

Chang Hee Jeong

List of Publications by Year in descending order

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22
papers

562
citations

687363
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22
all docs

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docs citations

22
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656
citing authors

#	ARTICLE	IF	CITATIONS
1	Moringa extract enhances the fermentative, textural, and bioactive properties of yogurt. <i>LWT - Food Science and Technology</i> , 2019, 101, 276-284.	5.2	104
2	Technical Functional Properties of Water- and Salt-soluble Proteins Extracted from Edible Insects. <i>Food Science of Animal Resources</i> , 2019, 39, 643-654.	4.1	57
3	Arsenic downregulates tight junction claudin proteins through p38 and NF- κ B in intestinal epithelial cell line, HT-29. <i>Toxicology</i> , 2017, 379, 31-39.	4.2	38
4	Green tea powder supplementation enhances fermentation and antioxidant activity of set-type yogurt. <i>Food Science and Biotechnology</i> , 2018, 27, 1419-1427.	2.6	38
5	Biological activity and processing technologies of edible insects: a review. <i>Food Science and Biotechnology</i> , 2021, 30, 1003-1023.	2.6	36
6	Piperlongumine Induces Cell Cycle Arrest via Reactive Oxygen Species Accumulation and IKK β Suppression in Human Breast Cancer Cells. <i>Antioxidants</i> , 2019, 8, 553.	5.1	34
7	Effects of Aluminum on the Integrity of the Intestinal Epithelium: An <i>in Vitro</i> and <i>in Vivo</i> Study. <i>Environmental Health Perspectives</i> , 2020, 128, 17013.	6.0	30
8	Evaluation of gels formulated with whey proteins and sodium dodecyl sulfate as a fat replacer in low-fat sausage. <i>Food Chemistry</i> , 2021, 337, 127682.	8.2	30
9	Piperlongumine decreases cell proliferation and the expression of cell cycle-associated proteins by inhibiting Akt pathway in human lung cancer cells. <i>Food and Chemical Toxicology</i> , 2018, 111, 9-18.	3.6	28
10	Oxidative stress-induced inflammatory responses and effects of N-acetylcysteine in bovine mammary alveolar cells. <i>Journal of Dairy Research</i> , 2017, 84, 418-425.	1.4	25
11	Moringa Extract Attenuates Inflammatory Responses and Increases Gene Expression of Casein in Bovine Mammary Epithelial Cells. <i>Animals</i> , 2019, 9, 391.	2.3	24
12	Zearalenone Induces Endoplasmic Reticulum Stress and Modulates the Expression of Phase I/II Enzymes in Human Liver Cells. <i>Toxins</i> , 2020, 12, 2.	3.4	24
13	Bee Venom Decreases LPS-Induced Inflammatory Responses in Bovine Mammary Epithelial Cells. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 1827-1836.	2.1	22
14	Physicochemical properties and oxidative stability of duck fat-added margarine for reducing the use of fully hydrogenated soybean oil. <i>Food Chemistry</i> , 2021, 363, 130260.	8.2	15
15	Probiotic Properties of <i>Lactiplantibacillus plantarum</i> LB5 Isolated from Kimchi Based on Nitrate Reducing Capability. <i>Foods</i> , 2020, 9, 1777.	4.3	14
16	Growth Inhibitory Effect of Garlic Powder and Cinnamon Extract on White Colony-Forming Yeast in Kimchi. <i>Foods</i> , 2021, 10, 645.	4.3	13
17	Aluminum exposure promotes the metastatic proclivity of human colorectal cancer cells through matrix metalloproteinases and the TGF- β /Smad signaling pathway. <i>Food and Chemical Toxicology</i> , 2020, 141, 111402.	3.6	9
18	<i>In Vitro</i> and <i>In Vivo</i> Study on the Toxic Effects of Propiconazole Fungicide in the Pathogenesis of Liver Fibrosis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7399-7408.	5.2	8

#	ARTICLE	IF	CITATIONS
19	Effects of kefir on doxorubicin-induced multidrug resistance in human colorectal cancer cells. Journal of Functional Foods, 2021, 78, 104371.	3.4	7
20	Effects of duck fat and λ -carrageenan as replacements for beef fat and pork backfat in frankfurters. Animal Bioscience, 2022, 35, 927-937.	2.0	5
21	Comparison of trans-fatty acids on proliferation and migration of vascular smooth muscle cells. Food Science and Biotechnology, 2017, 26, 501-505.	2.6	1
22	Enhancement of the functional properties of vegetable sponge beverage fermented with Lactobacillus plantarum isolated from Korean dongchimi. LWT - Food Science and Technology, 2022, 165, 113721.	5.2	0