

Joong-Ho Kwon

List of Publications by Year in descending order

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144
papers

3,156
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docs citations

144
times ranked

3444
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | 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 |
| 2 | 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | Influence of E-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 |
| 6 | Dose rates of electron beam and gamma ray irradiation affect microbial decontamination and quality changes in dried red pepper (<i>Capsicum annuum</i> L.) powder. Journal of the Science of Food and Agriculture, 2019, 99, 632-638. | 1.7 | 21 |
| 7 | Experimental validation and evaluation of electronic sensing techniques for rapid discrimination of electron-beam, β -ray, and X-ray irradiated dried green onions (<i>Allium fistulosum</i>). Journal of Food Science and Technology, 2019, 56, 5454-5464. | 1.4 | 3 |
| 8 | 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 |
| 9 | Quality Differentiation of Low-Dose Irradiated Navel Oranges by Electronic Sensing Techniques During Storage. Food Analytical Methods, 2019, 12, 1041-1054. | 1.3 | 4 |
| 10 | Storage stability of soluble pigments, chlorophylls, and carotenoids in electron-beam-irradiated edible lavers (<i>Porphyra umbilicalis</i>) with impact on microbial safety and sensory characteristics. Journal of the Science of Food and Agriculture, 2019, 99, 3860-3870. | 1.7 | 3 |
| 11 | Antihypertensive effects of Korean wild simulated ginseng (Sanyangsam) extracts in spontaneously hypertensive rats. Food Science and Biotechnology, 2019, 28, 1563-1569. | 1.2 | 3 |
| 12 | 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 |
| 13 | Effects of electron-beam irradiation on the quality characteristics of mandarin oranges (<i>Citrus Tj</i> ETQq1 1 0.784314 rgBT /Overlock 1 4.25 /48 | 4.2 | 48 |
| 14 | Effects of heat-assisted irradiation treatment on microbial and physicochemical qualities of dried laver (<i>Porphyra</i> spp.) and optimization by response surface methodology. Aquaculture Research, 2019, 50, 464-473. | 0.9 | 2 |
| 15 | 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 |
| 16 | Optimization of the microwave-assisted extraction characteristics for bioactive compounds from eggplant (<i>Solanum melongena</i> L.). Korean Journal of Food Preservation, 2019, 26, 405-415. | 0.2 | 1 |
| 17 | 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 |
| 18 | Evaluating the quality stability of black vinegar-based salad sauce during storage. Korean Journal of Food Preservation, 2019, 26, 141-147. | 0.2 | 0 |

