

Su-Jung Yeon

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

401
citations

840119

11
h-index

794141

19
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29
all docs

29
docs citations

29
times ranked

492
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro antioxidant actions of sulfur-containing amino acids. <i>Arabian Journal of Chemistry</i> , 2020, 13, 1678-1684.	2.3	63
2	Quality characteristic and antioxidant activity of yogurt containing olive leaf hot water extract. <i>CYTA - Journal of Food</i> , 2020, 18, 43-50.	0.9	40
3	Food-Derived Opioid Peptides in Human Health: A Review. <i>International Journal of Molecular Sciences</i> , 2020, 21, 8825.	1.8	34
4	The Role of Bioactive Peptides in Diabetes and Obesity. <i>Foods</i> , 2021, 10, 2220.	1.9	31
5	Flavonoids in Decorticated Sorghum Grains Exert Antioxidant, Antidiabetic and Antiobesity Activities. <i>Molecules</i> , 2020, 25, 2854.	1.7	30
6	Effects of Lotus (<i>Nelumbo nucifera</i>) Leaf on Quality and Antioxidant Activity of Yogurt during Refrigerated Storage. <i>Food Science of Animal Resources</i> , 2019, 39, 792-803.	1.7	25
7	Development of Nanosensors Based Intelligent Packaging Systems: Food Quality and Medicine. <i>Nanomaterials</i> , 2021, 11, 1515.	1.9	21
8	Untargeted Metabolomics of Korean Fermented Brown Rice Using UHPLC Q-TOF MS/MS Reveal an Abundance of Potential Dietary Antioxidative and Stress-Reducing Compounds. <i>Antioxidants</i> , 2021, 10, 626.	2.2	18
9	Effects of Fermented Pepper Powder on Body Fat Accumulation in Mice Fed a High-Fat Diet. <i>Bioscience, Biotechnology and Biochemistry</i> , 2013, 77, 2294-2297.	0.6	15
10	Journal of Food Quality Evaluation of Effect of Extraction Solvent on Selected Properties of Olive Leaf Extract. <i>Journal of Food Quality</i> , 2020, 2020, 1-7.	1.4	14
11	Antioxidant Activity and Quality Characteristics of Yogurt Added Green Olive Powder during Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 865-872.	1.5	14
12	Effect of Yogurt Fermented by <i>Lactobacillus Fermentum</i> TSI and <i>L. Fermentum</i> S2 Derived from a Mongolian Traditional Dairy Product on Rats with High-Fat-Diet-Induced Obesity. <i>Foods</i> , 2020, 9, 594.	1.9	13
13	Physical and Sensory Properties of Ice Cream Containing Fermented Pepper Powder. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 38-43.	1.5	11
14	Effects of Yogurt Containing Fermented Pepper Juice on the Body Fat and Cholesterol Level in High Fat and High Cholesterol Diet Fed Rat. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 479-485.	1.5	9
15	Production of sesaminol and antioxidative activity of fermented sesame with <i>Lactobacillus plantarum</i> P8, <i>Lactobacillus acidophilus</i> ATCC 4356, <i>Streptococcus thermophilus</i> S10. <i>Food Science and Biotechnology</i> , 2016, 25, 199-204.	1.2	8
16	Physicochemical and textural properties of pork patties as affected by buckwheat and fermented buckwheat. <i>Journal of Food Science and Technology</i> , 2016, 53, 658-666.	1.4	7
17	In Vitro Studies of Fermented Korean Chung-Yang Hot Pepper Phenolics as Inhibitors of Key Enzymes Relevant to Hypertension and Diabetes. <i>Foods</i> , 2019, 8, 498.	1.9	7
18	Changes of Physicochemical and Sensory Properties of Fermented Sausage from Sulfur-fed Pork. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 729-736.	1.5	7

#	ARTICLE	IF	CITATIONS
19	Effects of Whey Powder Supplementation on Dry-Aged Meat Quality. Korean Journal for Food Science of Animal Resources, 2016, 36, 397-404.	1.5	6
20	In Vitro and In Silico Screening and Characterization of Antimicrobial Napin Bioactive Protein in Brassica juncea and Moringa oleifera. Molecules, 2021, 26, 2080.	1.7	5
21	A review on the application of bioinformatics tools in food microbiome studies. Briefings in Bioinformatics, 2022, 23, .	3.2	5
22	Enhancing quality characteristics of salami sausages formulated with whole buckwheat flour during storage. Journal of Food Science and Technology, 2017, 54, 326-332.	1.4	4
23	Effect of dietary processed sulfur supplementation on water-soluble flavor precursors, free amino acids, and taste characteristics of pork during refrigerated storage. Journal of the Science of Food and Agriculture, 2018, 98, 4937-4944.	1.7	4
24	Fermentation of hot pepper juice by Bacillus licheniformis to reduce pungency. Journal of the Korean Society for Applied Biological Chemistry, 2015, 58, 611-616.	0.9	3
25	Evaluation of Lignan Compound Content and Bioactivity of Raw Omija and Sugared Omija in Serum of Sprague Dawley Rat. Foods, 2019, 8, 373.	1.9	3
26	Effect of Dietary Processed Sulfur Supplementation on Texture Quality, Color and Mineral Status of Dry-cured Ham. Korean Journal for Food Science of Animal Resources, 2015, 35, 660-668.	1.5	3
27	Effect of Allium hookeri and whey powder in diet of pigs on physicochemical characteristics and oxidative stability of pork. Italian Journal of Animal Science, 2018, 17, 9-17.	0.8	1