

Malshick Shin

List of Publications by Year in descending order

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77
papers

1,196
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404762

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times ranked

1510
citing authors

#	ARTICLE	IF	CITATIONS
1	Control of lipid digestion and nutraceutical bioaccessibility using starch-based filled hydrogels: Influence of starch and surfactant type. <i>Food Hydrocolloids</i> , 2015, 44, 380-389.	10.9	99
2	Preparation and stability of resistant starch nanoparticles, using acid hydrolysis and cross-linking of waxy rice starch. <i>Food Chemistry</i> , 2018, 256, 77-84.	8.4	85
3	Properties of Korean Amaranth Starch Compared to Waxy Millet and Waxy Sorghum Starches. <i>Starch/Staerke</i> , 2004, 56, 469-477.	2.2	83
4	Effects of particle size distributions of rice flour on the quality of gluten-free rice cupcakes. <i>LWT - Food Science and Technology</i> , 2014, 59, 526-532.	5.3	82
5	Effects of protein and transglutaminase on the preparation of gluten-free rice bread. <i>Food Science and Biotechnology</i> , 2010, 19, 951-956.	2.6	78
6	Pasting Properties of Non-waxy Rice Starch-Hydrocolloid Mixtures. <i>Starch/Staerke</i> , 2006, 58, 223-230.	2.2	73
7	Mild hydrolysis of resistant starch from maize. <i>Food Chemistry</i> , 2006, 96, 115-121.	8.4	60
8	Physicochemical properties of starch isolated from eight different varieties of Korean sweet potatoes. <i>Starch/Staerke</i> , 2013, 65, 923-930.	2.2	44
9	Hot-Water Solubilities and Water Sorptions of Resistant Starches at 25°C. <i>Cereal Chemistry</i> , 2003, 80, 564-566.	2.2	43
10	In vitro Digestibility of Cross-Linked Starches - RS4. <i>Starch/Staerke</i> , 2004, 56, 478-483.	2.2	38
11	The properties and molecular structures of gusiljatbam starch compared to those of acorn and chestnut starches. <i>Starch/Staerke</i> , 2012, 64, 339-347.	2.2	34
12	Preparation and characteristics of octenyl succinic anhydride-modified partial waxy rice starches and encapsulated paprika pigment powder. <i>Food Chemistry</i> , 2019, 295, 466-474.	8.4	34
13	Functional properties of different Korean sweet potato varieties. <i>Food Science and Biotechnology</i> , 2011, 20, 1501-1507.	2.6	33
14	Properties and Digestibility of Octenyl Succinic Anhydride-Modified Japonica-Type Waxy and Non-Waxy Rice Starches. <i>Molecules</i> , 2019, 24, 765.	3.9	32
15	Properties and qualities of rice flours and gluten-free cupcakes made with higher-yield rice varieties in Korea. <i>Food Science and Biotechnology</i> , 2012, 21, 365-372.	2.6	23
16	Mung bean coat ameliorates hyperglycemia and the antioxidant status in type 2 diabetic db/db mice. <i>Food Science and Biotechnology</i> , 2014, 23, 247-252.	2.6	22
17	The effects of annealing and acid hydrolysis on resistant starch level and the properties of cross-linked RS4 rice starch. <i>Starch/Staerke</i> , 2011, 63, 147-153.	2.2	21
18	Physicochemical properties of high amylose rice starches purified from Korean cultivars. <i>Starch/Staerke</i> , 2010, 62, 262-268.	2.2	20

