Kyu-Ho Han

List of Publications by Year
in descending order

87	1,545	257429 24	361001 35
papers	citations	h-index	g-index

87	87	87	1987
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Anthocyanin-rich purple potato flake extract has antioxidant capacity and improves antioxidant potential in rats. British Journal of Nutrition, 2006, 96, 1125-1134.	2.3	94
2	Relationships among alcoholic liver disease, antioxidants, and antioxidant enzymes. World Journal of Gastroenterology, 2016, 22, 37.	3.3	72
3	Antiâ€obesity role of adzuki bean extract containing polyphenols: in vivo and in vitro effects. Journal of the Science of Food and Agriculture, 2012, 92, 2644-2651.	3.5	66
4	Mucin O-glycans facilitate symbiosynthesis to maintain gut immune homeostasis. EBioMedicine, 2019, 48, 513-525.	6.1	66
5	Effects of anthocyanin-rich purple potato flakes on antioxidant status in F344 rats fed a cholesterol-rich diet. British Journal of Nutrition, 2007, 98, 914-921.	2.3	58
6	Characterisation of anthocyanins and proanthocyanidins of adzuki bean extracts and their antioxidant activity. Journal of Functional Foods, 2015, 14, 692-701.	3.4	57
7	Hepatoprotective Effects of Purple Potato Extract againstD-Galactosamine-Induced Liver Injury in Rats. Bioscience, Biotechnology and Biochemistry, 2006, 70, 1432-1437.	1.3	47
8	Enzyme-resistant fractions of beans lowered serum cholesterol and increased sterol excretions and hepatic mRNA levels in rats. Lipids, 2003, 38, 919-924.	1.7	45
9	Potato Pulps Lowered the Serum Cholesterol and Triglyceride Levels in Rats. Journal of Nutritional Science and Vitaminology, 2006, 52, 445-450.	0.6	43
10	Potato and Soy Peptide Diets Modulate Lipid Metabolism in Rats. Bioscience, Biotechnology and Biochemistry, 2008, 72, 943-950.	1.3	43
11	Resistant Starch Fraction Prepared from Kintoki Bean Affects Gene Expression of Genes Associated with Cholesterol Metabolism in Rats. Experimental Biology and Medicine, 2004, 229, 787-792.	2.4	40
12	Adzuki resistant starch lowered serum cholesterol and hepatic 3-hydroxy-3-methylglutaryl-CoA mRNA levels and increased hepatic LDL-receptor and cholesterol 7Î±-hydroxylase mRNA levels in rats fed a cholesterol diet. British Journal of Nutrition, 2005, 94, 902-908.	2.3	40
13	Hepatoprotective Effects of the Water Extract from Adzuki Bean Hulls on Acetaminophen-Induced Damage in Rat Liver. Journal of Nutritional Science and Vitaminology, 2004, 50, 380-383.	0.6	39
14	Capsaicin and tocopherol in red pepper seed oil enhances the thermal oxidative stability during frying. Journal of Food Science and Technology, 2010, 47, 162-165.	2.8	37
15	Resistant Starches of Beans Reduce the Serum Cholesterol Concentration in Rats. Journal of Nutritional Science and Vitaminology, 2003, 49, 281-286.	0.6	36
16	A Water Extract of Artemisia capillaris Prevents 2,2'-Azobis(2-Amidinopropane) Dihydrochloride-Induced Liver Damage in Rats. Journal of Medicinal Food, 2006, 9, 342-347.	1.5	36
17	Tartary Buckwheat Sprout Powder Lowers Plasma Cholesterol Level in Rats. Journal of Nutritional Science and Vitaminology, 2007, 53, 501-507.	0.6	36
18	Anthocyanin-Rich Red Potato Flakes Affect Serum Lipid Peroxidation and Hepatic SOD mRNA Level in Rats. Bioscience, Biotechnology and Biochemistry, 2007, 71, 1356-1359.	1.3	35

