

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
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all docs

11
docs citations

11
times ranked

192
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	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
10	Quality of shelf-stable low-acid vegetables processed using pressure-ohmic-thermal sterilization. <i>LWT - Food Science and Technology</i> , 2014, 57, 243-252.	5.2	35
11	Pressure-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