Joong-Ho Kwon

List of Publications by Year
in descending order

144 papers	3,156 citations	236612 25 h-index	189595 50 g-index
144 all docs	144 docs citations	144 times ranked	3444 citing authors

#	Article	IF	Citations
1	Green Extraction Methods for Polyphenols from Plant Matrices and Their Byproducts: A Review. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 295-315.	5.9	502
2	Mangiferin: a natural miracle bioactive compound against lifestyle related disorders. Lipids in Health and Disease, 2017, 16, 84.	1.2	197
3	Optimization of microwave-assisted extraction of total extract, stevioside and rebaudioside-A from Stevia rebaudiana (Bertoni) leaves, using response surface methodology (RSM) and artificial neural network (ANN) modelling. Food Chemistry, 2017, 229, 198-207.	4.2	147
4	Application of the microwave-assisted process (MAPâ„¢) to the fast extraction of ginseng saponins. Food Research International, 2003, 36, 491-498.	2.9	125
5	Functional biopolymers produced by biochemical technology considering applications in food engineering. Korean Journal of Chemical Engineering, 2007, 24, 816-826.	1.2	124
6	Ruminant meat flavor influenced by different factors with special reference to fatty acids. Lipids in Health and Disease, 2018, 17, 223.	1.2	109
7	Optimization of Microwave-Assisted Extraction (MAP)â€for Ginseng Components by Response Surface Methodology. Journal of Agricultural and Food Chemistry, 2003, 51, 1807-1810.	2.4	106
8	The comparative effect of steaming and irradiation on the physicochemical and microbiological properties of dried red pepper (Capsicum annum L.). Food Chemistry, 2010, 119, 1012-1016.	4.2	83
9	Physicochemical and Microbiological Qualities of Steamed and Irradiated Ground Black Pepper (Piper nigrum L.). Journal of Agricultural and Food Chemistry, 2008, 56, 4592-4596.	2.4	74
10	Optimization of supercritical fluid extraction of steviol glycosides and total phenolic content from Stevia rebaudiana (Bertoni) leaves using response surface methodology and artificial neural network modeling. Industrial Crops and Products, 2017, 109, 672-685.	2.5	55
11	Effects of electron-beam irradiation on the quality characteristics of mandarin oranges (Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.2	48
12	Chemical and sensory quality of fresh pomegranate fruits exposed to gamma radiation as quarantine treatment. Food Chemistry, 2014, 145, 312-318.	4.2	44
13	Effect of ethanol concentration on the efficiency of extraction of ginseng saponins when using a microwave-assisted process (MAPtm). International Journal of Food Science and Technology, 2003, 38, 615-622.	1.3	43
14	Quality attributes of Pleurotus eryngii following gamma irradiation. Postharvest Biology and Technology, 2012, 66, 42-47.	2.9	39
15	Supplementation ofCheonggukjangand Red GinsengCheonggukjangCan Improve Plasma Lipid Profile and Fasting Blood Glucose Concentration in Subjects with Impaired Fasting Glucose. Journal of Medicinal Food, 2011, 14, 108-113.	0.8	38
16	Effect of electron-beam irradiation before and after cooking on the chemical properties of beef, pork, and chicken. Meat Science, 2008, 80, 903-909.	2.7	37
17	Optimization of Microwaveâ€Assisted Extraction of Bioactive Compounds from Coriolus versicolor Mushroom Using Response Surface Methodology. Journal of Food Process Engineering, 2017, 40, e12421.	1.5	35
18	Ginsenoside Composition and Antiproliferative Activities of Explosively Puffed Ginseng (Panax) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.5	33

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19	Detection of radiation-induced markers from parts of irradiated kiwifruits. Food Control, 2006, 17, 617-621.	2.8	30
20	Antioxidant Activities of the Extract Fractions from Suaeda japonica. Journal of the Korean Society of Food Science and Nutrition, 2009, 38, 131-135.	0.2	30
21	Analysis of aroma compounds of commercial cider vinegars with different acidities using SPME/GC-MS, electronic nose, and sensory evaluation. Food Science and Biotechnology, 2013, 22, 1559-1565.	1.2	29
