

Mina K Kim

List of Publications by Year in descending order

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Version: 2024-02-01

106
papers

2,688
citations

279487

23
h-index

205818

48
g-index

108
all docs

108
docs citations

108
times ranked

3167
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-------------------|-----------|
| 1 | Identification of volatile components in basil (<i>Ocimum basilicum</i> L.) and thyme leaves (<i>Thymus vulgaris</i>) Tj ETQq1 | 1.0,784314 4.2 | 14 665 |
| 2 | Antioxidative Activity of Heterocyclic Compounds Found in Coffee Volatiles Produced by Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5480-5484. | 2.4 | 211 |
| 3 | TOXICOLOGY AND ANTIOXIDANT ACTIVITIES OF NON-ENZYMATIC BROWNING REACTION PRODUCTS: REVIEW. <i>Food Reviews International</i> , 2002, 18, 151-175. | 4.3 | 95 |
| 4 | Antioxidative Activities of Volatile Extracts from Green Tea, Oolong Tea, and Black Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7396-7401. | 2.4 | 76 |
| 5 | Influence of packaging information on consumer liking of chocolate milk. <i>Journal of Dairy Science</i> , 2013, 96, 4843-4856. | 1.4 | 70 |
| 6 | Safety and technological characterization of coagulase-negative staphylococci isolates from traditional Korean fermented soybean foods for starter development. <i>International Journal of Food Microbiology</i> , 2016, 236, 9-16. | 2.1 | 60 |
| 7 | Effects of the predominant bacteria from meju and doenjang on the production of volatile compounds during soybean fermentation. <i>International Journal of Food Microbiology</i> , 2017, 262, 8-13. | 2.1 | 51 |
| 8 | Consumer Awareness of Salt and Sodium Reduction and Sodium Labeling. <i>Journal of Food Science</i> , 2012, 77, S307-13. | 1.5 | 50 |
| 9 | Analysis of furan in heat-processed foods consumed in Korea using solid phase microextraction-gas chromatography/mass spectrometry (SPME-gc/MS). <i>Food Chemistry</i> , 2010, 123, 1328-1333. | 4.2 | 46 |
| 10 | Volatile and non-volatile compounds in green tea affected in harvesting time and their correlation to consumer preference. <i>Journal of Food Science and Technology</i> , 2016, 53, 3735-3743. | 1.4 | 45 |
| 11 | Development and validation of analytical methods for ethyl carbamate in various fermented foods. <i>Food Chemistry</i> , 2011, 126, 1373-1379. | 4.2 | 44 |
| 12 | Preparation of probiotic powder by the spray freeze-drying method. <i>Journal of Food Engineering</i> , 2015, 150, 70-74. | 2.7 | 43 |
| 13 | Identification of Sensory Attributes That Drive Consumer Liking of Commercial Orange Juice Products in Korea. <i>Journal of Food Science</i> , 2013, 78, S1451-8. | 1.5 | 41 |
| 14 | Effect of reversed coffee grinding and roasting process on physicochemical properties including volatile compound profiles. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 97-102. | 2.7 | 40 |
| 15 | Sensory and instrumental volatile flavor analysis of commercial orange juices prepared by different processing methods. <i>Food Chemistry</i> , 2018, 267, 217-222. | 4.2 | 36 |
| 16 | Effect of various roasting, extraction and drinking conditions on furan and 5-hydroxymethylfurfural levels in coffee. <i>Food Chemistry</i> , 2021, 358, 129806. | 4.2 | 32 |
| 17 | Effects of Black Adzuki Bean (<i>Vigna angularis</i>) Extract on Proliferation and Differentiation of 3T3-L1 Preadipocytes into Mature Adipocytes. <i>Nutrients</i> , 2015, 7, 277-292. | 1.7 | 31 |
| 18 | EVALUATION OF KEY FLAVOR COMPOUNDS IN REDUCED- AND FULL-FAT CHEDDAR CHEESES USING SENSORY STUDIES ON MODEL SYSTEMS. <i>Journal of Sensory Studies</i> , 2011, 26, 278-290. | 0.8 | 29 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Formation of carcinogenic 4(5)-methylimidazole in caramel model systems: A role of sulphite. Food Chemistry, 2013, 136, 1165-1168. | 4.2 | 29 |
| 20 | Lifespan Extending and Stress Resistant Properties of Vitexin from <i>Vigna angularis</i> in <i>Caenorhabditis elegans</i> . Biomolecules and Therapeutics, 2015, 23, 582-589. | 1.1 | 26 |
| 21 | Furan in Commercially Processed Foods: Four-Year Field Monitoring and Risk Assessment Study in Korea. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2009, 72, 1304-1310. | 1.1 | 25 |
| 22 | Correlating Consumer Perception and Consumer Acceptability of Traditional <i>Doenjang</i> in Korea. Journal of Food Science, 2014, 79, S2330-6. | 1.5 | 25 |
| 23 | Preparation of kanamycin powder by an optimized spray freeze-drying method. Powder Technology, 2010, 199, 159-164. | 2.1 | 24 |
| 24 | Influence of functional information on consumer liking and consumer perception related to health claims for blueberry functional beverages. International Journal of Food Science and Technology, 2015, 50, 70-76. | 1.3 | 23 |
| 25 | Effect of roasting temperature and time on volatile compounds, total polyphenols, total flavonoids, and lignan of omija (<i>Schisandra chinensis</i> Baillon) fruit extract. Food Chemistry, 2021, 338, 127836. | 4.2 | 23 |
| 26 | Black Adzuki Bean (<i>Vigna angularis</i>) Attenuates High-Fat Diet-Induced Colon Inflammation in Mice. Journal of Medicinal Food, 2017, 20, 367-375. | 0.8 | 22 |
| 27 | Analysis and risk assessment of ethyl carbamate in various fermented foods. European Food Research and Technology, 2013, 236, 891-898. | 1.6 | 21 |
| 28 | Determination of furan levels in commercial orange juice products and its correlation to the sensory and quality characteristics. Food Chemistry, 2016, 211, 654-660. | 4.2 | 21 |
| 29 | Instrumental volatile flavor analysis of omija (<i>Schisandra chinensis</i> Baillon) using headspace stir-bar sorptive extraction-gas chromatography-mass spectrometry and its relationship to human sensory perceptions. Food Research International, 2019, 120, 650-655. | 2.9 | 21 |
| 30 | Analysis of furan and monosaccharides in various coffee beans. Journal of Food Science and Technology, 2021, 58, 862-869. | 1.4 | 21 |
| 31 | Consumer Awareness and Interest Toward Sodium Reduction Trends in Korea. Journal of Food Science, 2014, 79, S1416-23. | 1.5 | 20 |
| 32 | Reduction of Carcinogenic 4(5)-Methylimidazole in a Caramel Model System: Influence of Food Additives. Journal of Agricultural and Food Chemistry, 2014, 62, 6481-6486. | 2.4 | 20 |
| 33 | Effect of citrulline, urea, ethanol, and urease on the formation of ethyl carbamate in soybean paste model system. Food Chemistry, 2015, 189, 74-79. | 4.2 | 20 |
| 34 | Formation and reduction of carcinogenic furan in various model systems containing food additives. Food Chemistry, 2015, 189, 108-113. | 4.2 | 20 |
| 35 | Physiochemical Quality and Sensory Characteristics of koji Made with Soybean, Rice, and Wheat for Commercial doenjang Production. Foods, 2020, 9, 975. | 1.9 | 20 |
| 36 | Analysis of Volatile Compounds in Coffee Prepared by Various Brewing and Roasting Methods. Foods, 2021, 10, 1347. | 1.9 | 20 |

