

# Young-Seo Park

## List of Publications by Year in descending order

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Version: 2024-02-01

51  
papers

876  
citations

623574

14  
h-index

501076

28  
g-index

51  
all docs

51  
docs citations

51  
times ranked

938  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of intense pulsed light- and ultraviolet (UVC)-induced cell damage in <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7. <i>Food Control</i> , 2012, 25, 654-659.	2.8	105
2	A prototypical cytidyltransferase: CTP:glycerol-3-phosphate cytidyltransferase from <i>Bacillus subtilis</i> . <i>Structure</i> , 1999, 7, 1113-1124.	1.6	94
3	Identification of Functional Conserved Residues of CTP:glycerol-3-phosphate Cytidyltransferase. <i>Journal of Biological Chemistry</i> , 1997, 272, 15161-15166.	1.6	65
4	Optimization of various extraction methods for quercetin from onion skin using response surface methodology. <i>Food Science and Biotechnology</i> , 2011, 20, 1727-1733.	1.2	61
5	Antioxidant and immunostimulatory effect of potential probiotic <i>Lactobacillus paraplantarum</i> SC61 isolated from Korean traditional fermented food, jangajji. <i>Microbial Pathogenesis</i> , 2018, 125, 486-492.	1.3	57
6	High Hydrostatic Pressure Pasteurization of Red Wine. <i>Journal of Food Science</i> , 2006, 71, M265-M269.	1.5	56
7	Molecular typing tools for identifying and characterizing lactic acid bacteria: a review. <i>Food Science and Biotechnology</i> , 2020, 29, 1301-1318.	1.2	43
8	Role of probiotics in the management of lung cancer and related diseases: An update. <i>Journal of Functional Foods</i> , 2018, 40, 625-633.	1.6	38
9	Semi-Continuous Fermentation of Onion Vinegar and Its Functional Properties. <i>Molecules</i> , 2017, 22, 1313.	1.7	23
10	Purification and Kinetic Characterization of CTP:Phosphocholine Cytidyltransferase from <i>Saccharomyces cerevisiae</i> . <i>Protein Expression and Purification</i> , 2001, 21, 141-148.	0.6	22
11	Analysis of microflora in gochujang, Korean traditional fermented food. <i>Food Science and Biotechnology</i> , 2011, 20, 1435-1440.	1.2	22
12	Isolation of <i>Lactobacillus plantarum</i> subsp. <i>plantarum</i> Producing C30 Carotenoid 4,4'-diaponeurosporene and the Assessment of Its Antioxidant Activity. <i>Journal of Microbiology and Biotechnology</i> , 2019, 29, 1925-1930.	0.9	22
13	Physicochemical properties of Korean rice wine (Makgeolli) fermented using yeasts isolated from Korean traditional nuruk, a starter culture. <i>Food Science and Biotechnology</i> , 2014, 23, 1577-1585.	1.2	15
14	Bioconversion of Ginsenosides from Red Ginseng Extract Using <i>Candida allociferii</i> JNO301 Isolated from Meju. <i>Mycobiology</i> , 2014, 42, 368-375.	0.6	15
15	RAPD analysis of <i>Leuconostoc mesenteroides</i> strains associated with vegetables and food products from Korea. <i>LWT - Food Science and Technology</i> , 2017, 77, 383-388.	2.5	15
16	Structural Analysis of Gluco-Oligosaccharides Produced by <i>Leuconostoc lactis</i> and Their Prebiotic Effect. <i>Molecules</i> , 2019, 24, 3998.	1.7	14
17	Tracking of Intentionally Inoculated Lactic Acid Bacteria Strains in Yogurt and Probiotic Powder. <i>Microorganisms</i> , 2020, 8, 5.	1.6	13
18	Production Optimization, Structural Analysis, and Prebiotic- and Anti-Inflammatory Effects of Gluco-Oligosaccharides Produced by <i>Leuconostoc lactis</i> SBC001. <i>Microorganisms</i> , 2021, 9, 200.	1.6	13

