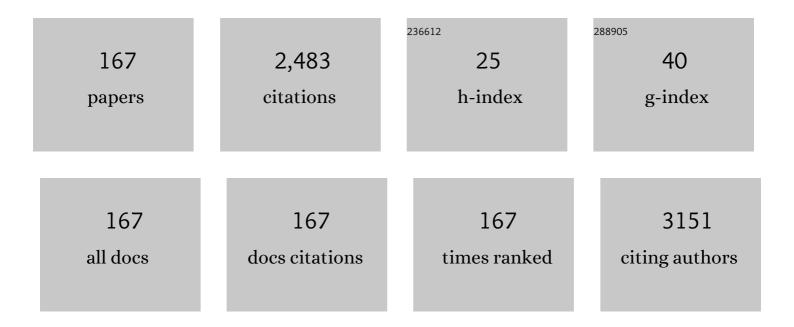
List of Publications by Year in descending order

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MEE REE KIM

#	Article	IF	CITATIONS
1	Neuroprotective action of N-acetyl serotonin in oxidative stress-induced apoptosis through the activation of both TrkB/CREB/BDNF pathway and Akt/Nrf2/Antioxidant enzyme in neuronal cells. Redox Biology, 2017, 11, 592-599.	3.9	149
2	Prevention of 1-palmitoyl lysophosphatidylcholine-induced inflammation by polyunsaturated acyl lysophosphatidylcholine. Inflammation Research, 2012, 61, 473-483.	1.6	90
3	Downregulation of Melanin Synthesis by Haginin A and Its Application to In Vivo Lightening Model. Journal of Investigative Dermatology, 2008, 128, 1227-1235.	0.3	83
4	Optimized synthesis of 1,3-dioleoyl-2-palmitoylglycerol-rich triacylglycerol via interesterification catalyzed by a lipase from Thermomyces lanuginosus. New Biotechnology, 2010, 27, 38-45.	2.4	76
5	Spirulina Prevents Atherosclerosis by Reducing Hypercholesterolemia in Rabbits Fed a High-Cholesterol Diet. Journal of Nutritional Science and Vitaminology, 2010, 56, 34-40.	0.2	73
6	Rengyolone inhibits inducible nitric oxide synthase expression and nitric oxide production by down-regulation of NF-κB and p38 MAP kinase activity in LPS-stimulated RAW 264.7 cells. Biochemical Pharmacology, 2006, 71, 1198-1205.	2.0	72
7	Genistein-Derivatives from Tetracera scandens Stimulate Glucose-Uptake in L6 Myotubes. Biological and Pharmaceutical Bulletin, 2009, 32, 504-508.	0.6	68
8	Lysophosphatidylcholine Containing Docosahexaenoic Acid at the <i>sn</i> â€1 Position is Antiâ€inflammatory. Lipids, 2010, 45, 225-236.	0.7	53
9	Hepatoprotective Effect of Aged Black Garlic on Chronic Alcohol-Induced Liver Injury in Rats. Journal of Medicinal Food, 2011, 14, 732-738.	0.8	53
10	Evaluation of the Antioxidant Capacity and Phenolic Content of Agriophyllum pungens Seed Extracts from Mongolia. Preventive Nutrition and Food Science, 2013, 18, 188-195.	0.7	47
11	2â€Polyunsaturated Acyl Lysophosphatidylethanolamine Attenuates Inflammatory Response in Zymosan Aâ€Induced Peritonitis in Mice. Lipids, 2011, 46, 893-906.	0.7	46
12	Neuroprotection by extract of Petasites japonicus leaves, a traditional vegetable, against oxidative stress in brain of mice challenged with kainic acid. European Journal of Nutrition, 2006, 45, 61-69.	1.8	44
13	Anti-Allergic Action of Aged Black Garlic Extract in RBL-2H3 Cells and Passive Cutaneous Anaphylaxis Reaction in Mice. Journal of Medicinal Food, 2014, 17, 92-102.	0.8	42
14	Aged Black Garlic Exerts Anti-Inflammatory Effects by Decreasing NO and Proinflammatory Cytokine Production with Less Cytoxicity in LPS-Stimulated RAW 264.7 Macrophages and LPS-Induced Septicemia Mice. Journal of Medicinal Food, 2014, 17, 1057-1063.	0.8	40
15	3,3′-Diindolylmethane Promotes BDNF and Antioxidant Enzyme Formation via TrkB/Akt Pathway Activation for Neuroprotection against Oxidative Stress-Induced Apoptosis in Hippocampal Neuronal Cells. Antioxidants, 2020, 9, 3.	2.2	40
16	Differential responses of hamsters and rats fed high-fat or low-fat diets supplemented with conjugated linoleic acid. Nutrition Research, 2002, 22, 715-722.	1.3	39
17	<i>Spirulina</i> Improves Antioxidant Status by Reducing Oxidative Stress in Rabbits Fed a High-Cholesterol Diet. Journal of Medicinal Food, 2010, 13, 420-426.	0.8	38
