dextran Sulfate. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5384-5388.	2.4	21
85	Preparation, characterization, and cellular uptake of resveratrol-loaded trimethyl chitosan nanoparticles. <i>Food Science and Biotechnology</i> , 2018, 27, 441-450.	1.2	20
86	Effect of the degree of oxidation on the physicochemical and biological properties of <i>Grifola frondosa</i> polysaccharides. <i>Carbohydrate Polymers</i> , 2011, 83, 1298-1302.	5.1	19
87	Substituting whole grain flour for wheat flour: Impact on cake quality and glycemic index. <i>Food Science and Biotechnology</i> , 2013, 22, 1-7.	1.2	19
88	Quercetin delivery characteristics of chitosan nanoparticles prepared with different molecular weight polyanion cross-linkers. <i>Carbohydrate Polymers</i> , 2021, 267, 118157.	5.1	19
89	Development and comparison of a porcine gelatin detection system targeting mitochondrial markers for Halal authentication. <i>LWT - Food Science and Technology</i> , 2018, 97, 697-702.	2.5	18
90	Evaluation of wheat gluten hydrolysates as taste-active compounds with antioxidant activity. <i>Journal of Food Science and Technology</i> , 2014, 51, 535-542.	1.4	17

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91	Impact of Buckwheat Flavonoids on In Vitro Starch Digestibility and Noodle-Making Properties. <i>Cereal Chemistry</i> , 2016, 93, 299-305.	1.1	17
92	Preparation and Characterization of Mucoadhesive Nanoparticles for Enhancing Cellular Uptake of Coenzyme Q10. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8930-8937.	2.4	17
93	Antimicrobial and indicator properties of edible film containing clove bud oil-loaded chitosan capsules and red cabbage for fish preservation. <i>International Journal of Biological Macromolecules</i> , 2022, 196, 163-171.	3.6	17
94	Evaluation of biological activities of the short-term fermented soybean extract. <i>Food Science and Biotechnology</i> , 2013, 22, 973-978.	1.2	16
95	PARTICLE SIZE EFFECT OF <i>LENTINUS EDODES</i> MUSHROOM (CHAMSONG) POWDER ON THE PHYSICOCHEMICAL, RHEOLOGICAL, AND OIL-RESISTING PROPERTIES OF FRYING BATTERS. <i>Journal of Texture Studies</i> , 2010, 41, 381-395.	1.1	15
96	Combination of Whole Grapeseed Flour and Newly Isolated Kefir Lactic Acid Bacteria Reduces High-Fat-Induced Hepatic Steatosis. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801040.	1.5	15
97	Effect of different chemical modification on the physicochemical properties of fiber-enriched polysaccharides isolated from wholegrain rice and buckwheat. <i>Food Science and Biotechnology</i> , 2014, 23, 1469-1475.	1.2	14
98	Utilisation of preharvest dropped apple peels as a flour substitute for a lower glycaemic index and higher fibre cake. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 62-68.	1.3	14
99	Dielectrophoresis-based microwire biosensor for rapid detection of <i>Escherichia coli</i> K-12 in ground beef. <i>LWT - Food Science and Technology</i> , 2020, 132, 109230.	2.5	14
100	Optimization, in vitro release and bioavailability of β -oryzanol-loaded calcium pectinate microparticles reinforced with chitosan. <i>New Biotechnology</i> , 2010, 27, 368-373.	2.4	13
101	Effect of oat β -glucan and its oxidised derivative on the quality characteristics of sponge cake. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2663-2668.	1.3	13
102	Influence of storage temperature and autoclaving cycles on slowly digestible and resistant starch (RS) formation from partially debranched rice starch. <i>Starch/Staerke</i> , 2013, 65, 694-701.	1.1	13
103	Classification of hydrocolloids based on in vitro starch digestibility and rheological properties of Segoami gel. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 442-448.	3.6	13
104	β -Oryzanol-loaded calcium pectinate microparticles reinforced with chitosan: Optimization and release characteristics. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009, 70, 213-217.	2.5	12
105	Optimization and oxidative stability of the microencapsulated conjugated linoleic acid. <i>International Journal of Biological Macromolecules</i> , 2009, 45, 348-351.	3.6	12
106	Synergistic antimicrobial properties of nanoencapsulated clove oil and thymol against oral bacteria. <i>Food Science and Biotechnology</i> , 2020, 29, 1597-1604.	1.2	12
107	Effects of kefir lactic acid bacteria-derived postbiotic components on high fat diet-induced gut microbiota and obesity. <i>Food Research International</i> , 2022, 157, 111445.	2.9	12
108	Nanoencapsulation of synergistic antioxidant fruit and vegetable concentrates and their stability during in vitro digestion. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1056-1063.	1.7	11

