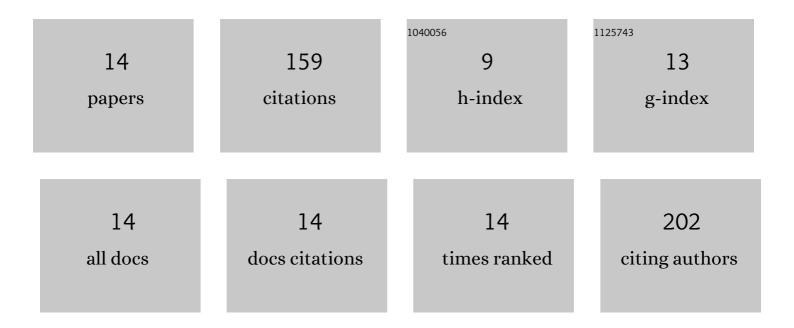
Ki-Hong Yoon

List of Publications by Year in descending order

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KI-HONG YOON

#	Article	IF	CITATIONS
1	d-Psicose production from d-fructose using an isolated strain, Sinorhizobium sp World Journal of Microbiology and Biotechnology, 2007, 23, 559-563.	3.6	25
2	Characterization of the Bacillus subtilis WL-3 mannanase from a recombinant Escherichia coli. Journal of Microbiology, 2008, 46, 344-349.	2.8	25
3	Cloning of the Bacillus subtilis AMX-4 Xylanase Gene and Characterization of the Gene Product. Journal of Microbiology and Biotechnology, 2009, 19, 1514-1519.	2.1	18
4	Title is missing!. Biotechnology Letters, 2001, 23, 1067-1071.	2.2	17
5	Cloning and expression of a Clostridium thermocellum xylanase gene in Escherichia coli. IUBMB Life, 1998, 44, 283-292.	3.4	12
6	Thermostability and xylan-hydrolyzing property of endoxylanase expressed in yeast Saccharomyces cerevisiae. Biotechnology and Bioprocess Engineering, 2009, 14, 639-644.	2.6	11
7	Characteristic aroma compounds of cooked and fermented soybean (Chungkookâ€Jang) inoculated with various Bacilli. Journal of the Science of Food and Agriculture, 2013, 93, 85-92.	3.5	11
8	Cloning and strong expression of a Bacillus subtilis WL-3 mannanase gene in B. subtilis. Journal of Microbiology and Biotechnology, 2007, 17, 1688-94.	2.1	11
9	Molecular cloning of a Bacillus sp. KKâ€₁ xylanase gene and characterization of the gene product. IUBMB Life, 1998, 45, 337-347.	3.4	10
10	Properties of Rice Muffin with the Addition of Chickpea Aqueous Solution Instead of Egg Whites. Journal of the Korean Society of Food Science and Nutrition, 2021, 50, 1203-1210.	0.9	6
11	Expression of Bacillus sp. β-xylosidase gene (xylB) in Saccharomyces cerevisiae. Biotechnology Letters, 2000, 22, 1025-1029.	2.2	4
12	Optimization for Making Rice Pan Bread by Addition of Processed Rice Flour. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 876-882.	0.9	4
13	Physicochemical Properties of Gluten-Free Rice Pan Bread by Adding Processed Rice Flour. Journal of the Korean Society of Food Science and Nutrition, 2019, 48, 1143-1152.	0.9	4
14	Physicochemical Properties of Gluten Free Rice Pan Bread with Chickpea Flour Supplementation. Journal of the Korean Society of Food Science and Nutrition, 2021, 50, 604-611.	0.9	1