

Heon Sang Jeong

List of Publications by Year in descending order

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Version: 2024-02-01

75
papers

1,313
citations

361413

20
h-index

395702

33
g-index

75
all docs

75
docs citations

75
times ranked

1838
citing authors

#	ARTICLE	IF	CITATIONS
1	Biological activities of Maillard reaction products (MRPs) in a sugar- amino acid model system. Food Chemistry, 2011, 126, 221-227.	8.2	153
2	Chemical and functional components in different parts of rough rice (<i>Oryza sativa</i> L.) before and after germination. Food Chemistry, 2012, 134, 288-293.	8.2	119
3	Effect of different cooking methods on the content of vitamins and true retention in selected vegetables. Food Science and Biotechnology, 2018, 27, 333-342.	2.6	79
4	Characteristics of the Thermal Degradation of Glucose and Maltose Solutions. Preventive Nutrition and Food Science, 2015, 20, 102-109.	1.6	64
5	Changes in ginsenoside compositions and antioxidant activities of hydroponic-cultured ginseng roots and leaves with heating temperature. Journal of Ginseng Research, 2014, 38, 180-186.	5.7	58
6	Effects of high hydrostatic pressure treatment on the enhancement of functional components of germinated rough rice (<i>Oryza sativa</i> L.). Food Chemistry, 2015, 166, 86-92.	8.2	54
7	Changes in ginsenosides and antioxidant activity of Korean ginseng (<i>Panax ginseng</i> C.A. Meyer) with Heating Temperature and Pressure. Food Science and Biotechnology, 2010, 19, 941-949.	2.6	43
8	Effect of sucrose on the functional composition and antioxidant capacity of buckwheat (<i>Fagopyrum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	8.4	37
9	Changes of phenolic-acids and vitamin E profiles on germinated rough rice (<i>Oryza sativa</i> L.) treated by high hydrostatic pressure. Food Chemistry, 2017, 217, 106-111.	8.2	34
10	Free and bound form bioactive compound profiles in germinated black soybean (<i>Glycine max</i> L.). Food Science and Biotechnology, 2016, 25, 1551-1559.	2.6	30
11	Influence of organic acids and heat treatment on ginsenoside conversion. Journal of Ginseng Research, 2018, 42, 532-539.	5.7	28
12	Effect of calcium chloride and sucrose on the composition of bioactive compounds and antioxidant activities in buckwheat sprouts. Food Chemistry, 2020, 312, 126075.	8.2	28
13	Protective activity of caffeic acid and sinapic acid against UVB-induced photoaging in human fibroblasts. Journal of Food Biochemistry, 2019, 43, e12701.	2.9	27
14	Physicochemical and in vitro binding properties of barley β -glucan treated with hydrogen peroxide. Food Chemistry, 2016, 192, 729-735.	8.2	26
15	Isolation and Identification of an Antiproliferative Compound from Fructose- Tryptophan Maillard Reaction Products. Journal of Agricultural and Food Chemistry, 2016, 64, 3041-3047.	5.2	25
16	Isolation and Identification of the Antioxidant DDMP from Heated Pear (<i>Pyrus pyrifolia</i> Nakai). Preventive Nutrition and Food Science, 2013, 18, 76-79.	1.6	24
17	Nobiletin Attenuates the Inflammatory Response Through Heme Oxygenase-1 Induction in the Crosstalk Between Adipocytes and Macrophages. Journal of Medicinal Food, 2017, 20, 873-881.	1.5	23
18	Anti-Cancer Effect of Thiacremonone through Down Regulation of Peroxiredoxin 6. PLoS ONE, 2014, 9, e91508.	2.5	23

