

Ho-Young Park

List of Publications by Year in descending order

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Version: 2024-02-01

67
papers

1,570
citations

331259

21
h-index

344852

36
g-index

68
all docs

68
docs citations

68
times ranked

2185
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary rhamnogalacturonan-rich extracts of molokhia ameliorate high fat diet-induced obesity and gut dysbiosis. <i>Journal of Nutritional Biochemistry</i> , 2022, 103, 108954.	1.9	5
2	Comparison of the Seven Interleukin-32 Isoforms™ Biological Activities: IL-32Î, Possesses the Most Dominant Biological Activity. <i>Frontiers in Immunology</i> , 2022, 13, 837588.	2.2	5
3	A Paradoxical Effect of Interleukin-32 Isoforms on Cancer. <i>Frontiers in Immunology</i> , 2022, 13, 837590.	2.2	7
4	Pectic polysaccharides: Targeting gut microbiota in obesity and intestinal health. <i>Carbohydrate Polymers</i> , 2022, 287, 119363.	5.1	42
5	<i>Bifidobacterium animalis</i> ssp. <i>lactis</i> MG741 Reduces Body Weight and Ameliorates Nonalcoholic Fatty Liver Disease via Improving the Gut Permeability and Amelioration of Inflammatory Cytokines. <i>Nutrients</i> , 2022, 14, 1965.	1.7	12
6	A water soluble extract of radish greens ameliorates high fat diet-induced obesity in mice and inhibits adipogenesis in preadipocytes. <i>Food and Function</i> , 2022, 13, 7494-7506.	2.1	4
7	Polysaccharides: bowel health and gut microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1212-1224.	5.4	91
8	Polysaccharide fraction from greens of <i>Raphanus sativus</i> alleviates high fat diet-induced obesity. <i>Food Chemistry</i> , 2021, 343, 128395.	4.2	32
9	Fermented Maillard Reaction Products by <i>Lactobacillus gasseri</i> 4M13 Alters the Intestinal Microbiota and Improves Dysfunction in Type 2 Diabetic Mice with Colitis. <i>Pharmaceuticals</i> , 2021, 14, 299.	1.7	3
10	Characterization, prebiotic and immune-enhancing activities of rhamnogalacturonan-l-rich polysaccharide fraction from molokhia leaves. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 443-450.	3.6	21
11	Role of Dendritic Cell in Diabetic Nephropathy. <i>International Journal of Molecular Sciences</i> , 2021, 22, 7554.	1.8	10
12	Glycolaldehyde disrupts insulin signaling and glucose uptake through adipogenesis. <i>Applied Biological Chemistry</i> , 2021, 64, .	0.7	1
13	Amelioration of Hepatic Steatosis in Mice through <i>Bacteroides uniformis</i> CBA7346-Mediated Regulation of High-Fat Diet-Induced Insulin Resistance and Lipogenesis. <i>Nutrients</i> , 2021, 13, 2989.	1.7	15
14	<i>Corchorus olitorius</i> L. ameliorates alcoholic liver disease by regulating gut-liver axis. <i>Journal of Functional Foods</i> , 2021, 85, 104648.	1.6	11
15	Effects of Citrus Peel Hydrolysates on Retrogradation of Wheat Starch. <i>Foods</i> , 2021, 10, 2422.	1.9	2
16	SARS-CoV-2 Delta (B.1.617.2) Variant: A Unique T478K Mutation in Receptor Binding Motif (RBM) of <i>Spike</i> Gene. <i>Immune Network</i> , 2021, 21, e32.	1.6	51
17	SARS-CoV-2 Omicron Mutation Is Faster than the Chase: Multiple Mutations on Spike/ACE2 Interaction Residues. <i>Immune Network</i> , 2021, 21, e38.	1.6	42
18	NÎµ-(carboxymethyl)lysine formation from the Maillard reaction of casein and different reducing sugars. <i>Food Science and Biotechnology</i> , 2020, 29, 487-491.	1.2	4