22	Optimization of green extraction methods for cinnamic acid and cinnamaldehyde from Cinnamon (Cinnamomum cassia) by response surface methodology. Food Science and Biotechnology, 2018, 27, 1607-1617.	1.2	29
23	Plant and bacterial proteases: A key towards improving meat tenderization, a mini review. Cogent Food and Agriculture, 2016, 2, .	0.6	28
24	Implications of low-dose e-beam irradiation as a phytosanitary treatment on physicochemical and sensory qualities of grapefruit and lemons during postharvest cold storage. Scientia Horticulturae, 2019, 245, 1-6.	1.7	28
25	Worldwide Status of Fresh Fruits Irradiation and Concerns about Quality, Safety, and Consumer Acceptance. Critical Reviews in Food Science and Nutrition, 2016, 56, 1790-1807.	5.4	27
26	Identification and Characterization of Gammaâ€irradiated Dried Lentinus edodes Using ESR, SEM, and FTIR Analyses. Journal of Food Science, 2012, 77, C690-6.	1.5	25
27	Optimisation of microwaveâ€assisted extraction for functional properties of Vitis coignetiae extract by response surface methodology. Journal of the Science of Food and Agriculture, 2012, 92, 1780-1785.	1.7	24
28	Applicability of different analytical methods for the identification of Î³-irradiated fresh mushrooms during storage. Food Science and Biotechnology, 2012, 21, 573-579.	1.2	23
29	Electron Spin Resonance Spectroscopy for the Identification of Irradiated Foods with Complex ESR Signals. Food Analytical Methods, 2013, 6, 301-308.	1.3	23
30	Anti-diabetic Effects of New Herbal Formula in Neonatally Streptozotocin-Induced Diabetic Rats. Biological and Pharmaceutical Bulletin, 2009, 32, 421-426.	0.6	22
31	Rice vinegars of different origins: discriminative characteristics based on solid-phase microextraction and gas chromatography with mass spectrometry, an electronic nose, electronic tongue and sensory evaluation. Journal of the Institute of Brewing, 2017, 123, 159-166.	0.8	22
32	Multivariate analysis to discriminate the origin of sesame seeds by multi-element analysis inductively coupled plasma-mass spectrometry. Food Science and Biotechnology, 2017, 26, 375-379.	1.2	22
33	Antihyperglycemic and Antioxidative Effects of New Herbal Formula in Streptozotocin-Induced Diabetic Rats. Journal of Medicinal Food, 2009, 12, 728-735.	0.8	21
34	Preservative effect of Chinese cabbage (Brassica rapa subsp. pekinensis) extract on their molecular docking, antioxidant and antimicrobial properties. PLoS ONE, 2018, 13, e0203306.	1.1	21
35	Dose rates of electron beam and gamma ray irradiation affect microbial decontamination and quality changes in dried red pepper (Capsicum annuum L.) powder. Journal of the Science of Food and Agriculture, 2019, 99, 632-638.	1.7	21
36	Identification of a Gammaâ€irradiated Ingredient (Garlic Powder) in Korean Barbeque Sauce by Thermoluminescence Analysis. Journal of Food Science, 2012, 77, C476-80.	1.5	20

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37	Influence of Eâ€beam irradiation on microbiological and physicochemical properties and fatty acid profile of frozen duck meat. Food Science and Nutrition, 2020, 8, 1020-1029.	1.5	20
38	Comparative analysis of sensory profiles of commercial cider vinegars from Korea, China, Japan, and US by SPME/GC-MS, E-nose, and E-tongue. Korean Journal of Food Science and Technology, 2016, 48, 430-436.	0.0	20
39	Effect of storage conditions on photostimulated luminescence of irradiated garlic and potatoes. Food Research International, 2012, 47, 315-320.	2.9	19
40	Characterization of radiation-induced luminescence properties and free radicals for the identification of different gamma-irradiated teas. Analytical and Bioanalytical Chemistry, 2013, 405, 4225-4234.	1.9	19
41	Gamma irradiation effects on the induction of three heat shock protein genes (piac25, hsc70 and) Tj ETQq1 1 0.784314 rgBT /Overlock 75-81.	1.2	18
