## Mi-Sook Cho

## List of Publications by Year

 in descending orderSource: https:/|exaly.com/author-pdf/4961572/publications.pdf
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A Study on the Factors Affecting Customer Satisfaction with Institutional Foodservice during
COVID-19. Foods, 2022, 11, 1053.

Consumer's Preference for Bibimnaengmyeon Sauce Supplemented with Different Amounts of Watermelon Powder. Journal of the Korean Society of Food Science and Nutrition, 2022, 51, 561-570.

Emotions Evoked by Colors and Health Functionality Information of Colored Rice: A Cross-Cultural Study. Foods, 2021, 10, 231.

Physicochemical and sensory properties of protein-fortified cookies according to the ratio of isolated soy protein to whey protein. Food Science and Biotechnology, 2021, 30, 653-661.
2.6

A study of customer perception of visual information in food stands through eye-tracking. British
Food Journal, 2021, 123, 4436-4450.

Changes in the glucose and insulin responses according to high-protein snacks for diabetic patients.
Nutrition Research and Practice, 2021, 15, 54.

Association of Food Insecurity with Nutrient Intake and Depression among Korean and US Adults: Data
7 from the 2014 Korea and the 2013 â€ "2014 US National Health and Nutrition Examination Surveys. International Journal of Environmental Research and Public Health, 2021, 18, 506.

Formulation Optimization of Sucrose-Free Hard Candy Fortified with Cudrania tricuspidata Extract.
Foods, 2021, 10, 2464.

Mealtime Behaviors and Food Preferences of Students with Autism Spectrum Disorder. Foods, 2021, 10,
49.

Texture Preferences of Chinese, Korean and US Consumers: A Case Study with Apple and Pear Dried Fruits. Foods, 2020, 9, 377.
4.3

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Development of a tool for food literacy assessment for young adults: Findings from a Korean validation study. Asia Pacific Journal of Clinical Nutrition, 2020, 29, 876-882.

Development of yuja (Citrus junos) beverage based on antioxidant properties and sensory attributes using response surface methodology. Journal of Food Science and Technology, 2019, 56, 1854-1863.

Understanding the drivers of liking for fresh pears: a crossâ€cultural investigation of Chinese and
Korean panels and consumers. Journal of the Science of Food and Agriculture, 2019, 99, 5092-5101.

Comparison of creatinine index and geriatric nutritional risk index for nutritional evaluation of patients with hemodialysis. Hemodialysis International, 2018, 22, 507-514.
0.9

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Changes in the physicochemical and microbiological properties of dried anchovy Engraulis japonicus during storage. Fisheries Science, 2018, 84, 1091-1098.

19 Taste education reduces food neophobia and increases willingness to try novel foods in school children. Nutrition Research and Practice, 2016, 10, 221.

Food Group Intakes as Determinants of lodine Status among US Adult Population. Nutrients, 2016, 8,

Changes in iodine status among US adults, 2001â€"2012. International Journal of Food Sciences and

| 25 | Frequent Consumption of Meals Prepared Outside Home Influence Dietary Adequacy and Diversity in Korean Adults. FASEB Journal, 2015, 29, 597.11. | 0.5 | 0 |
| :---: | :---: | :---: | :---: |
| 26 | Relationships of adolescent's dietary habits with personality traits and food neophobia according to family meal frequency. Nutrition Research and Practice, 2014, 8, 476. | 1.9 | 18 |
| 27 | The effect of LED irradiation on the quality of cabbage stored at a low temperature. Food Science and Biotechnology, 2014, 23, 1087-1093. | 2.6 | 39 |
| 28 | Comparisons of dietary behavior, food intake, and satisfaction with food-related life between the elderly living in urban and rural areas. The Korean Journal of Nutrition, 2012, 45, 252. | 1.0 | 41 |
| 29 | Food neophobia and willingness to try non-traditional foods for Koreans. Food Quality and Preference, 2011, 22, 671-677. | 4.6 | 123 |
| 30 | Occurrence of patulin in various fruit juices from South Korea: An exposure assessment. Food Science and Biotechnology, 2010, 19, 1-5. | 2.6 | 31 |
| 31 | Salt substitute effect of flavorings and intensity rating of beef soup in different test settings. Food Science and Biotechnology, 2010, 19, 1421-1427. | 2.6 | 2 |

