

Jiyeon Chun

List of Publications by Year in descending order

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38
papers

799
citations

759233

12
h-index

501196

28
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38
all docs

38
docs citations

38
times ranked

1107
citing authors

#	ARTICLE	IF	CITATIONS
1	Tocopherol and tocotrienol contents of raw and processed fruits and vegetables in the United States diet. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 196-204.	3.9	257
2	Conversion of Isoflavone Glucosides to Aglycones in Soymilk by Fermentation with Lactic Acid Bacteria. <i>Journal of Food Science</i> , 2007, 72, M39-M44.	3.1	129
3	Enrichment of isoflavone aglycones in soymilk by fermentation with single and mixed cultures of <i>Streptococcus infantarius</i> 12 and <i>Weissella</i> sp. 4. <i>Food Chemistry</i> , 2008, 109, 278-284.	8.2	60
4	Degradation kinetics of phenolic content and antioxidant activity of hardy kiwifruit (<i>Actinidia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	5.2	58
5	Differential responses of B vitamins in black soybean seeds. <i>Food Chemistry</i> , 2014, 153, 101-108.	8.2	33
6	Quality characteristics and storage stability of low-fat tofu prepared with defatted soy flours treated by supercritical-CO ₂ and hexane. <i>LWT - Food Science and Technology</i> , 2019, 100, 237-243.	5.2	29
7	Phenolics and antioxidant activity of aqueous turmeric extracts as affected by heating temperature and time. <i>LWT - Food Science and Technology</i> , 2019, 105, 149-155.	5.2	26
8	A differential assay of folic acid and total folate in foods containing enriched cereal-grain products to calculate 1/4g dietary folate equivalents (1/4g DFE). <i>Journal of Food Composition and Analysis</i> , 2006, 19, 182-187.	3.9	25
9	Phytosterol Determination and Method Validation for Selected Nuts and Seeds. <i>Food Analytical Methods</i> , 2017, 10, 3225-3234.	2.6	22
10	Isolation and identification of compound from dropwort (<i>Oenanthe javanica</i>) with protective potential against oxidative stress in HepG2 cells. <i>Food Science and Biotechnology</i> , 2011, 20, 1743-1746.	2.6	15
11	Phytochemical profile and antioxidant activity of <i>Dracocephalum moldavica</i> L. seed extracts using different extraction methods. <i>Food Chemistry</i> , 2021, 350, 128531.	8.2	14
12	Thermal and functional characteristics of defatted bovine heart using supercritical CO ₂ and organic solvent. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 816-823.	3.5	12
13	Ginsenoside contents and antioxidant activities of cultivated mountain ginseng (<i>Panax ginseng</i> C.A.) Tj ETQq1 1 0.784314 rgBT /Over	0.5	11
14	Antioxidative properties of eastern prickly pear (<i>Opuntia humifusa</i>) fermented with lactic acid bacteria and cell wall-hydrolyzing enzymes. <i>LWT - Food Science and Technology</i> , 2020, 122, 109029.	5.2	9
15	Enhancement of functional and sensory properties of eastern prickly pear (<i>Opuntia humifusa</i>) by fermentation with yuza peel and guava leaf. <i>Food Bioscience</i> , 2021, 41, 100921.	4.4	9
16	Yield and physicochemical properties of low fat tofu prepared using supercritical carbon dioxide treated soy flours with different fat levels. <i>Journal of Food Science and Technology</i> , 2018, 55, 2712-2720.	2.8	8
17	Hydrolysis of isoflavone glucosides in soymilk fermented with single or mixed cultures of <i>Lactobacillus paraplantarum</i> KM, <i>Weissella</i> sp. 33, and <i>Enterococcus faecium</i> 35 isolated from humans. <i>Journal of Microbiology and Biotechnology</i> , 2008, 18, 573-8.	2.1	8
18	Rheological, textural, and functional characteristics of 3D-printed cheesecake containing guava leaf, green tea, and barley sprout powders. <i>Food Bioscience</i> , 2022, 47, 101634.	4.4	8

