

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
g-index

29
all docs

29
docs citations

29
times ranked

492
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on the application of bioinformatics tools in food microbiome studies. Briefings in Bioinformatics, 2022, 23, .	3.2	5
2	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
3	Untargeted Metabolomics of Korean Fermented Brown Rice Using UHPLC Q-TOF MS/MS Reveal an Abundance of Potential Dietary Antioxidative and Stress-Reducing Compounds. Antioxidants, 2021, 10, 626.	2.2	18
4	Development of Nanosensors Based Intelligent Packaging Systems: Food Quality and Medicine. Nanomaterials, 2021, 11, 1515.	1.9	21
5	The Role of Bioactive Peptides in Diabetes and Obesity. Foods, 2021, 10, 2220.	1.9	31
6	In vitro antioxidant actions of sulfur-containing amino acids. Arabian Journal of Chemistry, 2020, 13, 1678-1684.	2.3	63
7	Food-Derived Opioid Peptides in Human Health: A Review. International Journal of Molecular Sciences, 2020, 21, 8825.	1.8	34
8	Effect of Yogurt Fermented by Lactobacillus Fermentum TSI and L. Fermentum S2 Derived from a Mongolian Traditional Dairy Product on Rats with High-Fat-Diet-Induced Obesity. Foods, 2020, 9, 594.	1.9	13
9	Journal of Food Quality Evaluation of Effect of Extraction Solvent on Selected Properties of Olive Leaf Extract. Journal of Food Quality, 2020, 2020, 1-7.	1.4	14
10	Flavonoids in Decorticated Sorghum Grains Exert Antioxidant, Antidiabetic and Antiobesity Activities. Molecules, 2020, 25, 2854.	1.7	30
11	Quality characteristic and antioxidant activity of yogurt containing olive leaf hot water extract. CYTA - Journal of Food, 2020, 18, 43-50.	0.9	40
12	In Vitro Studies of Fermented Korean Chung-Yang Hot Pepper Phenolics as Inhibitors of Key Enzymes Relevant to Hypertension and Diabetes. Foods, 2019, 8, 498.	1.9	7
13	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
14	Effects of Lotus (Nelumbo nucifera) Leaf on Quality and Antioxidant Activity of Yogurt during Refrigerated Storage. Food Science of Animal Resources, 2019, 39, 792-803.	1.7	25
15	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
16	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
17	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
18	Physical and Sensory Properties of Ice Cream Containing Fermented Pepper Powder. Korean Journal for Food Science of Animal Resources, 2017, 37, 38-43.	1.5	11

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19	Antioxidant Activity and Quality Characteristics of Yogurt Added Green Olive Powder during Storage. Korean Journal for Food Science of Animal Resources, 2017, 37, 865-872.	1.5	14
20	Production of sesaminol and antioxidative activity of fermented sesame with Lactobacillus plantarum P8, Lactobacillus acidophilus ATCC 4356, Streptococcus thermophilus S10. Food Science and Biotechnology, 2016, 25, 199-204.	1.2	8
21	Physicochemical and textural properties of pork patties as affected by buckwheat and fermented buckwheat. Journal of Food Science and Technology, 2016, 53, 658-666.	1.4	7
22	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
23	Changes of Physicochemical and Sensory Properties of Fermented Sausage from Sulfur-fed Pork. Korean Journal for Food Science of Animal Resources, 2016, 36, 729-736.	1.5	7
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	Effects of Yogurt Containing Fermented Pepper Juice on the Body Fat and Cholesterol Level in High Fat and High Cholesterol Diet Fed Rat. Korean Journal for Food Science of Animal Resources, 2015, 35, 479-485.	1.5	9
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	Effects of Fermented Pepper Powder on Body Fat Accumulation in Mice Fed a High-Fat Diet. Bioscience, Biotechnology and Biochemistry, 2013, 77, 2294-2297.	0.6	15