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|----|---|-----|-----------|
| 19 | Electron spin resonance spectroscopy identifies radiation-induced markers in 7 kGy-irradiated dried lavers subjected to alkaline pretreatment. <i>Korean Journal of Food Preservation</i> , 2019, 26, 441-448. | 0.2 | 1 |
| 20 | Assessment of microbiological contamination in saengshik products from the Korean market and identification of the irradiation status. <i>Food Science and Biotechnology</i> , 2018, 27, 607-615. | 1.2 | 0 |
| 21 | Application of electron beam irradiation for improving the microbial quality of processed laver products and luminescence detection of irradiated lavers. <i>Applied Biological Chemistry</i> , 2018, 61, 79-89. | 0.7 | 8 |
| 22 | Postharvest irradiation as a quarantine treatment and its effects on the physicochemical and sensory qualities of Korean citrus fruits. <i>Scientia Horticulturae</i> , 2018, 236, 265-271. | 1.7 | 14 |
| 23 | Effects of approved dose of e-beam irradiation on microbiological and physicochemical qualities of dried laver products and detection of their irradiation status. <i>Food Science and Biotechnology</i> , 2018, 27, 233-240. | 1.2 | 8 |
| 24 | Preservative effect of Chinese cabbage (<i>Brassica rapa</i> subsp. <i>pekinensis</i>) extract on their molecular docking, antioxidant and antimicrobial properties. <i>PLoS ONE</i> , 2018, 13, e0203306. | 1.1 | 21 |
| 25 | Ruminant meat flavor influenced by different factors with special reference to fatty acids. <i>Lipids in Health and Disease</i> , 2018, 17, 223. | 1.2 | 109 |
| 26 | Radiosensitivity of microorganisms in Saengshik products and irradiation effects on the sensorial properties. <i>Radiation Physics and Chemistry</i> , 2018, 152, 100-106. | 1.4 | 4 |
| 27 | Assessment of microbial contaminations in commercial frozen duck meats and the application of electron beam irradiation to improve their hygienic quality. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5444-5449. | 1.7 | 5 |
| 28 | Evaluation of capsaicinoid profile and antioxidant properties in dried Korean red pepper (<i>Capsicum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 <i>Food Science and Technology</i> , 2018, 55, 3902-3910. | 1.4 | 6 |
| 29 | Optimization of green extraction methods for cinnamic acid and cinnamaldehyde from Cinnamon (<i>Cinnamomum cassia</i>) by response surface methodology. <i>Food Science and Biotechnology</i> , 2018, 27, 1607-1617. | 1.2 | 29 |
| 30 | Calibrated Photo-Stimulated Luminescence and E-Sensing Analyses Discriminate Korean Citrus Fruits Treated with Electron Beam. <i>Food Analytical Methods</i> , 2018, 11, 3190-3200. | 1.3 | 3 |
| 31 | Optimization of Microwave-Assisted Extraction of Bioactive Compounds from <i>Coriolus versicolor</i> Mushroom Using Response Surface Methodology. <i>Journal of Food Process Engineering</i> , 2017, 40, e12421. | 1.5 | 35 |
| 32 | Green Extraction Methods for Polyphenols from Plant Matrices and Their Byproducts: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 295-315. | 5.9 | 502 |
| 33 | Optimization of microwave-assisted extraction of total extract, stevioside and rebaudioside-A from <i>Stevia rebaudiana</i> (Bertoni) leaves, using response surface methodology (RSM) and artificial neural network (ANN) modelling. <i>Food Chemistry</i> , 2017, 229, 198-207. | 4.2 | 147 |
| 34 | Thermoluminescence analysis can identify irradiated ingredient in soy sauce before and after pasteurization. <i>Radiation Physics and Chemistry</i> , 2017, 134, 19-26. | 1.4 | 3 |
| 35 | Optimization and modeling for heat reflux extraction of total yield, stevioside and rebaudioside-A from <i>Stevia rebaudiana</i> (Bertoni) leaves. <i>Separation Science and Technology</i> , 2017, 52, 1193-1205. | 1.3 | 15 |
| 36 | Mangiferin: a natural miracle bioactive compound against lifestyle related disorders. <i>Lipids in Health and Disease</i> , 2017, 16, 84. | 1.2 | 197 |