42	Luminescence characteristics of minerals separated from irradiated onions during storage under different light conditions. Radiation Physics and Chemistry, 2012, 81, 1215-1219.	1.4	18
43	Effect of nuruk and fermentation method on organic acid and volatile compounds in brown rice vinegar. Food Science and Biotechnology, 2012, 21, 453-460.	1.2	18
44	Radiation-induced thermoluminescence characteristics of feldspar upon different heat and microwave treatments. Journal of Luminescence, 2012, 132, 1964-1968.	1.5	18
45	Antioxidant Effects of Viscum album L. Extracts by Extraction Conditions. Journal of the Korean Society of Food Science and Nutrition, 2010, 39, 14-19.	0.2	18
46	The characteristics of a microwave extraction process used for saikosaponins from Bupleurum falcatum root. International Journal of Food Science and Technology, 2006, 41, 67-75.	1.3	17
47	Characteristic Hydrocarbons and 2-Alkylcyclobutanones for Detecting Î³-Irradiated Sesame Seeds after Steaming, Roasting, and Oil Extraction. Journal of Agricultural and Food Chemistry, 2008, 56, 10391-10395.	2.4	17
48	Physicochemical Properties of Commercial Fruit Vinegars with Different Fermentation Methods. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 736-742.	0.2	17
49	A nondestructive approach for discrimination of the origin of sesame seeds using ED-XRF and NIR spectrometry with chemometrics. Food Science and Biotechnology, 2016, 25, 433-438.	1.2	17
50	Application of E-tongue, E-nose, and MS-E-nose for discriminating aged vinegars based on taste and aroma profiles. Food Science and Biotechnology, 2016, 25, 1313-1318.	1.2	17
51	Physiological Activities of Mistletoe Extracts from Viscum album L.. Journal of the Korean Society of Food Science and Nutrition, 2009, 38, 529-534.	0.2	17
52	Physiological Activities of Extracts from Different Parts of Cudrania tricuspidata. Journal of the Korean Society of Food Science and Nutrition, 2011, 40, 942-948.	0.2	17
53	Identification of Microorganisms in Duck Meat Products Available in Korea and the Effect of High Hydrostatic Pressure. Korean Journal for Food Science of Animal Resources, 2016, 36, 283-288.	1.5	17
54	Reliable screening of various foodstuffs with respect to their irradiation status: A comparative study of different analytical techniques. Radiation Physics and Chemistry, 2013, 91, 186-192.	1.4	15

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55	Optimization and modeling for heat reflux extraction of total yield, stevioside and rebaudioside-A from Stevia rebaudiana (Bertoni) leaves. Separation Science and Technology, 2017, 52, 1193-1205.	1.3	15
56	Effect of Nuruks and Crude Amylolytic Enzyme on Free Amino Acid and Volatile Components of Brown Rice Vinegar Prepared by Static Culture. Korean Journal of Food Science and Technology, 2011, 43, 570-576.	0.0	15
57	Identification of low amount of irradiated spices (red pepper, garlic, ginger powder) with luminescence analysis. Radiation Physics and Chemistry, 2012, 81, 1220-1223.	1.4	14
58	Changes in thermoluminescence properties of minerals separated from irradiated potatoes and garlic during long-term storage under different light conditions. European Food Research and Technology, 2012, 235, 75-82.	1.6	14
59	Characterization and identification of gamma-irradiated sauces by electron spin resonance spectroscopy using different sample pretreatments. Food Chemistry, 2013, 138, 1878-1883.	4.2	14
60	An Improved Approach to Identify Irradiated Spices Using Electronic Nose, FTIR, and EPR Spectroscopy. Journal of Food Science, 2014, 79, C1656-64.	1.5	14
61	Physical-, Chemical-, and Microbiological-Based Identification of Electron Beam- and Î³-Irradiated Frozen Crushed Garlic. Journal of Agricultural and Food Chemistry, 2014, 62, 7920-7926.	2.4	14
62	Postharvest irradiation as a quarantine treatment and its effects on the physicochemical and sensory qualities of Korean citrus fruits. Scientia Horticulturae, 2018, 236, 265-271.	1.7	14
