

# Jee-Young Imm

## List of Publications by Year in descending order

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44  
papers

731  
citations

471509  
17  
h-index

580821  
25  
g-index

44  
all docs

44  
docs citations

44  
times ranked

1009  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative analyses of total phenols, flavonoids, saponins and antioxidant activity in yellow soy beans and mung beans. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2513-2519.	2.7	69
2	Effects of a <i>Lactobacillus casei</i> 393 fermented milk product on bone metabolism in ovariectomised rats. <i>International Dairy Journal</i> , 2009, 19, 690-695.	3.0	54
3	One-step separation of lysozyme by reverse micelles formed by the cationic surfactant, cetyltrimethylammonium bromide. <i>Food Chemistry</i> , 2005, 93, 95-101.	8.2	43
4	Physicochemical characteristics and production of whole soymilk from <i>Monascus</i> fermented soybeans. <i>Food Chemistry</i> , 2010, 120, 255-260.	8.2	37
5	Characteristics of yogurt-like products prepared from the combination of skim milk and soymilk containing saccharified-rice solution. <i>International Journal of Food Sciences and Nutrition</i> , 2005, 56, 23-34.	2.8	33
6	Effect of mung bean ethanol extract on pro-inflammatory cytokines in LPS stimulated macrophages. <i>Food Science and Biotechnology</i> , 2011, 20, 519-524.	2.6	28
7	$\hat{1}\pm$ -Glucosidase Inhibitor and Antiglycation Activity of Laccase-Catalyzed Catechin Polymers. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4577-4584.	5.2	28
8	$\hat{1}2$ -Catenin Mediates Anti-adipogenic and Anticancer Effects of Arctigenin in Preadipocytes and Breast Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2513-2520.	5.2	28
9	Promotion of Glucose Uptake in C2C12 Myotubes by Cereal Flavone Tricin and Its Underlying Molecular Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3819-3826.	5.2	28
10	Effect of poly- $\hat{1}3$ -glutamic acids (PGA) on oil uptake and sensory quality in doughnuts. <i>Food Science and Biotechnology</i> , 2012, 21, 247-252.	2.6	26
11	Anti-Inflammatory Effect of <i>Ecklonia cava</i> Extract on <i>Porphyromonas gingivalis</i> Lipopolysaccharide-Stimulated Macrophages and a Periodontitis Rat Model. <i>Nutrients</i> , 2019, 11, 1143.	4.1	26
12	Convenient partial purification of polyphenol oxidase from apple skin by cationic reversed micellar extraction. <i>Food Chemistry</i> , 2009, 113, 302-306.	8.2	24
13	Characteristics and Glucose Uptake Promoting Effect of Chrysin-Loaded Phytosomes Prepared with Different Phospholipid Matrices. <i>Nutrients</i> , 2019, 11, 2549.	4.1	24
14	Antiobesity Effect of Tricin, a Methylated Cereal Flavone, in High-Fat-Diet-Induced Obese Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9989-9994.	5.2	22
15	Effects of Probiotic Culture Supernatant on Cariogenic Biofilm Formation and RANKL-Induced Osteoclastogenesis in RAW 264.7 Macrophages. <i>Molecules</i> , 2021, 26, 733.	3.8	22
16	Enzyme and high pressure assisted extraction of tricetin from rice hull and biological activities of rice hull extract. <i>Food Science and Biotechnology</i> , 2016, 25, 159-164.	2.6	19
17	Optimization of the enzymatic modification of egg yolk by phospholipase A2 to improve its functionality for mayonnaise production. <i>LWT - Food Science and Technology</i> , 2009, 42, 250-255.	5.2	18
18	Improved functionality of soft soybean curd containing <i>Monascus</i> fermented soybean ethanol extract. <i>Food Science and Biotechnology</i> , 2012, 21, 701-707.	2.6	18

