

# Sung-Hee Han

## List of Publications by Year in descending order

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39  
papers

488  
citations

758635

12  
h-index

752256

20  
g-index

39  
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39  
docs citations

39  
times ranked

686  
citing authors

#	ARTICLE	IF	CITATIONS
1	GABA and L-theanine mixture decreases sleep latency and improves NREM sleep. <i>Pharmaceutical Biology</i> , 2019, 57, 64-72.	1.3	73
2	Effect of Various Processing Methods on the Physical Properties of Cooked Rice and in vitro Starch Hydrolysis and Blood Glucose Response in Rats. <i>Starch/Staerke</i> , 2005, 57, 531-539.	1.1	42
3	Absorption rate of krill oil and fish oil in blood and brain of rats. <i>Lipids in Health and Disease</i> , 2018, 17, 162.	1.2	32
4	Evaluation of Prebiotic Effects of High-Purity Galactooligosaccharides in vitro and in vivo. <i>Food Technology and Biotechnology</i> , 2016, 54, 156-163.	0.9	30
5	Cactus ( <i>Opuntia humifusa</i> ) water extract ameliorates loperamide-induced constipation in rats. <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 49.	3.7	30
6	Effect of Maillard reaction products prepared from glucose-glycine model systems on starch digestibility. <i>Starch/Staerke</i> , 2012, 64, 657-664.	1.1	21
7	Topical application of spent coffee ground extracts protects skin from ultraviolet B-induced photoaging in hairless mice. <i>Photochemical and Photobiological Sciences</i> , 2016, 15, 779-790.	1.6	19
8	Photoprotective effects of topical ginseng leaf extract using Ultraflo L against UVB-induced skin damage in hairless mice. <i>Journal of Ginseng Research</i> , 2017, 41, 456-462.	3.0	17
9	Chemical and biological properties of puffed <i>Dendrobium officinale</i> extracts: Evaluation of antioxidant and anti-fatigue activities. <i>Journal of Functional Foods</i> , 2020, 73, 104144.	1.6	17
10	Valerian/Cascade mixture promotes sleep by increasing non-rapid eye movement (NREM) in rodent model. <i>Biomedicine and Pharmacotherapy</i> , 2018, 99, 913-920.	2.5	16
11	Enzymatic hydrolysis increases ginsenoside content in Korean red ginseng ( <i>Panax ginseng</i> CA) Tj ETQq1 1 0.784314 rgBT /Over Agriculture, 2019, 99, 6806-6813.	1.7	15
12	Effects of cooking methods on starch hydrolysis kinetics and digestion-resistant fractions of rice and soybean. <i>European Food Research and Technology</i> , 2008, 227, 1315-1321.	1.6	14
13	Digestion-resistant fraction from soybean [ <i>Glycine max</i> (L.) Merrill] induces hepatic LDL receptor and CYP7A1 expression in apolipoprotein E-deficient mice. <i>Journal of Nutritional Biochemistry</i> , 2006, 17, 682-688.	1.9	13
14	Effect of dual-type oligosaccharides on constipation in loperamide-treated rats. <i>Nutrition Research and Practice</i> , 2016, 10, 583.	0.7	12
15	Complex-oligosaccharide composed of galacto-oligosaccharide and lactulose ameliorates loperamide-induced constipation in rats. <i>Food Science and Biotechnology</i> , 2018, 27, 781-788.	1.2	12
16	Mutation spectrum and genotype-phenotype correlations in 157 Korean CADASIL patients: a multicenter study. <i>Neurogenetics</i> , 2022, 23, 45-58.	0.7	12
17	Physicochemical and bread-making properties of air flow pulverized wheat and corn flours. <i>Food Science and Biotechnology</i> , 2010, 19, 1529-1535.	1.2	11
18	Biotransformation of monosodium glutamate to gamma-aminobutyric acid by isolated strain <i>Lactobacillus brevis</i> L-32 for potentiation of pentobarbital-induced sleep in mice. <i>Food Biotechnology</i> , 2017, 31, 80-93.	0.6	11