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19	Methylglyoxal-derived advanced glycation end products induce matrix metalloproteinases through activation of ERK/JNK/NF- κ B pathway in kidney proximal epithelial cells. Food Science and Biotechnology, 2020, 29, 675-682.	1.2	14
20	Alteration of gut microbiota composition by short-term low-dose alcohol intake is restored by fermented rice liquor in mice. Food Research International, 2020, 128, 108800.	2.9	31
21	Dietary Carbohydrate Constituents Related to Gut Dysbiosis and Health. Microorganisms, 2020, 8, 427.	1.6	33
22	Consumption of salt leads to ameliorate symptoms of metabolic disorder and change of gut microbiota. European Journal of Nutrition, 2020, 59, 3779-3790.	1.8	6
23	The Effects of Gelatinized Wheat Starch and High Salt Diet on Gut Microbiota and Metabolic Disorder. Nutrients, 2020, 12, 301.	1.7	26
24	Molokhia leaf extract prevents gut inflammation and obesity. Journal of Ethnopharmacology, 2020, 257, 112866.	2.0	12
25	6-shogaol suppresses oxidative damage in L6 muscle cells. Applied Biological Chemistry, 2020, 63, .	0.7	4
26	Signaling pathway and structural features of macrophage-activating pectic polysaccharide from Korean citrus, Cheongkyool peels. International Journal of Biological Macromolecules, 2019, 137, 657-665.	3.6	22
27	Schizonepeta tenuifolia reduces methylglyoxal-induced cytotoxicity and oxidative stress in mesangial cells. Journal of Functional Foods, 2019, 62, 103531.	1.6	7
28	Rhamnogalacturonan-I-Type Polysaccharide Purified from Broccoli Exerts Anti-Metastatic Activities Via Innate Immune Cell Activation. Journal of Medicinal Food, 2019, 22, 451-459.	0.8	9
29	Determination of <i>Curcuma longa</i> L. (Turmeric) Leaf Extraction Conditions Using Response Surface Methodology to Optimize Extraction Yield and Antioxidant Content. Journal of Food Quality, 2019, 2019, 1-8.	1.4	15
30	Establishment of Optimum Conditions for Antioxidant Components Containing Curcuma L Longa (Turmeric) Leaf Extraction using Response Surface Methodology. FASEB Journal, 2019, 33, 672.4.	0.2	0
31	Immunomodulatory effects of polysaccharide fraction isolated from Fagopyrum esculentum on innate immune system. Biochemical and Biophysical Research Communications, 2018, 496, 1210-1216.	1.0	23
32	Ginger fermented with <i>Schizosaccharomyces pombe</i> alleviates memory impairment <i>via</i> protecting hippocampal neuronal cells in amyloid beta ¹⁻⁴² plaque injected mice. Food and Function, 2018, 9, 171-178.	2.1	28
33	Prediction of CML contents in the Maillard reaction products for casein-monosaccharides model. Food Chemistry, 2018, 267, 271-276.	4.2	21
34	Spatholobus suberectus Ameliorates Diabetes-Induced Renal Damage by Suppressing Advanced Glycation End Products in db/db Mice. International Journal of Molecular Sciences, 2018, 19, 2774.	1.8	22
35	Immunomodulatory activities of Corchorus olitorius leaf extract: Beneficial effects in macrophage and NK cell activation immunosuppressed mice. Journal of Functional Foods, 2018, 46, 220-226.	1.6	8
36	High-Glucose or -Fructose Diet Cause Changes of the Gut Microbiota and Metabolic Disorders in Mice without Body Weight Change. Nutrients, 2018, 10, 761.	1.7	310