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19	Utilization of adzuki bean extract as a natural antioxidant in cured and uncured cooked pork sausages. Meat Science, 2011, 89, 150-153.	5.5	34
20	Production of the isoflavone aglycone and antioxidant activities in black soymilk using fermentation with Streptococcus thermophilus S10. Food Science and Biotechnology, 2015, 24, 537-544.	2.6	29
21	Dietary<scp>L</scp>-Cysteine Improves the Antioxidative Potential and Lipid Metabolism in Rats Fed a Normal Diet. Bioscience, Biotechnology and Biochemistry, 2013, 77, 1430-1434.	1.3	28
22	Inulin-Type Fructans with Different Degrees of Polymerization Improve Lipid Metabolism but Not Glucose Metabolism in Rats Fed a High-Fat Diet Under Energy Restriction. Digestive Diseases and Sciences, 2013, 58, 2177-2186.	2.3	27
23	Comparison of the Effects of Longer Chain Inulins with Different Degrees of Polymerization on Colonic Fermentation in a Mixed Culture of Swine Fecal Bacteria. Journal of Nutritional Science and Vitaminology, 2014, 60, 206-212.	0.6	27
24	Effects of Dietary Supplementation with Betaine on a Nonalcoholic Steatohepatitis (NASH) Mouse Model. Journal of Nutritional Science and Vitaminology, 2012, 58, 371-375.	0.6	26
25	Effect of a combination of inulin and polyphenol-containing adzuki bean extract on intestinal fermentation in vitro and in vivo. Bioscience, Biotechnology and Biochemistry, 2018, 82, 489-496.	1.3	20
26	Effects of Sake lees (Sake-kasu) supplementation on the quality characteristics of fermented dry sausages. Heliyon, 2020, 6, e03379.	3.2	20
27	Purple Sweet Potato Polyphenols Differentially Influence the Microbial Composition Depending on the Fermentability of Dietary Fiber in a Mixed Culture of Swine Fecal Bacteria. Nutrients, 2019, 11, 1495.	4.1	18
28	Feeding Potato Flakes Affects Cecal Short-Chain Fatty Acids, Microflora and Fecal Bile Acids in Rats. Annals of Nutrition and Metabolism, 2008, 52, 1-7.	1.9	17
29	Yam Contributes to Improvement of Glucose Metabolism in Rats. Plant Foods for Human Nutrition, 2009, 64, 193-198.	3.2	17
30	Amelioration of<scp>D</scp>-Galactosamine-Induced Acute Liver Injury in Rats by Dietary Supplementation with Betaine Derived from Sugar Beet Molasses. Bioscience, Biotechnology and Biochemistry, 2011, 75, 1335-1341.	1.3	17
31	In vivo protective effects of dietary curcumin and capsaicin against alcoholâ€induced oxidative stress. BioFactors, 2014, 40, 494-500.	5.4	17
32	Dietary adzuki bean paste dose-dependently reduces visceral fat accumulation in rats fed a normal diet. Food Research International, 2020, 130, 108890.	6.2	17
33	Dry-aged beef manufactured in Japan: Microbiota identification and their effects on product characteristics. Food Research International, 2021, 140, 110020.	6.2	17
34	Colonic fermentation of water soluble fiber fraction extracted from sugarcane (Sacchurum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 Tc	8.2	16
35	Whole kidney bean (Phaseolus vulgaris) and bean hull reduce the total serum cholesterol, modulate the gut microbiota and affect the caecal fermentation in rats. Bioactive Carbohydrates and Dietary Fibre, 2020, 24, 100232.	2.7	16
36	Effect of polyphenols isolated from purple sweet potato (Ipomoea batatas cv. Ayamurasaki) on the microbiota and the biomarker of colonic fermentation in rats fed with cellulose or inulin. Food and Function, 2020, 11, 10182-10192.	4.6	16

