

# Kwang-Sup Youn

## List of Publications by Year in descending order

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19  
papers

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citations

1307594

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h-index

1281871

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g-index

19  
all docs

19  
docs citations

19  
times ranked

75  
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality Characteristics of Rice Cookies Prepared with Different Amylose Contents. Journal of the Korean Society of Food Science and Nutrition, 2011, 40, 832-838.	0.9	27
2	Quality Characteristics and Antioxidant Properties in Spray-dried and Freeze-dried Powder Prepared with Powdered Seaweed Extracts. Korean Journal of Food Science and Technology, 2012, 44, 716-721.	0.3	13
3	Quality and textural properties of jelly prepared with different gelling agents. Korean Journal of Food Preservation, 2020, 27, 566-573.	0.5	12
4	Effects of Pretreatment and Drying Methods on Quality and Antioxidant Activities of Dried Jujube ( <i>Zizyphus jujuba</i> ) Fruit. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 1242-1248.	0.9	12
5	Antioxidant, Physiological Activities, and Acetylcholinesterase Inhibitory Activity of <i>Portulaca oleracea</i> Extracts with Different Extraction Methods. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 389-396.	0.9	12
6	Phytochemical compounds and quality characteristics of spray-dried powders with the blanching condition and selected forming agents from pressed extracts of <i>Ligularia fischeri</i> leaves. Korean Journal of Food Preservation, 2013, 20, 659-667.	0.5	10
7	Polyphenolic Compounds, Physiological Activities, and Digestive Enzyme Inhibitory Effect of <i>Aster scaber</i> Thunb. Extracts According to Different Extraction Processes. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 1701-1708.	0.9	7
8	Antioxidant activities and physiological properties of <i>Euphorbia humifusa</i> extracts prepared using different solvents. Korean Journal of Food Preservation, 2016, 23, 252-258.	0.5	5
9	Physicochemical properties of aromatic rice prepared using different milling recoveries and roasting procedures. Korean Journal of Food Preservation, 2018, 25, 289-295.	0.5	4
10	Physicochemical characteristics and antioxidant activities of rice bran extracts according to extraction solvent and cultivar. Korean Journal of Food Preservation, 2018, 25, 668-675.	0.5	3
11	Quality characteristics of <i>Pueraria thunbergiana</i> extracts depending on drying methods. Korean Journal of Food Preservation, 2016, 23, 654-659.	0.5	3
12	Comparison of the antioxidant and physiological activities of grape seed extracts prepared with different drying methods. Korean Journal of Food Preservation, 2016, 23, 1-6.	0.5	2
13	Antioxidant abilities and physiological properties of dried <i>Haw</i> extracts prepared using different drying methods. Korean Journal of Food Preservation, 2016, 23, 246-251.	0.5	2
14	Quality characteristics of <i>Platycodon grandiflorum</i> depending on steaming treatment. Korean Journal of Food Preservation, 2020, 27, 704-713.	0.5	2
15	Quality characteristics of spray-dried powders of <i>Pueraria thunbergiana</i> extracts with added forming agents. Korean Journal of Food Preservation, 2019, 26, 513-520.	0.5	1
16	Variation in the quality characteristics of different rice bran cultivar extracts upon hexane or supercritical fluid extraction. Korean Journal of Food Preservation, 2019, 26, 673-680.	0.5	1
17	Comparison of the antioxidant effects and physiological activities of grape fruit stem extracts derived with different drying methods. Korean Journal of Food Preservation, 2018, 25, 382-389.	0.5	0
18	Effect of water soaking pretreatment on the quality of glutinous rice cookies. Korean Journal of Food Preservation, 2019, 26, 399-404.	0.5	0

#	ARTICLE	IF	CITATIONS
19	Quality characteristics of extruded rice snacks based on the rice cultivar and corn flour ratio. Korean Journal of Food Preservation, 2020, 27, 617-626.	0.5	0