

Hyeon Gyu 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.

139
papers

3,795
citations

36
h-index

54
g-index

142
ext. papers

4,319
ext. citations

5.5
avg, IF

5.71
L-index

#	Paper	IF	Citations
139	Effects of roasting conditions on Korean rice wine () with licorice ().. <i>Food Science and Biotechnology</i> , 2022 , 31, 323-332	3	
138	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,	7.1	4
137	Effects of kefir lactic acid bacteria-derived postbiotic components on high fat diet-induced gut microbiota and obesity. <i>Food Research International</i> , 2022 , 111445	7	2
136	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> , 2021 , 196, 163-171	7.9	2
135	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,	7.1	1
134	Improvement of antithrombotic activity of red ginseng extract by nanoencapsulation using chitosan and antithrombotic cross-linkers: polyglutamic acid and fucodan. <i>Journal of Ginseng Research</i> , 2021 , 45, 236-245	5.8	4
133	Quercetin delivery characteristics of chitosan nanoparticles prepared with different molecular weight polyanion cross-linkers. <i>Carbohydrate Polymers</i> , 2021 , 267, 118157	10.3	5
132	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	3.2	1
131	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 ,	5.7	5
130	Dielectrophoresis-based microwire biosensor for rapid detection of Escherichia coli K-12 in ground beef. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109230	5.4	8
129	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	3.3	4
128	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	4.3	7
127	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	6	16
126	Synergistic antimicrobial properties of nanoencapsulated clove oil and thymol against oral bacteria. <i>Food Science and Biotechnology</i> , 2020 , 29, 1597-1604	3	6
125	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	5.7	16
124	Influence of arabic gum on in vitro starch digestibility and noodle-making quality of Segami. <i>International Journal of Biological Macromolecules</i> , 2019 , 125, 668-673	7.9	11
123	Feasibility of hydroxypropyl methylcellulose oleogel as an animal fat replacer for meat patties. <i>Food Research International</i> , 2019 , 122, 566-572	7	52

122	Preparation, characterization, and food application of rosemary extract-loaded antimicrobial nanoparticle dispersions. <i>LWT - Food Science and Technology</i> , 2019 , 101, 138-144	5.4	25
121	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	5.9	5
120	Rice noodle enriched with okara: Cooking property, texture, and in vitro starch digestibility. <i>Food Bioscience</i> , 2018 , 22, 178-183	4.9	43
119	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	5.4	37
118	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, 1235-1247	7.9	23
117	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	5.4	9
116	Preparation, characterization, and cellular uptake of resveratrol-loaded trimethyl chitosan nanoparticles. <i>Food Science and Biotechnology</i> , 2018 , 27, 441-450	3	13
115	Complexation of high amylose rice starch and hydrocolloid through dry heat treatment: Physical property and in vitro starch digestibility. <i>Journal of Cereal Science</i> , 2018 , 79, 341-347	3.8	18
114	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	7.9	54
113	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	5.7	26
112	Hypoglycemic Effect of Dry Heat Treated Starch With Xanthan: An In Vitro and In Vivo Comparative Study. <i>Starch/Staerke</i> , 2018 , 70, 1800088	2.3	3
111	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	7.9	7
110	Improving the water solubility and antimicrobial activity of silymarin by nanoencapsulation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 154, 171-177	6	34
109	Antiobesity Effect of Exopolysaccharides Isolated from Kefir Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 10011-10019	5.7	34
108	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	5.7	12
107	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	3	16
106	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	5.7	21
105	Stabilization of Black Soybean Anthocyanin by Chitosan Nanoencapsulation and Copigmentation. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12316	3.3	19

