## In-Kyu Kang

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9024881/publications.pdf

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		1163117	1058476
20	213	8	14
papers	citations	h-index	g-index
21	21	21	111
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Isoquercitrin isolated from newly bred Green ball apple peel in lipopolysaccharide-stimulated macrophage regulates NF-κB inflammatory pathways and cytokines. 3 Biotech, 2022, 12, 100.	2.2	11
2	Inhibitory activity against biological enzyme and anti-microbial activity of phenolics from Sambucus sieboldiana var. pendula Leaves. Journal of Applied Biological Chemistry, 2021, 64, 5-11.	0.4	0
3	Effects of 1-methylcyclopropene and aminoethoxyvinylglycine treatments on fruit quality and antioxidant metabolites in cold-stored  Sangjudungsi' persimmons. Horticulture Environment and Biotechnology, 2021, 62, 891-905.	2.1	16
4	Effect of application time of 1-methylcyclopropene treatment on fruit quality attributes in  Fuji' apples during simulated marketing period. Korean Journal of Food Preservation, 2021, 28, 318-324.	0.5	1
5	1-Methylcyclopropene (1-MCP) treatment delays modification of cell wall pectin and fruit softening in "Hwangok―and "Picnic―apples during cold storage. Postharvest Biology and Technology, 2021, 180, 111599.	6.0	52
6	Isolated isoquercitrin from Green ball apple peel inhibits photoaging in CCDâ€986Sk fibroblasts cells via modulation of the MMPs signaling. Journal of Cosmetic Dermatology, 2021, 20, 2932-2939.	1.6	13
7	Anti-inflammatory effect of Pyrrosia lingua extract on Raw 264.7 macrophages. Korean Journal of Food Preservation, 2021, 28, 828-836.	0.5	2
8	Effect of cold storage and 1-methylcyclopropene treatment on fruit storage potential of †Summer Prince' and †Summer Kingမ apples. Korean Journal of Food Preservation, 2020, 27, 137-144.	0.5	2
9	Anti-inflammatory effect of <i>Malus domestica</i> cv. Green ball apple peel extract on Raw 264.7 macrophages. Journal of Applied Biological Chemistry, 2020, 63, 117-123.	0.4	9
10	Physiological activities of leaf extract of <i>Lonicera morrowii </i> A.Gray, a plant native to Ulleungdo. Journal of Applied Biological Chemistry, 2020, 63, 443-449.	0.4	0
11	Characterization of Fruit Quality Attributes and Cell Wall Metabolism in 1-Methylcyclopropene (1-MCP)-Treated â€~Summer King' and â€~Green Ball' Apples During Cold Storage. Frontiers in Plant Science 2019, 10, 1513.	C <b>6,</b> 6	27
12	Effect of preharvest aminoethoxyvinylglycine (AVG) on fruit quality attributes 'Formosa' plum stored at ambient temperature. Korean Journal of Food Preservation, 2019, 26, 723-729.	0.5	0
13	Effects of 1-methylcyclopropene (1-MCP) and polyethylene (PE) film liner treatments on the fruit quality of cold-stored †Gamhong' apples. Horticulture Environment and Biotechnology, 2018, 59, 51-57.	2.1	24
14	Effects of cold storage temperature treatments on fruit quality attributes in 'Hongro' apples. Korean Journal of Food Preservation, 2018, 25, 779-785.	0.5	0
15	Estimation of storability for Korean apples (Malus domestica) using Md-ACS1 and Md-ACO1 DNA marker. Korean Journal of Food Preservation, 2017, 24, 891-897.	0.5	4
16	ì~확시기엕따른ì~확 후 PE필름, 1-MCP ë°•AVG ì²~리가 â€~ìƒ•Σ¼ë′¥ì‹œâ€™ ê°€³¼ì‹ၾì€i~î€iž¥ë┛мì•^ ê³⅓i	⟨ <b>₿</b> `ĵ <b>§</b> ^ì—•ë¯	ĵ¥ëŠ"ì ̇̃←¥.
17	Effects of aminoethoxyvinylglycine (AVG) and 1-methylcyclopropene (1-MCP) treatments on fruit quality attributes in cold-storedâ€⁻Jonathan'apples. Korean Journal of Food Preservation, 2016, 23, 453-458.	0.5	5
18	Effect of Preharvest and Postharvest 1-Methylcyclopropene (1-MCP) Treatments on Fruit Quality Attributes in Cold-stored 'Fuji' Apples. Horticultural Science and Technology, 2015, 33, 542-549.	0.6	8

#	Article	IF	CITATIONS
19	Fruit maturity, controlled atmosphere delays and storage temperature affect fruit quality and incidence of storage disorders of â€~Fuji' apples. Scientia Horticulturae, 2013, 157, 60-64.	3.6	20
20	Effect of Preharvest Sprayable 1-Methylcyclopropene (1-MCP) Treatment on Fruit Quality Attributes in Cold Stored â€~Gamhong' Apples. Protected Horticulture and Plant Factory, 2013, 22, 279-283.	0.4	15