Chang Hee Jeong

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8656820/publications.pdf

Version: 2024-02-01

687363 713466 22 562 13 21 citations h-index g-index papers 22 22 22 656 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Effects of duck fat and îº-carrageenan as replacements for beef fat and pork backfat in frankfurters. Animal Bioscience, 2022, 35, 927-937.	2.0	5
2	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
3	Evaluation of gels formulated with whey proteins and sodium dodecyl sulfate as a fat replacer in low-fat sausage. Food Chemistry, 2021, 337, 127682.	8.2	30
4	Effects of kefir on doxorubicin-induced multidrug resistance in human colorectal cancer cells. Journal of Functional Foods, 2021, 78, 104371.	3.4	7
5	Growth Inhibitory Effect of Garlic Powder and Cinnamon Extract on White Colony-Forming Yeast in Kimchi. Foods, 2021, 10, 645.	4.3	13
6	<i>In Vitro</i> and <i>In Vivo</i> Study on the Toxic Effects of Propiconazole Fungicide in the Pathogenesis of Liver Fibrosis. Journal of Agricultural and Food Chemistry, 2021, 69, 7399-7408.	5.2	8
7	Biological activity and processing technologies of edible insects: a review. Food Science and Biotechnology, 2021, 30, 1003-1023.	2.6	36
8	Physicochemical properties and oxidative stability of duck fat-added margarine for reducing the use of fully hydrogenated soybean oil. Food Chemistry, 2021, 363, 130260.	8.2	15
9	Zearalenone Induces Endoplasmic Reticulum Stress and Modulates the Expression of Phase I/II Enzymes in Human Liver Cells. Toxins, 2020, 12, 2.	3.4	24
10	Probiotic Properties of Lactiplantibacillus plantarum LB5 Isolated from Kimchi Based on Nitrate Reducing Capability. Foods, 2020, 9, 1777.	4.3	14
11	Aluminum exposure promotes the metastatic proclivity of human colorectal cancer cells through matrix metalloproteinases and the TGF- \hat{l}^2 /Smad signaling pathway. Food and Chemical Toxicology, 2020, 141, 111402.	3.6	9
12	Effects of Aluminum on the Integrity of the Intestinal Epithelium: An <i>in Vitro</i> and <i>in Vivo</i> Study. Environmental Health Perspectives, 2020, 128, 17013.	6.0	30
13	Moringa Extract Attenuates Inflammatory Responses and Increases Gene Expression of Casein in Bovine Mammary Epithelial Cells. Animals, 2019, 9, 391.	2.3	24
14	Piperlongumine Induces Cell Cycle Arrest via Reactive Oxygen Species Accumulation and IKKβ Suppression in Human Breast Cancer Cells. Antioxidants, 2019, 8, 553.	5.1	34
15	Moringa extract enhances the fermentative, textural, and bioactive properties of yogurt. LWT - Food Science and Technology, 2019, 101, 276-284.	5.2	104
16	Technical Functional Properties of Water- and Salt-soluble Proteins Extracted from Edible Insects. Food Science of Animal Resources, 2019, 39, 643-654.	4.1	57
17	Green tea powder supplementation enhances fermentation and antioxidant activity of set-type yogurt. Food Science and Biotechnology, 2018, 27, 1419-1427.	2.6	38
18	Piperlongumine decreases cell proliferation and the expression of cell cycle-associated proteins by inhibiting Akt pathway in human lung cancer cells. Food and Chemical Toxicology, 2018, 111, 9-18.	3.6	28

#	Article	IF	CITATION
19	Arsenic downregulates tight junction claudin proteins through p38 and NF-κB in intestinal epithelial cell line, HT-29. Toxicology, 2017, 379, 31-39.	4.2	38
20	Oxidative stress-induced inflammatory responses and effects of N-acetylcysteine in bovine mammary alveolar cells. Journal of Dairy Research, 2017, 84, 418-425.	1.4	25
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	Bee Venom Decreases LPS-Induced Inflammatory Responses in Bovine Mammary Epithelial Cells. Journal of Microbiology and Biotechnology, 2017, 27, 1827-1836.	2.1	22