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19	Inhibitory effect of thiacremonone on MPTP-induced dopaminergic neurodegeneration through inhibition of p38 activation. <i>Oncotarget</i> , 2016, 7, 46943-46958.	1.8	23
20	Antioxidant Contents and Antioxidant Activities of White and Colored Potatoes (<i>Solanum tuberosum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.6	22
21	Anti-inflammatory Effects of Stearidonic Acid Mediated by Suppression of NF- κ B and MAPK Kinase Pathways in Macrophages. <i>Lipids</i> , 2017, 52, 781-787.	1.7	22
22	Thermal Degradation Characteristics and Antioxidant Activity of Fructose Solution with Heating Temperature and Time. <i>Journal of Medicinal Food</i> , 2011, 14, 167-172.	1.5	21
23	Influence of Applied Pressure on Bioactive Compounds of Germinated Rough Rice (<i>Oryza sativa</i> L.). <i>Food and Bioprocess Technology</i> , 2015, 8, 2176-2181.	4.7	20
24	Characteristics and in vitro anti-inflammatory activities of protein extracts from pre-germinated black soybean [<i>Glycine max</i> (L.)] treated with high hydrostatic pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 84-91.	5.6	20
25	Free radical scavenging, angiotensin I-converting enzyme (ACE) inhibitory, and in vitro anticancer activities of ramie (<i>Boehmeria nivea</i>) leaves extracts. <i>Food Science and Biotechnology</i> , 2010, 19, 383-390.	2.6	19
26	2,4-bis(4-hydroxyphenyl)butenal has an antiproliferative effect on NSCLC cells induced by p38 MAPK-mediated suppression of NF- κ B and up-regulation of TNFRSF10B (DR5). <i>British Journal of Pharmacology</i> , 2013, 168, 1471-1484.	5.4	19
27	Identification of anti-inflammatory active peptide from black soybean treated by high hydrostatic pressure after germination. <i>Phytochemistry Letters</i> , 2018, 27, 167-173.	1.2	16
28	Inhibitory effect of diosmetin on inflammation and lipolysis in coculture of adipocytes and macrophages. <i>Journal of Food Biochemistry</i> , 2020, 44, e13261.	2.9	16
29	Comparison of functional components in various sweet potato leaves and stalks. <i>Food Science and Biotechnology</i> , 2017, 26, 97-103.	2.6	15
30	Neuroprotective effects of human neural stem cells over-expressing choline acetyltransferase in a middle cerebral artery occlusion model. <i>Journal of Chemical Neuroanatomy</i> , 2020, 103, 101730.	2.1	15
31	Isolation and identification of an antiproliferative substance from fructose-tyrosine Maillard reaction products. <i>Food Chemistry</i> , 2012, 130, 547-551.	8.2	14
32	Changes in Free Sugar, Coixol Contents and Antioxidant Activities of Adlay Sprout (<i>Coix lacryma-jobi</i>) Science, 2019, 27, 339-347.	0.4	14
33	Physicochemical Properties of β -Glucan from Acid Hydrolyzed Barley. <i>Preventive Nutrition and Food Science</i> , 2015, 20, 110-118.	1.6	13
34	Effect of milling time on antioxidant compounds and activities of methanol extracts of sorghum [<i>Sorghum bicolor</i> (L.) Moench]. <i>Food Science and Biotechnology</i> , 2014, 23, 1741-1746.	2.6	12
35	Jujube (<i>Ziziphus jujuba</i> Mill.) Protects Hepatocytes against Alcohol-Induced Damage through Nrf2 Activation. <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-8.	1.2	11
36	Antioxidant and antiproliferation activities of winter cereal crops before and after germination. <i>Food Science and Biotechnology</i> , 2013, 22, 181-186.	2.6	9

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37	Antioxidative and antidiabetic effects of germinated rough rice extract in 3T3-L1 adipocytes and C57BLKS/J-db/db mice. <i>Food and Nutrition Research</i> , 2019, 63, .	2.6	9
38	Influence of Thermal Processing on Free and Bound Forms of Phenolics and Antioxidant Capacity of Rice Hull (<i>Oryza sativa</i> L.). <i>Preventive Nutrition and Food Science</i> , 2020, 25, 310-318.	1.6	9
39	Proteomics Analysis of Embryo and Endosperm from Mature Common Buckwheat Seeds. <i>Journal of Plant Biology</i> , 2011, 54, 81-91.	2.1	8
40	Preparation of black soybean (<i>Glycine max</i> L.) extract with enhanced levels of phenolic compound and estrogenic activity using high hydrostatic pressure and pre-germination. <i>High Pressure Research</i> , 2018, 38, 177-192.	1.2	8
41	Effects of Acidic Treatments for Anthocyanin and Proanthocyanidin Extraction on Black Bean (<i>Glycine max</i> Merrill.). <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2015, 44, 1594-1598.	0.9	8
42	Effects of Heat Treatment on Antioxidant Activity of Hydrolyzed Mung Beans. <i>Korean Journal of Food Science and Technology</i> , 2013, 45, 34-39.	0.3	8
43	Protective Activity and Underlying Mechanism of Ginseng Seeds against UVB-Induced Damage in Human Fibroblasts. <i>Antioxidants</i> , 2021, 10, 403.	5.1	7
44	Changes in volatile compounds of waxy rice and gangjeong (a traditional Korean oil-puffed snack) under different steeping conditions. <i>Food Science and Biotechnology</i> , 2015, 24, 1565-1572.	2.6	6
45	Effects of High Pressure Treatment on Antioxidant Compounds and Activity of Germinated Rough Rice (<i>Oryza sativa</i> L.). <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2013, 42, 1783-1791.	0.9	6
46	Enzyme Inhibition Activities of Ethanol Extracts from Germinating Rough Rice (<i>Oryza sativa</i> L.). <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2013, 42, 917-923.	0.9	6
47	Effect of sorghum ethyl-acetate extract on benign prostatic hyperplasia induced by testosterone in Sprague-Dawley rats. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 2101-2108.	1.3	5
48	Isolation and identification of antiproliferative substances from ginseng fermented using <i>Ganoderma lucidum</i> mycelia. <i>Food Science and Biotechnology</i> , 2015, 24, 567-574.	2.6	4
49	Changes in the Functional Components of Barley Produced from Different Cultivars and Germination Periods. <i>Cereal Chemistry</i> , 2017, 94, 978-983.	2.2	4
50	Physicochemical Properties of Rice Flour Suspension Treated by Ultrahigh Hydrostatic Pressure. <i>Journal of Food Quality</i> , 2021, 2021, 1-7.	2.6	4
51	Phenolic Compounds and Antioxidant Activities of 21 Different Rose Flower Cultivar. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 354-361.	0.9	4
52	Comparison of Quality Characteristics on <i>Sulgidduk</i> Made from White and Pigmented Rice. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 725-731.	0.9	4
53	Variation of Isoflavone Contents and Classification Using Multivariate Analysis in Korean Soybean Varieties Released from 1913 to 2013. <i>Han'guk Yukchong Hakhoe Chi</i> , 2018, 50, 50-60.	0.5	4
54	Changes in Sugar Content of Sweet Potatoes with Changes in Curing and Storage Conditions. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 1211-1217.	0.9	4

