

# Moo-Yeol Baik

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

99  
papers

1,896  
citations

24  
h-index

39  
g-index

101  
ext. papers

2,189  
ext. citations

4.7  
avg, IF

4.71  
L-index

#	Paper	IF	Citations
99	Effects of stirring during gelatinization and shaking during hydrolysis on the characteristics of short-chain glucan aggregates (SCGA). <i>Food Hydrocolloids</i> , <b>2022</b> , 123, 107174	10.6	0
98	Enzymatic modification of potato starch by amylosucrase according to reaction temperature: Effect of branch-chain length on structural, physicochemical, and digestive properties. <i>Food Hydrocolloids</i> , <b>2022</b> , 122, 107086	10.6	3
97	Infusion of fluorescein into corn and waxy rice starches and its controlled release.. <i>Food Science and Biotechnology</i> , <b>2022</b> , 31, 561-570	3	
96	Pressure moisture treatment and hydro-thermal treatment of starch.. <i>Food Science and Biotechnology</i> , <b>2022</b> , 31, 261-274	3	0
95	Impact of starch granule-associated channel protein on characteristic of and $\beta$ -arrageenan entrapment within wheat starch granules. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 174, 440-448	7.9	2
94	Preparation and characterization of self-assembled short-chain glucan aggregates (SCGAs) derived from various starches. <i>Food Hydrocolloids</i> , <b>2021</b> , 114, 106517	10.6	3
93	Effect of hydrothermal treatment on physicochemical properties of amorphous granular potato starch (AGPS). <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 168, 816-822	7.9	1
92	Infusion efficiency of fluorescein derivatives of different molecular sizes into various starches under atmospheric and high hydrostatic pressures. <i>Food Science and Biotechnology</i> , <b>2021</b> , 30, 1339-1346 <sup>3</sup>		1
91	Applicable Plant Proteins and Dietary Fibers for Simulate Plant-Based Yogurts. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
90	Starch Retrogradation in Rice Cake: Influences of Sucrose Stearate and Glycerol. <i>Foods</i> , <b>2020</b> , 9,	4.9	1
89	Starch nanoparticles prepared by enzymatic hydrolysis and self-assembly of short-chain glucans. <i>Food Science and Biotechnology</i> , <b>2020</b> , 29, 585-598	3	9
88	Enzymatically elongated rice starches by amylosucrase from <i>Deinococcus geothermalis</i> lead to slow down the glucose generation rate at the mammalian $\beta$ -glucosidase level. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 149, 767-772	7.9	3
87	Antioxidant and phytoestrogenic activities of puffed black soybeans ( <i>Glycine max</i> ). <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108780	5.4	3
86	Puffing of Turmeric ( <i>L.</i> ) Enhances its Anti-Inflammatory Effects by Upregulating Macrophage Oxidative Phosphorylation. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	3
85	Impact of starch granule-associated surface and channel proteins on physicochemical properties of corn and rice starches. <i>Carbohydrate Polymers</i> , <b>2020</b> , 250, 116908	10.3	10
84	Enhanced Antioxidant Capacity of Puffed Turmeric ( <i>L.</i> ) by High Hydrostatic Pressure Extraction (HHPE) of Bioactive Compounds. <i>Foods</i> , <b>2020</b> , 9,	4.9	5
83	A brief history and spectroscopic analysis of soy isoflavones. <i>Food Science and Biotechnology</i> , <b>2020</b> , 29, 1605-1617	3	9