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|----|---|-----|-----------|
| 37 | Enhancing the quality and lipid stability of chicken nuggets using natural antioxidants. <i>Lipids in Health and Disease</i> , 2017, 16, 108. | 1.2 | 8 |
| 38 | 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. <i>Journal of the Institute of Brewing</i> , 2017, 123, 159-166. | 0.8 | 22 |
| 39 | Thermoluminescence analysis and DNA comet assay to identify grapes irradiated as a quarantine treatment. <i>European Food Research and Technology</i> , 2017, 243, 1397-1403. | 1.6 | 2 |
| 40 | Optimization of supercritical fluid extraction of steviol glycosides and total phenolic content from <i>Stevia rebaudiana</i> (Bertoni) leaves using response surface methodology and artificial neural network modeling. <i>Industrial Crops and Products</i> , 2017, 109, 672-685. | 2.5 | 55 |
| 41 | Multivariate analysis to discriminate the origin of sesame seeds by multi-element analysis inductively coupled plasma-mass spectrometry. <i>Food Science and Biotechnology</i> , 2017, 26, 375-379. | 1.2 | 22 |
| 42 | Assessment of Microbial and Radioactive Contaminations in Korean Cold Duck Meats and Electron-Beam Application for Quality Improvement. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 297-304. | 1.5 | 7 |
| 43 | Physicochemical Qualities and Flavor Patterns of Traditional Chinese Vinegars Manufactured by Different Fermentation Methods and Aging Periods. <i>Preventive Nutrition and Food Science</i> , 2017, 22, 30-36. | 0.7 | 10 |
| 44 | A nondestructive approach for discrimination of the origin of sesame seeds using ED-XRF and NIR spectrometry with chemometrics. <i>Food Science and Biotechnology</i> , 2016, 25, 433-438. | 1.2 | 17 |
| 45 | Plant and bacterial proteases: A key towards improving meat tenderization, a mini review. <i>Cogent Food and Agriculture</i> , 2016, 2, . | 0.6 | 28 |
| 46 | Assessment of Antioxidant Potential of Pomegranate Fruit By-Products via a Direct Approach Using a Simple QUENCHER Method. <i>Journal of AOAC INTERNATIONAL</i> , 2016, 99, 599-603. | 0.7 | 7 |
| 47 | Application of E-tongue, E-nose, and MS-E-nose for discriminating aged vinegars based on taste and aroma profiles. <i>Food Science and Biotechnology</i> , 2016, 25, 1313-1318. | 1.2 | 17 |
| 48 | Irradiated fruits can be identified by detecting radiation-induced markers with luminescence and ESR analyses for different trading fruits. <i>Applied Biological Chemistry</i> , 2016, 59, 59-65. | 0.7 | 12 |
| 49 | Study of Photo and Thermoluminescence Properties to Identify Irradiated Dried-Fishery Products. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 299-306. | 0.6 | 0 |
| 50 | Worldwide Status of Fresh Fruits Irradiation and Concerns about Quality, Safety, and Consumer Acceptance. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1790-1807. | 5.4 | 27 |
| 51 | Identification of Microorganisms in Duck Meat Products Available in Korea and the Effect of High Hydrostatic Pressure. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 283-288. | 1.5 | 17 |
| 52 | Comparative analysis of sensory profiles of commercial cider vinegars from Korea, China, Japan, and US by SPME/GC-MS, E-nose, and E-tongue. <i>Korean Journal of Food Science and Technology</i> , 2016, 48, 430-436. | 0.0 | 20 |
| 53 | Anti-Inflammatory Activity of <i>Pinus koraiensis</i> Cone Bark Extracts Prepared by Micro-Wave Assisted Extraction. <i>Preventive Nutrition and Food Science</i> , 2016, 21, 236-244. | 0.7 | 4 |
| 54 | Application of Thermo-luminescence (TL) Method for the Identification of Food Mixtures Containing Irradiated Ingredients. <i>Food Analytical Methods</i> , 2015, 8, 718-727. | 1.3 | 3 |

