

# Ki-Hong Jeon

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2646178/publications.pdf>

Version: 2024-02-01

10  
papers

130  
citations

1478505

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1372567

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times ranked

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citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Feeding Alfalfa and Concentrate on Meat Quality and Bioactive Compounds in Korean Native Black Goat Loin during Storage at 4°C. Food Science of Animal Resources, 2022, 42, 517-535.	4.1	9
2	Quality of Sliced Cured Pork Loin with Spinach: Effect of Incubation Period with Starter Culture. Journal of Food Quality, 2019, 2019, 1-8.	2.6	6
3	Combination effects of nitrite from fermented spinach and sodium nitrite on quality characteristics of cured pork loin. Asian-Australasian Journal of Animal Sciences, 2019, 32, 1603-1610.	2.4	5
4	Quality Characteristics of Samgyetang according to the Sodium Chloride Level and with/without Phosphate in Broth. Food Science of Animal Resources, 2019, 39, 102-113.	4.1	12
5	Effect of natural pre-converted nitrite sources on color development in raw and cooked pork sausage. Asian-Australasian Journal of Animal Sciences, 2018, 31, 1358-1365.	2.4	33
6	Effects of Pre-cooking Methods on Quality Characteristics of Reheated Marinated Pork Loin. Korean Journal for Food Science of Animal Resources, 2018, 38, 970-980.	1.5	6
7	Effects of Replacing Pork with Tuna Levels on the Quality Characteristics of Frankfurters. Korean Journal for Food Science of Animal Resources, 2018, 38, 718-726.	1.5	1
8	Quality Characteristics of Tteokgalbi with Black Rice Bran and Organic Acid to Substitute Synthetic Caramel Colorant. Korean Journal for Food Science of Animal Resources, 2017, 37, 552-560.	1.5	11
9	Effect of Fermented Spinach as Sources of Pre-Converted Nitrite on Color Development of Cured Pork Loin. Korean Journal for Food Science of Animal Resources, 2017, 37, 105-113.	1.5	36
10	Effects of Various Salts on Physicochemical Properties and Sensory Characteristics of Cured Meat. Korean Journal for Food Science of Animal Resources, 2016, 36, 152-158.	1.5	11