

Jiyong Park

List of Publications by Year in descending order

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65
papers

1,957
citations

218592

26
h-index

265120

42
g-index

66
all docs

66
docs citations

66
times ranked

2486
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of supercritical fluid extraction of bioactive compounds from grape (<i>Vitis labrusca</i> B.) peel by using response surface methodology. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 485-490.	2.7	178
2	Quality and antioxidant properties of bread containing turmeric (<i>Curcuma longa</i> L.) cultivated in South Korea. <i>Food Chemistry</i> , 2011, 124, 1577-1582.	4.2	159
3	Effects of a Combined Process of High-Pressure Carbon Dioxide and High Hydrostatic Pressure on the Quality of Carrot Juice. <i>Journal of Food Science</i> , 2002, 67, 1827-1834.	1.5	121
4	Encapsulation of Fish Oil by an Enzymatic Gelation Process Using Transglutaminase Cross-linked Proteins. <i>Journal of Food Science</i> , 2003, 68, 2717-2723.	1.5	112
5	Bacterial inactivation in water, DNA strand breaking, and membrane damage induced by ultraviolet-assisted titanium dioxide photocatalysis. <i>Water Research</i> , 2013, 47, 4403-4411.	5.3	97
6	Formulation of a Cosurfactant-Free O/W Microemulsion Using Nonionic Surfactant Mixtures. <i>Journal of Food Science</i> , 2008, 73, E115-21.	1.5	82
7	Effects of ultraviolet-C treatment in Teflon-coil on microbial populations and physico-chemical characteristics of watermelon juice. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 133-139.	2.7	67
8	Kinetic modeling and characterization of a diffusion-based time-temperature indicator (TTI) for monitoring microbial quality of non-pasteurized angelica juice. <i>LWT - Food Science and Technology</i> , 2016, 67, 143-150.	2.5	63
9	Effects of Slightly Acidic Low Concentration Electrolyzed Water on Microbiological, Physicochemical, and Sensory Quality of Fresh Chicken Breast Meat. <i>Journal of Food Science</i> , 2012, 77, M35-41.	1.5	60
10	High hydrostatic pressure treatment for manufacturing of red bean powder: A comparison with the thermal treatment. <i>Journal of Food Engineering</i> , 2018, 238, 141-147.	2.7	49
11	Combination of TiO ₂ -UV Photocatalysis and High Hydrostatic Pressure to Inactivate Bacterial Pathogens and Yeast in Commercial Apple Juice. <i>Food and Bioprocess Technology</i> , 2016, 9, 182-190.	2.6	47
12	Titanium Dioxide/UV Photocatalytic Disinfection in Fresh Carrots. <i>Journal of Food Protection</i> , 2007, 70, 97-101.	0.8	43
13	Anti-Cancer Effects of Panax ginseng Berry Polysaccharides via Activation of Immune-Related Cells. <i>Frontiers in Pharmacology</i> , 2019, 10, 1411.	1.6	42
14	Inactivation efficiency and mechanism of UV-TiO ₂ photocatalysis against murine norovirus using a solidified agar matrix. <i>International Journal of Food Microbiology</i> , 2016, 238, 256-264.	2.1	41
15	Encapsulation of probiotic <i>Lactobacillus acidophilus</i> by ionic gelation with electrostatic extrusion for enhancement of survival under simulated gastric conditions and during refrigerated storage. <i>International Journal of Food Science and Technology</i> , 2017, 52, 519-530.	1.3	41
16	Evaluation of Process Parameters in the O/W/O Multiple Emulsion Method for Flavor Encapsulation. <i>Journal of Food Science</i> , 2003, 68, 534-538.	1.5	40
17	Ultrasonication enhanced low concentration electrolyzed water efficacy on bacteria inactivation and shelf life extension on lettuce. <i>Food Science and Biotechnology</i> , 2013, 22, 131-136.	1.2	35
18	Disinfection of Iceberg Lettuce by Titanium Dioxide-UV Photocatalytic Reaction. <i>Journal of Food Protection</i> , 2009, 72, 1916-1922.	0.8	33