18	Ovalbumin modified by gamma irradiation alters its immunological functions and allergic responses. International Immunopharmacology, 2007, 7, 464-472.	1.7	35

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19	Mechanisms for antiâ€inflammatory effects of 1â€[15(S)â€hydroxyeicosapentaenoyl] lysophosphatidylcholine, administered intraperitoneally, in zymosan Aâ€induced peritonitis. British Journal of Pharmacology, 2011, 162, 1119-1135.	2.7	34
20	N-palmitoyl serotonin alleviates scopolamine-induced memory impairment via regulation of cholinergic and antioxidant systems, and expression of BDNF and p-CREB in mice. Chemico-Biological Interactions, 2015, 242, 153-162.	1.7	34
21	Inhibitory Effects of Calycosin Isolated from the Root of Astragalus membranaceus on Melanin Biosynthesis. Biological and Pharmaceutical Bulletin, 2009, 32, 264-268.	0.6	33
22	Lysophosphatidylcholine Exhibits Selective Cytotoxicity, Accompanied by ROS Formation, in RAW 264.7 Macrophages. Lipids, 2009, 44, 425-435.	0.7	30
23	The effect of ?-irradiation on the non-enzymatic browning reaction in the aqueous model solutions. Food Chemistry, 2005, 92, 357-363.	4.2	28
24	Linoleoyl lysophosphatidylcholine is an efficient substrate for soybean lipoxygenase-1. Archives of Biochemistry and Biophysics, 2006, 455, 119-126.	1.4	27
25	Oxygenation of Arachidonoyl Lysophospholipids by Lipoxygenases from Soybean, Porcine Leukocyte, or Rabbit Reticulocyte. Journal of Agricultural and Food Chemistry, 2008, 56, 1224-1232.	2.4	27
26	Mulberry Fruit Prevents Diabetes and Diabetic Dementia by Regulation of Blood Glucose through Upregulation of Antioxidative Activities and CREB/BDNF Pathway in Alloxan-Induced Diabetic Mice. Oxidative Medicine and Cellular Longevity, 2020, 2020, 1-13.	1.9	27
27	Neuroprotective Effect of Maltol Against Oxidative Stress in Brain of Mice Challenged with Kainic Acid. Nutritional Neuroscience, 2004, 7, 33-39.	1.5	26
28	Effects of dietary supplementation with red-pigmented leafy lettuce ( <i>Lactuca sativa</i> ) on lipid profiles and antioxidant status in C57BL/6J mice fed a high-fat high-cholesterol diet. British Journal of Nutrition, 2009, 101, 1246-1254.	1.2	26
29	Effect of endocannabinoids on IgE-mediated allergic response in RBL-2H3 cells. International Immunopharmacology, 2013, 17, 123-131.	1.7	26
30	Antioxidant Activities and Quality Characteristics of Cookies Supplemented with Mulberry Pomace. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 234-243.	0.2	25
31	Oral Administration of 2-Docosahexaenoyl Lysophosphatidylcholine Displayed Anti-Inflammatory Effects on Zymosan A-Induced Peritonitis. Inflammation, 2011, 34, 147-160.	1.7	24
32	Anti-inflammatory effect of aged black garlic on 12- <i>O</i> -tetradecanoylphorbol-13-acetate-induced dermatitis in mice. Nutrition Research and Practice, 2019, 13, 189.	0.7	24
33	Enteromorpha prolifera Extract Improves Memory in Scopolamine-Treated Mice via Downregulating Amyloid-β Expression and Upregulating BDNF/TrkB Pathway. Antioxidants, 2020, 9, 620.	2.2	24
34	Deer Bone Extract Prevents Against Scopolamine-Induced Memory Impairment in Mice. Journal of Medicinal Food, 2015, 18, 157-165.	0.8	23
35	A new furofuran lignan with antioxidant and antiseizure activities from the leaves ofPetasites japonicus. Archives of Pharmacal Research, 2005, 28, 1023-1026.	2.7	21
36	High Temperature- and High Pressure-Processed Garlic Improves Lipid Profiles in Rats Fed High Cholesterol Diets. Journal of Medicinal Food, 2012, 15, 435-440.	0.8	21