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|----|--|-----|-----------|
| 37 | Correlating physiochemical quality characteristics to consumer hedonic perception of traditional <i>Doenjang</i> (fermented soybean paste) in Korea. <i>Journal of Sensory Studies</i> , 2018, 33, e12462. | 0.8 | 19 |
| 38 | Volatile Compounds as Markers of Tofu (Soybean Curd) Freshness during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 772-779. | 2.4 | 18 |
| 39 | Development of a spray freeze-drying method for preparation of volatile shiitake mushroom (<i>Lentinus edodes</i>) powder. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2222-2228. | 1.3 | 18 |
| 40 | Identification of sensory characteristics that drive consumer preferences of commercially mass-produced <i>doenjang</i> in Korea. <i>Journal of Sensory Studies</i> , 2018, 33, e12323. | 0.8 | 18 |
| 41 | Reduction of biogenic amine contents in fermented soybean paste using food additives. <i>LWT - Food Science and Technology</i> , 2018, 98, 470-476. | 2.5 | 18 |
| 42 | Antioxidant activities and quality characteristics of omija (<i>Schizandra chinensis</i> Baillon) cookies. <i>Food Science and Biotechnology</i> , 2015, 24, 931-937. | 1.2 | 17 |
| 43 | Identification of Drivers of Liking for Bar-type Snacks Based on Individual Consumer Preference. <i>Journal of Food Science</i> , 2016, 81, S174-81. | 1.5 | 17 |
| 44 | Analysis and risk assessment of 4(5)-methylimidazole in brown colored foods and beverages. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2016, 9, 59-65. | 1.3 | 16 |
| 45 | Furan Levels and Sensory Profiles of Commercial Coffee Products Under Various Handling Conditions. <i>Journal of Food Science</i> , 2017, 82, 2759-2766. | 1.5 | 16 |
| 46 | Formation and reduction of furan in a soy sauce model system. <i>Food Chemistry</i> , 2015, 189, 114-119. | 4.2 | 15 |
| 47 | Defining gu-soo perception in Doenjang (fermented soybean paste) using consumer tests with limited sensory modality and instrumental analysis. <i>Food Chemistry</i> , 2018, 267, 210-216. | 4.2 | 15 |
| 48 | Influence of Roasting Temperatures on the Antioxidant Properties, Î²-Glucan Content, and Volatile Flavor Profiles of Shiitake Mushroom. <i>Foods</i> , 2021, 10, 54. | 1.9 | 15 |
| 49 | Analysis of polychlorinated biphenyls (<scp>PCB</scp>s), heavy metals and omega-3 fatty acids in commercially available Korean functional fish oil supplements. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2217-2224. | 1.3 | 14 |
| 50 | Analysis of furan in semi-solid and paste type foods. <i>Food Science and Biotechnology</i> , 2020, 29, 293-301. | 1.2 | 14 |
| 51 | Analysis of Î±-dicarbonyl compounds and 4-methylimidazole in coffee made with various roasting and brewing conditions. <i>LWT - Food Science and Technology</i> , 2021, 151, 112231. | 2.5 | 14 |
| 52 | Effect of roasting conditions on the formation and kinetics of furan in various nuts. <i>Food Chemistry</i> , 2020, 331, 127338. | 4.2 | 13 |
| 53 | Determination of compositional quality and volatile flavor characteristics of radish-based Kimchi suitable for Chinese consumers and its correlation to consumer acceptability. <i>Food Science and Biotechnology</i> , 2018, 27, 1265-1273. | 1.2 | 12 |
| 54 | Influence of Processing Conditions on the Flavor Profiles of Mulberry (<i>Morus alba</i> Linn) Fruits Using Instrumental Flavor Analysis and Descriptive Sensory Analysis. <i>Foods</i> , 2020, 9, 581. | 1.9 | 12 |

