

Eunmi Koh

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

58

papers

823

citations

15

h-index

27

g-index

58

ext. papers

960

ext. citations

3.4

avg, IF

4.64

L-index

#	Paper	IF	Citations
58	Influence of cooking on anthocyanins in black rice (<i>Oryza sativa</i> L. japonica var. SBR). <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1908-14	5.7	123
57	Effect of organic and conventional cropping systems on ascorbic acid, vitamin C, flavonoids, nitrate, and oxalate in 27 varieties of spinach (<i>Spinacia oleracea</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3144-50	5.7	94
56	Determination of ethyl carbamate in some fermented Korean foods and beverages. <i>Food Additives and Contaminants</i> , 2000 , 17, 469-75		52
55	Korean Observational Study Network for Arthritis (KORONA): establishment of a prospective multicenter cohort for rheumatoid arthritis in South Korea. <i>Seminars in Arthritis and Rheumatism</i> , 2012 , 41, 745-51	5.3	46
54	Application of response surface methodology to acidified water extraction of black soybeans for improving anthocyanin content, total phenols content and antioxidant activity. <i>Food Chemistry</i> , 2018 , 261, 260-266	8.5	40
53	Food types and frying frequency affect the lipid oxidation of deep frying oil for the preparation of school meals in Korea. <i>Food Chemistry</i> , 2015 , 174, 467-72	8.5	37
52	Determination of Ethyl Carbamate in Alcoholic Beverages and Fermented Foods Sold in Korea. <i>Toxicological Research</i> , 2015 , 31, 289-97	3.7	36
51	Effects of industrial tomato paste processing on ascorbic acid, flavonoids and carotenoids and their stability over one-year storage. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 23-8	4.3	35
50	Effects of four different cooking methods on anthocyanins, total phenolics and antioxidant activity of black rice. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 3296-3304	4.3	32
49	A long-term comparison of the influence of organic and conventional crop management practices on the content of the glycoalkaloid tomatine in tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 1537-42	4.3	29
48	Spent coffee as a rich source of antioxidative compounds. <i>Food Science and Biotechnology</i> , 2017 , 26, 921-927	3.9	27
47	Stability of anthocyanins in bokbunja (<i>Rubus occidentalis</i> L.) under in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2018 , 267, 157-162	8.5	19
46	Factors Associated with the Use of Complementary and Alternative Medicine for Korean Patients with Rheumatoid Arthritis. <i>Journal of Rheumatology</i> , 2015 , 42, 2075-81	4.1	18
45	Effects of Cooking Methods on Anthocyanins and Total Phenolics in Purple-Fleshed Sweet Potato. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1054-1063	2.1	16
44	Mapping health assessment questionnaire disability index (HAQ-DI) score, pain visual analog scale (VAS), and disease activity score in 28 joints (DAS28) onto the EuroQol-5D (EQ-5D) utility score with the KOREan Observational study Network for Arthritis (KORONA) registry data. <i>Rheumatology International</i> , 2014 , 34, 505-12	3.6	15
43	Validation of analytical methods for ethyl carbamate in nine food matrices. <i>Food Chemistry</i> , 2016 , 211, 770-5	8.5	15
42	Optimization of Ultrasound-Assisted Extraction of Anthocyanins and Phenolic Compounds from Black Soybeans (<i>Glycine max</i> L.). <i>Food Analytical Methods</i> , 2019 , 12, 1382-1389	3.4	14

41	Frequency and Clinical Characteristics of Hydroxychloroquine Retinopathy in Korean Patients with Rheumatologic Diseases. <i>Journal of Korean Medical Science</i> , 2017 , 32, 522-527	4.7	13
40	Probabilistic dietary exposure to ethyl carbamate from fermented foods and alcoholic beverages in the Korean population. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 1885-1892	3.2	12
39	Quantification of ethyl carbamate in soy sauce consumed in Korea and estimated daily intakes by age. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 98-102	4.3	12
38	Antioxidant content and activity in leaves and petioles of six sweet potato (L.) and antioxidant properties of blanched leaves. <i>Food Science and Biotechnology</i> , 2019 , 28, 337-345	3	12
37	Impact of early diagnosis on functional disability in rheumatoid arthritis. <i>Korean Journal of Internal Medicine</i> , 2017 , 32, 738-746	2.5	11
36	Effects of Steaming and Air-Drying on Ginsenoside Composition of Korean Ginseng (Panax ginseng C.A. Meyer). <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 207-213	2.1	10
35	CHARACTERIZATION OF URINARY ISOFLAVONE METABOLITES EXCRETED AFTER THE CONSUMPTION OF SOY FLOUR OR SOYBEAN PASTE USING LC-(ESI)MS/MS. <i>Journal of Food Biochemistry</i> , 2011 , 35, 1474-1485	3.3	10
34	A comparison of flavonoids, carotenoids and vitamin C in commercial organic and conventional marinara pasta sauce. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 344-354	4.3	10
33	Factors associated with time to diagnosis from symptom onset in patients with early rheumatoid arthritis. <i>Korean Journal of Internal Medicine</i> , 2019 , 34, 910-916	2.5	10
32	Changes of ethyl carbamate and its precursors in maesil (Prunus mume) extract during one-year fermentation. <i>Food Chemistry</i> , 2016 , 209, 318-22	8.5	10
31	Ratio of Malondialdehyde to Hydroperoxides and Color Change as an Index of Thermal Oxidation of Linoleic Acid and Linolenic Acid. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 318-326	2.1	8
30	Urinary isoflavone excretion in Korean adults: comparisons of fermented soybean paste and unfermented soy flour. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 2112-2120	4.3	7
29	Influence of Sulfur Fertilization on the Antioxidant Activities of Onion Juices Prepared by Thermal Treatment. <i>Preventive Nutrition and Food Science</i> , 2016 , 21, 160-4	2.4	6
28	Effects of Solid-Liquid Ratio, Time, and Temperature on Water Extraction of Anthocyanin from Campbell Early Grape. <i>Food Analytical Methods</i> , 2020 , 13, 637-646	3.4	6
27	Factors Contributing to Discordance between the 2011 ACR/EULAR Criteria and Physician Clinical Judgment for the Identification of Remission in Patients with Rheumatoid Arthritis. <i>Journal of Korean Medical Science</i> , 2016 , 31, 1907-1913	4.7	6
26	Determination of ethyl carbamate in soy sauce from Korean market. <i>Food Control</i> , 2018 , 93, 56-60	6.2	6
25	Changes in the antioxidant capacity and phenolic compounds of extract during one-year fermentation. <i>Food Science and Biotechnology</i> , 2017 , 26, 89-95	3	5
24	Influence of Cooking Methods on Free and Bound Phenolic Acids in Korean Black Rice. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12873	2.1	5