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37	Enzymatic formation of 9,16-dihydro(pero)xyoctadecatrienoic acid isomers from α-linolenic acid. Archives of Biochemistry and Biophysics, 1990, 277, 86-93.	1.4	20
38	lxeris dentata Extract Maintains Glutathione Concentrations in Mouse Brain Tissue Under Oxidative Stress Induced by Kainic Acid. Journal of Medicinal Food, 2003, 6, 353-358.	0.8	20
39	Anti-inflammatory action of arachidonoyl lysophosphatidylcholine or 15-hydroperoxy derivative in zymosan A-induced peritonitis. Prostaglandins and Other Lipid Mediators, 2009, 90, 105-111.	1.0	20
40	Neuroprotective Effect of N-Acyl 5-Hydroxytryptamines on Glutamate-Induced Cytotoxicity in HT-22 Cells. Neurochemical Research, 2014, 39, 2440-2451.	1.6	20
41	Irreversible inhibition of soybean lipoxygenase-1 by hydroperoxy acids as substrates. Archives of Biochemistry and Biophysics, 1991, 288, 270-275.	1.4	19
42	Protective effect of vegetable extracts on oxidative stress in brain of mice administered with NMDA. Food Research International, 2002, 35, 55-63.	2.9	19
43	Oxygenation of 1â€Docosahexaenoyl Lysophosphatidylcholine by Lipoxygenases; Conjugated Hydroperoxydiene and Dihydroxytriene Derivatives. Lipids, 2007, 42, 981-990.	0.7	19
44	Butterbur ( <i>Petasites japonicus</i> Max.) Extract Improves Lipid Profiles and Antioxidant Activities in Monosodium <scp>l</scp> -Glutamate-Challenged Mice. Journal of Medicinal Food, 2010, 13, 1216-1223.	0.8	19
45	Inhibitory Effect of <i>N</i> â€Acyl Dopamines on IgEâ€Mediated Allergic Response in RBLâ€2H3 Cells. Lipids, 2013, 48, 383-393.	0.7	19
46	Neuroprotective Effect of Carotenoid-Rich Enteromorpha prolifera Extract via TrkB/Akt Pathway against Oxidative Stress in Hippocampal Neuronal Cells. Marine Drugs, 2020, 18, 372.	2.2	19
47	Leafy Vegetable Mix Supplementation Improves Lipid Profiles and Antioxidant Status in C57BL/6J Mice Fed a High Fat and High Cholesterol Diet. Journal of Medicinal Food, 2009, 12, 877-884.	0.8	18
48	Anti-Inflammatory and Antioxidant Actions of <b><i>N</i></b> -Arachidonoyl Serotonin in RAW264.7 Cells. Pharmacology, 2016, 97, 195-206.	0.9	18
49	Mulberry fruit improves memory in scopolamine-treated mice: role of cholinergic function, antioxidant system, and TrkB/Akt signaling. Nutritional Neuroscience, 2021, 24, 940-950.	1.5	18
50	A spectrophotometric assay of Zn2+-glycerophosphorylcholine phosphocholine phosphodiesterase using p-nitrophenylphosphorylcholine. Analytical Biochemistry, 1992, 203, 201-205.	1.1	17
51	Benzomalvin E, an indoleamine 2,3-dioxygenase inhibitor isolated from Penicillium sp. FN070315. Journal of Antibiotics, 2012, 65, 215-217.	1.0	17
52	Protective action of CLA against oxidative inactivation of paraoxonase 1, an antioxidant enzyme. Lipids, 2003, 38, 615-622.	0.7	16
53	Effects of a Preparation of Combined Glutathione-Enriched Yeast and Rice Embryo/Soybean Extracts on Ethanol Hangover. Journal of Medicinal Food, 2009, 12, 1359-1367.	0.8	16
54	Inactivation of potato lipoxygenase by hydroperoxy acids as suicide substrates. Biochemical and Biophysical Research Communications, 1989, 164, 1384-1390.	1.0	15

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55	Decrease of Pungency in "Radish Kimchi" during Fermentation. Journal of Food Science, 1993, 58, 128-131.	1.5	15
