

Doman Kim

List of Publications by Year in descending order

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92
papers

2,201
citations

249298

26
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312153

41
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94
all docs

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docs citations

94
times ranked

2491
citing authors

#	ARTICLE	IF	CITATIONS
1	The bifidogenic effects and dental plaque deformation of non-digestible isomaltooligosaccharides synthesized by dextransucrase and alternansucrase. <i>Enzyme and Microbial Technology</i> , 2022, 153, 109955.	1.6	4
2	Enhanced biotransformation of the minor ginsenosides in red ginseng extract by <i>Penicillium decumbens</i> Î ² -glucosidase. <i>Enzyme and Microbial Technology</i> , 2022, 153, 109941.	1.6	16
3	Characterization of a lactic acid bacterium-derived Î ² -glucosidase for the production of rubusoside from stevioside. <i>Enzyme and Microbial Technology</i> , 2022, 153, 109939.	1.6	6
4	Phytochemical properties and functional characteristics of wild turmeric (<i>Curcuma aromatica</i>) fermented with <i>Rhizopus oligosporus</i> . <i>Food Chemistry: X</i> , 2022, 13, 100198.	1.8	12
5	A practical approach to producing isomaltomegalosaccharide using dextran dextrinase from <i>Gluconobacter oxydans</i> ATCC 11894. <i>Applied Microbiology and Biotechnology</i> , 2022, 106, 689-698.	1.7	2
6	Synthesis and biological characterization of low-calorie <i>Schisandra chinensis</i> syrup. <i>Food Science and Biotechnology</i> , 2022, 31, 857-865.	1.2	1
7	Enhancement of the water solubility and antioxidant capacities of mangiferin by transglucosylation using a cyclodextrin glycosyltransferase. <i>Enzyme and Microbial Technology</i> , 2022, 159, 110065.	1.6	5
8	Characteristics of sourdough bread fermented with <i>Pediococcus pentosaceus</i> and <i>Saccharomyces cerevisiae</i> and its bio-preservative effect against <i>Aspergillus flavus</i> . <i>Food Chemistry</i> , 2021, 345, 128787.	4.2	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. <i>Molecules</i> , 2021, 26, 1924.	1.7	39
11	Brewing of glucuronic acid-enriched apple cider with enhanced antioxidant activities through the co-fermentation of yeast (<i>Saccharomyces cerevisiae</i> and <i>Pichia kudriavzevii</i>) and bacteria (<i>Lactobacillus plantarum</i>). <i>Food Science and Biotechnology</i> , 2021, 30, 555-564.	1.2	19
12	The Internet of Things in Geriatric Healthcare. <i>Journal of Healthcare Engineering</i> , 2021, 2021, 1-16.	1.1	11
13	Effect of Biodegradable Hydrophilic and Hydrophobic Emulsifiers on the Oleogels Containing Sunflower Wax and Sunflower Oil. <i>Gels</i> , 2021, 7, 133.	2.1	20
14	Introduction to polysaccharides. , 2021, , 3-46.		2
15	Selected Applications of Chitosan Composites. <i>International Journal of Molecular Sciences</i> , 2021, 22, 10968.	1.8	25
16	Variations in Microstructural and Physicochemical Properties of Candelilla Wax/Rice Bran Oilâ€“Derived Oleogels Using Sunflower Lecithin and Soya Lecithin. <i>Gels</i> , 2021, 7, 226.	2.1	17
17	Synthesis and characterization of stevioside having low degree polymerized glucosides using dextransucrase and dextranase. <i>Enzyme and Microbial Technology</i> , 2020, 132, 109412.	1.6	13
18	Structural and functional characteristics of clustered amylopectin produced by glycogen branching enzymes having different branching properties. <i>Food Chemistry</i> , 2020, 311, 125972.	4.2	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.	1.2	29
20	Enzymatic synthesis and biological characterization of a novel mangiferin glucoside. Enzyme and Microbial Technology, 2020, 134, 109479.	1.6	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.	1.6	12
22	Fermented Wild Ginseng by Rhizopus oligosporus Improved l-Carnitine and Ginsenoside Contents. Molecules, 2020, 25, 2111.	1.7	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.	4.2	7
25	Enzymatic Synthesis of Glucosyl Rebaudioside A and its Characterization as a Sweetener. Journal of Food Science, 2019, 84, 3186-3193.	1.5	11
26	Anti-cariogenic Characteristics of Rubusoside. Biotechnology and Bioprocess Engineering, 2019, 24, 282-287.	1.4	18
27	Enzymatic Production of Steviol Glucosides Using β -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.	1.1	9
29	Production of steviol from steviol glucosides using β -glucosidase from a commercial pectinase, Sumizyme PX. Biotechnology Letters, 2018, 40, 197-204.	1.1	4
30	Characterization of quinoa (Chenopodium quinoa) fermented by Rhizopus oligosporus and its bioactive properties. AMB Express, 2018, 8, 143.	1.4	24
31	The use of fermented buckwheat to produce l-carnitine enriched oyster mushroom. AMB Express, 2018, 8, 138.	1.4	6
32	Composition and biochemical properties of l-carnitine fortified Makgeolli brewed by using fermented buckwheat. Food Science and Nutrition, 2018, 6, 2293-2300.	1.5	5
33	Hydrophilic Astragalin Galactoside Induces T Helper Type 1-Mediated Immune Responses via Dendritic Cells. International Journal of Molecular Sciences, 2018, 19, 3120.	1.8	4
34	Cytoprotective Effect of Epigallocatechin Gallate (EGCG)-5-O- β -D-Glucopyranoside, a Novel EGCG Derivative. International Journal of Molecular Sciences, 2018, 19, 1466.	1.8	16
35	Synthesis and Functional Characterization of Caffeic Acid Glucoside Using <i>Leuconostoc mesenteroides</i> Dextransucrase. Journal of Agricultural and Food Chemistry, 2017, 65, 2743-2750.	2.4	18
36	Synthesis and characterization of novel astragalin galactosides using β -galactosidase from Bacillus circulans. Enzyme and Microbial Technology, 2017, 103, 59-67.	1.6	15

