

# 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	Lipid Indexes and Quality Evaluation of Omega-3 Rich Oil from the Waste of Japanese Spanish Mackerel Extracted by Supercritical CO <sub>2</sub> . <i>Marine Drugs</i> , 2022, 20, 70.	4.6	16
2	Fabrication of chitosan-based food packaging film impregnated with turmeric essential oil (TEO)-loaded magnetic-silica nanocomposites for surimi preservation. <i>International Journal of Biological Macromolecules</i> , 2022, 203, 650-660.	7.5	35
3	Physicochemical and biofunctional properties of <i>Sargassum thunbergii</i> extracts obtained from subcritical water extraction and conventional solvent extraction. <i>Journal of Supercritical Fluids</i> , 2022, 182, 105535.	3.2	19
4	Extraction of edible oils and amino acids from eel by-products using clean compressed solvents: An approach of complete valorization. <i>Food Chemistry</i> , 2022, 388, 132949.	8.2	13
5	Extraction of astaxanthin using ultrasound-assisted natural deep eutectic solvents from shrimp wastes and its application in bioactive films. <i>Journal of Cleaner Production</i> , 2021, 284, 125417.	9.3	46
6	Influences of Molecular Weights on Physicochemical and Biological Properties of Collagen-Alginate Scaffolds. <i>Marine Drugs</i> , 2021, 19, 85.	4.6	5
7	Edible oil extracted from anchovies using supercritical CO <sub>2</sub> : Availability of fat-soluble vitamins and comparison with commercial oils. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15441.	2.0	10
8	Amino Acid Profiles and Biopotentiality of Hydrolysates Obtained from Comb Panshell ( <i>Atrina</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	4.6	21
9	Cover Image, Volume 45, Issue 5. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15626.	2.0	0
10	In vivo protective effect against ethanol metabolism and liver injury of oyster ( <i>Crassostrea Gigas</i> ) extracts obtained via subcritical water processing. <i>Food Science and Biotechnology</i> , 2021, 30, 1063-1074.	2.6	6
11	In vitro characterization of bioactive compounds extracted from sea urchin ( <i>Stomopneustes</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 17	8.2	17
12	Characterization of pepsin-solubilised collagen recovered from mackerel ( <i>Scomber japonicus</i> ) bone and skin using subcritical water hydrolysis. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 1290-1297.	7.5	33
13	Supercritical CO <sub>2</sub> extraction and quality comparison of lipids from Yellowtail fish ( <i>Seriola lalandi</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 17	2.0	17
14	Influence of temperature on decomposition reaction of compressed hot water to valorize <i>Achatina fulica</i> as a functional material. <i>Food and Bioproducts Processing</i> , 2020, 122, 89-97.	3.6	8
15	Green extraction of polyphenolic-polysaccharide conjugates from <i>Pseuderanthemum palatiferum</i> (Nees) Radlk.: Chemical profile and anticoagulant activity. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 484-493.	7.5	14
16	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 <sub>2</sub> extraction. <i>Journal of Supercritical Fluids</i> , 2020, 159, 104773.	3.2	35
17	Deep eutectic solvent-based extraction and fabrication of chitin films from crustacean waste. <i>Carbohydrate Polymers</i> , 2018, 195, 622-630.	10.2	114