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19	Forming rice starch gels by adding retrograded and cross-linked resistant starch prepared from rice starch. <i>Food Science and Biotechnology</i> , 2015, 24, 835-841.	2.6	18
20	Effects of water activity on pigments in dried laver (<i>Porphyra</i>) during storage. <i>Food Science and Biotechnology</i> , 2013, 22, 1523-1529.	2.6	17
21	Emulsifying Properties of Proteins Isolated from Various Rice Cultivars. <i>Food and Bioprocess Technology</i> , 2016, 9, 813-821.	4.9	15
22	Effects of milk proteins and gums on quality of bread made from frozen dough. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1407-1415.	3.6	14
23	Improvement of the quality of gluten-free rice pound cake using extruded rice flour. <i>Food Science and Biotechnology</i> , 2013, 22, 173-180.	2.6	14
24	Effects of cross-linked resistant rice starch on the quality of Korean traditional rice cake. <i>Food Science and Biotechnology</i> , 2013, 22, 697-704.	2.6	14
25	Molecular structures of rice starch to investigate the differences in the processing quality of rice flours. <i>Food Science and Biotechnology</i> , 2018, 27, 1007-1014.	2.6	14
26	Physicochemical properties of mung bean starches in different Korean varieties and their gel textures. <i>Food Science and Biotechnology</i> , 2012, 21, 1359-1365.	2.6	12
27	Physicochemical properties and molecular structures of Korean waxy rice starches. <i>Food Science and Biotechnology</i> , 2015, 24, 791-798.	2.6	12
28	Methods to improve rice protein dispersal at moderate pH. <i>Food Science and Biotechnology</i> , 2020, 29, 1401-1406.	2.6	10
29	Comparison of Physicochemical Properties and Cooking Quality of Korean Organic Rice Varieties. <i>Korean Journal of Food and Cookery Science</i> , 2013, 29, 785-794.	0.1	10
30	Antioxidative Activity and Quality Characteristics of Rice Madeleine Added with Pine Needle Powder and Extract. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2014, 43, 446-453.	0.8	10
31	Effects of organic acids and starch water ratios on the properties of retrograded maize starches. <i>Food Science and Biotechnology</i> , 2011, 20, 1013-1019.	2.6	9
32	Effect of different degrees of milling on the protein composition in brown rice brans. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 214-221.	3.2	8
33	Improving gel formation of rice starch added with cross-linked resistant starch prepared from rice starch. <i>Starch/Staerke</i> , 2015, 67, 829-837.	2.2	7
34	Textural properties of mung bean starch gels prepared from whole seeds. <i>Food Science and Biotechnology</i> , 2016, 25, 729-734.	2.6	7
35	Quality and Storage Characteristics of Gluten-free Rice Pound Cakes with Different Ratios of Germinated Brown Rice Flour. <i>Korean Journal of Food and Cookery Science</i> , 2015, 31, 781-790.	0.1	7
36	Structures and digestibility of B-type high-amylose rice starches compared with A-type high-amylose rice starches. <i>Journal of Cereal Science</i> , 2023, 112, 103713.	3.7	7

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37	Textural character of sweet potato root of Korean cultivars in relation to chemical constituents and their properties. <i>Food Science and Biotechnology</i> , 2018, 27, 1627-1637.	2.6	6
38	Gelatinization Properties and Molecular Structure of Waxy Rice Starches Isolated from Korean Japonica and Indica Cultivars. <i>Korean Journal of Food and Cookery Science</i> , 2014, 30, 716-725.	0.1	6
39	Effects of Hydrocolloids on the Quality of Protein and Transglutaminase Added Gluten-free Rice Bread. <i>Korean Journal of Food and Cookery Science</i> , 2017, 33, 198-208.	0.1	6
40	Preparation of functional rice cake by using β -carotene-loaded emulsion powder. <i>Journal of Food Science and Technology</i> , 2020, 57, 4514-4523.	2.8	5
41	Color Stability of Chlorophyll in Young Barley Leaf. <i>Journal of the East Asian Society of Dietary Life</i> , 2016, 26, 314-324.	0.5	5
42	Effects of Amylose Content Controlled by Blended Rice Flours on the Quality Characteristics of Gluten-Free Rice Cupcake. <i>Korean Journal of Food and Cookery Science</i> , 2018, 34, 96-104.	0.1	5
43	A comparative study of submicron and micron sized rice particles: enzymatic hydrolysis <i>in vitro</i> and food efficiency ratio <i>in vivo</i> . <i>International Journal of Food Science and Technology</i> , 2011, 46, 372-378.	2.7	4
44	Physicochemical Properties of Resistant Starch Prepared from Singil Rice Starch. <i>Korean Journal of Food and Cookery Science</i> , 2018, 34, 626-634.	0.1	4
45	Effect of Storage Conditions, Rice, Cooker and Oil Types on the Changes of Resistant Starch Contents of Cooked Rice. <i>Korean Journal of Food and Cookery Science</i> , 2016, 32, 9-15.	0.1	4
46	Development of Sweet Potato Shaped Rice Madeira Cakes using Sweet Potato Paste with Different Cultivars. <i>Korean Journal of Food and Cookery Science</i> , 2017, 33, 78-86.	0.1	4
47	Properties of novel starch isolated from <i>Castanopsis cuspidate</i> fruit grown in a subtropical zone of Korea. <i>Food Science and Biotechnology</i> , 2010, 19, 63-68.	2.6	3
48	Physicochemical and Structural Characteristics of Waxy Rice Flours and Starches during Soaking Time. <i>Journal of the East Asian Society of Dietary Life</i> , 2016, 26, 457-465.	0.5	3
49	Physicochemical and Cooking Characteristics of Non-waxy Soft Brown Rice. <i>Korean Journal of Food and Cookery Science</i> , 2016, 32, 531-540.	0.1	3
50	A Scientific Approach to Increase the Consumption of Rice as Future Food Resources. <i>Korean Journal of Food and Cookery Science</i> , 2017, 33, 713-726.	0.1	3
51	Improvement of resistant starch content and baking quality of cross-linked soft rice flour. <i>Food Science and Biotechnology</i> , 2020, 29, 1695-1703.	2.6	2
52	Sensory Characteristics and Consumer Acceptance of Yakgwa with Glutinous Rice Flour. <i>Journal of the East Asian Society of Dietary Life</i> , 2016, 26, 271-277.	0.5	2
53	Effects of Resistant Starch on the Viscosity and Stability of Fat-Free Dressing. <i>Korean Journal of Food and Cookery Science</i> , 2016, 32, 253-260.	0.1	2
54	Physicochemical and Gel Properties of Starch Purified from Mealy Sweet Potato, Daeyumi. <i>Korean Journal of Food and Cookery Science</i> , 2016, 32, 524-530.	0.1	2