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37	Enhancement Natural Killer Cell Activity of Fucoidan in Lung Metastasis in vivo Model. FASEB Journal, 2018, 32, 806.10.	0.2	0
38	Antioxidant Activity and Stability of Natural Pigment Extracted from Red Beetroot (Beta vulgaris L.). Journal of the Korean Society of Food Science and Nutrition, 2018, 47, 725-732.	0.2	2
39	Rice bran constituents: immunomodulatory and therapeutic activities. Food and Function, 2017, 8, 935-943.	2.1	86
40	Neuroprotective effect of 6-paradol enriched ginger extract by fermentation using Schizosaccharomyces pombe. Journal of Functional Foods, 2017, 31, 304-310.	1.6	17
41	Antimetastatic effect of glycoprotein isolated from rice bran on colon 26-M3.1 cell line. Journal of Functional Foods, 2017, 32, 278-284.	1.6	8
42	Anti-inflammatory effect of sugar-amino acid Maillard reaction products on intestinal inflammation model in vitro and in vivo. Carbohydrate Research, 2017, 449, 47-58.	1.1	18
43	Changes in the antigenicity and allergenicity of ovalbumin in chicken egg white by N-acetylglucosaminidase. Food Chemistry, 2017, 217, 342-345.	4.2	31
44	Endothelium-Dependent Vasorelaxant Effects of Dealcoholized Wine Powder of Wild Grape (<i>Vitis TJ ETQq0 0 0 rgBT /Overlock 10 TF) 2016, 2016, 1-6.	0.5	5
45	Significant reduction in allergenicity of ovalbumin from chicken egg white following treatment with ascidian viscera N-acetylglucosaminidase. Biochemical and Biophysical Research Communications, 2016, 475, 107-112.	1.0	13
46	Immunomodulatory Effects of Nontoxic Glycoprotein Fraction Isolated from Rice Bran. Planta Medica, 2016, 82, 606-611.	0.7	10
47	Fermentation enhances the neuroprotective effect of shogaol-enriched ginger extract via an increase in 6-paradol content. Journal of Functional Foods, 2016, 21, 147-152.	1.6	12
48	Characterization of metabolites produced from the biotransformation of 6-shogaol formed by Aspergillus niger. European Food Research and Technology, 2016, 242, 137-142.	1.6	10
49	Changes in the Nutritional Components and Immune-enhancing Effect of Glycoprotein Extract from Pre- and Post-germinated Barley Seeds. Korean Journal of Food Science and Technology, 2015, 47, 511-516.	0.0	3
50	Cleavage of the terminal N-acetylglucosamine of egg-white ovalbumin N-glycans significantly reduces IgE production and Th2 cytokine secretion. Biochemical and Biophysical Research Communications, 2014, 450, 1247-1254.	1.0	20
51	Type and branched pattern of N-glycans and their structural effect on the chicken egg allergen ovomucoid: a comparison with ovomucoid. Glycoconjugate Journal, 2014, 31, 41-50.	1.4	22
52	Optimization Study for the Production of 6-Shogaol-rich Ginger (Zingiber officinale Roscoe) under Conditions of Mild Pressure and High Temperature. Korean Journal of Food Science and Technology, 2014, 46, 588-592.	0.0	3
53	Protective effect of 70% ethanolic extract of Lindera obtusiloba Blume on tert-butyl hydroperoxide-induced oxidative hepatotoxicity in rats. Food and Chemical Toxicology, 2013, 53, 214-220.	1.8	19
54	Immune enhancing effect of a Maillard-type lysozyme-galactomannan conjugate via signaling pathways. International Journal of Biological Macromolecules, 2013, 60, 399-404.	3.6	22

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55	Narirutin fraction from citrus peels attenuates alcoholic liver disease in mice. <i>Food and Chemical Toxicology</i> , 2013, 55, 637-644.	1.8	47
56	Enzymatic modification enhances the protective activity of citrus flavonoids against alcohol-induced liver disease. <i>Food Chemistry</i> , 2013, 139, 231-240.	4.2	50
57	Immunostimulatory effects and characterization of a glycoprotein fraction from rice bran. <i>International Immunopharmacology</i> , 2013, 17, 191-197.	1.7	43
58	Narirutin fraction from citrus peels attenuates LPS-stimulated inflammatory response through inhibition of NF- κ B and MAPKs activation. <i>Food and Chemical Toxicology</i> , 2012, 50, 3498-3504.	1.8	63
59	Quality characteristics of vacuum-fried snacks prepared from various sweet potato cultivars. <i>Food Science and Biotechnology</i> , 2012, 21, 525-530.	1.2	19
60	Effect of oral administration of water-soluble extract from citrus peel (<i>Citrus unshiu</i>) on suppressing alcohol-induced fatty liver in rats. <i>Food Chemistry</i> , 2012, 130, 598-604.	4.2	20
61	Immunomodulating effects of glycoprotein fraction isolated from rice bran on a Raw 264.7 macrophage cell line. <i>FASEB Journal</i> , 2012, 26, 1b323.	0.2	0
62	Immune Enhancing Effect of Medicinal Herb Extracts on a RAW 264.7 Macrophage Cell Line. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2012, 41, 1521-1527.	0.2	15
63	Immuno-enhancing Effect of Seed Extracts on a RAW 264.7 Macrophage Cell Line. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2012, 41, 1671-1676.	0.2	13
64	Isolation of caffeic acid from <i>Perilla frutescens</i> and its role in enhancing $\hat{1}^3$ -glutamylcysteine synthetase activity and glutathione level. <i>Food Chemistry</i> , 2010, 119, 724-730.	4.2	26
65	Effects of Activated Calcium on the Quality and Shelf-life of Wet Noodle. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2010, 39, 1373-1378.	0.2	6
66	Anti-diabetic Activities of Kocat-D1 in 3T3-L1 Adipocytes and C57BL/Ksj-db/db Mice. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2010, 39, 692-698.	0.2	1
67	A 90 day repeated oral toxicity study on plantamajoside concentrate from <i>Plantago asiatica</i> . <i>Phytotherapy Research</i> , 2007, 21, 1118-1123.	2.8	17