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37	In vitro fermentation of spent turmeric powder with a mixed culture of pig faecal bacteria. Food and Function, 2014, 5, 2446-2452.	4.6	15
38	Dietary fat content modulates the hypolipidemic effect of dietary inulin in rats. Molecular Nutrition and Food Research, 2017, 61, 1600635.	3.3	15
39	Red Potato Extract Protects fromD-Galactosamine-induced Liver Injury in Rats. Bioscience, Biotechnology and Biochemistry, 2006, 70, 2285-2288.	1.3	14
40	Colored Potato Extracts Induce Superoxide Dismutase-2 mRNA Via ERK1/2 Pathway in HepG2 Cells. Plant Foods for Human Nutrition, 2010, 65, 266-270.	3.2	14
41	Purple potato flake reduces serum lipid profile in rats fed a cholesterol-rich diet. Journal of Functional Foods, 2013, 5, 974-980.	3.4	14
42	Potato and soy peptides alter caecal fermentation and reduce serum nonâ€HDL cholesterol in rats fed cholesterol. European Journal of Lipid Science and Technology, 2009, 111, 884-892.	1.5	13
43	Spent turmeric reduces fat mass in rats fed a high-fat diet. Food and Function, 2016, 7, 1814-1824.	4.6	13
44	Effect of Curcumin on the Increase in Hepatic or Brain Phosphatidylcholine Hydroperoxide Levels in Mice after Consumption of Excessive Alcohol. BioMed Research International, 2013, 2013, 1-6.	1.9	10
45	Effects of Feeding Potato Pulp on Cholesterol Metabolism and Its Association with Cecal Conditions in Rats. Plant Foods for Human Nutrition, 2011, 66, 401-407.	3.2	9
46	Turmeric (Curcuma longa) whole powder reduces accumulation of visceral fat mass and increases hepatic oxidative stress in rats fed a high-fat diet. Food Science and Biotechnology, 2014, 23, 261-267.	2.6	9
47	Potato powders prepared by successive cooking-process depending on resistant starch content affect the intestinal fermentation in rats. Bioscience, Biotechnology and Biochemistry, 2017, 81, 359-364.	1.3	9
48	Some bovine proteins behave as dietary fibres and reduce serum lipids in rats. British Journal of Nutrition, 2007, 97, 898-905.	2.3	8
49	Effect of White Wheat Bread Containing Sugar Beet Fiber on Serum Lipids and Hepatic mRNA in Rats Fed on a Cholesterol-Free Diet. Bioscience, Biotechnology and Biochemistry, 2009, 73, 1280-1285.	1.3	8
50	Chemical Modification of Cornstarch by Hydroxypropylation Enhances Cecal Fermentationâ€Mediated Lipid Metabolism in Rats. Starch/Staerke, 2020, 72, 1900050.	2.1	8
51	In vitro fermentation potential of the residue of Korean red ginseng root in a mixed culture of swine faecal bacteria. Food and Function, 2020, 11, 6202-6214.	4.6	8
52	Slower Fermentation Rate of Potato Starch Relative to High-amylose Cornstarch Contributes to the Higher Proportion of Cecal Butyrate in Rats. Bioscience of Microbiota, Food and Health, 2013, 32, 149-156.	1.8	7
53	Effect of an Adzuki Bean Extract on Hepatic Anti-Oxidant Enzyme mRNAs inD-Galactosamine-Treated Rats. Bioscience, Biotechnology and Biochemistry, 2005, 69, 1988-1991.	1.3	6
54	Hepatic Cytochrome P450 2E1 Level Rather Than Cecal Condition Contributes to Induction of Early Stage of the Alcoholic Liver Damage in Rats. Journal of Health Science, 2009, 55, 356-362.	0.9	6

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55	Safety and efficacy of adzuki bean extract in subjects with moderate to high LDL-C: a randomized trial. Bioscience, Biotechnology and Biochemistry, 2019, 83, 933-941.	1.3	6
56	Effects of Raw Potato Starch with High Resistant Starch Levels on Cecal Fermentation Properties in Rats. Journal of Nutritional Science and Vitaminology, 2019, 65, S192-S195.	0.6	6
57	Effect of Hot Pepper Seed Oil, Capsaicin, and Alpha-Tocopherol on Thermal Oxidative Stability in Lard and Soy Bean Oil. Korean Journal for Food Science of Animal Resources, 2008, 28, 660-666.	1.5	6
58	Dietary Ethanolamine Plasmalogen Alleviates DSS-Induced Colitis by Enhancing Colon Mucosa Integrity, Antioxidative Stress, and Anti-inflammatory Responses via Increased Ethanolamine Plasmalogen Molecular Species: Protective Role of Vinyl Ether Linkages. Journal of Agricultural and Food Chemistry, 2021, 69, 13034-13044.	5.2	6
59	Effect of Fermented Bean Paste on Serum Lipids in Rats Fed a Cholesterol-Free Diet. Bioscience, Biotechnology and Biochemistry, 2009, 73, 2506-2512.	1.3	5
60	Effects of fermented black soybean pulp on lipid and bone metabolism in ovariectomized rats. Food Science and Biotechnology, 2012, 21, 1397-1403.	2.6	5
61	Deciphering the colonic fermentation characteristics of agavin and digestion-resistant maltodextrin in a simulated batch fermentation system. International Journal of Biological Macromolecules, 2021, 189, 151-159.	7.5	5
62	Isoflavone Aglycone from Fermented Soy Pulp Prevents Osteoporosis in Ovariectomized Rats. Asian Journal of Animal and Veterinary Advances, 2009, 4, 288-296.	0.0	5
63	Porcine Splenic Hydrolysate has Antioxidant Activity in vivo and in vitro. Korean Journal for Food Science of Animal Resources, 2014, 34, 325-332.	1.5	5
64	Japanese Butterbur (Petasites japonicus) Leaves Increase Hepatic Oxidative Stress in Male Rats. Bioscience, Biotechnology and Biochemistry, 2012, 76, 2026-2031.	1.3	4
65	Comparison of the effect of two types of whole mushroom (Agaricus bisporus) powders on intestinal fermentation in rats. Bioscience, Biotechnology and Biochemistry, 2016, 80, 2001-2006.	1.3	4
66	Intraduodenal infusion of cyanidin-3-glucoside transiently promotes triglyceride excretion into bile in rats. Nutrition Research, 2017, 38, 34-42.	2.9	4
67	Effects of Anthocyanin-rich Colored Potato Flakes on Lipid Oxidation, Instrumental Color Evaluation and Sensory Characteristics in Cooked Pork Sausages. Food Science and Technology Research, 2012, 18, 455-460.	0.6	3
68	Bile acids induced hepatic lipid accumulation in mice by inhibiting mRNA expression of patatin-like phospholipase domain containing 3 and microsomal triglyceride transfer protein. Nutrition Research, 2021, 92, 12-20.	2.9	3
69	Combined effects of BARLEYmax and cocoa polyphenols on colonic microbiota and bacterial metabolites in vitro. Food Science and Biotechnology, 2021, 30, 1417-1425.	2.6	3
70	Effects of Fermented Pueraria radix by Lactobacillus acidophilus on Lipid and Bone Metabolism in Ovariectomized Rats. Asian Journal of Animal and Veterinary Advances, 2014, 9, 556-567.	0.0	3
71	Amylomyces rouxii Strain CBS 438.76 Affects Cholesterol Metabolism in Cholesterol-Fed Rats. Journal of Nutritional Science and Vitaminology, 2005, 51, 453-459.	0.6	2
72	Porcine artery elastin preparation reduces serum cholesterol level in rats. Journal of Functional Foods, 2009, 1, 405-409.	3.4	2