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19	Xylanase from Alkalophilic <i>Bacillus</i> sp. YC-335. <i>Bioscience, Biotechnology and Biochemistry</i> , 1992, 56, 1355-1356.	0.6	12
20	Non-invasive monitoring of hepatocellular carcinoma in transgenic mouse with bioluminescent imaging. <i>Cancer Letters</i> , 2011, 310, 53-60.	3.2	11
21	Populations and potential association of <i>Saccharomyces cerevisiae</i> with lactic acid bacteria in naturally fermented Korean rice wine. <i>Food Science and Biotechnology</i> , 2012, 21, 419-424.	1.2	11
22	The effect of kimchi on the microbiological stability of fermented sausage. <i>Meat Science</i> , 2012, 92, 721-727.	2.7	10
23	Isolation and molecular characterization of a cryptic plasmid from <i>Bifidobacterium longum</i> . <i>Biotechnology Letters</i> , 2007, 30, 145-151.	1.1	9
24	Optimization of Oligosaccharide Production from <i>Leuconostoc lactis</i> Using a Response Surface Methodology and the Immunostimulating Effects of These Oligosaccharides on Macrophage Cells. <i>Molecules</i> , 2018, 23, 2118.	1.7	9
25	Synthesis of alkaline protease by catabolite repression-resistant <i>Thermoactinomyces</i> sp. E79 mutant. <i>Biotechnology Letters</i> , 1999, 21, 155-158.	1.1	8
26	<i>Oceanobacillus gochujangensis</i> sp. nov., isolated from gochujang a traditional Korean fermented food. <i>Journal of Microbiology</i> , 2014, 52, 1050-1055.	1.3	8
27	Solid-state fermentation of germinated black bean ( <i>Rhynchosia nulubilis</i> ) using <i>Lactobacillus pentosus</i> SC65 and its immunostimulatory effect. <i>Food Bioscience</i> , 2018, 26, 57-64.	2.0	8
28	Molecular discrimination of <i>Lactobacillus brevis</i> strains isolated from food products in South Korea using multilocus sequence typing. <i>LWT - Food Science and Technology</i> , 2017, 86, 337-343.	2.5	7
29	DNA profiling of <i>Leuconostoc mesenteroides</i> strains isolated from fermented foods and farm produce in Korea by repetitive-element PCR. <i>Food Science and Biotechnology</i> , 2017, 26, 1667-1673.	1.2	7
30	Analysis of <i>Leuconostoc citreum</i> strains using multilocus sequence typing. <i>Food Science and Biotechnology</i> , 2018, 27, 1755-1760.	1.2	7
31	In Vivo and In Vitro Study of Immunostimulation by <i>Leuconostoc lactis</i> -Produced Gluco-Oligosaccharides. <i>Molecules</i> , 2019, 24, 3994.	1.7	7
32	Immunostimulatory Activity of Synbiotics Using <i>Lactococcus lactis</i> SG-030 and Glucopoligosaccharides from <i>Weissella cibaria</i> YRK005. <i>Microorganisms</i> , 2021, 9, 2437.	1.6	7
33	Evaluation of diethylnitrosamine- or hepatitis B virus X gene-induced hepatocellular carcinoma with 18F-FDG PET/CT: A preclinical study. <i>Oncology Reports</i> , 2015, 33, 347-353.	1.2	6
34	RAPD typing of <i>Lactobacillus brevis</i> isolated from various food products from Korea. <i>Food Science and Biotechnology</i> , 2016, 25, 1651-1655.	1.2	6
35	Fed-batch fermentation of onion vinegar using <i>Acetobacter tropicalis</i> . <i>Food Science and Biotechnology</i> , 2016, 25, 1407-1411.	1.2	6
36	Genetic diversity analysis of <i>Leuconostoc mesenteroides</i> from Korean vegetables and food products by multilocus sequence typing. <i>Applied Microbiology and Biotechnology</i> , 2018, 102, 4853-4861.	1.7	6

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37	4,4'-Diaponeurosporene from <i>Lactobacillus plantarum</i> subsp. <i>plantarum</i> KCCP11226: Low Temperature Stress-Induced Production Enhancement and In Vitro Antioxidant Activity. <i>Journal of Microbiology and Biotechnology</i> , 2021, 31, 63-69.	0.9	6
38	Oligosaccharide Production by <i>Leuconostoc lactis</i> CCK940 Which Has Glucansucrase Activity. <i>Food Engineering Progress</i> , 2017, 21, 383-390.	0.0	5
39	Enzymatic Characteristics of a Highly Thermostable $\alpha$ -D-Glucanase from <i>Fervidobacterium islandicum</i> AW-1 (KCTC 4680). <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 271-276.	0.9	4
40	Improving the yield of soluble 6xHis-tagged interferon- $\beta$ via the addition of repressor of the araBAD promoter system in <i>Escherichia coli</i> . <i>Biotechnology Letters</i> , 2008, 30, 1577-1582.	1.1	3
41	In vitro cytoprotective effect of infant milk formula fortified with human rotavirus-specific hyperimmune yolk immunoglobulins (IgY). <i>Food Science and Biotechnology</i> , 2013, 22, 1699-1705.	1.2	3
42	Molecular typing of <i>Lactobacillus brevis</i> isolates from Korean food using repetitive element-polymerase chain reaction. <i>Food Science and Technology International</i> , 2018, 24, 341-350.	1.1	3
43	DNA Profiling of <i>Leuconostoc citreum</i> Strains in Fermented Foods by Repetitive Element Polymerase Chain Reaction. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 1778-1782.	0.9	3
44	Optimization of Soymilk Fermentation by the Protease-producing <i>Lactobacillus paracasei</i> . <i>Korean Journal of Food Science and Technology</i> , 2013, 45, 571-577.	0.0	3
45	Tracking of deliberately inoculated <i>Leuconostoc mesenteroides</i> and <i>Lactobacillus brevis</i> in kimchi. <i>Food Science and Biotechnology</i> , 2020, 29, 817-824.	1.2	2
46	Effect of water-soluble propolis administration on the ethanol-induced hangover in rats. <i>Food Science and Biotechnology</i> , 2021, 30, 455-463.	1.2	2
47	Major Components of Caprine Milk and Its Significance for Human Nutrition. <i>Korean Journal of Food Science and Technology</i> , 2014, 46, 121-126.	0.0	2
48	Molecular Typing of <i>Leuconostoc citreum</i> Strains Isolated from Korean Fermented Foods Using a Random Amplified Polymorphic DNA Marker. <i>Food Engineering Progress</i> , 2017, 21, 174-179.	0.0	1
49	Optimization of Bioconversion of Ginsenosides From Red Ginseng Using <i>Candida allociferrii</i> JNO301. <i>Food Engineering Progress</i> , 2019, 23, 304-310.	0.0	1
50	Effects of Pure Curry Consumption on Life Span, Body Weight, and Weight of Organs in Mice Transplanted with Cancer Cells. <i>Ecology of Food and Nutrition</i> , 2006, 45, 329-350.	0.8	0
51	Characterization of Xylanase from <i>Bacillus agaradhaerens</i> DK-2386 Isolated from Korean Soil. <i>Microbiology and Biotechnology Letters</i> , 2015, 43, 330-335.	0.2	0