

# Jae-Hoon Shim

## List of Publications by Year in descending order

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39  
papers

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citations

623734

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25  
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docs citations

39  
times ranked

804  
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro enzymatic modification of puerarin to puerarin glycosides by maltogenic amylase. Carbohydrate Research, 2004, 339, 2789-2797.	2.3	74
2	Role of Maltogenic Amylase and Pullulanase in Maltodextrin and Glycogen Metabolism of Bacillus subtilis 168. Journal of Bacteriology, 2009, 191, 4835-4844.	2.2	48
3	Glycosylation of Genistin into Soluble Inclusion Complex Form of Cyclic Glucans by Enzymatic Modification. Journal of Agricultural and Food Chemistry, 2005, 53, 6516-6524.	5.2	47
4	Modification of Ascorbic Acid Using Transglycosylation Activity of Bacillus stearothermophilus Maltogenic Amylase to Enhance Its Oxidative Stability. Journal of Agricultural and Food Chemistry, 2002, 50, 3309-3316.	5.2	44
5	Improvement of cyclodextrin glucanotransferase as an antistaling enzyme by error-prone PCR. Protein Engineering, Design and Selection, 2004, 17, 205-211.	2.1	44
6	Effects of barley and oat $\beta$ -glucan structures on their rheological and thermal characteristics. Carbohydrate Polymers, 2012, 89, 1238-1243.	10.2	36
7	Improved Bread-Baking Process Using Saccharomyces cerevisiae Displayed with Engineered Cyclodextrin Glucanotransferase. Journal of Agricultural and Food Chemistry, 2007, 55, 4735-4740.	5.2	31
8	Directed evolution of a $\beta$ -glucosidase from Agrobacterium sp. to enhance its glycosynthase activity toward C3-modified donor sugars. Protein Engineering, Design and Selection, 2012, 25, 465-472.	2.1	27
9	Efficient constitutive expression of thermostable $\beta$ -glucanotransferase in Bacillus subtilis using dual promoters. World Journal of Microbiology and Biotechnology, 2010, 26, 1915-1918.	3.6	26
10	Characterization of a Novel Maltose-Forming $\beta$ -Amylase from <i>Lactobacillus plantarum</i> subsp. <i>plantarum</i> ST-III. Journal of Agricultural and Food Chemistry, 2016, 64, 2307-2314.	5.2	21
11	Enzymatic Synthesis of a Novel Kaempferol-3-O- $\beta$ -D-glucopyranosyl-(1 $\rightarrow$ 4)- $\beta$ -D-glucopyranoside Using Cyclodextrin Glucanotransferase and Its Inhibitory Effects on Aldose Reductase, Inflammation, and Oxidative Stress. Journal of Agricultural and Food Chemistry, 2017, 65, 2760-2767.	5.2	21
12	Acute Effect of High-dose Isoflavones from <i>Pueraria lobata</i> (Willd.) Ohwi on Lipid and Bone Metabolism in Ovariectomized Mice. Phytotherapy Research, 2012, 26, 1864-1871.	5.8	19
13	Characterization of novel thermophilic alpha-glucosidase from Bifidobacterium longum. International Journal of Biological Macromolecules, 2017, 99, 594-599.	7.5	16
14	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
15	Characterization and Application of BiLA, a Psychrophilic $\beta$ -Amylase from <i>Bifidobacterium longum</i> . Journal of Agricultural and Food Chemistry, 2016, 64, 2709-2718.	5.2	15
16	Astragalolignin Inhibits Cigarette Smoke-Induced Pulmonary Thrombosis and Alveolar Inflammation and Disrupts PAR Activation and Oxidative Stress-Responsive MAPK-Signaling. International Journal of Molecular Sciences, 2021, 22, 3692.	4.1	15
17	Development of Freeze-Thaw Stable Starch through Enzymatic Modification. Foods, 2021, 10, 2269.	4.3	15
18	Inhibitory activity of aromadendrin from prickly pear (Opuntia ficus-indica) root on aldose reductase and the formation of advanced glycation end products. Food Science and Biotechnology, 2011, 20, 1283-1288.	2.6	14