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19	Anti-adipogenic effect of oat hull extract containing tricin on 3T3-L1 adipocytes. <i>Process Biochemistry</i> , 2015, 50, 2314-2321.	3.7	16
20	Ecklonia cava Extract Containing Dieckol Suppresses RANKL-Induced Osteoclastogenesis via MAP Kinase/NF- $\kappa$ B Pathway Inhibition and Heme Oxygenase-1 Induction. <i>Journal of Microbiology and Biotechnology</i> , 2019, 29, 11-20.	2.1	15
21	Effects of aronia extract on lifespan and age-related oxidative stress in <i>Drosophila melanogaster</i> . <i>Food Science and Biotechnology</i> , 2017, 26, 1399-1406.	2.6	13
22	The interaction of milk sphingomyelin and proteins on stability and microstructure of dairy emulsions. <i>Journal of Dairy Science</i> , 2022, 105, 3832-3845.	3.4	13
23	Roles of Milk Fat Globule Membrane on Fat Digestion and Infant Nutrition. <i>Food Science of Animal Resources</i> , 2022, 42, 351-371.	4.1	13
24	AMP Kinase Activation and Inhibition of Nuclear Factor-Kappa B (NF- $\kappa$ B) Translocation Contribute to the Anti-Inflammatory Effect of Tricin. <i>Journal of Food Biochemistry</i> , 2017, 41, e12293.	2.9	12
25	Improvement of palmitate-induced insulin resistance in C2C12 skeletal muscle cells using <i>Platycodon grandiflorum</i> seed extracts. <i>Food Bioscience</i> , 2018, 25, 61-67.	4.4	12
26	The Effect of Chrysin-Loaded Phytosomes on Insulin Resistance and Blood Sugar Control in Type 2 Diabetic db/db Mice. <i>Molecules</i> , 2020, 25, 5503.	3.8	12
27	Novel Convenient Method to Determine Wettability and Dispersibility of Dairy Powders. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 852-857.	1.5	10
28	Lipase inhibition and cholesterol-lowering activities of laccase-catalyzed catechin polymers. <i>Food Science and Biotechnology</i> , 2014, 23, 1703-1707.	2.6	9
29	Tricin, a methylated cereal flavone, suppresses fat accumulation by downregulating AKT and mTOR in 3T3-L1 preadipocytes. <i>Journal of Functional Foods</i> , 2016, 26, 548-556.	3.4	7
30	Antioxidant and anti-inflammatory activities of <i>Platycodon grandiflorum</i> seeds extract. <i>CYTA - Journal of Food</i> , 2020, 18, 435-444.	1.9	7
31	Buffering Capacity of Dairy Powders and Their Effect on Yoghurt Quality. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 273-281.	1.5	7
32	Effect of Modified Casein to Whey Protein Ratio on Dispersion Stability, Protein Quality and Body Composition in Rats. <i>Food Science of Animal Resources</i> , 2021, 41, 855-868.	4.1	6
33	Effects of <i>Lactobacillus curvatus</i> MG5246 on inflammatory markers in <i>Porphyromonas gingivalis</i> lipopolysaccharide-sensitized human gingival fibroblasts and periodontitis rat model. <i>Food Science and Biotechnology</i> , 2022, 31, 111-120.	2.6	6
34	Ecklonia cava Extract Exerts Anti-Inflammatory Effect in Human Gingival Fibroblasts and Chronic Periodontitis Animal Model by Suppression of Pro-Inflammatory Cytokines and Chemokines. <i>Foods</i> , 2021, 10, 1656.	4.3	5
35	<i>Hovenia dulcis</i> Extract Attenuates High-Fat Diet-Induced Hepatic Lipid Accumulation and Hypertriglyceridemia in C57BL/6 Mice. <i>Journal of Medicinal Food</i> , 2019, 22, 74-80.	1.5	4
36	Effects of Partial Substitution of Lean Meat with Pork Backfat or Canola Oil on Sensory Properties of Korean Traditional Meat Patties (Tteokgalbi). <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 496-499.	1.5	4

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37	Biosynthesis of silver nanoparticles mediated by <i>Houttuynia cordata</i> leaf extract: Characterization and improvement of anti-inflammatory activity. <i>CYTA - Journal of Food</i> , 2018, 16, 1055-1063.	1.9	3
38	Radical-Scavenging Activities of Cactus Cladodes ( <i>Opuntia humifusa</i> Raf.) in a Submerged Culture. <i>Journal of Food Biochemistry</i> , 2014, 38, 491-497.	2.9	2
39	Changes in hepatic gene expression and serum metabolites after oral administration of overdosed vitamin-E-loaded nanoemulsion in rats. <i>Food and Chemical Toxicology</i> , 2017, 109, 421-427.	3.6	2
40	Changes in Particle Size, Sedimentation, and Protein Microstructure of Ultra-High-Temperature Skim Milk Considering Plasmin Concentration and Storage Temperature. <i>Molecules</i> , 2021, 26, 2339.	3.8	2
41	Effect of Homogenization Pressure on Plasmin Activity and Mechanical Stress-Induced Fat Aggregation of Commercially Sterilized Ultra High Temperature Milk during Storage. <i>Food Science of Animal Resources</i> , 2020, 40, 734-745.	4.1	2
42	Relationships between sensory and instrumental hardness and the estimation of hardness specifications for commercial soybean curd. <i>Food Science and Biotechnology</i> , 2010, 19, 1289-1293.	2.6	1
43	Effects of polyglutamic acid on the physicochemical characteristics of skim milk yoghurt. <i>International Journal of Dairy Technology</i> , 2012, 65, 423-428.	2.8	1
44	Survey of Yogurt Powder Storage in Ambient Export Countries A Safety Evaluation Standard Compliance and Comparative Analysis. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 143-148.	1.5	0