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37	Enzymatic synthesis of chlorogenic acid glucoside using dextransucrase and its physical and functional properties. <i>Enzyme and Microbial Technology</i> , 2017, 107, 15-21.	1.6	20
38	Biological characterization of epigallocatechin gallate complex with different steviol glucosides. <i>Biotechnology and Bioprocess Engineering</i> , 2017, 22, 512-517.	1.4	10
39	The effect of fermented buckwheat on producing L-carnitine and γ -aminobutyric acid (GABA)-enriched designer eggs. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2891-2897.	1.7	29
40	Facile preparation of water soluble curcuminoids extracted from turmeric (<i>Curcuma longa</i> L.) powder by using steviol glucosides. <i>Food Chemistry</i> , 2017, 214, 366-373.	4.2	48
41	Inhibitory effect of flavonoids against NS2B-NS3 protease of ZIKA virus and their structure activity relationship. <i>Biotechnology Letters</i> , 2017, 39, 415-421.	1.1	77
42	Transglycosylation of gallic acid by using <i>Leuconostoc</i> glucansucrase and its characterization as a functional cosmetic agent. <i>AMB Express</i> , 2017, 7, 224.	1.4	20
43	Functional Properties of Novel Epigallocatechin Gallate Glucosides Synthesized by Using Dextransucrase from <i>Leuconostoc mesenteroides</i> B-1299CB4. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9203-9213.	2.4	25
44	Glucooligosaccharide production by <i>Leuconostoc mesenteroides</i> fermentation with efficient pH control, using a calcium hydroxide-sucrose solution. <i>Biotechnology and Bioprocess Engineering</i> , 2016, 21, 39-45.	1.4	4
45	Synthesis and characterization of glucosyl stevioside using <i>Leuconostoc</i> dextransucrase. <i>Food Chemistry</i> , 2016, 211, 577-582.	4.2	30
46	Production of steviol from steviol glucosides using β -glycosidase from <i>Sulfolobus solfataricus</i> . <i>Enzyme and Microbial Technology</i> , 2016, 93-94, 157-165.	1.6	13
47	Anti-inflammatory effects of sucrose-derived oligosaccharides produced by a constitutive mutant <i>L. mesenteroides</i> B-512FMCM dextransucrase in high fat diet-fed mice. <i>Biochemical and Biophysical Research Communications</i> , 2016, 477, 350-355.	1.0	10
48	Inhibition of human GLUT1 and GLUT5 by plant carbohydrate products; insights into transport specificity. <i>Scientific Reports</i> , 2015, 5, 12804.	1.6	50
49	Synthesis of oligosaccharide-containing orange juice using glucansucrase. <i>Biotechnology and Bioprocess Engineering</i> , 2015, 20, 447-452.	1.4	12
50	Lime application for the efficient production of nutraceutical glucooligosaccharides from <i>Leuconostoc mesenteroides</i> NRRL B-742 (ATCC13146). <i>Journal of Industrial Microbiology and Biotechnology</i> , 2015, 42, 279-285.	1.4	1
51	Production of a low calorie mandarin juice by enzymatic conversion of constituent sugars to oligosaccharides and prevention of insoluble glucan formation. <i>Biotechnology Letters</i> , 2015, 37, 711-716.	1.1	17
52	Enhancement of quercetin water solubility with steviol glucosides and the studies of biological properties. <i>Functional Foods in Health and Disease</i> , 2015, 5, 437.	0.3	11
53	Molecular cloning and characterization of a novel glucansucrase from <i>Leuconostoc mesenteroides</i> subsp. <i>mesenteroides</i> LM34. <i>Biotechnology and Bioprocess Engineering</i> , 2014, 19, 605-612.	1.4	6
54	Production of rubusoside from stevioside by using a thermostable lactase from <i>Thermus thermophilus</i> and solubility enhancement of liquiritin and teniposide. <i>Enzyme and Microbial Technology</i> , 2014, 64-65, 38-43.	1.6	35