104	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	5.4	18
103	Calcium-alginate microparticles for sustained release of catechin prepared via an emulsion gelation technique. <i>Food Science and Biotechnology</i> , 2016 , 25, 1337-1343	3	25
102	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	3	5
101	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, 4758-64	5.7	32
100	Chitosan/poly-γ-glutamic acid nanoparticles improve the solubility of lutein. <i>International Journal of Biological Macromolecules</i> , 2016 , 85, 9-15	7.9	37
99	Antihypertensive effect of Korean Red Ginseng by enrichment of ginsenoside Rg3 and arginine-fructose. <i>Journal of Ginseng Research</i> , 2016 , 40, 237-44	5.8	34
98	Impact of Buckwheat Flavonoids on In Vitro Starch Digestibility and Noodle-Making Properties. <i>Cereal Chemistry</i> , 2016 , 93, 299-305	2.4	13
97	Changes in quality characteristics of tofu with freezing treatment of soybeans. <i>Food Science and Biotechnology</i> , 2016 , 25, 757-761	3	2
96	Nanoencapsulation of synergistic combinations of acai berry concentrate to improve antioxidant stability. <i>Food Science and Biotechnology</i> , 2016 , 25, 1597-1603	3	4
95	Preparation and Characterization of Mucoadhesive Buccal Nanoparticles Using Chitosan and Dextran Sulfate. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5384-8	5.7	17
94	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, 4765-71	5.7	31
93	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	3	4
92	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	3.8	26
91	Improving solubility, stability, and cellular uptake of resveratrol by nanoencapsulation with chitosan and γ-poly (glutamic acid). <i>Colloids and Surfaces B: Biointerfaces</i> , 2016 , 147, 224-233	6	47
90	Effect of wheat flour addition on retardation of retrogradation in waxy rice cake, Ingeolmi 2015 , 58, 285-291		1
89	Evaluation of canola oil oleogels with candelilla wax as an alternative to shortening in baked goods. <i>Food Chemistry</i> , 2015 , 187, 525-9	8.5	113
88	Extraction optimization and nanoencapsulation of jujube pulp and seed for enhancing antioxidant activity. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 130, 93-100	6	30
87	In vitro starch digestibility of noodles with various cereal flours and hydrocolloids. <i>LWT - Food Science and Technology</i> , 2015 , 63, 122-128	5.4	30

86	Microencapsulation of catechin with high loading and encapsulation efficiencies using soaking methods. <i>Food Science and Biotechnology</i> , 2015 , 24, 1735-1739	3	7
85	Antioxidant and Synergistic Activities of Fruit and Vegetable Concentrates. <i>Korean Journal of Food Science and Technology</i> , 2015 , 47, 240-245		7
84	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	3	4
83	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	7.9	35
82	The effects of particle size on the physicochemical properties of optimized astaxanthin-rich Xanthophyllomyces dendrorhous-loaded microparticles. <i>LWT - Food Science and Technology</i> , 2014 , 55, 638-644	5.4	23
81	Single walled carbon nanotube-based junction biosensor for detection of Escherichia coli. <i>PLoS ONE</i> , 2014 , 9, e105767	3.7	40
80	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	3	8
79	Physicochemical and rheological properties of starches substituted with type 4 resistant starch (cross-linked corn starch). <i>Starch/Staerke</i> , 2014 , 66, 468-474	2.3	4
78	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	3	6
77	Suitability of TEMPO-oxidized oat βglucan for noodle preparation. <i>Food Science and Biotechnology</i> , 2014 , 23, 1897-1901	3	2
76	Comparison of volatile release in hydrocolloid model systems containing original and regio selectively carboxylated βglucans. <i>Food Hydrocolloids</i> , 2014 , 39, 215-222	10.6	4
75	Evaluation of wheat gluten hydrolysates as taste-active compounds with antioxidant activity. <i>Journal of Food Science and Technology</i> , 2014 , 51, 535-42	3.3	15
74	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, 62-8	3.7	12
73	Optimization of Extraction Conditions for Elsholtzia splendens and Its Antioxidant Activity. <i>Journal of Food Biochemistry</i> , 2013 , 37, 669-676	3.3	2
72	Evaluation of biological activities of the short-term fermented soybean extract. <i>Food Science and Biotechnology</i> , 2013 , 22, 973-978	3	14
71	Chemical composition and physicochemical properties of barley dietary fiber by chemical modification. <i>International Journal of Biological Macromolecules</i> , 2013 , 60, 360-5	7.9	27
70	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	2.3	11
69	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, 1974-8	4.3	8

68	Combined Effect of Protease and Phytase on the Solubility of Modified Soy Protein. <i>Journal of Food Biochemistry</i> , 2013 , 37, 511-519	3.3	6
67	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	5.1	31
66	Correlation of branching structure of mushroom β -glucan with its physiological activities. <i>Food Research International</i> , 2013 , 51, 195-200	7	31
65	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	5.4	5
64	Ascorbyl palmitate-loaded chitosan nanoparticles: characteristic and polyphenol oxidase inhibitory activity. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013 , 103, 391-4	6	19
63	Substituting whole grain flour for wheat flour: Impact on cake quality and glycemic index. <i>Food Science and Biotechnology</i> , 2013 , 22, 1-7	3	11
62	Response surface optimization of β -glucan extraction from cauliflower mushrooms (<i>Sparassis crispa</i>). <i>Food Science and Biotechnology</i> , 2012 , 21, 1031-1035	3	1
61	Structural characteristics of pumpkin pectin extracted by microwave heating. <i>Journal of Food Science</i> , 2012 , 77, C1169-73	3.4	26
60	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	2.3	23
59	Synergistic antiradical action of natural antioxidants and herbal mixture for preventing dioxin toxicity. <i>Food Science and Biotechnology</i> , 2012 , 21, 491-496	3	4
58	Effect of hydrocolloids on the pasting and rheological characteristics of resistant starch (type 4). <i>Food Science and Biotechnology</i> , 2012 , 21, 769-774	3	4
57	Preparation, characteristics, and stability of glutathione-loaded nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 11264-9	5.7	23
56	Encapsulation of astaxanthin-rich <i>Xanthophyllomyces dendrorhous</i> for antioxidant delivery. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 268-73	7.9	21
55	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	3.8	8
54	Enhancement of anti-radical activity of pectin from apple pomace by hydroxamation. <i>Food Hydrocolloids</i> , 2011 , 25, 545-548	10.6	38
53	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	10.6	37
52	Estrogenic effects of various extracts from Chamdanggui (<i>Angelica gigas</i> Nakai) and sogdan (<i>Phlomis umbrosa</i> Turcz). <i>Food Science and Biotechnology</i> , 2011 , 20, 1113-1118	3	6
51	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	6	41