63	Comparison of electronic sensing techniques for screening dried shrimps irradiated using three types of approved radiation with standard analytical methods. Food Chemistry, 2019, 286, 395-404.	4.2	14
64	Quality Characteristics of Brown Rice Vinegar by Different Yeasts and Fermentation Condition. Journal of the Korean Society of Food Science and Nutrition, 2010, 39, 1366-1372.	0.2	14
65	Quality Comparison of Commercial Cider Vinegars by Their Acidity Levels. Korean Journal of Food Science and Technology, 2012, 44, 699-703.	0.0	14
66	Alcoholic Extraction Enables EPR Analysis To Characterize Radiation-Induced Cellulosic Signals in Spices. Journal of Agricultural and Food Chemistry, 2014, 62, 11089-11098.	2.4	13
67	Investigation of Different Factors Affecting the Electron Spin Resomance-based Characterization of Gamma-irradiated Fresh, White, and Red Ginseng. Journal of Ginseng Research, 2012, 36, 308-313.	3.0	13
68	Identification of gamma ray and electron-beam irradiated wheat after different processing treatments. Journal of Cereal Science, 2012, 56, 347-351.	1.8	12
69	Investigation of Radiation-Induced Free Radicals and Luminescence Properties in Fresh Pomegranate Fruits. Journal of Agricultural and Food Chemistry, 2013, 61, 4019-4025.	2.4	12
70	Absorbedâ€dose estimation and quality attributes of gammaâ€irradiated fresh shiitake mushrooms. Journal of the Science of Food and Agriculture, 2013, 93, 634-640.	1.7	12
71	Changes in Physicochemical, Nutritional and Hygienic Properties of <scp>C</scp>hinese Cabbage Seeds and Their Sprouts on Gamma and Electron Beam Irradiation. Journal of Food Quality, 2013, 36, 316-323.	1.4	12
72	Irradiated fruits can be identified by detecting radiation-induced markers with luminescence and ESR analyses for different trading fruits. Applied Biological Chemistry, 2016, 59, 59-65.	0.7	12

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73	Electron Spin Resonance Analyses of Grinding- and Radiation-Induced Signals in Raw and Refined Sugars. Food Analytical Methods, 2012, 5, 1196-1204.	1.3	11
74	Quality Characteristics of High Acidity Apple Vinegar Manufactured Using Two Stage Fermentation. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 877-883.	0.2	11
75	The optimization of microwave-assisted extraction of decursin fromAngelica gigasNakai root. International Journal of Food Science and Technology, 2006, 41, 737-742.	1.3	10
76	Thermoluminescence analyses of irradiated dried sea foods using different methods of mineral separation. Radiation Physics and Chemistry, 2012, 81, 1224-1226.	1.4	10
77	Applicability of Irradiation Detection Techniques and Quality Characterization of Cinnamon Powders Available in the Korean Market. International Journal of Food Properties, 2014, 17, 2192-2206.	1.3	10
78	Physicochemical Qualities and Flavor Patterns of Traditional Chinese Vinegars Manufactured by Different Fermentation Methods and Aging Periods. Preventive Nutrition and Food Science, 2017, 22, 30-36.	0.7	10
79	Antioxidant Activities in Freeze-dried and Hot Air-dried Schizandra Fruit (Schizandra chinensis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Technology, 2013, 45, 667-674.	0.0	10
80	Identification of Irradiated Spaghetti Sauces Using Different Physical Techniques. Journal of Food Quality, 2012, 35, 292-297.	1.4	9
81	An investigation into gammaâ€ray treatment of shellfish using electron paramagnetic resonance spectroscopy. Journal of the Science of Food and Agriculture, 2012, 92, 759-763.	1.7	8
82	Thermoluminescence characterization of isolated minerals to identify oranges exposed to Î³-ray, e-beam, and X-ray for quarantine applications. Journal of Radioanalytical and Nuclear Chemistry, 2015, 303, 297-304.	0.7	8
83	Calibrated photostimulated luminescence is an effective approach to identify irradiated orange during storage. Radiation Physics and Chemistry, 2015, 111, 81-86.	1.4	8