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73	Dietary l-cysteine inhibits d-galactosamine-induced acute liver injury in rats. Food Science and Biotechnology, 2015, 24, 1151-1157.	2.6	2
74	Frozen Autoclaved Sorghum Enhanced Colonic Fermentation and Lower Visceral Fat Accumulation in Rats. Nutrients, 2020, 12, 2412.	4.1	2
75	Fat- and Cholesterol-Enriched Diet Feeding Affects Gene Expression Related to Cholesterol Metabolism in Rats. Journal of Oleo Science, 2005, 54, 453-459.	1.4	2
76	Beneficial health effects of polyphenols metabolized by fermentation. Food Science and Biotechnology, 2022, 31, 1027-1040.	2.6	2
77	Effect of Potato Ethanol Residue on Rat Plasma Cholesterol Levels. Bioscience, Biotechnology and Biochemistry, 2013, 77, 850-852.	1.3	1
78	In Vivo Colonic Fermentation of Sorghum (<i>Sorghum bicolor</i> L.): Important Correlations Observed among the Physiological Parameters of Cecum, Liver, Adipose Tissue and Fasting Serum Lipid Profile. Journal of Nutritional Science and Vitaminology, 2019, 65, S222-S227.	0.6	1
79	Ultrastructural changes in colonic epithelial cells in a rat model of inflammatory bowel disease. Microscopy Research and Technique, 2019, 82, 1339-1344.	2.2	1
80	Abundant Indigestible Carbohydrate Fraction in BARLEYmax Influences Colonic Fermentation Properties In Vitro. Nihon EiyÅ•ShokuryÅ•Gakkai Shi = Nippon EiyÅ•ShokuryÅ•Gakkaishi = Journal of Japanese Society of Nutrition and Food Science, 2020, 73, 81-91.	0.2	1
81	The Application of Parallux^{TM}System for Multi-Detection of (Fluoro)quinolone Class Antibiotics Residues in Raw Bovine Milk. Korean Journal for Food Science of Animal Resources, 2013, 33, 198-204.	1.5	1
82	Correlation between the Presence of Ubiquitin Conjugated Protein Phosphatase Inhibitor 1 and Postmortem Muscle Glycogen Metabolism. Food Science and Technology Research, 2010, 16, 233-238.	0.6	0
83	Effects of Cooked Rice Flours on Cecal Fermentation in Rats. Nihon EiyÅ•ShokuryÅ•Gakkai Shi = Nippon EiyÅ•ShokuryÅ•Gakkaishi = Journal of Japanese Society of Nutrition and Food Science, 2017, 70, 61-67.	0.2	0
84	Effect of Hydrothermal Treatment of Depigmented Turmeric (Curcuma longa L.) on Cecal Fermentation in Rats. Starch/Staerke, 2020, 72, 1900221.	2.1	0
85	Effects of Kimchi Powder or Lactobacillus plantarum Added Fermented Sausages on Serum Lipid and Cholesterol Levels in Rats. Korean Journal for Food Science of Animal Resources, 2013, 33, 435-438.	1.5	0
86	Improvement of Bread-making Quality by the Addition of Betaine. Journal of the Japanese Society for Food Science and Technology, 2016, 63, 405-414.	0.1	0
87	In vitro colonic fermentation characteristics of barley-koji differ from those of barley. Bioscience, Biotechnology and Biochemistry, 0, , .	1.3	0