50	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	10.3	18
49	(1-3)(1-6)-Eglucan-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, 1915-9	4.3	46
48	Preparation of Black Hoof medicinal mushroom <i>Phellinus linteus</i> (Berk. et M.A. Curt.) Teng (Aphyllophoromycetidae) beta-glucan sulfate and in vitro tumor cell growth inhibitory activity. <i>International Journal of Medicinal Mushrooms</i> , 2011 , 13, 115-20	1.3	3
47	PURIFICATION AND CHARACTERIZATION OF ANTIOXIDANT PEPTIDES FROM SOY PROTEIN HYDROLYSATE. <i>Journal of Food Biochemistry</i> , 2010 , 34, 120-132	3.3	59
46	PARTICLE SIZE EFFECT OF LENTINUS EDODES MUSHROOM (CHAMSONG-I) POWDER ON THE PHYSICOCHEMICAL, RHEOLOGICAL, AND OIL-RESISTING PROPERTIES OF FRYING BATTERS. <i>Journal of Texture Studies</i> , 2010 , 41, 381-395	3.6	10
45	D-psicose, a sweet monosaccharide, ameliorate hyperglycemia, and dyslipidemia in C57BL/6J db/db mice. <i>Journal of Food Science</i> , 2010 , 75, H49-53	3.4	55
44	Characteristics and antioxidant activity of <i>Elsholtzia splendens</i> extract-loaded nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3316-21	5.7	41
43	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	3	28
42	Effect of cross-linking on the physicochemical and physiological properties of corn starch. <i>Food Hydrocolloids</i> , 2010 , 24, 619-625	10.6	142
41	Effect of enzymatic hydrolysis on cholesterol-lowering activity of oat beta-glucan. <i>New Biotechnology</i> , 2010 , 27, 85-8	6.4	36
40	Optimization, in vitro release and bioavailability of gamma-oryzanol-loaded calcium pectinate microparticles reinforced with chitosan. <i>New Biotechnology</i> , 2010 , 27, 368-73	6.4	12
39	Utilization of pectin-enriched materials from apple pomace as a fat replacer in a model food system. <i>Bioresource Technology</i> , 2010 , 101, 5414-8	11	72
38	Characteristics of enzymatically-deesterified pectin gels produced in the presence of monovalent ionic salts. <i>Food Hydrocolloids</i> , 2009 , 23, 1926-1929	10.6	20
37	Effect of sulfation on the physicochemical and biological properties of citrus pectins. <i>Food Hydrocolloids</i> , 2009 , 23, 1980-1983	10.6	25
36	Effect of partially hydrolyzed oat Eglucan on the weight gain and lipid profile of mice. <i>Food Hydrocolloids</i> , 2009 , 23, 2016-2021	10.6	73
35	Catechin-loaded calcium pectinate microparticles reinforced with liposome and hydroxypropylmethylcellulose: Optimization and in vivo antioxidant activity. <i>Food Hydrocolloids</i> , 2009 , 23, 2226-2233	10.6	32
34	Purification and identification of an angiotensin I-converting enzyme inhibitory peptide from fermented soybean extract. <i>Process Biochemistry</i> , 2009 , 44, 490-493	4.8	127
33	Gamma-oryzanol-loaded calcium pectinate microparticles reinforced with chitosan: optimization and release characteristics. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009 , 70, 213-7	6	9