56	Linoleoyl lysophosphatidic acid and linoleoyl lysophosphatidylcholine are efficient substrates for mammalian lipoxygenases. Biochimica Et Biophysica Acta - General Subjects, 2007, 1770, 1062-1070.	1.1	15
57	Copper ions and hypochlorite are mainly responsible for oxidative inactivation of paraoxon-hydrolyzing activity in human high density lipoprotein. Toxicology Letters, 2004, 147, 201-208.	0.4	14
58	Inhibition of Lysophospholipase D Activity by Unsaturated Lysophosphatidic Acids or Seed Extracts Containing 1-Linoleoyl and 1-Oleoyl Lysophosphatidic Acid. Journal of Agricultural and Food Chemistry, 2007, 55, 8717-8722.	2.4	14
59	Regulation of Lipoxygenase Activity by Polyunsaturated Lysophosphatidylcholines or Their Oxygenation Derivatives. Journal of Agricultural and Food Chemistry, 2008, 56, 7808-7814.	2.4	14
60	Enhanced production of compound K in fermented ginseng extracts by Lactobacillus brevis. Food Science and Biotechnology, 2019, 28, 823-829.	1.2	14
61	Quality Characteristics and Antioxidant Activities of Noodles Added with Rehmanniae Radix Preparata Powder. Journal of the Korean Society of Food Science and Nutrition, 2015, 44, 386-392.	0.2	14
62	High-throughput detection of antioxidants in mulberry fruit using correlations between high-resolution mass and activity profiles of chromatographic fractions. Plant Methods, 2017, 13, 108.	1.9	13
63	Anti-Inflammatory Effects of Ribes diacanthum Pall Mediated via Regulation of Nrf2/HO-1 and NF-ήB Signaling Pathways in LPS-Stimulated RAW 264.7 Macrophages and a TPA-Induced Dermatitis Animal Model. Antioxidants, 2020, 9, 622.	2.2	13
64	Conversion of .alphalinolenic acid to dihydro(pero)xyoctadecatrienoic acid isomers by soybean and potato lipoxygenases Journal of Agricultural and Food Chemistry, 1994, 42, 2703-2708.	2.4	12
65	Inhibitory effects of mulberry fruit extract in combination with naringinase on the allergic response in IgE-activated RBL-2H3 cells. International Journal of Molecular Medicine, 2014, 33, 469-477.	1.8	12
66	Anti-Inflammatory Effects of <i>Liriope platyphylla</i> in LPS-Stimulated Macrophages and Endotoxemic Mice. The American Journal of Chinese Medicine, 2016, 44, 1127-1143.	1.5	12
67	Spirulina Enhances Bone Modeling in Growing Male Rats by Regulating Growth-Related Hormones. Nutrients, 2020, 12, 1187.	1.7	12
68	Optimisation of tripalmitin-rich fractionation from palm stearin by response surface methodology. Journal of the Science of Food and Agriculture, 2010, 90, 1520-1526.	1.7	11
69	Neuroprotective Activity of Polyphenol-Rich Ribes diacanthum Pall against Oxidative Stress in Glutamate-Stimulated HT-22 Cells and a Scopolamine-Induced Amnesia Animal Model. Antioxidants, 2020, 9, 895.	2.2	11
70	Characteristics and Antioxidant Activities of Rehmanniae radix Powder. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 62-67.	0.2	11
71	Neuroprotective Effects of Butterbur and Rough Aster Against Kainic Acid-Induced Oxidative Stress in Mice. Journal of Medicinal Food, 2005, 8, 169-176.	0.8	10
72	Fermentation Filtrates of <i>Rubus coreanus</i> Relax the Corpus Cavernosum and Increase Sperm Count and Motility. Journal of Medicinal Food, 2008, 11, 474-478.	0.8	10

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73	Enzymatic reduction of polyunsaturated lysophosphatiâ€dylcholine hydroperoxides by glutathione peroxidaseâ€1. European Journal of Lipid Science and Technology, 2009, 111, 584-592.	1.0	10