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19	Inactivation Kinetics of Food Poisoning Microorganisms by Carbon Dioxide and High Hydrostatic Pressure. <i>Journal of Food Science</i> , 2003, 68, 976-981.	1.5	31
20	Kinetic Study of the Quenching Reaction of Singlet Oxygen by Common Synthetic Antioxidants (<i>tert</i> -Butylhydroxyanisole, <i>tert</i> -Butylhydroxytoluene, and Trolox). <i>Journal of Food Science</i> , 2005, 70, C362-9.	1.5	31
21	Inactivation of <i>Escherichia coli</i> O157:H7 on Orange Fruit Surfaces and in Juice Using Photocatalysis and High Hydrostatic Pressure. <i>Journal of Food Protection</i> , 2015, 78, 1098-1105.	0.8	31
22	A combination of TiO ₂ -UV photocatalysis and high hydrostatic pressure to inactivate <i>Bacillus cereus</i> in freshly squeezed <i>Angelica keiskei</i> juice. <i>LWT - Food Science and Technology</i> , 2014, 55, 104-109.	2.5	29
23	Protective Effect of Microencapsulation Consisting of Multiple Emulsification and Heat Gelation Processes on Immunoglobulin in Yolk. <i>Journal of Food Science</i> , 2005, 70, E148-E151.	1.5	28
24	Immunostimulating and Antimetastatic Effects of Polysaccharides Purified from Ginseng Berry. <i>The American Journal of Chinese Medicine</i> , 2019, 47, 823-839.	1.5	28
25	Optimization of phytic acid-crosslinked chitosan microspheres for oral insulin delivery using response surface methodology. <i>International Journal of Pharmaceutics</i> , 2020, 588, 119736.	2.6	27
26	Oral delivery of insulin using chitosan capsules cross-linked with phytic acid. <i>Bio-Medical Materials and Engineering</i> , 2011, 21, 25-36.	0.4	26
27	Effects of high hydrostatic pressure on structure and colour of red ginseng (<i>Panax ginseng</i>). <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2975-2982.	1.7	26
28	Inactivation of pathogenic bacteria inoculated onto a Bacto [®] agar model surface using TiO ₂ -UVC photocatalysis, UVC and chlorine treatments. <i>Journal of Applied Microbiology</i> , 2015, 119, 688-696.	1.4	22
29	A combined treatment of UV-assisted TiO ₂ photocatalysis and high hydrostatic pressure to inactivate internalized murine norovirus. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 188-196.	2.7	21
30	Efficacy of UV-TiO ₂ photocatalysis technology for inactivation of <i>Escherichia coli</i> K12 on the surface of blueberries and a model agar matrix and the influence of surface characteristics. <i>Food Microbiology</i> , 2018, 76, 526-532.	2.1	19
31	Biofilm-forming ability of <i>Staphylococcus aureus</i> strains isolated from human skin. <i>Journal of Dermatological Science</i> , 2013, 71, 130-137.	1.0	18
32	High hydrostatic pressure treatment for manufacturing of garlic powder with improved microbial safety and antioxidant activity. <i>International Journal of Food Science and Technology</i> , 2019, 54, 325-334.	1.3	18
33	Nanoparticle-Patterned Multicompartmental Chitosan Capsules for Oral Delivery of Oligonucleotides. <i>ACS Biomaterials Science and Engineering</i> , 2018, 4, 4163-4173.	2.6	17
34	Sensory and microbiological qualities of romaine lettuce and kale affected by a combined treatment of aqueous chlorine dioxide and ultraviolet-C. <i>Horticulture Environment and Biotechnology</i> , 2012, 53, 387-396.	0.7	16
35	Photolysis and TiO ₂ Photocatalytic Treatment under UVC/VUV Irradiation for Simultaneous Degradation of Pesticides and Microorganisms. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4493.	1.3	16
36	Pressure Inactivation Kinetics of Microbial Transglutaminase from <i>Streptomyces mobaraensis</i> . <i>Journal of Food Science</i> , 2002, 67, 1103-1107.	1.5	15

