

Mina K Kim

List of Publications by Citations

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100
papers

1,922
citations

21
h-index

41
g-index

108
ext. papers

2,319
ext. citations

4.2
avg, IF

5.33
L-index

#	Paper	IF	Citations
100	Identification of volatile components in basil (<i>Ocimum basilicum</i> L.) and thyme leaves (<i>Thymus vulgaris</i> L.) and their antioxidant properties. <i>Food Chemistry</i> , 2005 , 91, 131-137	8.5	521
99	Antioxidative activity of heterocyclic compounds found in coffee volatiles produced by Maillard reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5480-4	5.7	183
98	TOXICOLOGY AND ANTIOXIDANT ACTIVITIES OF NON-ENZYMATIC BROWNING REACTION PRODUCTS: REVIEW. <i>Food Reviews International</i> , 2002 , 18, 151-175	5.5	80
97	Antioxidative activities of volatile extracts from green tea, oolong tea, and black tea. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7396-401	5.7	64
96	Influence of packaging information on consumer liking of chocolate milk. <i>Journal of Dairy Science</i> , 2013 , 96, 4843-56	4	52
95	Consumer awareness of salt and sodium reduction and sodium labeling. <i>Journal of Food Science</i> , 2012 , 77, S307-13	3.4	42
94	Development and validation of analytical methods for ethyl carbamate in various fermented foods. <i>Food Chemistry</i> , 2011 , 126, 1373-1379	8.5	40
93	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	8.5	40
92	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	5.8	37
91	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	3.4	33
90	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	5.8	30
89	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	2.2	29
88	Preparation of probiotic powder by the spray freeze-drying method. <i>Journal of Food Engineering</i> , 2015 , 150, 70-74	6	28
87	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	3.3	28
86	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, 277-92	6.7	27
85	Formation of carcinogenic 4(5)-methylimidazole in caramel model systems: a role of sulphite. <i>Food Chemistry</i> , 2013 , 136, 1165-8	8.5	27
84	Sensory and instrumental volatile flavor analysis of commercial orange juices prepared by different processing methods. <i>Food Chemistry</i> , 2018 , 267, 217-222	8.5	25

83	Influence of functional information on consumer liking and consumer perception related to health claims for blueberry functional beverages. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 70-76	3.8	22
82	Furan in commercially processed foods: four-year field monitoring and risk assessment study in Korea. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2009 , 72, 1304-10	3.2	22
81	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	6.8	21
80	Lifespan Extending and Stress Resistant Properties of Vitexin from <i>Vigna angularis</i> in <i>Caenorhabditis elegans</i> . <i>Biomolecules and Therapeutics</i> , 2015 , 23, 582-9	4.2	21
79	Preparation of kanamycin powder by an optimized spray freeze-drying method. <i>Powder Technology</i> , 2010 , 199, 159-164	5.2	20
78	Correlating consumer perception and consumer acceptability of traditional Doenjang in Korea. <i>Journal of Food Science</i> , 2014 , 79, S2330-6	3.4	19
77	Determination of furan levels in commercial orange juice products and its correlation to the sensory and quality characteristics. <i>Food Chemistry</i> , 2016 , 211, 654-60	8.5	18
76	Effect of citrulline, urea, ethanol, and urease on the formation of ethyl carbamate in soybean paste model system. <i>Food Chemistry</i> , 2015 , 189, 74-9	8.5	17
75	Reduction of carcinogenic 4(5)-methylimidazole in a caramel model system: influence of food additives. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 6481-6	5.7	17
74	Analysis and risk assessment of ethyl carbamate in various fermented foods. <i>European Food Research and Technology</i> , 2013 , 236, 891-898	3.4	17
73	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. <i>Food Research International</i> , 2019 , 120, 650-655	7	17
72	Black Adzuki Bean (<i>Vigna angularis</i>) Attenuates High-Fat Diet-Induced Colon Inflammation in Mice. <i>Journal of Medicinal Food</i> , 2017 , 20, 367-375	2.8	15
71	Antioxidant activities and quality characteristics of omija (<i>Schizandra chinensis</i> Baillon) cookies. <i>Food Science and Biotechnology</i> , 2015 , 24, 931-937	3	15
70	Furan Levels and Sensory Profiles of Commercial Coffee Products Under Various Handling Conditions. <i>Journal of Food Science</i> , 2017 , 82, 2759-2766	3.4	15
69	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	3.8	15
68	Formation and reduction of carcinogenic furan in various model systems containing food additives. <i>Food Chemistry</i> , 2015 , 189, 108-13	8.5	14
67	Volatile compounds as markers of tofu (soybean curd) freshness during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 772-9	5.7	13
66	Consumer awareness and interest toward sodium reduction trends in Korea. <i>Journal of Food Science</i> , 2014 , 79, S1416-23	3.4	13