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|----|--|-----|-----------|
| 55 | Thermoluminescence characterization of isolated minerals to identify oranges exposed to $\hat{\gamma}$ -ray, e-beam, and X-ray for quarantine applications. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 2015, 303, 297-304. | 0.7 | 8 |
| 56 | Calibrated photostimulated luminescence is an effective approach to identify irradiated orange during storage. <i>Radiation Physics and Chemistry</i> , 2015, 111, 81-86. | 1.4 | 8 |
| 57 | Physicochemical properties and volatile components of wine vinegars with high acidity based on fermentation stage and initial alcohol concentration. <i>Food Science and Biotechnology</i> , 2015, 24, 445-452. | 1.2 | 8 |
| 58 | Analysis of electron spin resonance spectra for the identification of complex ESR signals using irradiated standard marker materials. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 2015, 306, 93-97. | 0.7 | 2 |
| 59 | Comparison of Physicochemical Properties and Antioxidant Activities of Naturally-Fermented Commercial Rice Vinegars Produced in Korea, China, and Japan. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2015, 44, 1799-1805. | 0.2 | 6 |
| 60 | Applicability of Irradiation Detection Techniques and Quality Characterization of Cinnamon Powders Available in the Korean Market. <i>International Journal of Food Properties</i> , 2014, 17, 2192-2206. | 1.3 | 10 |
| 61 | Chemical and sensory quality of fresh pomegranate fruits exposed to gamma radiation as quarantine treatment. <i>Food Chemistry</i> , 2014, 145, 312-318. | 4.2 | 44 |
| 62 | Effect of Drying Treatment on Physical Identification Characteristics of Irradiated Seasonings. <i>Food Analytical Methods</i> , 2014, 7, 268-275. | 1.3 | 4 |
| 63 | Alcoholic Extraction Enables EPR Analysis To Characterize Radiation-Induced Cellulosic Signals in Spices. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11089-11098. | 2.4 | 13 |
| 64 | ESR-Based Investigation of Radiation-Induced Free Radicals in Fresh Vegetables After Different Drying Treatments. <i>International Journal of Food Properties</i> , 2014, 17, 1185-1198. | 1.3 | 3 |
| 65 | Effects of sample pretreatments on EPR spectral characteristics of irradiated sea algae “an advanced approach to identify irradiation status. <i>RSC Advances</i> , 2014, 4, 32312-32319. | 1.7 | 4 |
| 66 | An Improved Approach to Identify Irradiated Spices Using Electronic Nose, FTIR, and EPR Spectroscopy. <i>Journal of Food Science</i> , 2014, 79, C1656-64. | 1.5 | 14 |
| 67 | Physical-, Chemical-, and Microbiological-Based Identification of Electron Beam- and $\hat{\gamma}$ -Irradiated Frozen Crushed Garlic. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7920-7926. | 2.4 | 14 |
| 68 | Improved Electron Spin Resonance Spectroscopy with Different Sample Treatments to Identify Irradiated Sprout Seeds. <i>Food Analytical Methods</i> , 2014, 7, 1874-1880. | 1.3 | 2 |
| 69 | TL and ESR based identification of gamma-irradiated frozen fish using different hydrolysis techniques. <i>Radiation Physics and Chemistry</i> , 2014, 105, 83-88. | 1.4 | 0 |
| 70 | Quality Characteristics of High Acidity Apple Vinegar Manufactured Using Two Stage Fermentation. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2014, 43, 877-883. | 0.2 | 11 |
| 71 | Quality Properties of Pear Vinegars with High-Acidity under Different Fermentation Conditions. <i>Korean Journal of Food Science and Technology</i> , 2014, 46, 418-424. | 0.0 | 4 |
| 72 | Electron Spin Resonance Spectroscopy for the Identification of Irradiated Foods with Complex ESR Signals. <i>Food Analytical Methods</i> , 2013, 6, 301-308. | 1.3 | 23 |