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|----|---|-----|-----------|
| 55 | Suppressive Effect of <i>Arctium Lappa</i> L. Leaves on Retinal Damage Against A2E-Induced ARPE-19 Cells and Mice. <i>Molecules</i> , 2020, 25, 1737. | 1.7 | 12 |
| 56 | Black Adzuki Bean (<i>Vigna angularis</i>) Extract Protects Pancreatic β Cells and Improves Glucose Tolerance in C57BL/6J Mice Fed a High-Fat Diet. <i>Journal of Medicinal Food</i> , 2016, 19, 442-449. | 0.8 | 11 |
| 57 | Characterization of Key Aroma-Active Compounds Isolated from Omija Fruit Treated Differently Based on Odor Activity Values and Descriptive Sensory Analysis. <i>Foods</i> , 2020, 9, 638. | 1.9 | 11 |
| 58 | Analysis of volatile compounds in rooibos tea (<i>Aspalathus linearis</i>) using different extraction methods and their relationship with human sensory perception. <i>Food Research International</i> , 2021, 141, 109942. | 2.9 | 11 |
| 59 | Correlating Capsaicinoid Levels and Physicochemical Properties of Kimchi and Its Perceived Spiciness. <i>Foods</i> , 2021, 10, 86. | 1.9 | 11 |
| 60 | Influence of bacterial starter cultures on the sensory characteristics of <i>doenjang</i> , a fermented soybean paste, and their impact on consumer hedonic perception. <i>Journal of Sensory Studies</i> , 2019, 34, e12508. | 0.8 | 10 |
| 61 | An Experimental Study on the Performance of Corrugated Cardboard as a Sustainable Sound-Absorbing and Insulating Material. <i>Sustainability</i> , 2021, 13, 5546. | 1.6 | 10 |
| 62 | Influences of intrinsic and extrinsic factors on consumer acceptance of orange juice using consumer liking testing and Kano analysis techniques. <i>Food Science and Biotechnology</i> , 2015, 24, 1687-1693. | 1.2 | 9 |
| 63 | Reduction of 4(5)-Methylimidazole Using Cookie Model Systems. <i>Journal of Food Science</i> , 2017, 82, 2526-2531. | 1.5 | 9 |
| 64 | Protective effects of <i>Stachys sieboldii</i> MIQ extract in SK-N-SH cells and its memory ameliorative effect in mice. <i>Journal of Food Biochemistry</i> , 2017, 41, e12411. | 1.2 | 9 |
| 65 | Analysis of ethyl carbamate in plum wines produced in Korea. <i>Food Science and Biotechnology</i> , 2018, 27, 277-282. | 1.2 | 9 |
| 66 | Antioxidant activities of volatile and non-volatile fractions of selected traditionally brewed Korean rice wines. <i>Journal of the Institute of Brewing</i> , 2014, 120, n/a-n/a. | 0.8 | 8 |
| 67 | Categorization of fruits according to their content of polyphenols and vitamin C, antiradical activity, and quality parameters. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13421. | 0.9 | 8 |
| 68 | The Antioxidant Properties and Inhibitory Effects on HepG2 Cells of Chicory Cultivated Using Three Different Kinds of Fertilizers in the Absence and Presence of Pesticides. <i>Molecules</i> , 2015, 20, 12061-12075. | 1.7 | 7 |
| 69 | Effect of Various Food Additives on the Levels of 4(5)-Methylimidazole in a Soy Sauce Model System. <i>Journal of Food Science</i> , 2016, 81, T262-7. | 1.5 | 7 |
| 70 | Black adzuki bean (<i>Vigna angularis</i>) extract exerts phenotypic effects on white adipose tissue and reverses liver steatosis in diet-induced obese mice. <i>Journal of Food Biochemistry</i> , 2017, 41, e12333. | 1.2 | 7 |
| 71 | Validation of analytical method for furan determination in eight food matrices and its levels in various foods. <i>Journal of Separation Science</i> , 2019, 42, 1012-1018. | 1.3 | 7 |
| 72 | Sensory Profile of Rice-Based Snack (Nuroongji) Prepared from Rice with Different Levels of Milling Degree. <i>Foods</i> , 2020, 9, 685. | 1.9 | 7 |

