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List of Publications by Year
in descending order

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92	2,201	218677	276875
papers	citations	26 h-index	41 g-index

94	94	94	2297
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The bifidogenic effects and dental plaque deformation of non-digestible isomaltooligosaccharides synthesized by dextransucrase and alternansucrase. Enzyme and Microbial Technology, 2022, 153, 109955.	3.2	4
2	Enhanced biotransformation of the minor ginsenosides in red ginseng extract by Penicillium decumbens Î²-glucosidase. Enzyme and Microbial Technology, 2022, 153, 109941.	3.2	16
3	Characterization of a lactic acid bacterium-derived Î²-glucosidase for the production of rubusoside from stevioside. Enzyme and Microbial Technology, 2022, 153, 109939.	3.2	6
4	Phytochemical properties and functional characteristics of wild turmeric (Curcuma aromatica) fermented with Rhizopus oligosporus. Food Chemistry: X, 2022, 13, 100198.	4.3	12
5	A practical approach to producing isomaltomegalosaccharide using dextran dextrinase from Gluconobacter oxydans ATCC 11894. Applied Microbiology and Biotechnology, 2022, 106, 689-698.	3.6	2
6	Synthesis and biological characterization of low-calorie Schisandra chinensis syrup. Food Science and Biotechnology, 2022, 31, 857-865.	2.6	1
7	Enhancement of the water solubility and antioxidant capacities of mangiferin by transglucosylation using a cyclodextrin glycosyltransferase. Enzyme and Microbial Technology, 2022, 159, 110065.	3.2	5
8	Characteristics of sourdough bread fermented with Pediococcus pentosaceus and Saccharomyces cerevisiae and its bio-preservative effect against Aspergillus flavus. Food Chemistry, 2021, 345, 128787.	8.2	43
9	Kokum butter and rice bran oil-based oleogels as novel ocular drug delivery systems. , 2021, , 147-179.		1
10	The Inhibitory Effects of Plant Derivate Polyphenols on the Main Protease of SARS Coronavirus 2 and Their Structureâ€“Activity Relationship. Molecules, 2021, 26, 1924.	3.8	39
11	Brewing of glucuronic acid-enriched apple cider with enhanced antioxidant activities through the co-fermentation of yeast (Saccharomyces cerevisiae and Pichia kudriavzevii) and bacteria (Lactobacillus plantarum). Food Science and Biotechnology, 2021, 30, 555-564.	2.6	19
12	The Internet of Things in Geriatric Healthcare. Journal of Healthcare Engineering, 2021, 2021, 1-16.	1.9	11
13	Effect of Biodegradable Hydrophilic and Hydrophobic Emulsifiers on the Oleogels Containing Sunflower Wax and Sunflower Oil. Gels, 2021, 7, 133.	4.5	20
14	Introduction to polysaccharides. , 2021, , 3-46.		2
15	Selected Applications of Chitosan Composites. International Journal of Molecular Sciences, 2021, 22, 10968.	4.1	25
16	Variations in Microstructural and Physicochemical Properties of Candelilla Wax/Rice Bran Oilâ€“Derived Oleogels Using Sunflower Lecithin and Soya Lecithin. Gels, 2021, 7, 226.	4.5	17
17	Synthesis and characterization of stevioside having low degree polymerized glucosides using dextransucrase and dextranase. Enzyme and Microbial Technology, 2020, 132, 109412.	3.2	13
18	Structural and functional characteristics of clustered amylopectin produced by glycogen branching enzymes having different branching properties. Food Chemistry, 2020, 311, 125972.	8.2	8

