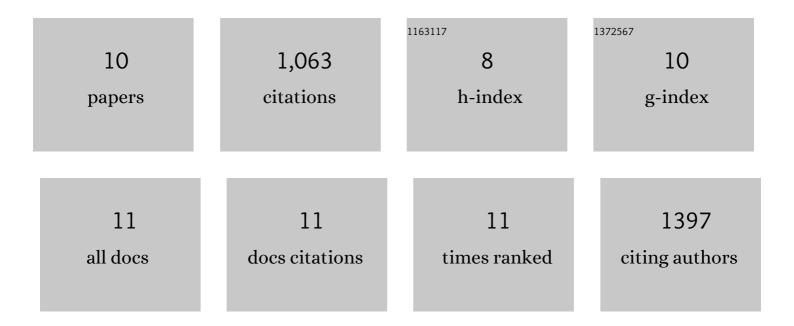
## Jiwoon Park

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4991548/publications.pdf Version: 2024-02-01



LINDON PARK

#	Article	IF	CITATIONS
1	Retarding Oxidative and Enzymatic Degradation of Phenolic Compounds Using Large-Ring Cycloamylose. Foods, 2021, 10, 1457.	4.3	8
2	pH-dependent pasting and texture properties of rice flour subjected to limited protein hydrolysis. Food Hydrocolloids, 2021, 117, 106754.	10.7	10
3	Changes in physicochemical properties of rice flour by fermentation with koji and its potential use in glutenâ€free noodles. Journal of Food Science, 2021, 86, 5188-5199.	3.1	0
4	Effect of natural fermentation on milled rice grains: Physicochemical and functional properties of rice flour. Food Hydrocolloids, 2020, 108, 106005.	10.7	30
5	Enhancing antioxidant and antimicrobial activity of carnosic acid in rosemary (Rosmarinus officinalis) Tj ETQq1 1	0.784314 8.2	rgBT /Overl
6	Feasibility and characterization of the cycloamylose production from high amylose corn starch. Cereal Chemistry, 2018, 95, 838-848.	2.2	13
7	Productive Chemical Interaction between a Bacterial Microcolony Couple Is Enhanced by Periodic Relocation. Journal of the American Chemical Society, 2013, 135, 2242-2247.	13.7	31
8	Lab-on-a-Disc for Fully Integrated Multiplex Immunoassays. Analytical Chemistry, 2012, 84, 2133-2140.	6.5	141
9	Fully integrated lab-on-a-disc for simultaneous analysis of biochemistry and immunoassay from whole blood. Lab on A Chip, 2011, 11, 70-78.	6.0	182
10	Centrifugal microfluidics for biomedical applications. Lab on A Chip, 2010, 10, 1758.	6.0	617