82	Puffing of enhances anti-oxidant capacity and down-regulates IL-6 production in RAW 264.7 cells. <i>Food Science and Biotechnology</i> , <b>2019</b> , 28, 1235-1240	3	10
81	Physicochemical and retrogradation properties of modified chestnut starches. <i>Food Science and Biotechnology</i> , <b>2019</b> , 28, 1723-1731	3	17
80	Physicochemical properties of partially Eglucan-coated normal corn starch formed by amylosucrase from <i>Neisseria polysaccharea</i> . <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 133, 1102-1106	7.9	4
79	Manufacture and characterization of optimized red ginseng drinks containing herbal medicine extracts. <i>Food Science and Biotechnology</i> , <b>2019</b> , 28, 1433-1438	3	0
78	Enhancement of Minor Ginsenosides Contents and Antioxidant Capacity of American and Canadian Ginsengs () by Puffing. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	5
77	Puffing as a Novel Process to Enhance the Antioxidant and Anti-Inflammatory Properties of L. (Turmeric). <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	13
76	Change of Ginsenoside Profiles in Processed Ginseng by Drying, Steaming, and Puffing. <i>Journal of Microbiology and Biotechnology</i> , <b>2019</b> , 29, 222-229	3.3	22
75	Infusion efficiency of sodium fluorescein into various starches. <i>Food Science and Biotechnology</i> , <b>2019</b> , 28, 99-102	3	6
74	Enzymatic extraction of starch from broken rice using freeze-thaw infusion with food-grade protease. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700007	2.3	9
73	Amelioration of obesity in high-fat diet-fed mice by chestnut starch modified by amylosucrase from <i>Deinococcus geothermalis</i> . <i>Food Hydrocolloids</i> , <b>2018</b> , 75, 22-32	10.6	14
72	Puffing, a novel coffee bean processing technique for the enhancement of extract yield and antioxidant capacity. <i>Food Chemistry</i> , <b>2018</b> , 240, 594-600	8.5	17
71	Rheological properties of rice flour treated with mild solutions of citric acid. <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 129-134	3	1
70	Characterization of amorphous granular starches prepared by high hydrostatic pressure (HHP). <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 671-678	3	12
69	Effects of freeze-drying on antioxidant and anticholinesterase activities in various cultivars of kiwifruit ( spp.). <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 221-228	3	16
68	Preparation and characterization of amorphous granular potato starches (AGPS) and cross-linked amorphous granular potato starches (CLAGPS). <i>Carbohydrate Polymers</i> , <b>2017</b> , 178, 41-47	10.3	14
67	Characteristics of granular cold-water-soluble potato starch treated with alcohol and alkali. <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 1263-1270	3	12
66	Retrogradation kinetics of chestnut starches cultivated in three regions of Korea. <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 663-670	3	5
65	Optimization of thermal processing conditions for brown rice noodles. <i>Applied Biological Chemistry</i> , <b>2016</b> , 59, 517-524	2.9	4

64	Effect of short-chain fatty acids on the formation of amylose microparticles by amylosucrase. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 606-613	10.3	14
63	Physicochemical properties and antioxidant capacity of raw, roasted and puffed cacao beans. <i>Food Chemistry</i> , <b>2016</b> , 194, 1089-94	8.5	36
62	Broad substrate specificity of a hyperthermophilic $\alpha$ -glucosidase from. <i>Food Science and Biotechnology</i> , <b>2016</b> , 25, 1665-1669	3	0
61	Effect of high hydrostatic pressure treatment on conventional hydroxypropylation of maize starch. <i>Carbohydrate Polymers</i> , <b>2016</b> , 146, 328-36	10.3	9
60	Retrogradation kinetics of cross-linked and acetylated corn starches under high hydrostatic pressure. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 85-90	3	11
59	Optimization of hot water extraction and ultra high pressure extraction for deer antler. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 507-512	3	7
58	Freeze-thaw stability, glass transition, and retrogradation of high hydrostatic pressure-assisted hydroxypropylated corn starch. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 1327-1333	3	10
57	Total phenolic contents and antioxidant activities of Korean domestic honey from different floral sources. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 1453-1457	3	10
56	Effects of moisture content and puffing pressure on extraction yield and antioxidant activity of puffed 21-year-old <i>Platycodon grandiflorum</i> roots. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 1293-1299 <sup>3</sup>		2
55	Changes in the rheological properties of cheddar cheese at different storage temperatures. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 1349-1353	3	1
54	Efficiency of high hydrostatic pressure in preparing amorphous granular starches. <i>Starch/Staerke</i> , <b>2015</b> , 67, 790-801	2.3	9
53	Isolation and characterization of starches from chestnuts cultivated in three regions of Korea. <i>Starch/Staerke</i> , <b>2015</b> , 67, 585-594	2.3	8
52	Comparison of physicochemical properties of starches and parenchyma cells isolated from potatoes cultivated in Korea. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 955-963	3	13
51	Infusion of catechin into native corn starch granules for drug and nutrient delivery systems. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 2035-2040	3	13
50	Effect of drying and storage on the rheological characteristics of mozzarella cheese. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 2041-2044	3	3
49	Effect of maturity stage at harvest on antioxidant capacity and total phenolics in kiwifruits ( <i>Actinidia</i> spp.) grown in Korea. <i>Horticulture Environment and Biotechnology</i> , <b>2015</b> , 56, 841-848	2	20
48	Physicochemical properties of granular and non-granular cationic starches prepared under ultra high pressure. <i>Carbohydrate Polymers</i> , <b>2014</b> , 99, 385-93	10.3	38
47	Manufacture and quality evaluation of purple sweet potato Makgeolli vinegar using a 2-stage fermentation. <i>Food Science and Biotechnology</i> , <b>2014</b> , 23, 1145-1149	3	4

