

Kwang-Deog Moon

List of Publications by Year in descending order

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51
papers

802
citations

471509

17
h-index

526287

27
g-index

51
all docs

51
docs citations

51
times ranked

1005
citing authors

#	ARTICLE	IF	CITATIONS
1	Browning control of fresh-cut lettuce by phytoncide treatment. <i>Food Chemistry</i> , 2014, 159, 188-192.	8.2	78
2	Auriculasin-induced ROS causes prostate cancer cell death via induction of apoptosis. <i>Food and Chemical Toxicology</i> , 2018, 111, 660-669.	3.6	68
3	Effect of vanillin on the fate of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 in a model apple juice medium and in apple juice. <i>Food Microbiology</i> , 2006, 23, 169-174.	4.2	61
4	Scanning electron microscopic observations of dough and bread supplemented with <i>Gastrodia elata</i> Blume powder. <i>Food Research International</i> , 2003, 36, 387-397.	6.2	54
5	Image analysis to evaluate the browning degree of banana (<i>Musa spp.</i>) peel. <i>Food Chemistry</i> , 2016, 194, 1028-1033.	8.2	43
6	Browning characteristics of fresh-cut "Tsugaru" apples as affected by pre-slicing storage atmospheres. <i>Food Chemistry</i> , 2009, 114, 1433-1437.	8.2	37
7	Optimization of roasting conditions according to antioxidant activity and sensory quality of coffee brews. <i>Food Science and Biotechnology</i> , 2013, 22, 23-29.	2.6	33
8	Microbial evaluation of minimally processed vegetables and sprouts produced in Seoul, Korea. <i>Food Science and Biotechnology</i> , 2010, 19, 1283-1288.	2.6	32
9	Qualitative properties of roasting defect beans and development of its classification methods by hyperspectral imaging technology. <i>Food Chemistry</i> , 2017, 220, 505-509.	8.2	26
10	Changes in color parameters of corn kernels during roasting. <i>Food Science and Biotechnology</i> , 2014, 23, 1829-1835.	2.6	25
11	Anti-Fatigue Effect of <i>Prunus Mume</i> Vinegar in High-Intensity Exercised Rats. <i>Nutrients</i> , 2020, 12, 1205.	4.1	25
12	Occurrence and characterization of enterotoxigenic <i>Staphylococcus aureus</i> isolated from minimally processed vegetables and sprouts in Korea. <i>Food Science and Biotechnology</i> , 2010, 19, 313-319.	2.6	24
13	Discriminating the origin of basil seeds (<i>Ocimum basilicum</i> L.) using hyperspectral imaging analysis. <i>LWT - Food Science and Technology</i> , 2020, 118, 108715.	5.2	24
14	Induction of apoptosis by isoegomaketone from <i>Perilla frutescens</i> L. in B16 melanoma cells is mediated through ROS generation and mitochondrial-dependent, -independent pathway. <i>Food and Chemical Toxicology</i> , 2014, 65, 97-104.	3.6	22
15	Geographical origin discriminant analysis of Chia seeds (<i>Salvia hispanica</i> L.) using hyperspectral imaging. <i>Journal of Food Composition and Analysis</i> , 2021, 101, 103916.	3.9	22
16	Effects of auriculasin on vascular endothelial growth factor (VEGF)-induced angiogenesis via regulation of VEGF receptor 2 signaling pathways in vitro and in vivo. <i>Food and Chemical Toxicology</i> , 2018, 121, 612-621.	3.6	20
17	Estimating the Composition of Food Nutrients from Hyperspectral Signals Based on Deep Neural Networks. <i>Sensors</i> , 2019, 19, 1560.	3.8	18
18	Prediction of shelf-life and changes in the quality characteristics of semidried persimmons stored at different temperatures. <i>Food Science and Biotechnology</i> , 2017, 26, 1255-1262.	2.6	17