32	Alpha-tocopherol-loaded Ca-pectinate microcapsules: optimization, in vitro release, and bioavailability. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009 , 73, 394-8	6	22
31	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	6	31
30	Physicochemical and hypocholesterolemic characterization of oxidized oat beta-glucan. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 439-43	5.7	37
29	Optimization and oxidative stability of the microencapsulated conjugated linoleic acid. <i>International Journal of Biological Macromolecules</i> , 2009 , 45, 348-51	7.9	10
28	Stability of chitosan nanoparticles for L-ascorbic acid during heat treatment in aqueous solution. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1936-41	5.7	98
27	Rheological characterization of levan polysaccharides from <i>Microbacterium laevaniformans</i> . <i>International Journal of Biological Macromolecules</i> , 2008 , 42, 10-3	7.9	57
26	Preparation and characterization of calcium pectinate gel beads entrapping catechin-loaded liposomes. <i>International Journal of Biological Macromolecules</i> , 2008 , 42, 178-84	7.9	39
25	Rheological and gelation properties of rice starch modified with 4-alpha-glucanotransferase. <i>International Journal of Biological Macromolecules</i> , 2008 , 42, 298-304	7.9	27
24	Optimization of calcium pectinate gel beads for sustained-release of catechin using response surface methodology. <i>International Journal of Biological Macromolecules</i> , 2008 , 42, 340-7	7.9	24
23	Evaluation of bitterness in enzymatic hydrolysates of soy protein isolate by taste dilution analysis. <i>Journal of Food Science</i> , 2008 , 73, S41-6	3.4	59
22	PHYSICOCHEMICAL, TEXTURAL AND NOODLE-MAKING PROPERTIES OF WHEAT DOUGH CONTAINING ALGINATE. <i>Journal of Texture Studies</i> , 2008 , 39, 393-404	3.6	20
21	Structural and biological study of carboxymethylated <i>Phellinus linteus</i> polysaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3368-72	5.7	32
20	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	4.3	28
19	Antioxidative activity and structural stability of microencapsulated β -oryzanol in heat-treated lards. <i>Food Chemistry</i> , 2007 , 100, 1065-1070	8.5	20
18	Improved quantitative analysis of oligosaccharides from lichenase-hydrolyzed water-soluble barley beta-glucans by high-performance anion-exchange chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 1656-62	5.7	26
17	Purification and identification of adipogenesis inhibitory peptide from black soybean protein hydrolysate. <i>Peptides</i> , 2007 , 28, 2098-103	3.8	49
16	Physicochemical and biological characteristics of DEAE-derivatized PS7 biopolymer of <i>Beijerinckia indica</i> . <i>International Journal of Biological Macromolecules</i> , 2007 , 41, 141-5	7.9	3
15	Viscometric behavior of high-methoxy and low-methoxy pectin solutions. <i>Food Hydrocolloids</i> , 2006 , 20, 62-67	10.6	79

14	Structural and biological characterization of sulfated-derivatized oat beta-glucan. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3815-8	5.7	48
13	Microencapsulation of alpha-tocopherol using sodium alginate and its controlled release properties. <i>International Journal of Biological Macromolecules</i> , 2006 , 38, 25-30	7.9	138
12	Purification and identification of angiotensin I-converting enzyme inhibitory peptide from buckwheat (<i>Fagopyrum esculentum</i> Moench). <i>Food Chemistry</i> , 2006 , 96, 36-42	8.5	99
11	Effects of Eglucanotransferase treatment on the thermo-reversibility and freeze-thaw stability of a rice starch gel. <i>Carbohydrate Polymers</i> , 2006 , 63, 347-354	10.3	48
10	Physicochemical properties and biological activities of DEAE-derivatized Sphingomonas gellan. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 6235-9	5.7	8
9	Antioxidative activity of microencapsulated gamma-oryzanol on high cholesterol-fed rats. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9747-50	5.7	20
8	Effects of selective oxidation of chitosan on physical and biological properties. <i>International Journal of Biological Macromolecules</i> , 2005 , 35, 27-31	7.9	39
7	Structural and biological characterization of aminated-derivatized oat beta-glucan. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 5554-8	5.7	55
6	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-s531	3.4	4
5	Mechanical properties of gellan and gelatin composite films. <i>Carbohydrate Polymers</i> , 2004 , 56, 251-254	10.3	104
4	Isolation of an exopolysaccharide-producing bacterium, Sphingomonas sp. CS101, which forms an unusual type of sphingan. <i>Bioscience, Biotechnology and Biochemistry</i> , 2004 , 68, 1146-8	2.1	22
3	Antitumor activity of levan polysaccharides from selected microorganisms. <i>International Journal of Biological Macromolecules</i> , 2004 , 34, 37-41	7.9	119
2	Effect of levan's branching structure on antitumor activity. <i>International Journal of Biological Macromolecules</i> , 2004 , 34, 191-4	7.9	45
1	Quality and functional characteristics of tofu prepared rapidly from soybeans dried after soaking in water. <i>Journal of Food Processing and Preservation</i> , e16232	2.1	1