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|----|---|-----|-----------|
| 73 | Microbial communities related to sensory characteristics of commercial drinkable yogurt products in Korea. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102565. | 2.7 | 7 |
| 74 | Changes of Physiochemical and Enzymatic Activities of doenjang Prepared with Different Amount of Rice koji during 30 Days of Fermentation. <i>Foods</i> , 2021, 10, 372. | 1.9 | 7 |
| 75 | Correlation analysis between the concentration of β -dicarbonyls and flavor compounds in soy sauce. <i>Food Bioscience</i> , 2020, 36, 100615. | 2.0 | 7 |
| 76 | Comprehensive Evaluation of Microbiological and Physicochemical Properties of Commercial Drinking Yogurts in Korea. <i>Food Science of Animal Resources</i> , 2019, 39, 820-830. | 1.7 | 7 |
| 77 | Organic acids as a freshness indicator for tofu (soybean curd). <i>Journal of Food Science and Technology</i> , 2017, 54, 3443-3450. | 1.4 | 6 |
| 78 | Influences of appearance characteristics on consumer acceptance and perception of <i>doenjang</i> in fermented soybean paste (<i>doenjang</i>). <i>Journal of Sensory Studies</i> , 2020, 35, e12597. | 0.8 | 6 |
| 79 | Effects of black adzuki bean (<i>Vigna angularis</i> , Geomguseul) extract on body composition and hypothalamic neuropeptide expression in rats fed a high-fat diet. <i>Food and Nutrition Research</i> , 2015, 59, 27719. | 1.2 | 6 |
| 80 | A comparison study of hygiene status in meals for poorly-fed children through microbiological analysis. <i>Journal of Nutrition and Health</i> , 2014, 47, 214. | 0.2 | 5 |
| 81 | Carcinogenic risk associated with popular Korean dishes: An approach of combined risk assessments using Oral Slope Factor and BMDL10 values. <i>Food Research International</i> , 2019, 125, 108530. | 2.9 | 5 |
| 82 | Aroma analyses of fermented soybean paste (<i>doenjang</i>) using descriptive sensory analysis and μ chamber/thermal extractor combined with thermal desorber ² gas chromatography ² mass spectrometry. <i>Journal of Sensory Studies</i> , 2021, 36, e12703. | 0.8 | 5 |
| 83 | Analysis of furan in various instant noodles by solid-phase microextraction ² gas chromatography/mass spectrometry. <i>Food Control</i> , 2021, 126, 108047. | 2.8 | 5 |
| 84 | Effects of Various Pre-Treatment and Cooking on the Levels of Biogenic Amines in Korean and Norwegian Mackerel. <i>Foods</i> , 2021, 10, 2190. | 1.9 | 5 |
| 85 | Defining just ² about ² right concentration for doenjang soup appealing to Korean consumers. <i>Journal of Sensory Studies</i> , 2020, 35, e12603. | 0.8 | 4 |
| 86 | Comparison of orthonasal thresholds of key volatile flavor compounds responsible for traditional <i>doenjang</i> flavor in two matrices: Water ² -based and soybean ² -based model system. <i>Journal of Sensory Studies</i> , 2020, 35, e12567. | 0.8 | 4 |
| 87 | Influence of visual appearance on consumer perception of spiciness in kimchi. <i>Journal of Sensory Studies</i> , 2021, 36, e12659. | 0.8 | 3 |
| 88 | Comparison of quality characteristics of Doenjang reduced of sodium content. <i>Korean Journal of Food Preservation</i> , 2017, 24, 771-777. | 0.2 | 3 |
| 89 | Qualitative Consumer Preference Studies on Korean-style Kimchi in Chinese Living in Korea. <i>Journal of the East Asian Society of Dietary Life</i> , 2017, 27, 185-193. | 0.4 | 3 |
| 90 | Preparation of turmeric powder with various extraction and drying methods. <i>Chemical and Biological Technologies in Agriculture</i> , 2022, 9, . | 1.9 | 3 |