65	Analysis of polychlorinated biphenyls (PCBs), 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	3.8	13
64	Identification of Drivers of Liking for Bar-Type Snacks Based on Individual Consumer Preference. <i>Journal of Food Science</i> , 2016 , 81, S174-81	3.4	13
63	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	3.3	12
62	Analysis of furan in semi-solid and paste type foods. <i>Food Science and Biotechnology</i> , 2020 , 29, 293-301	3	11
61	Formation and reduction of furan in a soy sauce model system. <i>Food Chemistry</i> , 2015 , 189, 114-9	8.5	10
60	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	8.5	10
59	Correlating physiochemical quality characteristics to consumer hedonic perception of traditional Doenjang (fermented soybean paste) in Korea. <i>Journal of Sensory Studies</i> , 2018 , 33, e12462	2.2	10
58	Identification of sensory characteristics that drive consumer preferences of commercially mass-produced doenjang in Korea. <i>Journal of Sensory Studies</i> , 2018 , 33, e12323	2.2	9
57	Reduction of biogenic amine contents in fermented soybean paste using food additives. <i>LWT - Food Science and Technology</i> , 2018 , 98, 470-476	5.4	9
56	Effect of various roasting, extraction and drinking conditions on furan and 5-hydroxymethylfurfural levels in coffee. <i>Food Chemistry</i> , 2021 , 358, 129806	8.5	9
55	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	3	7
54	Reduction of 4(5)-Methylimidazole Using Cookie Model Systems. <i>Journal of Food Science</i> , 2017 , 82, 2526-2531	3.4	7
53	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, 12061-75	4.8	7
52	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	3	7
51	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, 442-9	2.8	7
50	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	3.4	7
49	Analysis of furan and monosaccharides in various coffee beans. <i>Journal of Food Science and Technology</i> , 2021 , 58, 862-869	3.3	7
48	Effect of roasting temperature and time on volatile compounds, total polyphenols, total flavonoids, and lignan of omija (<i>Schisandra chinensis</i> Baillon) fruit extract. <i>Food Chemistry</i> , 2021 , 338, 127836	8.5	7

47	Analysis of ethyl carbamate in plum wines produced in Korea. <i>Food Science and Biotechnology</i> , 2018 , 27, 277-282	3	6
46	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	2.1	5
45	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	3.3	5
44	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	2	5
43	Physiochemical Quality and Sensory Characteristics of Made with Soybean, Rice, and Wheat for Commercial Production. <i>Foods</i> , 2020 , 9,	4.9	5
42	Suppressive Effect of L. Leaves on Retinal Damage Against A2E-Induced ARPE-19 Cells and Mice. <i>Molecules</i> , 2020 , 25,	4.8	5
41	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	7	5
40	Analysis of dicarbonyl compounds and 4-methylimidazole in coffee made with various roasting and brewing conditions. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112231	5.4	5
39	Influence of bacterial starter cultures on the sensory characteristics of doenjang, a fermented soybean paste, and their impact on consumer hedonic perception. <i>Journal of Sensory Studies</i> , 2019 , 34, e12508	2.2	4
38	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,	4.9	4
37	Effect of roasting conditions on the formation and kinetics of furan in various nuts. <i>Food Chemistry</i> , 2020 , 331, 127338	8.5	4
36	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	3.3	4
35	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	3.1	4
34	An Experimental Study on the Performance of Corrugated Cardboard as a Sustainable Sound-Absorbing and Insulating Material. <i>Sustainability</i> , 2021 , 13, 5546	3.6	4
33	Microbial communities related to sensory characteristics of commercial drinkable yogurt products in Korea. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 67, 102565	6.8	4
32	Correlating Capsaicinoid Levels and Physicochemical Properties of Kimchi and Its Perceived Spiciness. <i>Foods</i> , 2021 , 10,	4.9	4
31	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	0.8	3
30	Influence of Roasting Temperatures on the Antioxidant Properties, Glucan Content, and Volatile Flavor Profiles of Shiitake Mushroom. <i>Foods</i> , 2020 , 10,	4.9	3