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55	Inhibition effect of flavonoid compounds against neuraminidase expressed in <i>Pichia pastoris</i> . <i>Biotechnology and Bioprocess Engineering</i> , 2014, 19, 70-75.	1.4	6
56	Characterization of a novel steviol-producing β -glucosidase from <i>Penicillium decumbens</i> and optimal production of the steviol. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 8151-8161.	1.7	32
57	Molecular cloning and characterization of active truncated dextranucrase from <i>Leuconostoc mesenteroides</i> B-1299CB4. <i>Bioprocess and Biosystems Engineering</i> , 2013, 36, 857-865.	1.7	6
58	The influence of flavonoid compounds on the in vitro inhibition study of a human fibroblast collagenase catalytic domain expressed in <i>E. coli</i> . <i>Enzyme and Microbial Technology</i> , 2013, 52, 26-31.	1.6	23
59	In Vitro Evaluation of Novel Inhibitors against the NS2B-NS3 Protease of Dengue Fever Virus Type 4. <i>Molecules</i> , 2013, 18, 15600-15612.	1.7	15
60	Mass Production of Rubusoside Using a Novel Stevioside-Specific β -Glucosidase from <i>Aspergillus aculeatus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6210-6216.	2.4	35
61	Enzymatic preparation of a natural sweetener rubusoside from specific hydrolysis of stevioside with β -galactosidase from <i>Aspergillus</i> sp.. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2012, 82, 12-17.	1.8	31
62	Synthesis and characterization of ampelopsin glucosides using dextranucrase from <i>Leuconostoc mesenteroides</i> B-1299CB4: Glucosylation enhancing physicochemical properties. <i>Enzyme and Microbial Technology</i> , 2012, 51, 311-318.	1.6	65
63	Inhibitory effects of epigallocatechin gallate and its glucoside on the human intestinal maltase inhibition. <i>Biotechnology and Bioprocess Engineering</i> , 2012, 17, 966-971.	1.4	20
64	Flavonoid-mediated inhibition of SARS coronavirus 3C-like protease expressed in <i>Pichia pastoris</i> . <i>Biotechnology Letters</i> , 2012, 34, 831-838.	1.1	247
65	Glucosylation of the flavonoid, astragalin by <i>Leuconostoc mesenteroides</i> B-512FMCM dextranucrase acceptor reactions and characterization of the products. <i>Enzyme and Microbial Technology</i> , 2012, 50, 50-56.	1.6	41
66	Large Increase in <i>Leuconostoc citreum</i> KM20 Dextranucrase Activity Achieved by Changing the Strain/Inducer Combination in an <i>E. coli</i> Expression System. <i>Journal of Microbiology and Biotechnology</i> , 2012, 22, 510-515.	0.9	3
67	Bioengineering of <i>Leuconostoc mesenteroides</i> Glucansucrases That Gives Selected Bond Formation for Glucan Synthesis and/or Acceptor-Product Synthesis. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4148-4155.	2.4	22
68	Discovery of novel inhibitors for human intestinal maltase: virtual screening in a WISDOM environment and in vitro evaluation. <i>Biotechnology Letters</i> , 2011, 33, 2185-2191.	1.1	8
69	Expression, purification, and characterization of human intestinal maltase secreted from <i>Pichia pastoris</i> . <i>Food Science and Biotechnology</i> , 2011, 20, 561-565.	1.2	10
70	Enzymatic Synthesis and Characterization of Hydroquinone Galactoside Using <i>Kluyveromyces lactis</i> Lactase. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9492-9497.	2.4	28
71	Synthesis and characterization of hydroquinone fructoside using <i>Leuconostoc mesenteroides</i> levansucrase. <i>Applied Microbiology and Biotechnology</i> , 2009, 83, 1009-1016.	1.7	44
72	Molecular characterization and expression analysis of the glucansucrase DSRWC from <i>Weissella cibaria</i> synthesizing a β -D-(1 \rightarrow 6) glucan. <i>FEMS Microbiology Letters</i> , 2009, 292, 33-41.	0.7	54