74	Immunostimulatory effect by aqueous extract of Hizikia fusiforme in RAW 264.7 macrophage and whole spleen cells. Biotechnology and Bioprocess Engineering, 2011, 16, 1099-1105.	1.4	10
75	Antioxidant Activities of Ribes diacanthum Pall Extracts in the Northern Region of Mongolia. Preventive Nutrition and Food Science, 2012, 17, 261-268.	0.7	10
76	Comparison of Quality Characteristic and Antioxidant Activity of Enteromorpha prolifera from Seosan and Muan in Korea. Journal of the Korean Society of Food Science and Nutrition, 2019, 48, 1070-1078.	0.2	10
77	Effect of Aged Garlic Ethyl Acetate Extract on Oxidative Stress and Cholinergic Function of Scopolamine-Induced Cognitive Impairment in Mice. Preventive Nutrition and Food Science, 2019, 24, 165-170.	0.7	10
78	Formation of 6,13-dihydroxyoctadecatrienoic acid isomers from Î <sup>3</sup> -linolenic acid. Biochemical and Biophysical Research Communications, 1989, 159, 1154-1160.	1.0	9
79	Conversion of glycosylphosphatidylinositol (GPI)-anchored alkaline phosphatase by GPI-PLD. Archives of Pharmacal Research, 1999, 22, 249-254.	2.7	9
80	Differential effect of lysophospholipids on activities of human plasma paraoxonase1, either soluble or lipid-bound. Lipids, 2006, 41, 371-380.	0.7	9
81	Antioxidant Activities and Physicochemical Property of Butter Morning Bread Added with Dried Laver. Journal of the Korean Society of Food Science and Nutrition, 2018, 47, 1242-1250.	0.2	9
82	Brain myelin-bound Zn2+-glycerophosphocholine cholinephosphodiesterase is a glycosylphosphatidylinositol-anchored enzyme of two different molecular forms. Neurochemical Research, 1994, 19, 97-103.	1.6	8
83	Neuroprotective Effect of Rough Aster Butanol Fraction against Oxidative Stress in the Brain of Mice Challenged with Kainic Acid. Journal of Agricultural and Food Chemistry, 2003, 51, 4570-4575.	2.4	8
84	Broad-spectrum antioxidant peptides derived from His residue-containing sequences present in human paraoxonase 1. Free Radical Research, 2006, 40, 349-358.	1.5	8
85	Neuroprotective Action of Deer Bone Extract Against Glutamate or Aβ1–42-Induced Oxidative Stress in Mouse Hippocampal Cells. Journal of Medicinal Food, 2014, 17, 226-235.	0.8	8
86	Determination of aroma profiles of coffee cultivated in Goheung, Korea by gas chromatography–ion mobility spectrometry. Korean Journal of Food Preservation, 2019, 26, 576-585.	0.2	8
87	Physicochemical Properties and Antioxidant Activities Evaluation of Allulose Yanggaeng Containing Enteromorpha prolifera. Journal of the Korean Society of Food Science and Nutrition, 2019, 48, 977-986.	0.2	8
88	Physicochemical Properties and Antioxidant Activities of Allulose Konjac Jelly Added with Enteromorpha prolifera. Journal of the Korean Society of Food Science and Nutrition, 2019, 48, 967-976.	0.2	8
89	The possible role of 9(S)-hydroperoxyoctadecatrienoic acid as a suicide substrate of soybean lipoxygenase. Biochemical and Biophysical Research Communications, 1989, 162, 1357-1362.	1.0	7
90	Effect of endocannabinoids on soybean lipoxygenase-1 activity. Bioorganic Chemistry, 2013, 49, 24-32.	2.0	7

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91	Palmitoyl Serotonin Inhibits L-dopa-induced Abnormal Involuntary Movements in the Mouse Parkinson Model. Experimental Neurobiology, 2016, 25, 174-184.	0.7	7
92	Antioxidant Activities and Quality Characteristics of Jelly Added with Saengmaegsan Concentrate. Journal of the Korean Society of Food Science and Nutrition, 2015, 44, 393-400.	0.2	7