84	Physicochemical properties and volatile components of wine vinegars with high acidity based on fermentation stage and initial alcohol concentration. Food Science and Biotechnology, 2015, 24, 445-452.	1.2	8
85	Enhancing the quality and lipid stability of chicken nuggets using natural antioxidants. Lipids in Health and Disease, 2017, 16, 108.	1.2	8
86	Application of electron beam irradiation for improving the microbial quality of processed laver products and luminescence detection of irradiated lavers. Applied Biological Chemistry, 2018, 61, 79-89.	0.7	8
87	Effects of approved dose of e-beam irradiation on microbiological and physicochemical qualities of dried laver products and detection of their irradiation status. Food Science and Biotechnology, 2018, 27, 233-240.	1.2	8
88	Assessment of Antioxidant Potential of Pomegranate Fruit By-Products via a Direct Approach Using a Simple QUENCHER Method. Journal of AOAC INTERNATIONAL, 2016, 99, 599-603.	0.7	7
89	Assessment of Microbial and Radioactive Contaminations in Korean Cold Duck Meats and Electron-Beam Application for Quality Improvement. Korean Journal for Food Science of Animal Resources, 2017, 37, 297-304.	1.5	7
90	Inter-Laboratory study to define the temperature interval for a thermoluminescence heating unit used to identify irradiated food. Food Science and Biotechnology, 2012, 21, 853-857.	1.2	6

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91	Effectiveness of thermoluminescence analysis to detect low quantity of gamma-irradiated component in non-irradiated mushroom powders. Journal of Luminescence, 2013, 136, 395-400.	1.5	6
92	Evaluation of capsaicinoid profile and antioxidant properties in dried Korean red pepper (Capsicum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Food Science and Technology, 2018, 55, 3902-3910.	1.4	6
93	E-sensing, calibrated PSL, and improved ESR techniques discriminate irradiated fresh grapefruits and lemons. Journal of Food Science and Technology, 2020, 57, 364-374.	1.4	6
94	Comparison of Physicochemical Properties and Antioxidant Activities of Naturally-Fermented Commercial Rice Vinegars Produced in Korea, China, and Japan. Journal of the Korean Society of Food Science and Nutrition, 2015, 44, 1799-1805.	0.2	6
95	Monitoring of Commercial Red Pepper Powders for Their Irradiation Status. Korean Journal of Food Science and Technology, 2012, 44, 673-679.	0.0	6
96	Monitoring of roasting-induced changes in ginsenoside composition of ginseng (Panax ginseng C.A.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.2	5
97	Comparison of radiation-induced hydrocarbons for the identification of irradiated perilla and sesame seeds of different origins. Journal of the Science of Food and Agriculture, 2010, 90, 30-35.	1.7	5
98	Comparison of electron spin resonance (ESR) spectra of irradiated standard materials using different ESR spectrometers. Journal of the Korean Society for Applied Biological Chemistry, 2012, 55, 407-411.	0.9	5
99	Effectiveness of luminescence analysis to identify gamma-irradiated shrimps: Effects of grinding, mixing and different methods of mineral separation. Food Research International, 2013, 54, 416-422.	2.9	5
100	Assessment of microbial contaminations in commercial frozen duck meats and the application of electron beam irradiation to improve their hygienic quality. Journal of the Science of Food and Agriculture, 2018, 98, 5444-5449.	1.7	5
101	Effect of Î³-irradiation on physical quality attributes and identification properties of different sauces. Food Science and Biotechnology, 2012, 21, 1173-1178.	1.2	4
102	Identification of Irradiated Shellfish Using Well-Characterized Thermoluminescence Properties of Biogenic Minerals Present in the Exoskeletons. Food Analytical Methods, 2013, 6, 1345-1352.	1.3	4
103	Radiation- and grinding-induced luminescence properties for the detection ofÂirradiated wheat. Journal of Cereal Science, 2013, 57, 261-263.	1.8	4
