

Kwang-Deog Moon

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/132753/publications.pdf>

Version: 2024-02-01

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	The quality characteristics of plant-based muffins prepared with different contents of <i>Actinidia arguta</i> powder. <i>Korean Journal of Food Preservation</i> , 2022, 29, 129-141.	0.5	0
2	Quality characteristics of dried onion and garlic slices according to thermal and nonthermal treatment methods. <i>Korean Journal of Food Preservation</i> , 2022, 29, 34-48.	0.5	0
3	Quality characteristics of plant-based rice milk prepared with different rice varieties. <i>Korean Journal of Food Preservation</i> , 2022, 29, 395-406.	0.5	1
4	The quality characteristics of plant-based garlic mayonnaise using chickpea aquafaba with different ultrasonic treatment time. <i>Korean Journal of Food Preservation</i> , 2022, 29, 381-394.	0.5	1
5	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
6	Effects of edible coatings with various natural browning inhibitors on the qualitative characteristics of banana (<i>Musa acuminata</i> Cavendish Subgroup) during storage. <i>Korean Journal of Food Preservation</i> , 2021, 28, 13-22.	0.5	1
7	Quality characteristics of soft persimmon spread prepared with different functional saccharides. <i>Korean Journal of Food Preservation</i> , 2021, 28, 209-217.	0.5	0
8	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
9	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
10	Quality characteristics of hot-air dried "Darae"™ (<i>Actinidia arguta</i>) with different sugar osmotic dehydration pretreatment. <i>Korean Journal of Food Preservation</i> , 2021, 28, 325-335.	0.5	3
11	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
12	Hyperspectral imaging technique for monitoring moisture content of blueberry during the drying process. <i>Korean Journal of Food Preservation</i> , 2021, 28, 445-455.	0.5	2
13	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
14	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
15	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
16	Physicochemical properties and antioxidant activities of ginger (<i>Zingiber officinale</i> Roscoe) slices according to temperature and duration of hot water treatment. <i>Korean Journal of Food Preservation</i> , 2021, 28, 716-726.	0.5	0
17	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
18	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

#	ARTICLE	IF	CITATIONS
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	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
21	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
22	Anti-Fatigue Effect of Prunus Mume Vinegar in High-Intensity Exercised Rats. <i>Nutrients</i> , 2020, 12, 1205.	4.1	25
23	The effect of osmotic dehydration pretreatment with sweetener on the quality of dried aronia berries. <i>Korean Journal of Food Preservation</i> , 2020, 27, 468-475.	0.5	2
24	Evaluation of the storage quality characteristics of "Tteokbokki"™ sauce in the presence of preservatives and following heat sterilization. <i>Korean Journal of Food Preservation</i> , 2020, 27, 271-280.	0.5	1
25	Estimating the Composition of Food Nutrients from Hyperspectral Signals Based on Deep Neural Networks. <i>Sensors</i> , 2019, 19, 1560.	3.8	18
26	A Standardized Phlorotannin Supplement Attenuates Caffeine-Induced Sleep Disruption in Mice. <i>Nutrients</i> , 2019, 11, 556.	4.1	9
27	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
28	Effect of mixed natural extract treatment on quality characteristics of fresh-cut lettuce during storage. <i>Korean Journal of Food Preservation</i> , 2019, 26, 1-7.	0.5	0
29	Auricularin-induced ROS causes prostate cancer cell death via induction of apoptosis. <i>Food and Chemical Toxicology</i> , 2018, 111, 660-669.	3.6	68
30	Effects of auricularin 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
31	Effect of thyme extract on quality characteristics of fresh-cut lettuce during storage. <i>Korean Journal of Food Preservation</i> , 2018, 25, 304-310.	0.5	2
32	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
33	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
34	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
35	Image analysis to evaluate the browning degree of banana (<i>Musa</i> spp.) peel. <i>Food Chemistry</i> , 2016, 194, 1028-1033.	8.2	43
36	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

#	ARTICLE	IF	CITATIONS
37	Changes in color parameters of corn kernels during roasting. Food Science and Biotechnology, 2014, 23, 1829-1835.	2.6	25
38	Induction of apoptosis by isogomaketone from <i>Perilla frutescens</i> L. in B16 melanoma cells is mediated through ROS generation and mitochondrial-dependent, -independent pathway. Food and Chemical Toxicology, 2014, 65, 97-104.	3.6	22
39	Browning control of fresh-cut lettuce by phytoncide treatment. Food Chemistry, 2014, 159, 188-192.	8.2	78
40	Comparison of image analysis methods to evaluate the degree of browning of fresh-cut lettuce. Food Science and Biotechnology, 2014, 23, 1043-1048.	2.6	11
41	Isoegomaketone induces apoptosis in SK-MEL-2 human melanoma cells through mitochondrial apoptotic pathway via activating the PI3K/Akt pathway. International Journal of Oncology, 2014, 45, 1969-1976.	3.3	11
42	Optimization of roasting conditions according to antioxidant activity and sensory quality of coffee brews. Food Science and Biotechnology, 2013, 22, 23-29.	2.6	33
43	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
44	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. Food Science and Biotechnology, 2010, 19, 193-199.	2.6	5
45	Occurrence and characterization of enterotoxigenic <i>Staphylococcus aureus</i> isolated from minimally processed vegetables and sprouts in Korea. Food Science and Biotechnology, 2010, 19, 313-319.	2.6	24
46	Microbial evaluation of minimally processed vegetables and sprouts produced in Seoul, Korea. Food Science and Biotechnology, 2010, 19, 1283-1288.	2.6	32
47	Browning characteristics of fresh-cut "Tsugaru" apples as affected by pre-slicing storage atmospheres. Food Chemistry, 2009, 114, 1433-1437.	8.2	37
48	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. Food Microbiology, 2006, 23, 169-174.	4.2	61
49	Control of internal browning and quality improvement of "Fuji" apples by stepwise increase of CO ₂ level during controlled atmosphere storage. Journal of the Science of Food and Agriculture, 2005, 85, 883-888.	3.5	13
50	Scanning electron microscopic observations of dough and bread supplemented with <i>Gastrodia elata</i> Blume powder. Food Research International, 2003, 36, 387-397.	6.2	54
51	Three-dimensional printing of wheat flour and <i>Acheta domesticus</i> powder blends. International Journal of Food Science and Technology, 0, , .	2.7	3