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|-----|---|-----|-----------|
| 91 | Polycyclic aromatic hydrocarbon levels and risk assessment for food from service facilities in Korea. Food Additives and Contaminants: Part B Surveillance, 2017, 10, 143-148. | 1.3 | 2 |
| 92 | Development of a 3D scanning method to discriminate blocks of Octopus minor with surplus water gain. Food Chemistry, 2020, 303, 125414. | 4.2 | 2 |
| 93 | Development of caramel colour with improved colour stability and reduced 4-methylimidazole. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1110-1117. | 1.1 | 2 |
| 94 | The roles of sucrose on the retronasal thresholds of tea catechins and polyphenols in water-based system. Journal of Sensory Studies, 2021, 36, e12653. | 0.8 | 2 |
| 95 | Influences of product pH and salinity on the retronasal threshold values of capsaicin. Journal of Sensory Studies, 2021, 36, e12701. | 0.8 | 2 |
| 96 | Effect of Alternative Preservatives on the Quality of Rice Cakes as Halal Food. Foods, 2021, 10, 2291. | 1.9 | 2 |
| 97 | Analysis of capsaicin and the perceived spiciness of cabbage kimchi according to different preparation methods. Journal of Sensory Studies, 2021, 36, e12709. | 0.8 | 2 |
| 98 | Sound Absorption Coefficient and Sound Transmission Loss of Porous Sponge Attached Corrugated Cardboard of Noise Insulation Cover. Palpu Chongi Gisul/Journal of Korea Technical Association of the Pulp and Paper Industry, 2020, 52, 38-44. | 0.1 | 2 |
| 99 | The influence of packaging materials on the physiochemical properties, antioxidant properties, microbial community, and sensory characteristics of Doenjang. Journal of Sensory Studies, 2022, 37, . | 0.8 | 2 |
| 100 | Effect of serving containers on the consumer acceptance of Doenjang stew. Journal of Sensory Studies, 2022, 37, . | 0.8 | 2 |
| 101 | Effects of Different Harvesting Times and Oxidative Fermentation Methods on Phytochemicals, Flavors, and Sensory Properties of Korean Teas. ACS Symposium Series, 2019, , 77-95. | 0.5 | 1 |
| 102 | Impact of Storage Temperature and Product pH on the Survival of <i>Listeria monocytogenes</i> in Vacuum-Packaged Souse. Journal of Food Protection, 2009, 72, 637-643. | 0.8 | 1 |
| 103 | Consumer Awareness on Omija using Qualitative Consumer Research. Journal of the East Asian Society of Dietary Life, 2015, 25, 396. | 0.4 | 1 |
| 104 | Ingredient and Salinity Variations in Doenjang Stews Sold in a College Town and Consumer Acceptance of Doenjang Stews among Korean College Students. Preventive Nutrition and Food Science, 2022, 27, 121-126. | 0.7 | 1 |
| 105 | Descriptive Analysis of Seven Leguminous Plants in Korea. Preventive Nutrition and Food Science, 2022, 27, 241-247. | 0.7 | 1 |
| 106 | Suppression of Obesity by Black Adzuki Beans (<i>Vigna angularis</i>) in High-fat Diet Fed Obese Mouse Model. FASEB Journal, 2015, 29, 608.7. | 0.2 | 0 |