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19	Hyperspectral imaging technology for monitoring of moisture contents of dried persimmons during drying process. <i>Food Science and Biotechnology</i> , 2020, 29, 1407-1412.	2.6	14
20	Control of internal browning and quality improvement of 'Fuji' apples by stepwise increase of CO ₂ level during controlled atmosphere storage. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 883-888.	3.5	13
21	Auricularin sensitizes primary prostate cancer cells to TRAIL-mediated apoptosis through up-regulation of the DR5-dependent pathway. <i>Food and Chemical Toxicology</i> , 2019, 126, 223-232.	3.6	13
22	Prediction of moisture content in steamed and dried purple sweet potato using hyperspectral imaging analysis. <i>Food Science and Biotechnology</i> , 2021, 30, 783-791.	2.6	12
23	Protective Effect of <i>Prunus mume</i> Fermented with Mixed Lactic Acid Bacteria in Dextran Sodium Sulfate-Induced Colitis. <i>Foods</i> , 2021, 10, 58.	4.3	12
24	Comparison of image analysis methods to evaluate the degree of browning of fresh-cut lettuce. <i>Food Science and Biotechnology</i> , 2014, 23, 1043-1048.	2.6	11
25	Isoegomaketone induces apoptosis in SK-MEL-2 human melanoma cells through mitochondrial apoptotic pathway via activating the PI3K/Akt pathway. <i>International Journal of Oncology</i> , 2014, 45, 1969-1976.	3.3	11
26	Applying convolutional neural networks to assess the external quality of strawberries. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104071.	3.9	11
27	Feasibility of rapid piperine quantification in whole and black pepper using near infrared spectroscopy and chemometrics. <i>Journal of Food Science</i> , 2020, 85, 3094-3101.	3.1	10
28	Quality comparison of dried slices processed from whole persimmons treated with different destringency methods. <i>Food Science and Biotechnology</i> , 2017, 26, 401-407.	2.6	9
29	A Standardized Phlorotannin Supplement Attenuates Caffeine-Induced Sleep Disruption in Mice. <i>Nutrients</i> , 2019, 11, 556.	4.1	9
30	Dieckol is a natural positive allosteric modulator of GABA _A -benzodiazepine receptors and enhances inhibitory synaptic activity in cultured neurons. <i>Nutritional Neuroscience</i> , 2021, 24, 835-842.	3.1	7
31	Application of Non-Destructive Rapid Determination of Piperine in <i>Piper nigrum</i> L. (Black Pepper) Using NIR and Multivariate Statistical Analysis: A Promising Quality Control Tool. <i>Foods</i> , 2020, 9, 1437.	4.3	6
32	Maintaining quality of wild vegetables (<i>Aster glehni</i> and <i>Aruncus dioicus</i> var. <i>kamtschaticus</i>) from Ulleungdo (Island), Korea by modified atmosphere packaging. <i>Food Science and Biotechnology</i> , 2010, 19, 193-199.	2.6	5
33	Quality characteristics of lotus root (<i>Nelumbo nucifera</i> G.) snacks according to heat treatment methods and conditions. <i>Korean Journal of Food Preservation</i> , 2021, 28, 344-355.	0.5	4
34	Quality characteristics of steamed rice cake with <i>Schisandra chinensis</i> powder or extract added prior to storage. <i>Korean Journal of Food Preservation</i> , 2016, 23, 923-930.	0.5	4
35	Physico-chemical properties of persimmon leaves brined in varying concentrations of sodium chloride. <i>International Journal of Food Properties</i> , 2020, 23, 599-608.	3.0	3
36	Effect of anticaking agents on caking and quality characteristics of garlic cream powder sauce. <i>Korean Journal of Food Preservation</i> , 2021, 28, 181-189.	0.5	3

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37	Quality characteristics of hot-air dried "Darae"™ (Actinidia arguta) with different sugar osmotic dehydration pretreatment. Korean Journal of Food Preservation, 2021, 28, 325-335.	0.5	3
38	Three-dimensional printing of wheat flour and Acheta domesticus powder blends. International Journal of Food Science and Technology, 0, , .	2.7	3
39	Hyperspectral imaging technique for monitoring moisture content of blueberry during the drying process. Korean Journal of Food Preservation, 2021, 28, 445-455.	0.5	2
40	Effect of thyme extract on quality characteristics of fresh-cut lettuce during storage. Korean Journal of Food Preservation, 2018, 25, 304-310.	0.5	2
41	The effect of osmotic dehydration pretreatment with sweetener on the quality of dried aronia berries. Korean Journal of Food Preservation, 2020, 27, 468-475.	0.5	2
42	Effects of edible coatings with various natural browning inhibitors on the qualitative characteristics of banana (Musa acuminata Cavendish Subgroup) during storage. Korean Journal of Food Preservation, 2021, 28, 13-22.	0.5	1
43	Evaluation of the storage quality characteristics of "Tteokbokki"™ sauce in the presence of preservatives and following heat sterilization. Korean Journal of Food Preservation, 2020, 27, 271-280.	0.5	1
44	Quality characteristics of plant-based rice milk prepared with different rice varieties. Korean Journal of Food Preservation, 2022, 29, 395-406.	0.5	1
45	The quality characteristics of plant-based garlic mayonnaise using chickpea aquafaba with different ultrasonic treatment time. Korean Journal of Food Preservation, 2022, 29, 381-394.	0.5	1
46	Sprouting and quality control of fresh ginger rhizomes by modified atmosphere packaging with film perforation. Food Science and Biotechnology, 2011, 20, 621-627.	2.6	0
47	Quality characteristics of soft persimmon spread prepared with different functional saccharides. Korean Journal of Food Preservation, 2021, 28, 209-217.	0.5	0
48	Effect of mixed natural extract treatment on quality characteristics of fresh-cut lettuce during storage. Korean Journal of Food Preservation, 2019, 26, 1-7.	0.5	0
49	Physicochemical properties and antioxidant activities of ginger (Zingiber officinale Roscoe) slices according to temperature and duration of hot water treatment. Korean Journal of Food Preservation, 2021, 28, 716-726.	0.5	0
50	The quality characteristics of plant-based muffins prepared with different contents of Actinidia arguta powder. Korean Journal of Food Preservation, 2022, 29, 129-141.	0.5	0
51	Quality characteristics of dried onion and garlic slices according to thermal and nonthermal treatment methods. Korean Journal of Food Preservation, 2022, 29, 34-48.	0.5	0