29	Correlation analysis between the concentration of ̢dicarbonyls and flavor compounds in soy sauce. <i>Food Bioscience</i> , 2020 , 36, 100615	4.9	3
28	Comparison of quality characteristics of Doenjang reduced of sodium content. <i>Korean Journal of Food Preservation</i> , 2017 , 24, 771-777	0.5	3
27	Analysis of Volatile Compounds in Coffee Prepared by Various Brewing and Roasting Methods. <i>Foods</i> , 2021 , 10,	4.9	3
26	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	3.4	3
25	Effects of Various Pre-Treatment and Cooking on the Levels of Biogenic Amines in Korean and Norwegian Mackerel. <i>Foods</i> , 2021 , 10,	4.9	3
24	Organic acids as a freshness indicator for tofu (soybean curd). <i>Journal of Food Science and Technology</i> , 2017 , 54, 3443-3450	3.3	2
23	Influence of Processing Conditions on the Flavor Profiles of Mulberry (Linn) Fruits Using Instrumental Flavor Analysis and Descriptive Sensory Analysis. <i>Foods</i> , 2020 , 9,	4.9	2
22	Carcinogenic risk associated with popular Korean dishes: An approach of combined risk assessments using Oral Slope Factor and BMDL values. <i>Food Research International</i> , 2019 , 125, 108530	7	2
21	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	0.5	2
20	Comprehensive Evaluation of Microbiological and Physicochemical Properties of Commercial Drinking Yogurts in Korea. <i>Food Science of Animal Resources</i> , 2019 , 39, 820-830	3.2	2
19	Sound Absorption Coefficient and Sound Transmission Loss of Porous Sponge Attached Corrugated Cardboard of Noise Insulation Cover. <i>Palpu Chongi Gisul/Journal of Korea Technical Association of the Pulp and Paper Industry</i> , 2020 , 52, 38-44	1	2
18	Development of a 3D scanning method to discriminate blocks of Octopus minor with surplus water gain. <i>Food Chemistry</i> , 2020 , 303, 125414	8.5	2
17	Influences of appearance characteristics on consumer acceptance and perception of ̢u-sooIn fermented soybean paste (doenjang). <i>Journal of Sensory Studies</i> , 2020 , 35, e12597	2.2	2
16	Defining just-about-right concentration for doenjang soup appealing to Korean consumers. <i>Journal of Sensory Studies</i> , 2020 , 35, e12603	2.2	2
15	Changes of Physicochemical and Enzymatic Activities of Prepared with Different Amount of Rice during 30 Days of Fermentation. <i>Foods</i> , 2021 , 10,	4.9	2
14	Polycyclic aromatic hydrocarbon levels and risk assessment for food from service facilities in Korea. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017 , 10, 143-148	3.3	1
13	Comparison of orthonasal thresholds of key volatile flavor compounds responsible for traditional doenjang flavor in two matrices: Water-based and soybean-based model system. <i>Journal of Sensory Studies</i> , 2020 , 35, e12567	2.2	1
12	Impact of storage temperature and product pH on the survival of <i>Listeria monocytogenes</i> in vacuum-packaged souse. <i>Journal of Food Protection</i> , 2009 , 72, 637-43	2.5	1

11	Consumer Awareness on Omija using Qualitative Consumer Research <i>Journal of the East Asian Society of Dietary Life</i> , 2015 , 25, 396	0.5	1
10	Influence of visual appearance on consumer perception of spiciness in kimchi. <i>Journal of Sensory Studies</i> , 2021 , 36, e12659	2.2	1
9	Influences of product pH and salinity on the retronasal threshold values of capsaicin. <i>Journal of Sensory Studies</i> , e12701	2.2	1
8	Effects of Different Harvesting Times and Oxidative Fermentation Methods on Phytochemicals, Flavors, and Sensory Properties of Korean Teas. <i>ACS Symposium Series</i> , 2019 , 77-95	0.4	1
7	Analysis of furan in various instant noodles by solid-phase microextraction-gas chromatography/mass spectrometry. <i>Food Control</i> , 2021 , 126, 108047	6.2	1
6	Aroma analyses of fermented soybean paste (doenjang) using descriptive sensory analysis and E-chamber/thermal extractor combined with thermal desorber-gas chromatography-mass spectrometry. <i>Journal of Sensory Studies</i> , e12703	2.2	0
5	Analysis of capsaicin and the perceived spiciness of cabbage kimchi according to different preparation methods. <i>Journal of Sensory Studies</i> , e12709	2.2	0
4	Ingredient and Salinity Variations in Stews Sold in a College Town and Consumer Acceptance of Stews among Korean College Students.. <i>Preventive Nutrition and Food Science</i> , 2022 , 27, 121-126	2.4	0
3	Development of caramel colour with improved colour stability and reduced 4-methylimidazole. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020 , 37, 1110-1117	3.2	
2	Suppression of Obesity by Black Adzuki Beans (<i>Vigna angularis</i>) in High-fat Diet Fed Obese Mouse Model. <i>FASEB Journal</i> , 2015 , 29, 608.7	0.9	
1	The roles of sucrose on the retronasal thresholds of tea catechins and polyphenols in water-based system. <i>Journal of Sensory Studies</i> , 2021 , 36, e12653	2.2	