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37	Enantioselective induction of SIRT1 gene by syringaresinol from Panax ginseng berry and Acanthopanax senticosus Harms stem. Bioorganic and Medicinal Chemistry Letters, 2015, 25, 307-309.	1.0	15
38	Application of high pressure processing for prevention of greenish-gray yolks and improvement of safety and shelf-life of hard-cooked peeled eggs. Innovative Food Science and Emerging Technologies, 2018, 45, 10-17.	2.7	12
39	Antioxidant and anti-inflammatory activities of phenolic compounds extracted from lemon myrtle (<i>Backhousia citriodora</i>) leaves at various extraction conditions. Food Science and Biotechnology, 2020, 29, 1425-1432.	1.2	12
40	Formation of furan in baby food products: Identification and technical challenges. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2699-2715.	5.9	12
41	Preparation of sorbitol fatty acid polyesters, potential fat substitutes: Optimization of reaction conditions by response surface methodology. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 637-643.	0.8	11
42	Size Control of Chitosan Capsules Containing Insulin for Oral Drug Delivery via a Combined Process of Ionic Gelation with Electrohydrodynamic Atomization. Industrial & Engineering Chemistry Research, 2011, 50, 13762-13770.	1.8	11
43	Inactivation of Salmonella Typhimurium in fresh cherry tomatoes using combined treatment of UV-TiO ₂ photocatalysis and high hydrostatic pressure. Food Science and Biotechnology, 2018, 27, 1531-1539.	1.2	11
44	Extract of high hydrostatic pressure-treated danshen (<i>Salvia miltiorrhiza</i>) ameliorates atherosclerosis via autophagy induction. BMB Reports, 2020, 53, 652-657.	1.1	11
45	Effects of Combined Treatment of Sodium Hypochlorite/Ionizing Radiation and Addition of Vitamin B ₁ on Microbial Flora of Oyster and Short-Necked Clam. Foodborne Pathogens and Disease, 2011, 8, 825-830.	0.8	10
46	Effects of electron beam and ultraviolet-C irradiation on quality and microbial populations of leafy vegetables during storage. Journal of the Korean Society for Applied Biological Chemistry, 2013, 56, 301-307.	0.9	10
47	Effects of TiO ₂ -UVC photocatalysis and thermal pasteurisation on microbial inactivation and quality characteristics of the Korean rice-malt drink sikhye. International Journal of Food Science and Technology, 2016, 51, 123-132.	1.3	10
48	Bactericidal Effect of Calcium Oxide (Scallop Shell Powder) Against <i>Pseudomonas aeruginosa</i> Biofilm on Quail Egg Shell, Stainless Steel, Plastic, and Rubber. Journal of Food Science, 2017, 82, 1682-1687.	1.5	10
49	Advances in Nonthermal Processing Technologies for Enhanced Microbiological Safety and Quality of Fresh Fruit and Juice Products. , 2018, , 179-217.		10
50	Effects of the β -glucosidase reaction on bioconversion of isoflavones and quality during tofu processing. Journal of the Science of Food and Agriculture, 2010, 90, 843-849.	1.7	8
51	Staphylococcus aureus in relation to physical, physiological and subjective conditions of apparently normal human skin. Journal of Dermatological Science, 2011, 63, 201-203.	1.0	8
52	Development of ginseng powder using high hydrostatic pressure treatment combined with UV-TiO ₂ photocatalysis. Journal of Ginseng Research, 2020, 44, 154-160.	3.0	8
53	Efficacy of aerosolized chlorine dioxide in reducing pathogenic bacteria on washed carrots. Food Science and Biotechnology, 2017, 26, 1129-1136.	1.2	7
54	Effects of UV-C in a Teflon-Coil and High Hydrostatic Pressure Combined Treatment for Maintenance of the Characteristic Quality of Dongchimi (Watery Radish Kimchi) during Room Temperature Storage. Journal of Food Processing and Preservation, 2017, 41, e13057.	0.9	7

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55	SYNERGISM OF COMBINED VITAMIN B1 AND NaOCl TREATMENT FOR THE REDUCTION OF MICROBIOLOGICAL CONTAMINATION IN HEAD LETTUCE. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 86-92.	0.9	6
56	Effect of high pressure processing combined with lactic acid bacteria on the microbial counts and physicochemical properties of uncooked beef patties during refrigerated storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15345.	0.9	6
57	Inactivation of <i>Bacillus cereus</i> spores using a combined treatment of UV-TiO ₂ photocatalysis and high hydrostatic pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 70, 102676.	2.7	6
58	Exposure assessment of <i>Staphylococcus aureus</i> in Kimbab, a ready-to-eat Korean food. <i>Food Science and Biotechnology</i> , 2011, 20, 23-28.	1.2	5
59	Antibody immobilization on a nanoporous aluminum surface for immunosensor development. <i>Applied Surface Science</i> , 2012, 263, 195-201.	3.1	5
60	The Inactivation of Pathogens in Fruit Juice. , 2018, , 341-361.		5
61	Characteristics of wheat starch-pectin hydrolysate complexes by dry heat treatment. <i>Food Science and Biotechnology</i> , 2020, 29, 1389-1399.	1.2	4
62	Î ² -Glycosidase-assisted bioconversion of ginsenosides in purified crude saponin and extracts from red ginseng (<i>Panax ginseng</i> C. A. Meyer). <i>Food Science and Biotechnology</i> , 2013, 22, 1629-1638.	1.2	3
63	Global transcriptome analysis of eukaryotic genes affected by gromwell extract. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 445-452.	1.7	3
64	CHAPTER 4. The Chemistry/Biochemistry of the Bioconversion of Isoflavones in Food Preparation. <i>Food and Nutritional Components in Focus</i> , 2012, , 49-60.	0.1	1
65	Improved effect of palatinose syrup bioconverted from sucrose on hyperglycemia and regulation of hepatic lipogenesis in male C57BL/6J mice. <i>Journal of Food Biochemistry</i> , 2020, 44, e13201.	1.2	1