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55	Granular Morphology and Thermal Properties of Acid-Hydrolyzed Rice Starches with Different Amylose Contents. Korean Journal of Food and Cookery Science, 2017, 33, 307-315.	0.1	2
56	Effects of Enzyme Treatment on Antioxidant Activity of Wheat Germ. Korean Journal of Food and Cookery Science, 2018, 34, 512-518.	0.1	2
57	Quality Properties of Rice Wet Noodle Prepared from Frozen Dough. Korean Journal of Food and Cookery Science, 2019, 35, 610-618.	0.1	2
58	Effect of Waxy Rice Starch on Processing Quality of High Amylose Rice Flour. Korean Journal of Food and Cookery Science, 2020, 36, 41-49.	0.1	2
59	Optimization and the Quality Properties of Purple Sweet Potato Muk Supplemented with Resistant Starch. Korean Journal of Food and Cookery Science, 2020, 36, 82-92.	0.1	2
60	Effects of newly developed waxy rice flour on the quality characteristics and oxidative stability of Korean traditional fried cookie, Yakgwa. Food Science and Biotechnology, 2018, 27, 1697-1705.	2.6	1
61	Preparation and Quality Characteristics of Gluten-Free White Salted Rice Noodle. Korean Journal of Food and Cookery Science, 2018, 34, 375-383.	0.1	1
62	Physicochemical Properties and Preparation of RS3 Resistant Starch Prepared from High Amylose Dodamssal Rice Starch. Korean Journal of Food and Cookery Science, 2019, 35, 299-307.	0.1	1
63	Quality and Storage Characteristics of Sweet Potato Pearl with Waxy Rice Starch. Korean Journal of Food and Cookery Science, 2019, 35, 394-402.	0.1	1
64	Characterization of Rice Cupcakes Prepared from Saechungmoo Rice Flours Fermented with Probiotics Complex. Korean Journal of Food and Cookery Science, 2020, 36, 554-563.	0.1	1
65	Effects of Drying Methods on the Antioxidant Activities and Color Stability of Pigmented Sweet Potato Powders. Korean Journal of Food and Cookery Science, 2020, 36, 169-177.	0.1	1
66	Effect of Heat-Moisture Treatment Conditions on the Functional Properties of Potato Starch. Korean Journal of Food and Cookery Science, 2020, 36, 474-481.	0.1	1
67	Physicochemical properties of mirchal glutinous rice flour based on soaking time. Korean Journal of Food Preservation, 2022, 29, 21-33.	0.5	1
68	Anti-oxidant activities of mung bean starch and starch gels prepared from whole and hulled seeds. Food Science and Biotechnology, 2016, 25, 453-456.	2.6	0
69	Color Stability of Traditional Fermented Rice Cake, Gijeongtteok Added with Chlorophyll-Stabilized Young Barley Leaf Powder. Korean Journal of Food and Cookery Science, 2017, 33, 504-512.	0.1	0
70	Microstructure, Texture and Rheology Properties of Sweet Potato Starch Gels Purified from Korean Cultivars during Storage. Korean Journal of Food and Cookery Science, 2018, 34, 186-194.	0.1	0
71	Physicochemical Characteristics of Starches Purified from Newly Developed Colored Sweet Potatoes, Danjami and Hogammi. Korean Journal of Food and Cookery Science, 2018, 34, 256-262.	0.1	0
72	Quality Characteristics of White Pan Bread with Enzyme Treated Wheat Germ Extract. Korean Journal of Food and Cookery Science, 2019, 35, 36-44.	0.1	0

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73	Acrylamide Content and Antioxidant Activity of Sweet Potato Chips Prepared from Domestic Cultivars. Korean Journal of Food and Cookery Science, 2019, 35, 631-641.	0.1	0
74	Quality Characteristics of Rice Flours Added with Stabilized Rice Bran and Resistant Starch. Korean Journal of Food and Cookery Science, 2020, 36, 253-263.	0.1	0
75	Comparison of Physicochemical Properties of Starches Prepared from Sweet Pumpkin, Chestnut, and Mealy Sweet Potato. Korean Journal of Food and Cookery Science, 2020, 36, 357-364.	0.1	0
76	Physicochemical Properties, Molecular Structure and in vitro Digestibility of Starches from Different Varieties of Domestic Sweet Pumpkin. Korean Journal of Food and Cookery Science, 2020, 36, 546-553.	0.1	0
77	Changes of Color Stabilities of Sweet Pumpkin Powder Prepared by Different Drying Methods and Quality Characteristics of Rice Cupcakes Added with Them. Korean Journal of Food and Cookery Science, 2020, 36, 455-463.	0.1	0