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19	Influence of modification method and starch concentration on the stability and physical properties of modified potato starch as wall materials. <i>European Food Research and Technology</i> , 2009, 228, 449-455.	1.6	10
20	Comparison of the antioxidant activities of roasted and explosive puffed coffees. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1417-1424.	1.3	9
21	Effect of explosion-puffed coffee on locomotor activity and behavioral patterns in <i>Drosophila melanogaster</i> . <i>Food Research International</i> , 2017, 100, 252-260.	2.9	9
22	Effect of heat treatment of digestion-resistant fraction from soybean on retarding of bile acid transport in vitro. <i>Nutrition Research and Practice</i> , 2009, 3, 149.	0.7	8
23	Effects of Various Salts on the Reheating Behavior of Retrograded Rice Starch and Cooked Rice. <i>Preventive Nutrition and Food Science</i> , 2011, 16, 157-164.	0.7	8
24	Anti-depressant effects of ethanol extract from <i>Cannabis sativa</i> (hemp) seed in chlorpromazine-induced <i>Drosophila melanogaster</i> depression model. <i>Pharmaceutical Biology</i> , 2021, 59, 996-1005.	1.3	7
25	Changes in <i>Drosophila melanogaster</i> Sleep-Wake Behavior Due to Lotus ( <i>Nelumbo nucifera</i> ) Seed and Hwang Jeong ( <i>Polygonatum sibiricum</i> ) Extracts. <i>Preventive Nutrition and Food Science</i> , 2017, 22, 293-299.	0.7	6
26	Antioxidant and Immunostimulatory Activities of a Submerged Culture of <i>Cordyceps sinensis</i> Using Spent Coffee. <i>Foods</i> , 2021, 10, 1697.	1.9	5
27	Anti-diabetic effects of red rose flowers in streptozotocin-induced diabetic mice. <i>Journal of the Korean Society for Applied Biological Chemistry</i> , 2014, 57, 445-448.	0.9	4
28	Preparation of Valerian ( <i>Valeriana officinalis</i> ) Extract Powder and Its Sleep Potentiating Activity. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2018, 47, 131-135.	0.2	4
29	Encapsulated Curcumin Enhances Intestinal Absorption and Improves Hepatic Damage in Alcoholic Liver Disease-Induced Rats. <i>Preventive Nutrition and Food Science</i> , 2019, 24, 410-417.	0.7	4
30	The inhibition effects of reactive oxygen species by Maillard reaction products in Caco-2 cells. <i>Starch/Staerke</i> , 2012, 64, 921-928.	1.1	3
31	Hydrolysate Preparation with High Content of 5-Hydroxytryptophan from Liquid Egg Protein and Its Sleep-Potentiating Activity. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 646-653.	1.5	3
32	Effect of Lactic Acid Bacteria Powder on Loperamide-induced Constipation in Rat. <i>The Korean Journal of Food and Nutrition</i> , 2015, 28, 956-964.	0.3	3
33	Effects of Particle Size and Gelatinization of Job's Tears Powder on the Instant Properties. <i>Preventive Nutrition and Food Science</i> , 2010, 15, 67-73.	0.7	3
34	The Effects of Methanol Extract from Cheonggukjang in T98G Cells and Early Stage of Focal Ischemia Rodent Models. <i>The Korean Journal of Food and Nutrition</i> , 2015, 28, 965-972.	0.3	2
35	Influence of Reheating Method and Water Content on Change of the Physicochemical Properties of Retrograded Rice Starch. <i>Starch/Staerke</i> , 2009, 61, 520-527.	1.1	1
36	Physicochemical properties and glucose tolerance of low-calorie cookies containing palatinose. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15958.	0.9	1

#	ARTICLE	IF	CITATIONS
37	Preparation of High Purity Galacto-Oligosaccharide and Its Prebiotic Activity In Vitro Evaluation. The Korean Journal of Food and Nutrition, 2015, 28, 1026-1032.	0.3	1
38	A Cross-sectional Study of Nutrient Intake for Korean Women with Menopause and Metabolic Syndrome. The Korean Journal of Food and Nutrition, 2015, 28, 988-994.	0.3	0
39	First Korean case of factor V Leiden mutation in pregnant woman with a history of recurrent pregnancy loss. Journal of Genetic Medicine, 2019, 16, 23-26.	0.1	0