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|----|---|-----|-----------|
| 73 | Characterization of radiation-induced luminescence properties and free radicals for the identification of different gamma-irradiated teas. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 4225-4234. | 1.9 | 19 |
| 74 | Identification of gamma-irradiated ingredients in liquid seasonings by thermoluminescence analysis: an interlaboratory blind trial. <i>European Food Research and Technology</i> , 2013, 236, 771-776. | 1.6 | 3 |
| 75 | Identification of Irradiated Shellfish Using Well-Characterized Thermoluminescence Properties of Biogenic Minerals Present in the Exoskeletons. <i>Food Analytical Methods</i> , 2013, 6, 1345-1352. | 1.3 | 4 |
| 76 | Applicability of thermoluminescence techniques to identify irradiated seafoods using different methods of mineral separation: An interlaboratory blind trial. <i>Food Science and Biotechnology</i> , 2013, 22, 931-935. | 1.2 | 3 |
| 77 | Effectiveness of luminescence analysis to identify gamma-irradiated shrimps: Effects of grinding, mixing and different methods of mineral separation. <i>Food Research International</i> , 2013, 54, 416-422. | 2.9 | 5 |
| 78 | Reliable screening of various foodstuffs with respect to their irradiation status: A comparative study of different analytical techniques. <i>Radiation Physics and Chemistry</i> , 2013, 91, 186-192. | 1.4 | 15 |
| 79 | Characterization and identification of gamma-irradiated sauces by electron spin resonance spectroscopy using different sample pretreatments. <i>Food Chemistry</i> , 2013, 138, 1878-1883. | 4.2 | 14 |
| 80 | Effectiveness of thermoluminescence analysis to detect low quantity of gamma-irradiated component in non-irradiated mushroom powders. <i>Journal of Luminescence</i> , 2013, 136, 395-400. | 1.5 | 6 |
| 81 | Radiation- and grinding-induced luminescence properties for the detection of irradiated wheat. <i>Journal of Cereal Science</i> , 2013, 57, 261-263. | 1.8 | 4 |
| 82 | Electron Spin Resonance Analysis of Radiation-Induced Free Radicals in Shells and Membranes of Different Poultry Eggs. <i>Food Analytical Methods</i> , 2013, 6, 265-269. | 1.3 | 1 |
| 83 | Investigation of Radiation-Induced Free Radicals and Luminescence Properties in Fresh Pomegranate Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4019-4025. | 2.4 | 12 |
| 84 | Analysis of aroma compounds of commercial cider vinegars with different acidities using SPME/GC-MS, electronic nose, and sensory evaluation. <i>Food Science and Biotechnology</i> , 2013, 22, 1559-1565. | 1.2 | 29 |
| 85 | Absorbed dose estimation and quality attributes of gamma-irradiated fresh shiitake mushrooms. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 634-640. | 1.7 | 12 |
| 86 | Physicochemical Properties of Commercial Fruit Vinegars with Different Fermentation Methods. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2013, 42, 736-742. | 0.2 | 17 |
| 87 | Changes in Physicochemical, Nutritional and Hygienic Properties of Chinese Cabbage Seeds and Their Sprouts on Gamma and Electron Beam Irradiation. <i>Journal of Food Quality</i> , 2013, 36, 316-323. | 1.4 | 12 |
| 88 | Identification of Pre-pasteurization or Pre-irradiation Treatment in Frozen Crushed Garlic Commercially Available in Korean Market. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2013, 42, 1673-1681. | 0.2 | 2 |
| 89 | Luminescence properties and compositions of contaminating inorganic minerals separated from gamma-irradiated fresh and white ginsengs from different areas. <i>Journal of Ginseng Research</i> , 2013, 37, 483-490. | 3.0 | 2 |
| 90 | Luminescence Detection Characteristics for Irradiated Dried Fishes Using PSL-TL System. <i>Korean Journal of Food Science and Technology</i> , 2013, 45, 8-12. | 0.0 | 2 |

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|-----|---|-----|-----------|
| 91 | 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 |
| 92 | 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 |
| 93 | Antioxidant Activities in Freeze-dried and Hot Air-dried Schizandra Fruit (<i>Schizandra chinensis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Technology, 2013, 45, 667-674. | 0.0 | 10 |
| 94 | Effect of $\hat{1}^3$ -irradiation on physical quality attributes and identification properties of different sauces. Food Science and Biotechnology, 2012, 21, 1173-1178. | 1.2 | 4 |
| 95 | Thermoluminescence analyses of irradiated dried sea foods using different methods of mineral separation. Radiation Physics and Chemistry, 2012, 81, 1224-1226. | 1.4 | 10 |
| 96 | 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 |
| 97 | 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 |
| 98 | Effect of storage conditions on photostimulated luminescence of irradiated garlic and potatoes. Food Research International, 2012, 47, 315-320. | 2.9 | 19 |
| 99 | Identification of gamma ray and electron-beam irradiated wheat after different processing treatments. Journal of Cereal Science, 2012, 56, 347-351. | 1.8 | 12 |
| 100 | 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 |
| 101 | Optimisation of microwave-assisted extraction for functional properties of <i>Vitis coignetiae</i> extract by response surface methodology. Journal of the Science of Food and Agriculture, 2012, 92, 1780-1785. | 1.7 | 24 |
| 102 | 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 |
| 103 | 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 |
| 104 | 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 |
| 105 | Applicability of different analytical methods for the identification of $\hat{1}^3$ -irradiated fresh mushrooms during storage. Food Science and Biotechnology, 2012, 21, 573-579. | 1.2 | 23 |
| 106 | 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 |
| 107 | Identification of a Gamma-irradiated Ingredient (Garlic Powder) in Korean Barbeque Sauce by Thermoluminescence Analysis. Journal of Food Science, 2012, 77, C476-80. | 1.5 | 20 |
| 108 | Identification and Characterization of Gamma-irradiated Dried <i>Lentinus edodes</i> Using ESR, SEM, and FTIR Analyses. Journal of Food Science, 2012, 77, C690-6. | 1.5 | 25 |

