

Park Jin-Seok

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

409
citations

840776

11
h-index

940533

16
g-index

17
all docs

17
docs citations

17
times ranked

419
citing authors

#	ARTICLE	IF	CITATIONS
1	Deep eutectic solvent-based extraction and fabrication of chitin films from crustacean waste. Carbohydrate Polymers, 2018, 195, 622-630.	10.2	114
2	Extraction of astaxanthin using ultrasound-assisted natural deep eutectic solvents from shrimp wastes and its application in bioactive films. Journal of Cleaner Production, 2021, 284, 125417.	9.3	46
3	Recovery and bio-potentialities of astaxanthin-rich oil from shrimp (<i>Penaeus monodon</i>) waste and mackerel (<i>Scomberomous niphonius</i>) skin using concurrent supercritical CO ₂ extraction. Journal of Supercritical Fluids, 2020, 159, 104773.	3.2	35
4	Fabrication of chitosan-based food packaging film impregnated with turmeric essential oil (TEO)-loaded magnetic-silica nanocomposites for surimi preservation. International Journal of Biological Macromolecules, 2022, 203, 650-660.	7.5	35
5	Characterization of pepsin-solubilised collagen recovered from mackerel (<i>Scomber japonicus</i>) bone and skin using subcritical water hydrolysis. International Journal of Biological Macromolecules, 2020, 148, 1290-1297.	7.5	33
6	Amino Acid Profiles and Biopotentiality of Hydrolysates Obtained from Comb Panshell (<i>Atrina</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	4.6	21
7	Physicochemical and biofunctional properties of <i>Sargassum thunbergii</i> extracts obtained from subcritical water extraction and conventional solvent extraction. Journal of Supercritical Fluids, 2022, 182, 105535.	3.2	19
8	Supercritical CO ₂ extraction and quality comparison of lipids from Yellowtail fish (<i>Seriola lalandi</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Preservation, 2020, 44, e14892.	2.0	17
9	In vitro characterization of bioactive compounds extracted from sea urchin (<i>Stomopneustes</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 542	8.2	17
10	Lipid Indexes and Quality Evaluation of Omega-3 Rich Oil from the Waste of Japanese Spanish Mackerel Extracted by Supercritical CO ₂ . Marine Drugs, 2022, 20, 70.	4.6	16
11	Green extraction of polyphenolic-polysaccharide conjugates from <i>Pseuderanthemum palatiferum</i> (Nees) Radlk.: Chemical profile and anticoagulant activity. International Journal of Biological Macromolecules, 2020, 157, 484-493.	7.5	14
12	Extraction of edible oils and amino acids from eel by-products using clean compressed solvents: An approach of complete valorization. Food Chemistry, 2022, 388, 132949.	8.2	13
13	Edible oil extracted from anchovies using supercritical CO ₂ : Availability of fat-soluble vitamins and comparison with commercial oils. Journal of Food Processing and Preservation, 2021, 45, e15441.	2.0	10
14	Influence of temperature on decomposition reaction of compressed hot water to valorize <i>Achatina fulica</i> as a functional material. Food and Bioproducts Processing, 2020, 122, 89-97.	3.6	8
15	In vivo protective effect against ethanol metabolism and liver injury of oyster (<i>Crassostrea Gigas</i>) extracts obtained via subcritical water processing. Food Science and Biotechnology, 2021, 30, 1063-1074.	2.6	6
16	Influences of Molecular Weights on Physicochemical and Biological Properties of Collagen-Alginate Scaffolds. Marine Drugs, 2021, 19, 85.	4.6	5
17	Cover Image, Volume 45, Issue 5. Journal of Food Processing and Preservation, 2021, 45, e15626.	2.0	0