

Daeung Yu

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

153
citations

1307366

7
h-index

1199470

12
g-index

15
all docs

15
docs citations

15
times ranked

201
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of Imitation Crab Sticks with Real Snow Crab (<i>Chionoecetes opilio</i>) Leg Meat Based on Physicochemical and Sensory Characteristics. <i>Foods</i> , 2022, 11, 1381.	1.9	2
2	Influence of prebiotic biopolymers on physicochemical and sensory characteristics of yoghurt. <i>International Dairy Journal</i> , 2021, 115, 104915.	1.5	11
3	<i>In vitro</i> Synergistic Antibacterial Effect of Ozonized Antarctic Krill Oil in Combination with Antibiotics against Bacterial Skin Pathogens. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 133-137.	0.6	0
4	Preparation of Macro Fragrance Capsule and Its Stability During Storage. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 420-427.	0.2	0
5	Glass transition and stickiness characteristics of sea tangle powder fermented with <i>Lactobacillus brevis</i> . <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15574.	0.9	2
6	Effectiveness of depuration of Pacific Oyster (<i>Crassostrea gigas</i>): removal of bioaccumulated <i>Vibrio vulnificus</i> by UV-treatment. <i>Food Science and Biotechnology</i> , 2021, 30, 765-771.	1.2	6
7	Temperature Conditions for Making Savory Microencapsulation Powder from the Hydrolysate of Soy Sauce Residue. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 562-569.	0.2	1
8	Optimization of Synbiotics of Lactic Acid Bacteria Derived from Kelp <i>Kimchi</i> Using the Response Surface Methodology. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 1385-1391.	0.2	1
9	Reduction of Trimethylamine Off-Odor by Lactic Acid Bacteria Isolated from Korean Traditional Fermented Food and Their In Situ Application. <i>Journal of Microbiology and Biotechnology</i> , 2020, 30, 1510-1515.	0.9	13
10	In Vitro Antibacterial and Synergistic Effect of Chitosan-Phytochemical Conjugates Against Antibiotic Resistant Fish Pathogenic Bacteria. <i>Indian Journal of Microbiology</i> , 2019, 59, 116-120.	1.5	8
11	Moisture sorption characteristics of probiotic-fermented sea tangle powder and its thermodynamic properties. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13991.	0.9	5
12	Fucofuroeckol-A from edible marine alga <i>Eisenia bicyclis</i> to restore antifungal activity of fluconazole against fluconazole-resistant <i>Candida albicans</i> . <i>Journal of Applied Phycology</i> , 2018, 30, 605-609.	1.5	22
13	Thermal death kinetics of adult red flour beetle <i>Tribolium castaneum</i> (Herbst) in canola seeds during radio frequency heating. <i>International Journal of Food Properties</i> , 2017, 20, 3064-3075.	1.3	12
14	Oligochitosan as a potential anti-acne vulgaris agent: combined antibacterial effects against <i>Propionibacterium acnes</i> . <i>Food Science and Biotechnology</i> , 2017, 26, 1029-1036.	1.2	10
15	Synergistic Antibacterial Effects of Chitosan-Caffeic Acid Conjugate against Antibiotic-Resistant Acne-Related Bacteria. <i>Marine Drugs</i> , 2017, 15, 167.	2.2	60