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19	Composition and biochemical properties of ale beer enriched with lignans from Schisandra chinensis Baillon (omija) fruits. Food Science and Biotechnology, 2020, 29, 609-617.	2.6	29
20	Enzymatic synthesis and biological characterization of a novel mangiferin glucoside. Enzyme and Microbial Technology, 2020, 134, 109479.	3.2	12
21	Enhancement of neuroprotection, antioxidant capacity, and water-solubility of crocins by transglucosylation using dextransucrase under high hydrostatic pressure. Enzyme and Microbial Technology, 2020, 140, 109630.	3.2	12
22	Fermented Wild Ginseng by Rhizopus oligosporus Improved l-Carnitine and Ginsenoside Contents. Molecules, 2020, 25, 2111.	3.8	17
23	Enzymatic synthesis of flavonoid glucosides and their biochemical characterization. , 2020, , 47-66.		0
24	Effect of polyglycerol polyricinoleate on the polymorphic transitions and physicochemical properties of mango butter. Food Chemistry, 2020, 323, 126834.	8.2	7
25	Enzymatic Synthesis of Glucosyl Rebaudioside A and its Characterization as a Sweetener. Journal of Food Science, 2019, 84, 3186-3193.	3.1	11
26	Anti-cariogenic Characteristics of Rubusoside. Biotechnology and Bioprocess Engineering, 2019, 24, 282-287.	2.6	18
27	Enzymatic Production of Steviol Glucosides Using Î²-Glucosidase and Their Applications. , 2019, , 405-418.		10
28	Decrease of insoluble glucan formation in Streptococcus mutans by co-cultivation with Enterococcus faecium T7 and glucanase addition. Biotechnology Letters, 2018, 40, 375-381.	2.2	9
29	Production of steviol from steviol glucosides using Î²-glucosidase from a commercial pectinase, Sumizyme PX. Biotechnology Letters, 2018, 40, 197-204.	2.2	4
30	Characterization of quinoa (Chenopodium quinoa) fermented by Rhizopus oligosporus and its bioactive properties. AMB Express, 2018, 8, 143.	3.0	24
31	The use of fermented buckwheat to produce l-carnitine enriched oyster mushroom. AMB Express, 2018, 8, 138.	3.0	6
32	Composition and biochemical properties of <scp>l</scp>â€carnitine fortified Makgeolli brewed by using fermented buckwheat. Food Science and Nutrition, 2018, 6, 2293-2300.	3.4	5
33	Hydrophilic Astragalin Galactoside Induces T Helper Type 1-Mediated Immune Responses via Dendritic Cells. International Journal of Molecular Sciences, 2018, 19, 3120.	4.1	4
34	Cytoprotective Effect of Epigallocatechin Gallate (EGCG)-5â€²-O-Î±-Glucopyranoside, a Novel EGCG Derivative. International Journal of Molecular Sciences, 2018, 19, 1466.	4.1	16
35	Synthesis and Functional Characterization of Caffeic Acid Glucoside Using Leuconostoc mesenteroides Dextransucrase. Journal of Agricultural and Food Chemistry, 2017, 65, 2743-2750.	5.2	18
36	Synthesis and characterization of novel astragalin galactosides using Î²-galactosidase from Bacillus circulans. Enzyme and Microbial Technology, 2017, 103, 59-67.	3.2	15

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37	Enzymatic synthesis of chlorogenic acid glucoside using dextransucrase and its physical and functional properties. Enzyme and Microbial Technology, 2017, 107, 15-21.	3.2	20
38	Biological characterization of epigallocatechin gallate complex with different steviol glucosides. Biotechnology and Bioprocess Engineering, 2017, 22, 512-517.	2.6	10
39	The effect of fermented buckwheat on producing <scp>l</scp>â€carnitineâ€and Î³â€aminobutyric acid (<scp>GABA</scp>)â€enriched designer eggs. Journal of the Science of Food and Agriculture, 2017, 97, 2891-2897.	3.5	29
40	Facile preparation of water soluble curcuminoids extracted from turmeric (Curcuma longa L.) powder by using steviol glucosides. Food Chemistry, 2017, 214, 366-373.	8.2	48
41	Inhibitory effect of flavonoids against NS2B-NS3 protease of ZIKA virus and their structure activity relationship. Biotechnology Letters, 2017, 39, 415-421.	2.2	77
42	Transglycosylation of gallic acid by using Leuconostoc glucansucrase and its characterization as a functional cosmetic agent. AMB Express, 2017, 7, 224.	3.0	20
43	Functional Properties of Novel Epigallocatechin Gallate Glucosides Synthesized by Using Dextransucrase from Leuconostoc mesenteroides B-1299CB4. Journal of Agricultural and Food Chemistry, 2016, 64, 9203-9213.	5.2	25
44	Glucooligosaccharide production by Leuconostoc mesenteroides fermentation with efficient pH control, using a calcium hydroxide-sucrose solution. Biotechnology and Bioprocess Engineering, 2016, 21, 39-45.	2.6	4
45	Synthesis and characterization of glucosyl stevioside using Leuconostoc dextransucrase. Food Chemistry, 2016, 211, 577-582.	8.2	30
46	Production of steviol from steviol glucosides using Î²-glycosidase from Sulfolobus solfataricus. Enzyme and Microbial Technology, 2016, 93-94, 157-165.	3.2	13
47	Anti-inflammatory effects of sucrose-derived oligosaccharides produced by a constitutive mutant L.Âmesenteroides B-512FMCM dextransucrase in high fat diet-fed mice. Biochemical and Biophysical Research Communications, 2016, 477, 350-355.	2.1	10
48	Inhibition of human GLUT1 and GLUT5 by plant carbohydrate products; insights into transport specificity. Scientific Reports, 2015, 5, 12804.	3.3	50
49	Synthesis of oligosaccharide-containing orange juice using glucansucrase. Biotechnology and Bioprocess Engineering, 2015, 20, 447-452.	2.6	12
50	Lime application for the efficient production of nutraceutical glucooligosaccharides from Leuconostoc mesenteroides NRRL B-742 (ATCC13146). Journal of Industrial Microbiology and Biotechnology, 2015, 42, 279-285.	3.0	1
51	Production of a low calorie mandarin juice by enzymatic conversion of constituent sugars to oligosaccharides and prevention of insoluble glucan formation. Biotechnology Letters, 2015, 37, 711-716.	2.2	17
52	Enhancement of quercetin water solubility with steviol glucosides and the studies of biological properties. Functional Foods in Health and Disease, 2015, 5, 437.	0.6	11
53	Molecular cloning and characterization of a novel glucansucrase from Leuconostoc mesenteroides subsp. mesenteroides LM34. Biotechnology and Bioprocess Engineering, 2014, 19, 605-612.	2.6	6
54	Production of rubusoside from stevioside by using a thermostable lactase from Thermus thermophilus and solubility enhancement of liquiritin and teniposide. Enzyme and Microbial Technology, 2014, 64-65, 38-43.	3.2	35