46	Optimization of ultra high pressure extraction (UHPE) condition for puffed ginseng using response surface methodology. <i>Food Science and Biotechnology</i> , <b>2014</b> , 23, 1151-1157	3	6
45	High Hydrostatic Pressure (HHP)-assisted Starch Modification: Acid Hydrolysis, Hydroxypropylation, Acetylation, Cross-linking and Cationization. <i>Journal of Applied Glycoscience (1999)</i> , <b>2014</b> , 61, 31-34	1	3
44	Rheological properties of native maize, waxy maize, and acetylated maize starches, and applications in the development of food products <b>2013</b> , 56, 63-68		6
43	Characterization of cationic dextrin prepared by ultra high pressure (UHP)-assisted cationization reaction. <i>Carbohydrate Polymers</i> , <b>2013</b> , 97, 130-7	10.3	5
42	Standardization of ginseng processing for maximizing the phytonutrients of ginseng. <i>Food Science and Biotechnology</i> , <b>2013</b> , 22, 221-226	3	5
41	S3-1 Ultra high pressure (UHP)-assisted starch modification; acid hydrolysis, hydroxypropylation, acetylation, cross-linking and cationization(Overseas Invited Presentation). <i>Bulletin of Applied Glycoscience</i> , <b>2013</b> , 3, B51	0.1	
40	Optimization of Makgeolli Manufacture Using Several Sweet Potatoes. <i>The Korean Journal of Food and Nutrition</i> , <b>2013</b> , 26, 29-34		12
39	Application of ultra high pressure (UHP) in starch chemistry. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2012</b> , 52, 123-41	11.5	60
38	DEVELOPMENT AND OPTIMIZATION OF A DRINK UTILIZING CITRUS (CITRUS UNSHIU) PEEL EXTRACT. <i>Journal of Food Process Engineering</i> , <b>2012</b> , 35, 557-571	2.4	6
37	Cross-linking of corn starch with phosphorus oxychloride under ultra high pressure. <i>Food Chemistry</i> , <b>2012</b> , 130, 977-980	8.5	29
36	Chemical conversion of ginsenosides in puffed red ginseng. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 370-374	5.4	34
35	Characterization of a protease from over-matured fruits and development of a tenderizer using an optimization technique. <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 485-490	3	14
34	Optimization of processing conditions and evaluation of shelf-life for jeonbokjang products. <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 1419-1424	3	2
33	Stabilization of orange oil-in-water emulsions: A new role for ester gum as an Ostwald ripening inhibitor. <i>Food Chemistry</i> , <b>2011</b> , 128, 1023-1028	8.5	57
32	Ultra high pressure (UHP)-assisted hydroxypropylation of corn starch. <i>Carbohydrate Polymers</i> , <b>2011</b> , 83, 755-761	10.3	22
31	Derivatization of Rice Wine Meal Using Commercial Proteases and Characterization of Its Hydrolysates. <i>Korean Journal of Food Science and Technology</i> , <b>2011</b> , 43, 729-734		4
30	MANUFACTURE OF THE FUNCTIONAL DRINK USING HYDROLYSATE FROM OYSTER AND OTHER EXTRACTS. <i>Journal of Food Quality</i> , <b>2010</b> , 33, 1-13	2.7	4
29	Characterization of acetylated corn starch prepared under ultrahigh pressure (UHP). <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 3573-9	5.7	30