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55	Preventive effect of thiacremonone on the hepatocarcinogenesis initiated by N-nitrosodiethylamine in rats. <i>Food Science and Biotechnology</i> , 2012, 21, 1277-1284.	2.6	3
56	Cooking Characteristics and Sensory Evaluation of Rice Cooked with Germinated Barley. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	3
57	Isoflavone Composition and Estrogenic Activity of Germinated Soybeans (<i>Glycine max</i>) according to Variety. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2016, 45, 1430-1437.	0.9	3
58	Effect of <i>Monascus</i> Fermentation on Content of Monacolin K and Antioxidant Activities of Germinated Brown Rice. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2015, 44, 1186-1193.	0.9	3
59	Quality Characteristics of Bread Made from Domestic Early Maturity and High Yield Wheat Cultivars. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 1358-1364.	0.9	3
60	Optimization of extraction conditions of barley β -glucan by oxidation with hydrogen peroxide and heat treatment. <i>Journal of Cereal Science</i> , 2015, 65, 147-153.	3.7	2
61	Physical properties of surimi sausages subjected to high hydrostatic pressure treatment. <i>Food Science and Biotechnology</i> , 2019, 28, 1447-1453.	2.6	2
62	Quality Characteristics of Noodle Made from Domestic Early Maturity and High Yield Wheat Cultivars. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2022, 51, 170-176.	0.9	2
63	Quality Characteristics of Sikhye Made with Special Rice and High-Yielding Rice. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2022, 51, 457-462.	0.9	2
64	Synthesis using a model system of thiacremonone isolated from high temperature and high pressure treated garlic. <i>Food Science and Biotechnology</i> , 2015, 24, 1279-1284.	2.6	1
65	Physiological Activities of Thiacremonone Produced in High Temperature and High Pressure Treated Garlic. <i>Preventive Nutrition and Food Science</i> , 2016, 21, 68-72.	1.6	1
66	Optimum Extraction of Tricin and Tricin 4'-O-(threo- β -guaiacylglyceryl) Ether (TTGE) from Rice Hull (<i>Oryza sativa</i> L.). <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2015, 44, 1923-1926.	0.9	1
67	Comparison of Monacolin K and Antioxidant Components of Red Yeast Rice Produced by Germinated Brown Rice Using Normal and Processing Rice Cultivars. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2018, 47, 1344-1348.	0.9	1
68	Quality Characteristics of Red Yeast Rice according to Three Varieties of Rice and Fermentation Periods. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2019, 48, 1391-1396.	0.9	1
69	Effects of amount of added water on red yeast rice production using Korean soft rice variety 'Hangu' International <i>Journal of Food Engineering</i> , 2021, 17, 237-245.	1.5	1
70	Changes in Ginsenoside Compositions by High Temperature Processing under Various Soaking Conditions. <i>Food Science and Technology Research</i> , 2017, 23, 689-696.	0.6	0
71	Tricin and Tricin 4'-O-(Threo- β -Guaiacylglyceryl) Ether Contents of Rice Hull (<i>Oryza sativa</i> L.) with Heat Treatment and Germination. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2016, 45, 696-701.	0.9	0
72	Isolation and identification of a tricin 4'-O-(threo- β -guaiacylglyceryl) ether producing microorganism from germinated rice. <i>Korean Journal of Food Science and Technology</i> , 2016, 48, 361-365.	0.3	0

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73	Deodorization of <i>Gastrodia elata</i> Blum Extracts using Diaion HP-20 Resin. Korean Journal of Medicinal Crop Science, 2020, 28, 29-37.	0.4	0
74	Quality Characteristics and Antioxidant Activities of Dumpling Shell Based on the Addition of Sorghum Powder Addition. Journal of the Korean Society of Food Science and Nutrition, 2021, 50, 1074-1081.	0.9	0
75	Volatile Compounds in Different Parts of <i>Perilla frutescens</i> Seeds. Journal of the Korean Society of Food Science and Nutrition, 2022, 51, 237-244.	0.9	0