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73	Synthesis and characterization of hydroquinone glucoside using <i>Leuconostoc mesenteroides</i> dextransucrase. <i>Enzyme and Microbial Technology</i> , 2009, 45, 355-360.	1.6	45
74	Galactooligosaccharide production by a thermostable β -galactosidase from <i>Sulfolobus solfataricus</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 1553-1558.	1.7	66
75	Synthesis and characterization of novel quercetin- β -d-glucopyranosides using glucansucrase from <i>Leuconostoc mesenteroides</i> . <i>Enzyme and Microbial Technology</i> , 2007, 40, 1124-1129.	1.6	45
76	Synthesis of thermo- and acid-stable novel oligosaccharides by using dextransucrase with high concentration of sucrose. <i>Enzyme and Microbial Technology</i> , 2007, 40, 1117-1123.	1.6	40
77	Synthesis, Structure Analyses, and Characterization of Novel Epigallocatechin Gallate (EGCG) Glycosides Using the Glucansucrase from <i>Leuconostoc mesenteroides</i> B-1299CB. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1230-1237.	2.4	77
78	Cloning and characterization of a dextranase gene from <i>Lipomyces starkeyi</i> and its expression in <i>Saccharomyces cerevisiae</i> . <i>Yeast</i> , 2005, 22, 1239-1248.	0.8	20
79	Enzymatic synthesis and anti-coagulant effect of salicin analogs by using the <i>Leuconostoc mesenteroides</i> glucansucrase acceptor reaction. <i>Journal of Biotechnology</i> , 2005, 117, 31-38.	1.9	47
80	Modified Oligosaccharides as Potential Dental Plaque Control Materials. <i>Biotechnology Progress</i> , 2004, 20, 1550-1554.	1.3	5
81	Cloning and characterization of the lactate dehydrogenase genes from <i>Lactobacillus</i> sp. RKY2. <i>Biotechnology and Bioprocess Engineering</i> , 2004, 9, 318-322.	1.4	10
82	Transglycosylation reaction and raw starch hydrolysis by novel carbohydrase from <i>Lipomyces starkeyi</i> . <i>Biotechnology and Bioprocess Engineering</i> , 2003, 8, 106-111.	1.4	9
83	Directed evolution of a dextransucrase for increased constitutive activity and the synthesis of a highly branched dextran. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2003, 26, 167-176.	1.8	12
84	Production of mannitol using <i>Leuconostoc mesenteroides</i> NRRL B-1149. <i>Biotechnology and Bioprocess Engineering</i> , 2002, 7, 234-236.	1.4	15
85	Title is missing!. <i>Biotechnology Letters</i> , 2000, 22, 421-425.	1.1	11
86	Purification and Partial Characterization of a Novel Glucanhydrolase from <i>Lipomyces starkeyi</i> KSM 22 and its Use for Inhibition of Insoluble Glucan Formation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2000, 64, 223-228.	0.6	30
87	Title is missing!. <i>Biotechnology Letters</i> , 1997, 11, 319-321.	0.5	15
88	Simplified and improved methylation analysis of saccharides, using a modified procedure and thin-layer chromatography. <i>Carbohydrate Research</i> , 1996, 292, 11-20.	1.1	46
89	Mixed culture fermentation for the production of clinical quality dextran with starch and sucrose. <i>Biotechnology Letters</i> , 1996, 18, 1031-1034.	1.1	4
90	Dextran production by <i>Leuconostoc mesenteroides</i> in the presence of a dextranase producing yeast, <i>Lipomyces starkeyi</i> . <i>Biotechnology Letters</i> , 1996, 10, 227.	0.5	5

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91	Production, selection, and characteristics of mutants of <i>Leuconostoc mesenteroides</i> B-742 constitutive for dextransucrases. <i>Enzyme and Microbial Technology</i> , 1995, 17, 689-695.	1.6	48
92	Production and selection of mutants of <i>Leuconostoc mesenteroides</i> constitutive for glucansucrases. <i>Enzyme and Microbial Technology</i> , 1994, 16, 659-664.	1.6	77