

# Health Benefits of Kimchi (Korean Fermented Vegetable)

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Consumption of kimchi, a salt fermented vegetable, is not associated with hypertension prevalence. <i>Journal of Ethnic Foods</i> , 2014, 1, 8-12.	0.8	35
2	Fermented food in the context of a healthy diet. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2014, 17, 574-581.	1.3	44
3	Antiobesity effects of kimchi in diet-induced obese mice. <i>Journal of Ethnic Foods</i> , 2015, 2, 137-144.	0.8	47
5	Functional Properties of Fermented Milks. , 2015, , 276-289.		6
6	Health Benefits of Yogurt. , 2015, , 290-311.		2
7	Elucidating the Mechanism of <i>Weissella</i> -dependent Lifespan Extension in <i>Caenorhabditis elegans</i> . <i>Scientific Reports</i> , 2015, 5, 17128.	1.6	40
8	Functionality and Therapeutic Values of Fermented Foods. , 2015, , 111-168.		16
9	Source Tracking and Succession of Kimchi Lactic Acid Bacteria during Fermentation. <i>Journal of Food Science</i> , 2015, 80, M1871-7.	1.5	77
10	Predicting the Growth Kinetics of Total Microflora in <i>Kimchi</i> Powderâ€reated Pork Snack Sticks. <i>Journal of Food Safety</i> , 2015, 35, 172-178.	1.1	1
11	The Culture of <i>Pediococcus pentosaceus</i> T1 Inhibits <i>Listeria</i> Proliferation in Salmon Fillets and Controls Maturation of Kimchi. <i>Food Technology and Biotechnology</i> , 2015, 53, 29-37.	0.9	17
12	Chemotaxonomic Metabolite Profiling of 62 Indigenous Plant Species and Its Correlation with Bioactivities. <i>Molecules</i> , 2015, 20, 19719-19734.	1.7	31
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17	Anticancer effects of kimchi fermented for different times and with added ingredients in human HT-29 colon cancer cells. <i>Food Science and Biotechnology</i> , 2015, 24, 629-633.	1.2	23
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19	Anti-Inflammatory Effects of 3-(4â€Hydroxyl-3â€,5â€Dimethoxyphenyl)Propionic Acid, an Active Component of Korean Cabbage Kimchi, in Lipopolysaccharide-Stimulated BV2 Microglia. <i>Journal of Medicinal Food</i> , 2015, 18, 677-684.	0.8	19
20	Metagenomic insights into the dynamics of microbial communities in food. <i>International Journal of Food Microbiology</i> , 2015, 213, 31-39.	2.1	124

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21	Effect of Nanometric <i>Lactobacillus plantarum</i> in Kimchi on Dextran Sulfate Sodium-Induced Colitis in Mice. <i>Journal of Medicinal Food</i> , 2015, 18, 1073-1080.	0.8	19
22	Antibiotic resistance, hemolysis and biogenic amine production assessments of <i>Leuconostoc</i> and <i>Weissella</i> isolates for kimchi starter development. <i>LWT - Food Science and Technology</i> , 2015, 64, 1078-1084.	2.5	55
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28	Analysis of Kimchi, vegetable and fruit consumption trends among Korean adults: data from the Korea National Health and Nutrition Examination Survey (1998-2012). <i>Nutrition Research and Practice</i> , 2016, 10, 188.	0.7	30
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41	<i>Lactobacillus curvatus</i> WiKim38 isolated from kimchi induces IL-10 production in dendritic cells and alleviates DSS-induced colitis in mice. <i>Journal of Microbiology</i> , 2016, 54, 503-509.	1.3	51
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114	Analysis for change in microbial contents in five mixed Kimchi starter culture and commercial lactic acid bacterial-fermented sausages and biological hazard in manufacturing facilities. <i>Food Science and Biotechnology</i> , 2019, 28, 787-794.	1.2	4
115	Microbial Ecology of Fermented Vegetables and Non-Alcoholic Drinks and Current Knowledge on Their Impact on Human Health. <i>Advances in Food and Nutrition Research</i> , 2019, 87, 147-185.	1.5	47
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129	Impact of fermentation conditions on the diversity of white colony-forming yeast and analysis of metabolite changes by white colony-forming yeast in kimchi. <i>Food Research International</i> , 2020, 136, 109315.	2.9	19
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143	Comprehensive genomic analysis reveals virulence factors and antibiotic resistance genes in <i>Pantoea agglomerans</i> KM1, a potential opportunistic pathogen. <i>PLoS ONE</i> , 2021, 16, e0239792.	1.1	21
144	Anti-Inflammatory and Immunomodulatory Properties of Fermented Plant Foods. <i>Nutrients</i> , 2021, 13, 1516.	1.7	66
145	Microbial Nano-Factories: Synthesis and Biomedical Applications. <i>Frontiers in Chemistry</i> , 2021, 9, 626834.	1.8	88
146	<i>Weissella confusa</i> CGMCC 19,308 Strain Protects Against Oxidative Stress, Increases Lifespan, and Bacterial Disease Resistance in <i>Caenorhabditis elegans</i> . <i>Probiotics and Antimicrobial Proteins</i> , 2022, 14, 121-129.	1.9	11
147	Effects of Miao sour soup on hyperlipidemia in high-fat dietâ€­induced obese rats via the AMPK signaling pathway. <i>Food Science and Nutrition</i> , 2021, 9, 4266-4277.	1.5	14
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