

# Mi-Sook Cho

## List of Publications by Year in descending order

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Version: 2024-02-01

31  
papers

578  
citations

687363

13  
h-index

642732

23  
g-index

31  
all docs

31  
docs citations

31  
times ranked

809  
citing authors

#	ARTICLE	IF	CITATIONS
1	Food neophobia and willingness to try non-traditional foods for Koreans. <i>Food Quality and Preference</i> , 2011, 22, 671-677.	4.6	123
2	Geography of Food Consumption Patterns between South and North China. <i>Foods</i> , 2017, 6, 34.	4.3	62
3	Comparisons of dietary behavior, food intake, and satisfaction with food-related life between the elderly living in urban and rural areas. <i>The Korean Journal of Nutrition</i> , 2012, 45, 252.	1.0	41
4	Taste education reduces food neophobia and increases willingness to try novel foods in school children. <i>Nutrition Research and Practice</i> , 2016, 10, 221.	1.9	40
5	The effect of LED irradiation on the quality of cabbage stored at a low temperature. <i>Food Science and Biotechnology</i> , 2014, 23, 1087-1093.	2.6	39
6	Occurrence of patulin in various fruit juices from South Korea: An exposure assessment. <i>Food Science and Biotechnology</i> , 2010, 19, 1-5.	2.6	31
7	Food Group Intakes as Determinants of Iodine Status among US Adult Population. <i>Nutrients</i> , 2016, 8, 325.	4.1	28
8	Association of Maternal Diet With Zinc, Copper, and Iron Concentrations in Transitional Human Milk Produced by Korean Mothers. <i>Clinical Nutrition Research</i> , 2016, 5, 15.	1.2	26
9	Dietary quality differs by consumption of meals prepared at home vs. outside in Korean adults. <i>Nutrition Research and Practice</i> , 2016, 10, 294.	1.9	26
10	Nutritional and health consequences are associated with food insecurity among Korean elderly: Based on the fifth (2010) Korea National Health and Nutrition Examination Survey (KNHANES V-1). <i>Journal of Nutrition and Health</i> , 2015, 48, 519.	0.8	24
11	Texture Preferences of Chinese, Korean and US Consumers: A Case Study with Apple and Pear Dried Fruits. <i>Foods</i> , 2020, 9, 377.	4.3	23
12	Relationships of adolescent's dietary habits with personality traits and food neophobia according to family meal frequency. <i>Nutrition Research and Practice</i> , 2014, 8, 476.	1.9	18
13	Changes in iodine status among US adults, 2001–2012. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 184-194.	2.8	15
14	Comparison of creatinine index and geriatric nutritional risk index for nutritional evaluation of patients with hemodialysis. <i>Hemodialysis International</i> , 2018, 22, 507-514.	0.9	12
15	The effect of coffee consumption on food group intake, nutrient intake, and metabolic syndrome of Korean adults—2010 KNHANES (V-1). <i>NFS Journal</i> , 2016, 4, 9-14.	4.3	10
16	Mealtime Behaviors and Food Preferences of Students with Autism Spectrum Disorder. <i>Foods</i> , 2021, 10, 49.	4.3	9
17	Association of Food Insecurity with Nutrient Intake and Depression among Korean and US Adults: Data from the 2014 Korea and the 2013–2014 US National Health and Nutrition Examination Surveys. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 506.	2.6	8
18	Physicochemical and sensory properties of protein-fortified cookies according to the ratio of isolated soy protein to whey protein. <i>Food Science and Biotechnology</i> , 2021, 30, 653-661.	2.6	6

#	ARTICLE	IF	CITATIONS
19	Formulation Optimization of Sucrose-Free Hard Candy Fortified with <i>Cudrania tricuspidata</i> Extract. <i>Foods</i> , 2021, 10, 2464.	4.3	6
20	Development of yuja ( <i>Citrus junos</i> ) beverage based on antioxidant properties and sensory attributes using response surface methodology. <i>Journal of Food Science and Technology</i> , 2019, 56, 1854-1863.	2.8	5
21	Changes in the glucose and insulin responses according to high-protein snacks for diabetic patients. <i>Nutrition Research and Practice</i> , 2021, 15, 54.	1.9	5
22	Understanding the drivers of liking for fresh pears: a cross-cultural investigation of Chinese and Korean panels and consumers. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5092-5101.	3.5	4
23	A study of customer perception of visual information in food stands through eye-tracking. <i>British Food Journal</i> , 2021, 123, 4436-4450.	2.9	4
24	Development of a tool for food literacy assessment for young adults: Findings from a Korean validation study. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2020, 29, 876-882.	0.4	4
25	Emotions Evoked by Colors and Health Functionality Information of Colored Rice: A Cross-Cultural Study. <i>Foods</i> , 2021, 10, 231.	4.3	3
26	Salt substitute effect of flavorings and intensity rating of beef soup in different test settings. <i>Food Science and Biotechnology</i> , 2010, 19, 1421-1427.	2.6	2
27	Changes in the physicochemical and microbiological properties of dried anchovy <i>Engraulis japonicus</i> during storage. <i>Fisheries Science</i> , 2018, 84, 1091-1098.	1.6	2
28	Consumer's Preference for Bibimnaengmyeon Sauce Supplemented with Different Amounts of Watermelon Powder. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2022, 51, 561-570.	0.9	2
29	Can Iodine Status be Predicted by Food Group Intake?. <i>FASEB Journal</i> , 2015, 29, LB388.	0.5	0
30	Frequent Consumption of Meals Prepared Outside Home Influence Dietary Adequacy and Diversity in Korean Adults. <i>FASEB Journal</i> , 2015, 29, 597.11.	0.5	0
31	A Study on the Factors Affecting Customer Satisfaction with Institutional Foodservice during COVID-19. <i>Foods</i> , 2022, 11, 1053.	4.3	0