Sung-Joon Lee

List of Publications by Year
in descending order

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69	6,543	304743	128289
papers	citations	22 h-index	60 g-index

69	69	69	15962
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Guidelines for the use and interpretation of assays for monitoring autophagy (3rd edition). Autophagy, 2016, 12, 1-222.	9.1	4,701
2	Akkermansia muciniphila secretes a glucagon-like peptide-1-inducing protein that improves glucose homeostasis and ameliorates metabolic disease in mice. Nature Microbiology, 2021, 6, 563-573.	13.3	248
3	Therapeutic potential of ectopic olfactory and taste receptors. Nature Reviews Drug Discovery, 2019, 18, 116-138.	46.4	188
4	Astaxanthin reduces hepatic lipid accumulations in high-fat-fed C57BL/6J mice via activation of peroxisome proliferator-activated receptor (PPAR) alpha and inhibition of PPAR gamma and Akt. Journal of Nutritional Biochemistry, 2016, 28, 9-18.	4.2	117
5	Fermented Green Tea Extract Alleviates Obesity and Related Complications and Alters Gut Microbiota Composition in Diet-Induced Obese Mice. Journal of Medicinal Food, 2015, 18, 549-556.	1.5	113
6	Mechanisms of Aging and the Preventive Effects of Resveratrol on Age-Related Diseases. Molecules, 2020, 25, 4649.	3.8	81
7	Olfactory receptor 544 reduces adiposity by steering fuel preference toward fats. Journal of Clinical Investigation, 2017, 127, 4118-4123.	8.2	81
8	Antioxidative, hypolipidemic, and anti-inflammatory activities of sulfated polysaccharides from Monostroma nitidum. Food Science and Biotechnology, 2015, 24, 199-205.	2.6	55
9	Activation of OR1A1 suppresses PPAR-Î³ expression by inducing HES-1 in cultured hepatocytes. International Journal of Biochemistry and Cell Biology, 2015, 64, 75-80.	2.8	54
10	Curcumin Shows Antiviral Properties against Norovirus. Molecules, 2016, 21, 1401.	3.8	45
11	Kaempferol ameliorates symptoms of metabolic syndrome by regulating activities of liver X receptor-Î². Journal of Nutritional Biochemistry, 2015, 26, 868-875.	4.2	40
12	Barley Intake Induces Bile Acid Excretion by Reduced Expression of Intestinal ASBT and NPC1L1 in C57BL/6J Mice. Journal of Agricultural and Food Chemistry, 2011, 59, 6798-6805.	5.2	38
13	Linalool is a PPARÎ± ligand that reduces plasma TG levels and rewires the hepatic transcriptome and plasma metabolome. Journal of Lipid Research, 2014, 55, 1098-1110.	4.2	38
14	Fermented green tea extract exhibits hypolipidaemic effects through the inhibition of pancreatic lipase and promotion of energy expenditure. British Journal of Nutrition, 2017, 117, 177-186.	2.3	37
15	Hempseed oil induces reactive oxygen species- and C/EBP homologous protein-mediated apoptosis in MH7A human rheumatoid arthritis fibroblast-like synovial cells. Journal of Ethnopharmacology, 2014, 154, 745-752.	4.1	36
16	trans-Caryophyllene is a natural agonistic ligand for peroxisome proliferator-activated receptor-Î±. Bioorganic and Medicinal Chemistry Letters, 2014, 24, 3168-3174.	2.2	34
17	A dietary anthocyanin cyanidin-3-O-glucoside binds to PPARs to regulate glucose metabolism and insulin sensitivity in mice. Communications Biology, 2020, 3, 514.	4.4	34
18	Olfactory receptor 43 reduces hepatic lipid accumulation and adiposity in mice. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2019, 1864, 489-499.	2.4	29