28	Extraction of $\beta$ -carotene produced from yeast <i>Rhodospiridium</i> sp. and its heat stability. <i>Food Science and Biotechnology</i> , <b>2010</b> , 19, 263-266	3	5
27	Ultra high pressure extraction (UHPE) of ginsenosides from Korean <i>Panax ginseng</i> powder. <i>Food Science and Biotechnology</i> , <b>2010</b> , 19, 743-748	3	32
26	Blending of different domestic grape wines using mixture design and optimization technique. <i>Food Science and Biotechnology</i> , <b>2010</b> , 19, 1011-1018	3	7
25	Production and characterization of digestion-resistant starch by the reaction of <i>Neisseria polysaccharea</i> amylosucrase. <i>Starch/Staerke</i> , <b>2010</b> , 62, 221-228	2.3	45
24	Physicochemical Properties of Non-thermally Cross-linked Corn Starch with Phosphorus Oxychloride using Ultra High Pressure (UHP). <i>Starch/Staerke</i> , <b>2009</b> , 61, 438-447	2.3	27
23	In vitro Digestibility of Hydroxypropylated and Cross-linked Waxy and Non-waxy Rice Starches. <i>Starch/Staerke</i> , <b>2009</b> , 61, 20-27	2.3	16
22	Effects of Ultra High Pressure, Pressing Time and HCl Concentration on Non-thermal Starch Hydrolysis Using Ultra High Pressure. <i>Starch/Staerke</i> , <b>2009</b> , 61, 334-343	2.3	18
21	Ultra high pressure (UHP)-assisted acetylation of corn starch. <i>Carbohydrate Polymers</i> , <b>2009</b> , 78, 862-868	10.3	56
20	Enzymatic synthesis of salicin glycosides through transglycosylation catalyzed by amylosucrases from <i>Deinococcus geothermalis</i> and <i>Neisseria polysaccharea</i> . <i>Carbohydrate Research</i> , <b>2009</b> , 344, 1612-9	2.9	61
19	Physicochemical Properties of Waxy Rice, Waxy Rice Flour and Waxy Rice Starch During Steeping. <i>Journal of Applied Biological Chemistry</i> , <b>2008</b> , 51, 277-284	0.7	5
18	Chemical structure and physical properties of mung bean starches isolated from 5 domestic cultivars. <i>Journal of Food Science</i> , <b>2007</b> , 72, C471-7	3.4	27
17	Formation, characterization, and glucose response in mice to rice starch with low digestibility produced by citric acid treatment. <i>Journal of Cereal Science</i> , <b>2007</b> , 45, 24-33	3.8	99
16	Molecular mobility in model dough systems studied by time-domain nuclear magnetic resonance spectroscopy. <i>Journal of Cereal Science</i> , <b>2007</b> , 45, 257-262	3.8	60
15	Knockout of a starch synthase gene <i>OsSSIIIa/Flo5</i> causes white-core floury endosperm in rice ( <i>Oryza sativa</i> L.). <i>Plant Cell Reports</i> , <b>2007</b> , 26, 1083-95	5.1	120
14	Water dynamics and retrogradation of ultrahigh pressurized wheat starch. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 6719-24	5.7	34
13	Nonthermal starch hydrolysis using ultra high pressure: I. Effects of acids and starch concentrations. <i>LWT - Food Science and Technology</i> , <b>2006</b> , 39, 1125-1132	5.4	20
12	Biotransformation of Korean <i>Panax ginseng</i> by Pectinex. <i>Biological and Pharmaceutical Bulletin</i> , <b>2006</b> , 29, 2472-8	2.3	34
11	Glycosylation of genistin into soluble inclusion complex form of cyclic glucans by enzymatic modification. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 6516-24	5.7	43

10	Gelatinization and retrogradation of 6-year-old korean ginseng starches studied by DSC. <i>LWT - Food Science and Technology</i> , <b>2005</b> , 38, 59-65	5.4	21
9	Physicochemical characteristics of 6-year-old Korean ginseng starches. <i>LWT - Food Science and Technology</i> , <b>2005</b> , 38, 801-807	5.4	16
8	Enzymatic characterization of a maltogenic amylase from <i>Lactobacillus gasseri</i> ATCC 33323 expressed in <i>Escherichia coli</i> . <i>FEMS Microbiology Letters</i> , <b>2005</b> , 252, 175-81	2.9	18
7	Water Self-Diffusion Coefficient and Staling of White Bread as Affected by Glycerol. <i>Cereal Chemistry</i> , <b>2003</b> , 80, 740-744	2.4	11
6	Solid-State <sup>13</sup> C CP/MAS NMR studies on aging of starch in white bread. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 1242-8	5.7	51
5	Effects of Glycerol and Moisture Redistribution on Mechanical Properties of White Bread. <i>Cereal Chemistry</i> , <b>2002</b> , 79, 376-382	2.4	25
4	Effects of glycerol and moisture gradient on thermomechanical properties of white bread. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 4031-8	5.7	60
3	Moisture Redistribution and Phase Transitions During Bread Staling. <i>Cereal Chemistry</i> , <b>2000</b> , 77, 484-488	2.4	149
2	Recrystallization Kinetics and Glass Transition of Rice Starch Gel System. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 4242-4248	5.7	94
1	Sericulture and the edible-insect industry can help humanity survive: insects are more than just bugs, food, or feed. <i>Food Science and Biotechnology</i> , 1	3	0