

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2472436/publications.pdf>

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11  
papers

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citations

1937685

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docs citations

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times ranked

108  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of washing, soaking, and cooking methods on perfluorinated compounds in mackerel ( <i>Scomber japonicus</i> ). Food Science and Nutrition, 2020, 8, 4399-4408.	3.4	4
2	Parabens in breast milk and possible sources of exposure among lactating women in Korea. Environmental Pollution, 2019, 255, 113142.	7.5	32
3	The protective effects of <i>Gastrodia elata</i> Blume extracts on middle cerebral artery occlusion in rats. Food Science and Biotechnology, 2019, 28, 857-864.	2.6	2
4	Protective effects of <i>Gastrodia elata</i> Blume on acetaminophen-induced liver and kidney toxicity in rats. Food Science and Biotechnology, 2018, 27, 1445-1454.	2.6	7
5	Antioxidant Activities of Functional Beverage Concentrates Containing Herbal Medicine Extracts. Preventive Nutrition and Food Science, 2017, 22, 16-20.	1.6	5
6	Physicochemical and sensory characteristics of pizza dough prepared with domestic and imported wheat flour. Korean Journal of Food Science and Technology, 2016, 48, 366-371.	0.3	2
7	Levels of perfluorinated compounds in prepared foods in Korea. Korean Journal of Food Science and Technology, 2016, 48, 555-559.	0.3	0
8	Quality and Antioxidant Activity of Granules Containing Herbal Medicine Extracts. Journal of the Korean Society of Food Science and Nutrition, 2015, 44, 1311-1316.	0.9	2
9	Quality and Antioxidant Activity of Yanggaeng Containing Herbal Medicine Extracts for the Elderly. Journal of the Korean Society of Food Science and Nutrition, 2015, 44, 1304-1310.	0.9	2
10	Emerging Pathogenic Bacteria: <i>Mycobacterium avium</i> subsp. <i>paratuberculosis</i> in Foods. Korean Journal for Food Science of Animal Resources, 2011, 31, 147-157.	1.5	1
11	Identification of estrone in pomegranate ( <i>Punica granatum</i> ) extracts by liquid chromatography-tandem mass spectrometry. Food Science and Biotechnology, 2010, 19, 809-813.	2.6	8