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19	Sensory properties of soy yoghurts prepared from yellow and black soymilk using <i>Streptococcus infantarius</i> 12 and <i>Weissella</i> sp. 4. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1845-1849.	3.5	7
20	Effect of water blanching on phenolic compounds, antioxidant activities, enzyme inactivation, microbial reduction, and surface structure of samnamul (<i>Aruncus dioicus</i> var <i>kamtschaticus</i>). <i>International Journal of Food Science and Technology</i> , 2020, 55, 1754-1762.	2.7	7
21	Analysis of retinol, β -carotene, vitamin E, and cholesterol contents in steamed and braised dishes of the Korean diet. <i>Korean Journal of Food Preservation</i> , 2019, 26, 796-807.	0.5	7
22	Production of soy yogurt enriched with glyceollins. <i>Food Science and Biotechnology</i> , 2013, 22, 739-745.	2.6	6
23	Cholesterol analysis of Korean eat-out foods for national food composition database. <i>Journal of Food Science and Technology</i> , 2017, 54, 1837-1849.	2.8	6
24	Analysis of vitamin B12 in fresh cuts of Korean pork for update of national standard food composition table. <i>Korean Journal of Food Preservation</i> , 2017, 24, 983-991.	0.5	5
25	Changes in physicochemical and functional properties of <i>Opuntia humifusa</i> during fermentation with cellulolytic enzyme and lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2022, 159, 113192.	5.2	5
26	Validation of phytosterol analysis by alkaline hydrolysis and trimethylsilyl derivatization coupled with gas chromatography for rice products. <i>Journal of Cereal Science</i> , 2021, 101, 103305.	3.7	4
27	Physicochemical properties of Saeilmi (<i>Oryza sativa</i> Linne) germinated with different steeping and germination time. <i>Korean Journal of Food Preservation</i> , 2018, 25, 311-320.	0.5	4
28	Compositions of fatty acids and phytosterols of plant-based oils and their associations with anti-oxidative capacity: Application of principal component analysis. <i>Horticulture Environment and Biotechnology</i> , 2015, 56, 561-567.	2.1	3
29	Verification of Folate and Vitamin B12 Analyses for Korean Key Soups and Stews Prepared according to Standard Korean Recipes. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2019, 48, 1262-1271.	0.9	3
30	Validation of immunoaffinity-HPLC/PDA method for microvitamin (biotin and cobalamins) analysis in marine resources and products. <i>Korean Journal of Food Preservation</i> , 2020, 27, 744-753.	0.5	3
31	Immunoaffinity-HPLC Analysis for Vitamin B12 of Korean Cattle-Hanwoo (<i>Bos taurus coreanae</i>). <i>Food Analytical Methods</i> , 2018, 11, 2597-2606.	2.6	2
32	Regional Variation of Vitamin B ₁₂ Content in Korea Traditional Fermented Soy Foods. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2022, 51, 64-70.	0.9	2
33	Variations in vitamin E, phenolic content, and antioxidant properties of different wheat cultivars of South Korea. <i>CYTA - Journal of Food</i> , 2017, 15, 646-650.	1.9	1
34	Analysis of A and E vitamer profiles in domestic raw and processed seafood consumed in Korea. <i>Korean Journal of Food Preservation</i> , 2021, 28, 926-936.	0.5	1
35	Changes in physicochemical and functional properties of <i>Opuntia humifusa</i> by fermentation with <i>Citrus junos</i> flesh and peel. <i>Korean Journal of Food Preservation</i> , 2021, 28, 632-645.	0.5	0
36	Contents of vitamin B9 (folate) and B12 (cobalamins) in commonly consumed seafood menus in Korea. <i>Journal of Nutrition and Health</i> , 2021, 54, 211.	0.8	0

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37	Validation of Vitamin B ₁ , B ₂ , and B ₃ Analyses of Seafood Consumed in Korea by Reverse-Phase HPLC Coupled with DAD and FLD. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 1308-1319.	0.9	0
38	Ethanollic Extract of Pancake Mixture Powder Supplemented with <i>Helianthus tuberosus</i> Enhances Antidiabetic Effects via Inhibiting Inflammatory Mediator NO Production. <i>Microbiology and Biotechnology Letters</i> , 2022, 50, 228-234.	0.4	0