

# Sung Hee Park

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3714828/publications.pdf>

Version: 2024-02-01

11  
papers

247  
citations

1307594

7  
h-index

1281871

11  
g-index

11  
all docs

11  
docs citations

11  
times ranked

192  
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential application of infrared assisted freeze drying (IRAFD) for banana snacks: Drying kinetics, energy consumption, and texture. <i>LWT - Food Science and Technology</i> , 2019, 99, 355-363.	5.2	73
2	Pressure-assisted ohmic thermal sterilization: A feasible approach for the inactivation of <i>Bacillus amyloliquefaciens</i> and <i>Geobacillus stearothermophilus</i> spores. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 115-123.	5.6	38
3	Quality of shelf-stable low-acid vegetables processed using pressure-assisted ohmic thermal sterilization. <i>LWT - Food Science and Technology</i> , 2014, 57, 243-252.	5.2	35
4	Static hydrothermal processing and fractionation for production of a collagen peptide with anti-oxidative and anti-aging properties. <i>Process Biochemistry</i> , 2019, 83, 176-182.	3.7	35
5	Infrared Assisted Freeze-Drying (IRAFD) to Produce Shelf-Stable Insect Food from <i>Protaetia brevitarsis</i> (White-Spotted Flower Chafer) Larva. <i>Food Science of Animal Resources</i> , 2020, 40, 813-830.	4.1	23
6	Antioxidant Effect of Wheat Germ Extracts and Their Antilipidemic Effect in Palmitic Acid-Induced Steatosis in HepG2 and 3T3-L1 Cells. <i>Foods</i> , 2021, 10, 1061.	4.3	12
7	In Vitro Protein Disappearance of Raw Chicken as Dog Foods Decreased by Thermal Processing, but Was Unaffected by Non-Thermal Processing. <i>Animals</i> , 2021, 11, 1256.	2.3	9
8	Ohmic cooking of instant rice cake soup: energy efficiency and textural qualities. <i>Food Science and Biotechnology</i> , 2020, 29, 641-649.	2.6	7
9	Evaluation of infrared assisted freeze drying for strawberry snacks: drying kinetics, energy efficiency and quality attributes. <i>Food Science and Biotechnology</i> , 2021, 30, 1087-1096.	2.6	6
10	Evaluation of Non-Thermal Decontamination Processes to Have the Equivalence of Thermal Process in Raw Ground Chicken. <i>Food Science of Animal Resources</i> , 2022, 42, 142-152.	4.1	5
11	Evaluating the Feasibility of Ohmic Cooking for Home Meal Replacement Curry: Analysis of Energy Efficacy and Textural Qualities. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	4