

Jiyeon Chun

List of Publications by Year in descending order

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papers

799
citations

759233

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28
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all docs

38
docs citations

38
times ranked

1107
citing authors

#	ARTICLE	IF	CITATIONS
1	Regional Variation of Vitamin B ₁₂ Content in Korea Traditional Fermented Soy Foods. Journal of the Korean Society of Food Science and Nutrition, 2022, 51, 64-70.	0.9	2
2	Changes in physicochemical and functional properties of <i>Opuntia humifusa</i> during fermentation with cellulolytic enzyme and lactic acid bacteria. LWT - Food Science and Technology, 2022, 159, 113192.	5.2	5
3	Rheological, textural, and functional characteristics of 3D-printed cheesecake containing guava leaf, green tea, and barley sprout powders. Food Bioscience, 2022, 47, 101634.	4.4	8
4	Ethanol Extract of Pancake Mixture Powder Supplemented with <i>Helianthus tuberosus</i> Enhances Antidiabetic Effects via Inhibiting Inflammatory Mediator NO Production. Microbiology and Biotechnology Letters, 2022, 50, 228-234.	0.4	0
5	Phytochemical profile and antioxidant activity of <i>Dracocephalum moldavica</i> L. seed extracts using different extraction methods. Food Chemistry, 2021, 350, 128531.	8.2	14
6	Enhancement of functional and sensory properties of eastern prickly pear (<i>Opuntia humifusa</i>) by fermentation with yuza peel and guava leaf. Food Bioscience, 2021, 41, 100921.	4.4	9
7	Changes in physicochemical and functional properties of <i>Opuntia humifusa</i> by fermentation with <i>Citrus junos</i> flesh and peel. Korean Journal of Food Preservation, 2021, 28, 632-645.	0.5	0
8	Validation of phytosterol analysis by alkaline hydrolysis and trimethylsilyl derivatization coupled with gas chromatography for rice products. Journal of Cereal Science, 2021, 101, 103305.	3.7	4
9	Contents of vitamin B9 (folate) and B12 (cobalamins) in commonly consumed seafood menus in Korea. Journal of Nutrition and Health, 2021, 54, 211.	0.8	0
10	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. Journal of the Korean Society of Food Science and Nutrition, 2021, 50, 1308-1319.	0.9	0
11	Analysis of A and E vitamer profiles in domestic raw and processed seafood consumed in Korea. Korean Journal of Food Preservation, 2021, 28, 926-936.	0.5	1
12	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>). International Journal of Food Science and Technology, 2020, 55, 1754-1762.	2.7	7
13	Antioxidative properties of eastern prickly pear (<i>Opuntia humifusa</i>) fermented with lactic acid bacteria and cell wall-hydrolyzing enzymes. LWT - Food Science and Technology, 2020, 122, 109029.	5.2	9
14	Validation of immunoaffinity-HPLC/PDA method for microvitamin (biotin and cobalamins) analysis in marine resources and products. Korean Journal of Food Preservation, 2020, 27, 744-753.	0.5	3
15	Phenolics and antioxidant activity of aqueous turmeric extracts as affected by heating temperature and time. LWT - Food Science and Technology, 2019, 105, 149-155.	5.2	26
16	Quality characteristics and storage stability of low-fat tofu prepared with defatted soy flours treated by supercritical-CO ₂ and hexane. LWT - Food Science and Technology, 2019, 100, 237-243.	5.2	29
17	Thermal and functional characteristics of defatted bovine heart using supercritical CO ₂ and organic solvent. Journal of the Science of Food and Agriculture, 2019, 99, 816-823.	3.5	12
18	Ginsenoside contents and antioxidant activities of cultivated mountain ginseng (<i>Panax ginseng</i> C.A.) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	0.5	11

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19	Analysis of retinol, β -carotene, vitamin E, and cholesterol contents in steamed and braised dishes of the Korean diet. Korean Journal of Food Preservation, 2019, 26, 796-807.	0.5	7
20	Verification of Folate and Vitamin B12 Analyses for Korean Key Soups and Stews Prepared according to Standard Korean Recipes. Journal of the Korean Society of Food Science and Nutrition, 2019, 48, 1262-1271.	0.9	3
21	Immunoaffinity-HPLC Analysis for Vitamin B12 of Korean Cattle-Hanwoo (<i>Bos taurus coreanae</i>). Food Analytical Methods, 2018, 11, 2597-2606.	2.6	2
22	Yield and physicochemical properties of low fat tofu prepared using supercritical carbon dioxide treated soy flours with different fat levels. Journal of Food Science and Technology, 2018, 55, 2712-2720.	2.8	8
23	Degradation kinetics of phenolic content and antioxidant activity of hardy kiwifruit (<i>Actinidia chinensis</i>). Journal of Food Science and Technology, 2018, 55, 2712-2720.	5.2	58
24	Physicochemical properties of Saeilmi (<i>Oryza sativa</i> Linne) germinated with different steeping and germination time. Korean Journal of Food Preservation, 2018, 25, 311-320.	0.5	4
25	Cholesterol analysis of Korean eat-out foods for national food composition database. Journal of Food Science and Technology, 2017, 54, 1837-1849.	2.8	6
26	Phytosterol Determination and Method Validation for Selected Nuts and Seeds. Food Analytical Methods, 2017, 10, 3225-3234.	2.6	22
27	Variations in vitamin E, phenolic content, and antioxidant properties of different wheat cultivars of South Korea. CYTA - Journal of Food, 2017, 15, 646-650.	1.9	1
28	Analysis of vitamin B12 in fresh cuts of Korean pork for update of national standard food composition table. Korean Journal of Food Preservation, 2017, 24, 983-991.	0.5	5
29	Compositions of fatty acids and phytosterols of plant-based oils and their associations with anti-oxidative capacity: Application of principal component analysis. Horticulture Environment and Biotechnology, 2015, 56, 561-567.	2.1	3
30	Differential responses of B vitamins in black soybean seeds. Food Chemistry, 2014, 153, 101-108.	8.2	33
31	Production of soy yogurt enriched with glyceollins. Food Science and Biotechnology, 2013, 22, 739-745.	2.6	6
32	Isolation and identification of compound from dropwort (<i>Oenanthe javanica</i>) with protective potential against oxidative stress in HepG2 cells. Food Science and Biotechnology, 2011, 20, 1743-1746.	2.6	15
33	Sensory properties of soy yoghurts prepared from yellow and black soymilk using <i>Streptococcus infantarius</i> 12 and <i>Weissella</i> sp. 4. Journal of the Science of Food and Agriculture, 2008, 88, 1845-1849.	3.5	7
34	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. Food Chemistry, 2008, 109, 278-284.	8.2	60
35	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. Journal of Microbiology and Biotechnology, 2008, 18, 573-8.	2.1	8
36	Conversion of Isoflavone Glucosides to Aglycones in Soymilk by Fermentation with Lactic Acid Bacteria. Journal of Food Science, 2007, 72, M39-M44.	3.1	129

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37	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). Journal of Food Composition and Analysis, 2006, 19, 182-187.	3.9	25
38	Tocopherol and tocotrienol contents of raw and processed fruits and vegetables in the United States diet. Journal of Food Composition and Analysis, 2006, 19, 196-204.	3.9	257