Sung-Joon Yoon

List of Publications by Year in descending order

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1684188 2053705 5 65 5 5 citations g-index h-index papers 5 5 5 30 docs citations times ranked citing authors all docs

#	Article	lF	CITATIONS
1	Effect of superheated steam roasting with hot smoking treatment on improving physicochemical properties of the adductor muscle of pen shell (<i>Atrina pectinate</i>). Food Science and Nutrition, 2018, 6, 1317-1327.	3.4	19
2	Improvement in Physicochemical, Microbial, and Sensory Properties of Common Squid (Todarodes) Tj ETQq0 0 0 of Food Quality, 2019, 2019, 1-15.	rgBT /Over 2.6	lock 10 Tf 50 19
3	Effect of steaming and hot smoking treatment combination on the quality characteristics of hagfish () Tj ETQq $1\ 1$	0.784314 2.0	ł rgBT /Ov <mark>erl</mark>
4	Effect of hot smoking treatment in improving Sensory and Physicochemical Properties of processed Japanese Spanish Mackerel <i>Scomberomorus niphonius</i> . Food Science and Nutrition, 2020, 8, 3957-3968.	3.4	10
5	Optimization of Texture-Modified Yellowfin Sole (Pleuronectes aspera) by Enzymatic Treatment and Superheated Steam Treating to Improve Quality Characteristics. Processes, 2021, 9, 763.	2.8	6