93	Protein Hydrolysate of Silkworm Pupa Prevents Memory Impairment Induced by Oxidative Stress in Scopolamine-Induced Mice via Modulating the Cholinergic Nervous System and Antioxidant Defense System. Preventive Nutrition and Food Science, 2020, 25, 389-399.	0.7	7
94	Storage Quality Characteristics of Bread Added with Dried Mulberry Pomace. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 1972-1980.	0.2	7
95	Physicochemical Properties and Antioxidant Activities of Sulgidduk Added with Enteromorpha prolifera. Journal of the Korean Society of Food Science and Nutrition, 2019, 48, 1090-1097.	0.2	7
96	A p-nitrophenyl phosphorylcholine phosphodiesterase from mouse brain. Biochemical and Biophysical Research Communications, 1990, 172, 1317-1323.	1.0	6
97	Involvement of both a Zn2+ site and an anionic binding site in the selective inhibition of a Zn2+-glycerophosphocholine cholinephosphodiesterase by thiols and tellurites. Neurochemical Research, 1995, 20, 151-157.	1.6	6
98	Enzymatic release of Zn2+-glycerophosphocholine cholinephosphodiesterase from brain membranes by glycosylphosphatidylinositol-specific phospholipases and its regulation. Neurochemical Research, 1998, 23, 899-905.	1.6	6
99	Anti-Apoptotic Effect ofN-Palmitoyl Serotonin on Glutamate-Mediated Apoptosis Through Secretion of BDNF and Activation of TrkB/CREB Pathway in HT-22 Cells. European Journal of Lipid Science and Technology, 2018, 120, 1700397.	1.0	6
100	Antioxidants of Natural Products. Antioxidants, 2021, 10, 612.	2.2	6
101	Physicochemical Properties and Antioxidant Activities of Macarons Added with Enteromorpha prolifera Powder. Journal of the Korean Society of Food Science and Nutrition, 2019, 48, 1373-1382.	0.2	6
102	Antioxidant Activities and Quality Characteristics of Mulberry Concentrate, Freeze-dried Mulberry, and Pomace. Journal of the Korean Society of Food Science and Nutrition, 2012, 41, 1402-1408.	0.2	5
103	Physicochemical Properties and Antioxidant Activities of Morning Bread Added with Enteromorpha prolifera. Journal of the Korean Society of Food Science and Nutrition, 2019, 48, 1244-1252.	0.2	5
104	Quality Characteristics and Antioxidant Activities of Peach Makphyun. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 1724-1730.	0.2	5
105	Storage Characteristics and Retrogradation Properties of Sulgidduk Added with Portulaca oleracea L. Journal of the Korean Society of Food Science and Nutrition, 2015, 44, 1517-1524.	0.2	5
106	Antioxidant Activities and Quality Characteristics of Sulgidduk Added with Portulaca oleracea L Journal of the Korean Society of Food Science and Nutrition, 2016, 45, 1447-1452.	0.2	5
107	Comparison of Antioxidant Activities and Quality Characteristics between Domestic Diploid Variety and Tetraploid 'Etteum' Variety in Platycodon grandiflorum. Journal of the Korean Society of Food Science and Nutrition, 2017, 46, 196-201.	0.2	5
108	Storage Characteristics and Retrogradation Properties of Sulgidduk Added with Almond Powder. Journal of the Korean Society of Food Science and Nutrition, 2018, 47, 638-648.	0.2	5

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109	Quality Characteristics of White Bread Added with Psyllium Husk Powder. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 855-865.	0.2	5
110	Enzymatic method for the determination of tellurite ions. Analytica Chimica Acta, 1994, 298, 381-386.	2.6	4