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19	The effect of bioactive compounds in tea on lipid metabolism and obesity through regulation of peroxisome proliferator-activated receptors. Current Opinion in Lipidology, 2015, 26, 3-9.	2.7	28
20	Toxicological evaluation of the isoflavone puerarin and its glycosides. European Food Research and Technology, 2009, 230, 145-153.	3.3	25
21	Notch1 deficiency decreases hepatic lipid accumulation by induction of fatty acid oxidation. Scientific Reports, 2016, 6, 19377.	3.3	25
22	Hexacosanol reduces plasma and hepatic cholesterol by activation of AMP-activated protein kinase and suppression of sterol regulatory element-binding protein-2 in HepG2 and C57BL/6J mice. Nutrition Research, 2017, 43, 89-99.	2.9	23
23	Effects of l-arginine on growth hormone and insulin-like growth factor 1. Food Science and Biotechnology, 2017, 26, 1749-1754.	2.6	23
24	Human apolipoprotein E2 transgenic mice show lipid accumulation in retinal pigment epithelium and altered expression of VEGF and bFGF in the eyes. Journal of Microbiology and Biotechnology, 2007, 17, 1024-30.	2.1	23
25	Saponarin activates AMPK in a calcium-dependent manner and suppresses gluconeogenesis and increases glucose uptake via phosphorylation of CRTC2 and HDAC5. Bioorganic and Medicinal Chemistry Letters, 2015, 25, 5237-5242.	2.2	22
26	Azelaic Acid Induces Mitochondrial Biogenesis in Skeletal Muscle by Activation of Olfactory Receptor 544. Frontiers in Physiology, 2020, 11, 329.	2.8	21
27	Rapid quantification of cellular flavonoid levels using quercetin and a fluorescent diphenylboric acid 2-amino ethyl ester probe. Food Science and Biotechnology, 2014, 23, 75-79.	2.6	19
28	Kaempferol reduces hepatic triglyceride accumulation by inhibiting Akt. Journal of Food Biochemistry, 2019, 43, e13034.	2.9	19
29	Syringaresinol induces mitochondrial biogenesis through activation of PPARÎ² pathway in skeletal muscle cells. Bioorganic and Medicinal Chemistry Letters, 2016, 26, 3978-3983.	2.2	18
30	Molecular determinants of the olfactory receptor Olfr544 activation by azelaic acid. Biochemical and Biophysical Research Communications, 2017, 485, 241-248.	2.1	18
31	Nutrigenomic analysis of hypolipidemic effects of Agastache rugosa essential oils in HepG2 cells and C57BL/6 mice. Food Science and Biotechnology, 2010, 19, 219-227.	2.6	17
32	Hypolipidemic and antiinflammation activities of fermented soybean fibers from meju in C57BL/6â€‰J mice. Phytotherapy Research, 2014, 28, 1335-1341.	5.8	17
33	Enhanced bioavailability of alpha-lipoic acid by complex formation with octenylsuccinylated high-amylose starch. Carbohydrate Polymers, 2019, 219, 39-45.	10.2	17
34	Effects of dietary fibers and prebiotics in adiposity regulation via modulation of gut microbiota. Applied Biological Chemistry, 2020, 63, .	1.9	17
35	Activation of ectopic olfactory receptor 544 induces GLP-1 secretion and regulates gut inflammation. Gut Microbes, 2021, 13, 1987782.	9.8	17
36	Chicoric acid mitigates impaired insulin sensitivity by improving mitochondrial function. Bioscience, Biotechnology and Biochemistry, 2018, 82, 1197-1206.	1.3	16

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37	Effects of the isoflavone puerarin and its glycosides on melanogenesis in B16 melanocytes. European Food Research and Technology, 2010, 231, 75-83.	3.3	15
38	Barley sprout extracts reduce hepatic lipid accumulation in ethanol-fed mice by activating hepatic AMP-activated protein kinase. Food Research International, 2017, 101, 209-217.	6.2	15
39	Polydeoxyribonucleotide Activates Mitochondrial Biogenesis but Reduces MMP-1 Activity and Melanin Biosynthesis in Cultured Skin Cells. Applied Biochemistry and Biotechnology, 2020, 191, 540-554.	2.9	15
40	p-Coumaric acid inhibition of CREB phosphorylation reduces cellular melanogenesis. European Food Research and Technology, 2012, 235, 1207-1211.	3.3	14
41	Protocatechuic Acid Enhances Osteogenesis, but Inhibits Adipogenesis in C3H10T1/2 and 3T3-L1 Cells. Journal of Medicinal Food, 2017, 20, 309-319.	1.5	14
42	Dual inhibitions of lemon balm (Melissa officinalis) ethanolic extract on melanogenesis in B16-F1 murine melanocytes: Inhibition of tyrosinase activity and its gene expression. Food Science and Biotechnology, 2011, 20, 1051-1059.	2.6	13
43	Black Rice (Oryza Sativa, Heukmi) Extracts Stimulate Osteogenesis but Inhibit Adipogenesis in Mesenchymal C3H10T1/2 Cells. Journal of Food Biochemistry, 2016, 40, 235-247.	2.9	12
44	Inactivation of Norovirus by Lemongrass Essential Oil Using a Norovirus Surrogate System. Journal of Food Protection, 2017, 80, 1293-1302.	1.7	12
45	The dipeptide H-Trp-Glu-OH (WE) shows agonistic activity to peroxisome proliferator-activated protein-Î± and reduces hepatic lipid accumulation in lipid-loaded H4IIE cells. Bioorganic and Medicinal Chemistry Letters, 2014, 24, 2957-2962.	2.2	11
46	Betaine reduces cellular melanin content via suppression of microphthalmia-associated transcription factor in B16-F1 murine melanocytes. Food Science and Biotechnology, 2017, 26, 1391-1397.	2.6	10
47	Ameliorating effects of a nopal (Opuntia ficus-indica) complex on blood glucose in db/db mice. Food Science and Biotechnology, 2011, 20, 255-259.	2.6	9
48	Antiviral Effects of Lindera obtusiloba Leaf Extract on Murine Norovirus-1 (MNV-1), a Human Norovirus Surrogate, and Potential Application to Model Foods. Antibiotics, 2020, 9, 697.	3.7	9
49	Optimizing the replacement of pork fat with fractionated barley flour paste in reduced-fat sausage. Food Science and Biotechnology, 2011, 20, 687-694.	2.6	7
50	Hempseed water extract ameliorates atherosclerosis in apolipoprotein E knockout mice. Food Science and Biotechnology, 2012, 21, 927-932.	2.6	7
51	Mechanism of Action of Cyanidin 3-O-Glucoside in Gluconeogenesis and Oxidative Stress-Induced Cancer Cell Senescence. Antioxidants, 2022, 11, 749.	5.1	7
52	Quantification of Hypopigmentation Activity In Vitro. Journal of Visualized Experiments, 2019, , .	0.3	6
53	Systematic re-evaluation of the long-used standard protocol of urease-dependent metabolome sample preparation. PLoS ONE, 2020, 15, e0230072.	2.5	6
54	Effects of highâ€fiber rice Dodamssal (Oryza sativa L.) on glucose and lipid metabolism in mice fed a highâ€fat diet. Journal of Food Biochemistry, 2020, 44, e13231.	2.9	6

