

Jiwoon Park

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4991548/publications.pdf>

Version: 2024-02-01

10
papers

1,063
citations

1163117

8
h-index

1372567

10
g-index

11
all docs

11
docs citations

11
times ranked

1397
citing authors

#	ARTICLE	IF	CITATIONS
1	Centrifugal microfluidics for biomedical applications. <i>Lab on A Chip</i> , 2010, 10, 1758.	6.0	617
2	Fully integrated lab-on-a-disc for simultaneous analysis of biochemistry and immunoassay from whole blood. <i>Lab on A Chip</i> , 2011, 11, 70-78.	6.0	182
3	Lab-on-a-Disc for Fully Integrated Multiplex Immunoassays. <i>Analytical Chemistry</i> , 2012, 84, 2133-2140.	6.5	141
4	Productive Chemical Interaction between a Bacterial Microcolony Couple Is Enhanced by Periodic Relocation. <i>Journal of the American Chemical Society</i> , 2013, 135, 2242-2247.	13.7	31
5	Effect of natural fermentation on milled rice grains: Physicochemical and functional properties of rice flour. <i>Food Hydrocolloids</i> , 2020, 108, 106005.	10.7	30
6	Enhancing antioxidant and antimicrobial activity of carnosic acid in rosemary (<i>Rosmarinus officinalis</i>) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	8.2	27
7	Feasibility and characterization of the cycloamylose production from high amylose corn starch. <i>Cereal Chemistry</i> , 2018, 95, 838-848.	2.2	13
8	pH-dependent pasting and texture properties of rice flour subjected to limited protein hydrolysis. <i>Food Hydrocolloids</i> , 2021, 117, 106754.	10.7	10
9	Retarding Oxidative and Enzymatic Degradation of Phenolic Compounds Using Large-Ring Cycloamylose. <i>Foods</i> , 2021, 10, 1457.	4.3	8
10	Changes in physicochemical properties of rice flour by fermentation with koji and its potential use in gluten-free noodles. <i>Journal of Food Science</i> , 2021, 86, 5188-5199.	3.1	0