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55	Inhibition effect of flavonoid compounds against neuraminidase expressed in Pichia pastoris. Biotechnology and Bioprocess Engineering, 2014, 19, 70-75.	2.6	6
56	Characterization of a novel steviol-producing Î²-glucosidase from Penicillium decumbens and optimal production of the steviol. Applied Microbiology and Biotechnology, 2013, 97, 8151-8161.	3.6	32
57	Molecular cloning and characterization of active truncated dextransucrase from Leuconostoc mesenteroides B-1299CB4. Bioprocess and Biosystems Engineering, 2013, 36, 857-865.	3.4	6
58	The influence of flavonoid compounds on the in vitro inhibition study of a human fibroblast collagenase catalytic domain expressed in E. coli. Enzyme and Microbial Technology, 2013, 52, 26-31.	3.2	23
59	In Vitro Evaluation of Novel Inhibitors against the NS2B-NS3 Protease of Dengue Fever Virus Type 4. Molecules, 2013, 18, 15600-15612.	3.8	15
60	Mass Production of Rubusoside Using a Novel Stevioside-Specific Î²-Glucosidase from Aspergillus aculeatus. Journal of Agricultural and Food Chemistry, 2012, 60, 6210-6216.	5.2	35
61	Enzymatic preparation of a natural sweetener rubusoside from specific hydrolysis of stevioside with Î²-galactosidase from Aspergillus sp.. Journal of Molecular Catalysis B: Enzymatic, 2012, 82, 12-17.	1.8	31
62	Synthesis and characterization of ampelopsin glucosides using dextransucrase from Leuconostoc mesenteroides B-1299CB4: Glucosylation enhancing physicochemical properties. Enzyme and Microbial Technology, 2012, 51, 311-318.	3.2	65
63	Inhibitory effects of epigallocatechin gallate and its glucoside on the human intestinal maltase inhibition. Biotechnology and Bioprocess Engineering, 2012, 17, 966-971.	2.6	20
64	Flavonoid-mediated inhibition of SARS coronavirus 3C-like protease expressed in Pichia pastoris. Biotechnology Letters, 2012, 34, 831-838.	2.2	247
65	Glucosylation of the flavonoid, astragalin by Leuconostoc mesenteroides B-512FMCM dextransucrase acceptor reactions and characterization of the products. Enzyme and Microbial Technology, 2012, 50, 50-56.	3.2	41
66	Large Increase in Leuconostoc citreum KM20 Dextransucrase Activity Achieved by Changing the Strain/Inducer Combination in an E. coli Expression System. Journal of Microbiology and Biotechnology, 2012, 22, 510-515.	2.1	3
67	Bioengineering of Leuconostoc mesenteroides Glucansucrases That Gives Selected Bond Formation for Glucan Synthesis and/or Acceptor-Product Synthesis. Journal of Agricultural and Food Chemistry, 2011, 59, 4148-4155.	5.2	22
68	Discovery of novel inhibitors for human intestinal maltase: virtual screening in a WISDOM environment and in vitro evaluation. Biotechnology Letters, 2011, 33, 2185-2191.	2.2	8
69	Expression, purification, and characterization of human intestinal maltase secreted from Pichia pastoris. Food Science and Biotechnology, 2011, 20, 561-565.	2.6	10
70	Enzymatic Synthesis and Characterization of Hydroquinone Galactoside Using Kluyveromyces lactis Lactase. Journal of Agricultural and Food Chemistry, 2010, 58, 9492-9497.	5.2	28
71	Synthesis and characterization of hydroquinone fructoside using Leuconostoc mesenteroides levansucrase. Applied Microbiology and Biotechnology, 2009, 83, 1009-1016.	3.6	44
72	Molecular characterization and expression analysis of the glucansucrase DSRWC fromWeissella cibariasynthesizing a ÃŽÂ±(1Ã¢Â†Â’6) glucan. FEMS Microbiology Letters, 2009, 292, 33-41.	1.8	54