111	Structural Importance of the Acyl Group in Substrate Specificity of Purified Bovine Lysophospholipase D. Lipids, 2008, 43, 431-439.	0.7	4
112	Purification and Characterization of Lysophospholipase C from Pig Brain. Neurochemical Research, 2010, 35, 50-59.	1.6	4
113	Suppressive effect of docosahexaenoylâ€lysophosphatidylcholine and 17â€hydroxydocosahexaenoylâ€lysophosphatidylcholine on levels of cytokines in spleen of mice treated with lipopolysaccharide. European Journal of Lipid Science and Technology, 2012, 114, 114-122.	1.0	4
114	Anti-dermatitic effect of fermented ginseng extract including rich compound K through inhibiting activation of macrophage. Food Science and Biotechnology, 2019, 28, 1845-1852.	1.2	4
115	Comparative Study on Immuno-Enhancing Effects of Red Ginseng Fractions. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 1665-1673.	0.2	4
116	Quality Characteristics and Antioxidative Activities of Acorn Starch Mook Added Spirulina and Soy Protein. Journal of the Korean Society of Food Science and Nutrition, 2012, 41, 1515-1520.	0.2	4
117	Quality Characteristics and Radical Scavenging Activities of Sponge Cake Containing Bellflower Powder. Korean Journal of Food and Cookery Science, 2019, 35, 252-261.	0.2	4
118	Comparison of Quality Characteristics and Antioxidant Activities between Porphyra yezoensis and Porphyra dentata in Korea. Journal of the Korean Society of Food Science and Nutrition, 2019, 48, 1233-1243.	0.2	4
119	Release of p-nitrophenyl phosphorylcholine-hydrolyzing phosphodiesterase from mouse brain membrane by phospholipase-C. Neurochemistry International, 1991, 19, 523-529.	1.9	3
120	Antioxidant Activities and Quality Characteristics of Cookies Added with Aged Black Chestnut Inner Shell. Journal of the Korean Society of Food Science and Nutrition, 2017, 46, 202-209.	0.2	3
121	Physicochemical Properties of Macaron Supplemented with Peanut (Arachis hypogaea L.) Powder. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 377-384.	0.2	3
122	Quality Characteristics and Antioxidant Activities of Sulgidduk Added with Lactuca sativa. Korean Journal of Food and Cookery Science, 2020, 36, 50-57.	0.2	3
123	Storage Characteristics and Retrogradation Property of Makphyun Containing Peach. Korean Journal of Food and Cookery Science, 2014, 30, 531-539.	0.2	3
124	Quality Characteristics and Antioxidant Activities of Aged Black Chestnut Inner Shells. Journal of the Korean Society of Food Science and Nutrition, 2017, 46, 343-349.	0.2	3
125	Physicochemical Properties and Antioxidant Activities of Marzipan Chocolate with Added Dried Laver. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 149-157.	0.2	3
126	Regulation of brain glycosylphosphatidylinositol-specific phospholipase D by natural amphiphiles. Neurochemical Research, 1999, 24, 1577-1583.	1.6	2

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127	Protective action of 9-hydroxypinoresinol against oxidative damage in brain of mice challenged with kainic acidâ€. Journal of Pharmacy and Pharmacology, 2010, 59, 521-528.	1.2	2
128	Quantification of propionic acid from Scutellaria baicalensis roots. Integrative Medicine Research, 2017, 6, 93-96.	0.7	2
129	Antioxidant activities and quality characteristics of Yanggeng added with aged black chestnut inner shell. Korean Journal of Food Preservation, 2017, 24, 303-311.	0.2	2