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109	Physicochemical Properties and Biological Activities of DEAE-Derivatized Sphingomonas Gellan. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6235-6239.	2.4	9
110	Estrogenic effects of various extracts from Chamdanggui (<i>Angelica gigas</i> Nakai) and sogdan (<i>Phlomis</i>) Tj ETQq0 0 Q r gBT /Overlock 10 T	1.2	9
111	Combined Effect of Protease and Phytase on the Solubility of Modified Soy Protein. <i>Journal of Food Biochemistry</i> , 2013, 37, 511-519.	1.2	9
112	Utilization of preharvest-dropped apple powder as an oil barrier for instant fried noodles. <i>LWT - Food Science and Technology</i> , 2013, 53, 88-93.	2.5	9
113	Microencapsulation of catechin with high loading and encapsulation efficiencies using soaking methods. <i>Food Science and Biotechnology</i> , 2015, 24, 1735-1739.	1.2	9
114	Improvement of antithrombotic activity of red ginseng extract by nanoencapsulation using chitosan and antithrombotic cross-linkers: polyglutamic acid and fucoïdan. <i>Journal of Ginseng Research</i> , 2021, 45, 236-245.	3.0	9
115	Preparation of dietary fibre-enriched materials from preharvest dropped apples and their utilisation as a high-fibre flour substitute. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1974-1978.	1.7	8
116	Antioxidant and Synergistic Activities of Fruit and Vegetable Concentrates. <i>Korean Journal of Food Science and Technology</i> , 2015, 47, 240-245.	0.0	8
117	Physicochemical and rheological properties of starches substituted with type 4 resistant starch (cross-linked corn starch). <i>Starch/Staerke</i> , 2014, 66, 468-474.	1.1	6
118	Physicochemical properties and cell permeation efficiency of l-ascorbic acid loaded nanoparticles prepared with N-trimethyl chitosan and N-triethyl chitosan. <i>Food Science and Biotechnology</i> , 2014, 23, 1867-1874.	1.2	6
119	Effect of modified dietary fiber extracted from wholegrain wheat on the physicochemical and cake properties. <i>Food Science and Biotechnology</i> , 2016, 25, 477-482.	1.2	6
120	Comparative effects of slowly digestible and resistant starch from rice in high-fat diet-induced obese mice. <i>Food Science and Biotechnology</i> , 2016, 25, 1443-1448.	1.2	6
121	Effects of high-fiber rice Dodamssal (<i>Oryza sativa</i> L.) on glucose and lipid metabolism in mice fed a high-fat diet. <i>Journal of Food Biochemistry</i> , 2020, 44, e13231.	1.2	6
122	Effect of Modified Casein to Whey Protein Ratio on Dispersion Stability, Protein Quality and Body Composition in Rats. <i>Food Science of Animal Resources</i> , 2021, 41, 855-868.	1.7	6
123	Hypocholesterolemic Action of Fermented Brown Rice Supplement in Cholesterol-Fed Rats: Cholesterol-Lowering Action of Fermented Brown Rice. <i>Journal of Food Science</i> , 2005, 70, s527.	1.5	5
124	Nanoencapsulation of synergistic combinations of acai berry concentrate to improve antioxidant stability. <i>Food Science and Biotechnology</i> , 2016, 25, 1597-1603.	1.2	5
125	Whey Proteins-Fortified Milk with Adjusted Casein to Whey Proteins Ratio Improved Muscle Strength and Endurance Exercise Capacity without Lean Mass Accretion in Rats. <i>Foods</i> , 2022, 11, 574.	1.9	5
126	Physicochemical and biological characteristics of DEAE-derivatized PS7 biopolymer of <i>Beijerinckia indica</i> . <i>International Journal of Biological Macromolecules</i> , 2007, 41, 141-145.	3.6	4

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127	Response surface optimization of β -glucan extraction from cauliflower mushrooms (<i>Sparassis crispa</i>). <i>Food Science and Biotechnology</i> , 2012, 21, 1031-1035.	1.2	4
128	Synergistic antiradical action of natural antioxidants and herbal mixture for preventing dioxin toxicity. <i>Food Science and Biotechnology</i> , 2012, 21, 491-496.	1.2	4
129	Effect of hydrocolloids on the pasting and rheological characteristics of resistant starch (type 4). <i>Food Science and Biotechnology</i> , 2012, 21, 769-774.	1.2	4
130	Suitability of TEMPO-oxidized oat β -glucan for noodle preparation. <i>Food Science and Biotechnology</i> , 2014, 23, 1897-1901.	1.2	4
131	Comparison of volatile release in hydrocolloid model systems containing original and regio selectively carboxylated β -glucans. <i>Food Hydrocolloids</i> , 2014, 39, 215-222.	5.6	4
132	Antistaling of rice starch in a gel model system and Korean rice cake: the role of wheat flour in retrogradation-retardation technology. <i>Food Science and Biotechnology</i> , 2014, 23, 781-786.	1.2	4
133	Hypoglycemic Effect of Dry Heat Treated Starch With Xanthan: An In Vitro and In Vivo Comparative Study. <i>Starch/Staerke</i> , 2018, 70, 1800088.	1.1	4
134	Finger Millet Ethanol Extracts Prevent Hypertension by Inhibiting the Angiotensin-Converting Enzyme Level and Enhancing the Antioxidant Capacity in Spontaneously Hypertensive Rats. <i>Antioxidants</i> , 2021, 10, 1766.	2.2	4
135	Optimization of Extraction Conditions for <i>Elsholtzia splendens</i> and Its Antioxidant Activity. <i>Journal of Food Biochemistry</i> , 2013, 37, 669-676.	1.2	3
136	Preparation of Black Hoof Medicinal Mushroom <i>Phellinus linteus</i> (Berk. et M.A. Curt.) Teng		