

# Jun-Hui Choi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/825535/publications.pdf>

Version: 2024-02-01

19  
papers

318  
citations

1039406

9  
h-index

839053

18  
g-index

19  
all docs

19  
docs citations

19  
times ranked

451  
citing authors

#	ARTICLE	IF	CITATIONS
1	Kaempferol inhibits thrombosis and platelet activation. <i>Biochimie</i> , 2015, 115, 177-186.	1.3	79
2	<i>In vitro</i> and <i>in vivo</i> antithrombotic and cytotoxicity effects of ferulic acid. <i>Journal of Biochemical and Molecular Toxicology</i> , 2018, 32, e22004.	1.4	63
3	Fucoanthin Inhibits the Inflammation Response in Paw Edema Model through Suppressing MAPKs, Akt, and NF- $\kappa$ B. <i>Journal of Biochemical and Molecular Toxicology</i> , 2016, 30, 111-119.	1.4	33
4	Investigation of the anticoagulant and antithrombotic effects of chlorogenic acid. <i>Journal of Biochemical and Molecular Toxicology</i> , 2017, 31, N/A.	1.4	18
5	Mechanisms of attenuation of clot formation and acute thromboembolism by syringic acid in mice. <i>Journal of Functional Foods</i> , 2018, 43, 112-122.	1.6	18
6	Purification and partial characterization of a low molecular fibrinolytic serine metalloprotease C142 from the culture supernatant of <i>Bacillus subtilis</i> C142. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 724-731.	3.6	14
7	In Vitro Antioxidant and In Vivo Hypolipidemic Effects of the King Oyster Culinary-Medicinal Mushroom, <i>Pleurotus eryngii</i> var. <i>ferulae</i> DDL01 (Agaricomycetes), in Rats with High-Fat Diet-Induced Fatty Liver and Hyperlipidemia. <i>International Journal of Medicinal Mushrooms</i> , 2017, 19, 107-119.	0.9	14
8	Anti-Inflammatory and Cytotoxicity Effects of <i>Cudrania tricuspidata</i> Fruits Vinegar in a Co-Culture System with RAW264.7 Macrophages and 3T3-L1 Adipocytes. <i>Foods</i> , 2020, 9, 1232.	1.9	13
9	Short-term <i>Cudrania tricuspidata</i> fruit vinegar administration attenuates obesity in high-fat diet-fed mice by improving fat accumulation and metabolic parameters. <i>Scientific Reports</i> , 2020, 10, 21102.	1.6	12
10	<i>p</i> -Hydroxybenzyl alcohol inhibits four obesity-related enzymes in vitro. <i>Journal of Biochemical and Molecular Toxicology</i> , 2018, 32, e22223.	1.4	11
11	Effects of <i>Maclura tricuspidata</i> (Carr.) Bur fruits and its phytophenolics on obesity-related enzymes. <i>Journal of Food Biochemistry</i> , 2020, 44, e13110.	1.2	9
12	A novel anticoagulant protein with antithrombotic properties from the mosquito <i>Culex pipiens pallens</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 93, 156-166.	3.6	8
13	Antioxidant and antithrombotic properties of <i>Dendropanax morbifera</i> L�veille (Araliaceae) and its ferments produced by fermentation processing. <i>Journal of Food Biochemistry</i> , 2019, 43, e13056.	1.2	7
14	In Vitro Antithrombotic, Hematological Toxicity, and Inhibitor Studies of Protocatechuic, Isovanillic, and <i>p</i> -Hydroxybenzoic Acids from <i>Maclura tricuspidata</i> (Carr.) Bur. <i>Molecules</i> , 2022, 27, 3496.	1.7	7
15	Purification and Antithrombotic Potential of a Fibrinolytic Enzyme from Shiitake Culinary- Medicinal Mushroom, <i>Lentinus edodes</i> GNA01 (Agaricomycetes). <i>International Journal of Medicinal Mushrooms</i> , 2018, 20, 47-59.	0.9	4
16	Biological activity of <i>Brassica oleracea</i> var. <i>capitata</i> fermented with <i>Lactobacillus plantarum</i> . <i>Korean Journal of Food Preservation</i> , 2022, 29, 241-253.	0.2	3
17	Fibrinolytic and Thrombolytic Effects of an Enzyme Purified from the Fruiting Bodies of <i>Boletus pseudocalopus</i> (Agaricomycetes) from Korea. <i>International Journal of Medicinal Mushrooms</i> , 2021, 23, 47-57.	0.9	2
18	Cytotoxicity, metabolic enzyme inhibitory, and anti-inflammatory effect of <i>Lentinula edodes</i> fermented using probiotic lactobacteria. <i>Journal of Food Biochemistry</i> , 2021, 45, e13838.	1.2	2

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19	Anti-inflammatory effect of cabbage ( <i>Brassica oleracea</i> L var. capitata) fermented with a mixed culture of <i>Lactobacillus acidophilus</i> and <i>Lactiplantibacillus plantarum</i> . <i>Korean Journal of Food Preservation</i> , 2022, 29, 166-174.	0.2	1