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55	Efficacy of black rice extract on obesity in obese postmenopausal women: a 12-week randomized, double-blind, placebo-controlled preliminary clinical trial. Menopause, 2021, 28, 1391-1399.	2.0	6
56	Two New Iridoids from the Stem of Catalpa ovata. Helvetica Chimica Acta, 2015, 98, 381-385.	1.6	5
57	Soybean (Glycine max L. Merr.) hexane extracts inhibit cellular fatty acid uptake by reducing the expression of fatty acid transporters. Food Science and Biotechnology, 2011, 20, 237-242.	2.6	3
58	Threeâ€dimensional printing of wheat flour and Acheta domesticus powder blends. International Journal of Food Science and Technology, 0, , .	2.7	3
59	Red yeast barley reduces plasma glucose levels and activates AMPK phosphorylation in db/db mice. Food Science and Biotechnology, 2011, 20, 1265-1270.	2.6	2
60	Quercetin intake, MATE1 polymorphism, and metabolic syndrome in Korean population: Hallym aging study. Food Science and Biotechnology, 2016, 25, 1783-1788.	2.6	1
61	Fucosterol, a liver X receptors agonist, stimulates RCT and regulates the expression of key genes in cholesterol homeostasis in vitro. FASEB Journal, 2013, 27, 1079.28.	0.5	1
62	Brown rice (Oryza sativa L. cv. Hiami) extract promotes cellular growth by upregulation of GH and IGF-1 expression and secretion. Food Science and Biotechnology, 2016, 25, 335-339.	2.6	0
63	Hypocholesterolemic effect of hexacosanol in HepG2 cells and C57BL/6 mice. FASEB Journal, 2013, 27, 1079.10.	0.5	0
64	Effect of replacing of pork fat with barley flour in reducedâ€fat sausage on cholesterol concentrations in C57BL/6J mice. FASEB Journal, 2013, 27, 1079.52.	0.5	0
65	The natural carotenoid astaxanthin, a PPAR modulator, ameliorates hepatic steatosis in C57BL/6 mice. FASEB Journal, 2013, 27, .	0.5	0
66	Biological activities of waterâ€soluble sulfated polysaccharides from Ecklonia cava , Enteromorpha prolifera and Monostroma nitidum. FASEB Journal, 2013, 27, 1079.54.	0.5	0
67	The Dipeptide Hâ€Trpâ€Gluâ€OH Shows Agonistic Activity to PPARâ€Î±, Reducing Hepatic Lipid Accumulation in Lipidâ€loaded H4IIE Cells. FASEB Journal, 2013, 27, 1079.50.	0.5	0
68	A solute carrier protein, the mammalian flavonoid transporter, mediates cellular flavonoid uptake. FASEB Journal, 2013, 27, 1079.31.	0.5	0
69	Monothiol and dithiol glutaredoxin-1 from Clostridium oremlandii: identification of domain-swapped structures by NMR, X-ray crystallography and HDX mass spectrometry. IUCrJ, 2020, 7, 1019-1027.	2.2	0