130	Phytochemicals and Antioxidant Properties of Enteromorpha prolifera Extract in Korea. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 462-472.	0.2	2
131	Study on Antibacterial Activity of Propolis on Propionibacterium acnes as an Acne-Induced Bacteria. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 586-591.	0.2	2
132	Physicochemical Properties and Antioxidant Activities of Butter Cookies Added with Enteromorpha prolifera. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 695-703.	0.2	2
133	Process Optimization of Ginseng Berry Extract Fermentation by Lactobacillus sp. Strain KYH isolated from Fermented Kimchi and Product Analysis. Journal of the East Asian Society of Dietary Life, 2016, 26, 88-98.	0.4	2
134	Quality characteristics and antioxidant activities of â€~Sulgidduk' added with chicory powder during storage. Korean Journal of Food Preservation, 2020, 27, 523-533.	0.2	2
135	Storage Characteristics and Degradation Properties of Morning Bread with Added Dried Laver. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 69-79.	0.2	2
136	Quality Characteristics and Antioxidant Activities of Soybean Spread with Enteromorpha prolifera Powder. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 262-269.	0.2	2
137	Release of GPI-anchored Zn2+-glycerophosphocholine cholinephosphodiesterase as an amphiphilic form from bovine brain membranes by bee venom phospholipase A2. Neurochemical Research, 1999, 24, 1043-1050.	1.6	1
138	Regulation and inactivation of brain phosphocholine-phosphatase activity. Archives of Pharmacal Research, 1999, 22, 464-473.	2.7	1
139	Inhibition of lysophospholipase D activity by fish egg extracts. European Food Research and Technology, 2009, 228, 411-416.	1.6	1
140	Immunosuppressive and anti-inflammatory effects of N-acyl dopamines on Con A-stimulated splenocytes of BALB/c mouse. European Journal of Lipid Science and Technology, 2013, 115, 1284-1293.	1.0	1
141	Quality characteristics and antioxidant activities of macarons supplemented with white sesame. Korean Journal of Food Preservation, 2021, 28, 41-52.	0.2	1
142	Effect of storage conditions on the storage characteristics of macarons. Korean Journal of Food Preservation, 2020, 27, 291-298.	0.2	1
143	Physicochemical Properties and Antioxidant Activities of Tetraploid â€~Etteum' Variety Platycodon grandiflorum Jungkwa Substituted for Sucrose with Different Sugar Alcohols. Journal of the Korean Society of Food Science and Nutrition, 2017, 46, 1477-1485.	0.2	1
144	Physicochemical Characteristics and Antioxidant Activities of â€~Etteum' Doraji Jungkwa Substituted Sucrose with Oligosaccharides. Korean Journal of Food and Cookery Science, 2017, 33, 625-635.	0.2	1

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145	Quality characteristics and antioxidant activities of aged black Liriope platyphylla. Korean Journal of Food Preservation, 2019, 26, 505-512.	0.2	1
146	Quality Characteristics and Antioxidant Activities of Ganache Supplemented with Kochujang Powder. Korean Journal of Food and Cookery Science, 2019, 35, 488-496.	0.2	1
147	Quality characteristics and antioxidant activities of ganache added with Porphyra tenera powder. Korean Journal of Food Preservation, 2020, 27, 333-345.	0.2	1
148	Protective Effect of Propolis Complex against Helicobacter pylori-Induced Stomach Ulcer in C57BL/6 Mouse. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 547-553.	0.2	1
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