104	Effect of Drying Treatment on Physical Identification Characteristics of Irradiated Seasonings. Food Analytical Methods, 2014, 7, 268-275.	1.3	4
105	Effects of sample pretreatments on EPR spectral characteristics of irradiated sea algae â€“ an advanced approach to identify irradiation status. RSC Advances, 2014, 4, 32312-32319.	1.7	4
106	Radiosensitivity of microorganisms in Saengshik products and irradiation effects on the sensorial properties. Radiation Physics and Chemistry, 2018, 152, 100-106.	1.4	4
107	Effect of E-Beam Irradiation on Microbial Load, Stability of Active Components, and Anti-Inflammatory Activity of Cnidii Rhizoma and Alismatis Rhizoma. Journal of Medicinal Food, 2019, 22, 1067-1077.	0.8	4
108	Quality Differentiation of Low-Dose Irradiated Navel Oranges by Electronic Sensing Techniques During Storage. Food Analytical Methods, 2019, 12, 1041-1054.	1.3	4

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109	Screening and identification of electron-beam irradiated dried spice-mixture products by electronic sensing and standard analytical methods through dose estimation. LWT - Food Science and Technology, 2020, 125, 108957.	2.5	4
110	Physiological Activities of Suaeda japonica Extracts on Harvest Season. Journal of the Korean Society of Food Science and Nutrition, 2010, 39, 99-104.	0.2	4
111	Quality Properties of Pear Vinegars with High-Acidity under Different Fermentation Conditions. Korean Journal of Food Science and Technology, 2014, 46, 418-424.	0.0	4
112	Anti-Inflammatory Activity of Pinus koraiensis Cone Bark Extracts Prepared by Micro-Wave Assisted Extraction. Preventive Nutrition and Food Science, 2016, 21, 236-244.	0.7	4
113	Identification of gamma-irradiated ingredients in liquid seasonings by thermoluminescence analysis: an interlaboratory blind trial. European Food Research and Technology, 2013, 236, 771-776.	1.6	3
114	Applicability of thermoluminescence techniques to identify irradiated seafoods using different methods of mineral separation: An interlaboratory blind trial. Food Science and Biotechnology, 2013, 22, 931-935.	1.2	3
115	ESR-Based Investigation of Radiation-Induced Free Radicals in Fresh Vegetables After Different Drying Treatments. International Journal of Food Properties, 2014, 17, 1185-1198.	1.3	3
116	Application of Thermo-luminescence (TL) Method for the Identification of Food Mixtures Containing Irradiated Ingredients. Food Analytical Methods, 2015, 8, 718-727.	1.3	3
117	Thermoluminescence analysis can identify irradiated ingredient in soy sauce before and after pasteurization. Radiation Physics and Chemistry, 2017, 134, 19-26.	1.4	3
118	Calibrated Photo-Stimulated Luminescence and E-Sensing Analyses Discriminate Korean Citrus Fruits Treated with Electron Beam. Food Analytical Methods, 2018, 11, 3190-3200.	1.3	3
119	Experimental validation and evaluation of electronic sensing techniques for rapid discrimination of electron-beam, Î³-ray, and X-ray irradiated dried green onions (Allium fistulosum). Journal of Food Science and Technology, 2019, 56, 5454-5464.	1.4	3
120	Storage stability of soluble pigments, chlorophylls, and carotenoids in electronâ€beamâ€irradiated edible lavers (<scp>Porphyra umbilicalis</scp>) with impact on microbial safety and sensory characteristics. Journal of the Science of Food and Agriculture, 2019, 99, 3860-3870.	1.7	3
121	Antihypertensive effects of Korean wild simulated ginseng (Sanyangsam) extracts in spontaneously hypertensive rats. Food Science and Biotechnology, 2019, 28, 1563-1569.	1.2	3
122	Microbial assessment of medicinal herbs (Cnidii Rhizoma and Alismatis Rhizoma), effects of electron beam irradiation and detection characteristics. Food Science and Biotechnology, 2020, 29, 705-715.	1.2	3
123	Improved Electron Spin Resonance Spectroscopy with Different Sample Treatments to Identify Irradiated Sprout Seeds. Food Analytical Methods, 2014, 7, 1874-1880.	1.3	2
