

# Kwang-Sup Youn

## List of Publications by Year in descending order

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19  
papers

116  
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 and textural properties of jelly prepared with different gelling agents. Korean Journal of Food Preservation, 2020, 27, 566-573.	0.5	12
2	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
3	Quality characteristics of Platycodon grandiflorum depending on steaming treatment. Korean Journal of Food Preservation, 2020, 27, 704-713.	0.5	2
4	Quality characteristics of spray-dried powders of Pueraria thunbergiana extracts with added forming agents. Korean Journal of Food Preservation, 2019, 26, 513-520.	0.5	1
5	Effect of water soaking pretreatment on the quality of glutinous rice cookies. Korean Journal of Food Preservation, 2019, 26, 399-404.	0.5	0
6	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
7	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
8	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
9	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
10	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
11	Antioxidant abilities and physiological properties of dried Hawthorn extracts prepared using different drying methods. Korean Journal of Food Preservation, 2016, 23, 246-251.	0.5	2
12	Antioxidant activities and physiological properties of Euphorbia humifusa extracts prepared using different solvents. Korean Journal of Food Preservation, 2016, 23, 252-258.	0.5	5
13	Quality characteristics of Pueraria thunbergiana extracts depending on drying methods. Korean Journal of Food Preservation, 2016, 23, 654-659.	0.5	3
14	Polyphenolic Compounds, Physiological Activities, and Digestive Enzyme Inhibitory Effect of Aster scaber Thunb. Extracts According to Different Extraction Processes. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 1701-1708.	0.9	7
15	Antioxidant, Physiological Activities, and Acetylcholinesterase Inhibitory Activity of Portulaca oleracea Extracts with Different Extraction Methods. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 389-396.	0.9	12
16	Effects of Pretreatment and Drying Methods on Quality and Antioxidant Activities of Dried Jujube (Zizyphus jujuba) Fruit. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 1242-1248.	0.9	12
17	Phytochemical compounds and quality characteristics of spray-dried powders with the blanching condition and selected forming agents from pressed extracts of Ligularia fischeri leaves. Korean Journal of Food Preservation, 2013, 20, 659-667.	0.5	10
18	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

#	ARTICLE	IF	CITATIONS
19	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