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|-----|--|-----|-----------|
| 109 | Identification of Irradiated Spaghetti Sauces Using Different Physical Techniques. Journal of Food Quality, 2012, 35, 292-297. | 1.4 | 9 |
| 110 | Quality attributes of <i>Pleurotus eryngii</i> following gamma irradiation. Postharvest Biology and Technology, 2012, 66, 42-47. | 2.9 | 39 |
| 111 | Radiation-induced thermoluminescence characteristics of feldspar upon different heat and microwave treatments. Journal of Luminescence, 2012, 132, 1964-1968. | 1.5 | 18 |
| 112 | An investigation into gamma-ray treatment of shellfish using electron paramagnetic resonance spectroscopy. Journal of the Science of Food and Agriculture, 2012, 92, 759-763. | 1.7 | 8 |
| 113 | Investigation of Different Factors Affecting the Electron Spin Resonance-based Characterization of Gamma-irradiated Fresh, White, and Red Ginseng. Journal of Ginseng Research, 2012, 36, 308-313. | 3.0 | 13 |
| 114 | Monitoring of Commercial Red Pepper Powders for Their Irradiation Status. Korean Journal of Food Science and Technology, 2012, 44, 673-679. | 0.0 | 6 |
| 115 | Quality Comparison of Commercial Cider Vinegars by Their Acidity Levels. Korean Journal of Food Science and Technology, 2012, 44, 699-703. | 0.0 | 14 |
| 116 | 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 |
| 117 | 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 |
| 118 | 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 |
| 119 | Supplementation of <i>Cheonggukjang</i> and Red Ginseng <i>Cheonggukjang</i> Can 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 |
| 120 | Physiological Activities of Extracts from Different Parts of <i>Cudrania tricuspidata</i> . Journal of the Korean Society of Food Science and Nutrition, 2011, 40, 942-948. | 0.2 | 17 |
| 121 | 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 |
| 122 | Monitoring of roasting-induced changes in ginsenoside composition of ginseng (<i>Panax ginseng</i> C.A.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf | 1.2 | 5 |
| 123 | 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 |
| 124 | The comparative effect of steaming and irradiation on the physicochemical and microbiological properties of dried red pepper (<i>Capsicum annum</i> L.). Food Chemistry, 2010, 119, 1012-1016. | 4.2 | 83 |
| 125 | Ginsenoside Composition and Antiproliferative Activities of Explosively Puffed Ginseng (<i>Panax</i>) Tj ETQq1 1 0.784314 rgBT /Overlock | 1.5 | 33 |
| 126 | Antioxidant Effects of <i>Viscum album</i> L. Extracts by Extraction Conditions. Journal of the Korean Society of Food Science and Nutrition, 2010, 39, 14-19. | 0.2 | 18 |

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|-----|--|-----|-----------|
| 127 | 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 |
| 128 | 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 |
| 129 | Gamma irradiation effects on the induction of three heat shock protein genes (p1ac25, hsc70 and) Tj ETQq1 1 0.784314 rgBT /Overlo 75-81. | 1.2 | 18 |
| 130 | Antihyperglycemic and Antioxidative Effects of New Herbal Formula in Streptozotocin-Induced Diabetic Rats. Journal of Medicinal Food, 2009, 12, 728-735. | 0.8 | 21 |
| 131 | Anti-diabetic Effects of New Herbal Formula in Neonatally Streptozotocin-Induced Diabetic Rats. Biological and Pharmaceutical Bulletin, 2009, 32, 421-426. | 0.6 | 22 |
| 132 | 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 |
| 133 | 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 |
| 134 | ANTIDIABETIC AND ANTIDYSLIPIDEMIA EFFECTS OF CHUNGKUKJANG AND RED GINSENGâ€CHUNGKUKJANG IN MILD HYPERGLYCEMIC SUBJECTS. FASEB Journal, 2009, 23, 719.1. | 0.2 | 0 |
| 135 | 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 |
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