124	Analysis of electron spin resonance spectra for the identification of complex ESR signals using irradiated standard marker materials. Journal of Radioanalytical and Nuclear Chemistry, 2015, 306, 93-97.	0.7	2
125	Thermoluminescence analysis and DNA comet assay to identify grapes irradiated as a quarantine treatment. European Food Research and Technology, 2017, 243, 1397-1403.	1.6	2
126	Effects of heatâ€assisted irradiation treatment on microbial and physicochemical qualities of dried laver (Porphyra spp.) and optimization by response surface methodology. Aquaculture Research, 2019, 50, 464-473.	0.9	2

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127	Identification of Pre-pasteurization or Pre-irradiation Treatment in Frozen Crushed Garlic Commercially Available in Korean Market. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 1673-1681.	0.2	2
128	Luminescence properties and compositions of contaminating inorganic minerals separated from gamma-irradiated fresh and white ginsengs from different areas. Journal of Ginseng Research, 2013, 37, 483-490.	3.0	2
129	Luminescence Detection Characteristics for Irradiated Dried Fishes Using PSL-TL System. Korean Journal of Food Science and Technology, 2013, 45, 8-12.	0.0	2
130	Electron Spin Resonance Analysis of Radiation-Induced Free Radicals in Shells and Membranes of Different Poultry Eggs. Food Analytical Methods, 2013, 6, 265-269.	1.3	1
131	Optimization of the microwave-assisted extraction characteristics for bioactive compounds from eggplant (Solanum melongena L.). Korean Journal of Food Preservation, 2019, 26, 405-415.	0.2	1
132	Characterization and Identification of Gamma-Irradiated Kimchi Cabbage and Broccoli by Electron Spin Resonance Spectroscopy using Different Sample Pre-treatments. Korean Journal of Food Science and Technology, 2012, 44, 532-539.	0.0	1
133	ESR-based Identification of Radiation-Induced Free Radicals in Gamma-Irradiated Basil and Clove Using Different Sample Pre-Treatments. Journal of the Korean Society of Food Science and Nutrition, 2012, 41, 1454-1459.	0.2	1
134	Quality Evaluation and Physical Identification of Irradiated Dried Fruits. Journal of the Korean Society of Food Science and Nutrition, 2012, 41, 1559-1564.	0.2	1
135	Identification of Bulgogi Sauce Added with Low Quantity of Electron Beam-Irradiated Garlic Powders by Thermoluminescence Analysis: An Inter-Laboratory Study. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 1857-1863.	0.2	1
136	Electron spin resonance spectroscopy identifies radiation-induced markers in 7 kGy-irradiated dried lavers subjected to alkaline pretreatment. Korean Journal of Food Preservation, 2019, 26, 441-448.	0.2	1
137	TL and ESR based identification of gamma-irradiated frozen fish using different hydrolysis techniques. Radiation Physics and Chemistry, 2014, 105, 83-88.	1.4	0
138	Study of Photo and Thermoluminescence Properties to Identify Irradiated Dried-Fishery Products. Journal of Aquatic Food Product Technology, 2016, 25, 299-306.	0.6	0
139	Assessment of microbiological contamination in saengshik products from the Korean market and identification of the irradiation status. Food Science and Biotechnology, 2018, 27, 607-615.	1.2	0
140	ANTIDIABETIC AND ANTIDYSLIPIDEMIA EFFECTS OF CHUNGKUKJANG AND RED GINSENGâ€CHUNGKUKJANG IN MILD HYPERGLYCEMIC SUBJECTS. FASEB Journal, 2009, 23, 719.1.	0.2	0
141	Luminescence Identification Characteristics for Irradiated Dried Fishery Products. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 1837-1842.	0.2	0
142	Nucleotide Analysis in Korean Dairy Products Using High- Performance Liquid Chromatography with Diode Array Detector. Food Science of Animal Resources, 2019, 39, 93-101.	1.7	0
143	Evaluating the quality stability of black vinegar-based salad sauce during storage. Korean Journal of Food Preservation, 2019, 26, 141-147.	0.2	0
144	Screening and detection of electron beam-irradiated mandarin oranges during storage by e-tongue, PSL, and ESR techniques. Korean Journal of Food Preservation, 2022, 29, 175-185.	0.2	0