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73	Synthesis and characterization of hydroquinone glucoside using Leuconostoc mesenteroides dextransucrase. Enzyme and Microbial Technology, 2009, 45, 355-360.	3.2	45
74	Galactooligosaccharide production by a thermostable Î²-galactosidase from Sulfolobus solfataricus. World Journal of Microbiology and Biotechnology, 2008, 24, 1553-1558.	3.6	66
75	Synthesis and characterization of novel quercetin-Î±-d-glucopyranosides using glucansucrase from Leuconostoc mesenteroides. Enzyme and Microbial Technology, 2007, 40, 1124-1129.	3.2	45
76	Synthesis of thermo- and acid-stable novel oligosaccharides by using dextransucrase with high concentration of sucrose. Enzyme and Microbial Technology, 2007, 40, 1117-1123.	3.2	40
77	Synthesis, Structure Analyses, and Characterization of Novel Epigallocatechin Gallate (EGCG) Glycosides Using the Glucansucrase fromLeuconostoc mesenteroidesB-1299CB. Journal of Agricultural and Food Chemistry, 2006, 54, 1230-1237.	5.2	77
78	Cloning and characterization of a dextranase gene fromLipomyces starkeyi and its expression inSaccharomyces cerevisiae. Yeast, 2005, 22, 1239-1248.	1.7	20
79	Enzymatic synthesis and anti-coagulant effect of salicin analogs by using the Leuconostoc mesenteroides glucansucrase acceptor reaction. Journal of Biotechnology, 2005, 117, 31-38.	3.8	47
80	Modified Oligosaccharides as Potential Dental Plaque Control Materials. Biotechnology Progress, 2004, 20, 1550-1554.	2.6	5
81	Cloning and characterization of the lactate dehydrogenase genes fromLactobacillus sp. RKY2. Biotechnology and Bioprocess Engineering, 2004, 9, 318-322.	2.6	10
82	Transglycosylation reaction and raw starch hydrolysis by novel carbohydrolase fromLipomyces starkeyi. Biotechnology and Bioprocess Engineering, 2003, 8, 106-111.	2.6	9
83	Directed evolution of a dextransucrase for increased constitutive activity and the synthesis of a highly branched dextran. Journal of Molecular Catalysis B: Enzymatic, 2003, 26, 167-176.	1.8	12
84	Production of mannitol usingLeuconostoc mesenteroides NRRL B-1149. Biotechnology and Bioprocess Engineering, 2002, 7, 234-236.	2.6	15
85	Title is missing!. Biotechnology Letters, 2000, 22, 421-425.	2.2	11
86	Purification and Partial Characterization of a Novel Glucanhydrolase fromLipomyces starkeyiKSM 22 and its Use for Inhibition of Insoluble Glucan Formation. Bioscience, Biotechnology and Biochemistry, 2000, 64, 223-228.	1.3	30
87	Title is missing!. Biotechnology Letters, 1997, 11, 319-321.	0.5	15
88	Simplified and improved methylation analysis of saccharides, using a modified procedure and thin-layer chromatography. Carbohydrate Research, 1996, 292, 11-20.	2.3	46
89	Mixed culture fermentation for the production of clinical quality dextran with starch and sucrose. Biotechnology Letters, 1996, 18, 1031-1034.	2.2	4
90	Dextran production by Leuconostoc mesenteroides in the presence of a dextranase producing yeast, Lipomyces starkeyi. Biotechnology Letters, 1996, 10, 227.	0.5	5

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91	Production, selection, and characteristics of mutants of Leuconostoc mesenteroides B-742 constitutive for dextransucrases. Enzyme and Microbial Technology, 1995, 17, 689-695.	3.2	48
92	Production and selection of mutants of Leuconostoc mesenteroides constitutive for glucansucrases. Enzyme and Microbial Technology, 1994, 16, 659-664.	3.2	77