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19	Characterization and Application of Calcium-Dependent $\beta$ -Propeller Phytase from <i>Bacillus amyloliquefaciens</i> DS11. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7532-7537.	5.2	14
20	Effects of maltogenic amylase from <i>Lactobacillus plantarum</i> on retrogradation of bread. <i>Journal of Cereal Science</i> , 2020, 93, 102976.	3.7	13
21	Characterization of novel $\beta$ -galactosidase in glycohydrolase family 97 from <i>Bacteroides thetaiotaomicron</i> and its immobilization for industrial application. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 727-734.	7.5	12
22	Transglycosylation properties of maltodextrin glucosidase (MalZ) from <i>Escherichia coli</i> and its application for synthesis of a nigerose-containing oligosaccharide. <i>Biochemical and Biophysical Research Communications</i> , 2010, 397, 87-92.	2.1	10
23	Molecular cloning, characterization, and application of a novel thermostable $\beta$ -glucosidase from the hyperthermophilic archaeon <i>Pyrobaculum aerophilum</i> strain IM2. <i>Food Science and Biotechnology</i> , 2015, 24, 175-182.	2.6	10
24	Development and Application of Cyclodextrin Hydrolyzing Mutant Enzyme Which Hydrolyzes $\beta$ - and $\gamma$ -CD Selectively. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2331-2336.	5.2	9
25	Properties of recombinant 4- $\beta$ -glucanotransferase from <i>Bifidobacterium longum</i> subsp. <i>longum</i> JCM 1217 and its application. <i>Food Science and Biotechnology</i> , 2020, 29, 667-674.	2.6	8
26	Improvement of the expression level of $\beta$ -glucosidase from <i>Agrobacterium</i> sp. in <i>Escherichia coli</i> by rare codon optimization. <i>Food Science and Biotechnology</i> , 2013, 22, 269-273.	2.6	7
27	The effect of granule surface area on hydrolysis of native starches by pullulanase. <i>Starch/Staerke</i> , 2013, 65, 848-853.	2.1	7
28	Properties and applications of $\beta$ -glucosidase from <i>Bacteroides thetaiotaomicron</i> that specifically hydrolyses isoflavone glycosides. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1405-1412.	2.7	7
29	Development and characterization of cyclodextrin glucanotransferase as a maltoheptaose-producing enzyme using site-directed mutagenesis. <i>Protein Engineering, Design and Selection</i> , 2015, 28, 531-537.	2.1	7
30	Ameliorative Effects of <i>Pueraria lobata</i> Extract on Postmenopausal Symptoms through Promoting Estrogenic Activity and Bone Markers in Ovariectomized Rats. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021, 2021, 1-8.	1.2	7
31	In vitro efficacy evaluation for prevention of diabetes and diabetic complications using <i>Aster sphathulifolius</i> . <i>Food Science and Biotechnology</i> , 2015, 24, 301-306.	2.6	6
32	Anti-Diabetic Effect of <i>Aster sphathulifolius</i> in C57BL/KsJ- <i>db/db</i> Mice. <i>Journal of Medicinal Food</i> , 2015, 18, 987-998.	1.5	6
33	Development of an enzymatic encapsulation process for a cycloamylose inclusion complex with resveratrol. <i>Food Chemistry</i> , 2021, 345, 128777.	8.2	6
34	Flavor characteristics of rice-grape wine with starch-hydrolyzing enzymes. <i>Food Science and Biotechnology</i> , 2013, 22, 937-943.	2.6	5
35	Inhibitory efficacy of <i>Ligularia fischeri</i> against aldose reductase and advanced glycation end products formation. <i>Food Science and Biotechnology</i> , 2014, 23, 1747-1752.	2.6	3
36	Transglycosylation Properties of a Novel $\beta$ -1,4-Glucanotransferase from <i>Bacteroides thetaiotaomicron</i> and Its Application in Developing an $\beta$ -Glucosidase-Specific Inhibitor. <i>Journal of Chemistry</i> , 2018, 2018, 1-8.	1.9	3

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37	Asaronic acid inhibits ER stress sensors and boosts functionality of ubiquitin-proteasomal degradation in 7 $\beta$ -hydroxycholesterol-loaded macrophages. <i>Phytomedicine</i> , 2021, 92, 153763.	5.3	1
38	Component Analysis of the Kudzu ( <i>Pueraria lobata</i> ) Root and Development of Puerarin and Starch Extraction Method. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2022, 51, 82-86.	0.9	1
39	Development of Ketchup and Mayonnaise Made with Modified Starch. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2022, 51, 87-92.	0.9	1