23	Parboiling improved oxidative stability of milled white rice during one-year storage. <i>Food Science and Biotechnology</i> , 2016 , 25, 1043-1046	3	5
22	Prevalence and Associated Factors for Non-adherence in Patients with Rheumatoid Arthritis. <i>Journal of Rheumatic Diseases</i> , 2018 , 25, 47	1.2	4
21	Cellular uptake of anthocyanins extracted from black soybean, grape, and purple sweet potato using INT-407 cells. <i>Food Science and Biotechnology</i> , 2021 , 30, 1383-1391	3	2
20	Determination of Ethyl Carbamate in Maesil Extract and Estimated Daily Intake. <i>Korean Journal of Food and Cookery Science</i> , 2015 , 31, 112-117	0.5	1
19	Effect of Different Cooking Methods on Ethyl Carbamate in Soy Sauce. <i>Korean Journal of Food and Cookery Science</i> , 2017 , 33, 121-126	0.5	1
18	Assessment of estimated daily intake of 3-monochloropropane-1,2-diol from soy sauce in Korea. <i>Food Science and Biotechnology</i> , 2020 , 29, 1665-1673	3	1
17	Effects of Soaking and Fermentation Time on Biogenic Amines Content of () Extract. <i>Foods</i> , 2019 , 8,	4.9	1
16	Effect of fruit thermal processing on ethyl carbamate content in () liqueur. <i>Food Science and Biotechnology</i> , 2021 , 30, 1427-1434	3	1
15	Clinical outcomes of patients with active rheumatoid arthritis with normal acute phase reactant values. <i>International Journal of Rheumatic Diseases</i> , 2019 , 22, 852-859	2.3	
14	AB0329 The Risk Factors for Nonadherence to Anti-Rheumatic Treatment in Patients with Rheumatoid Arthritis. <i>Annals of the Rheumatic Diseases</i> , 2014 , 73, 913.2-913	2.4	
13	AB0166 Methotrexate dose and outcomes in patients with rheumatoid arthritis. <i>Annals of the Rheumatic Diseases</i> , 2013 , 72, A836.2-A836	2.4	
12	THU0518 Characteristics, Outcomes, and Predictors of Complementary and Alternative Medicine use in Patients with Rheumatoid Arthritis. <i>Annals of the Rheumatic Diseases</i> , 2013 , 72, A339.1-A339	2.4	
11	AB0167 Effects of early diagnosis on disease activity and functional disability in rheumatoid arthritis. <i>Annals of the Rheumatic Diseases</i> , 2013 , 72, A836.3-A836	2.4	
10	THU0139 Impacts of Immediate Changes in Dmards on Outcomes in Rheumatoid Arthritis with Moderate-to-Severe Activity. <i>Annals of the Rheumatic Diseases</i> , 2013 , 72, A210.1-A210	2.4	
9	AB0213 Treatment and outcomes of rheumatoid arthritis patients with hepatitis b. <i>Annals of the Rheumatic Diseases</i> , 2013 , 72, A851.4-A852	2.4	
8	AB0214 Hypertension and its influence on cardiovascular risk and ra outcomes. <i>Annals of the Rheumatic Diseases</i> , 2013 , 72, A852.1-A852	2.4	
7	SAT0073 Clinical Outcomes of Patients with Active Rheumatoid Arthritis with Normal Acute Phase Reactant Values. <i>Annals of the Rheumatic Diseases</i> , 2015 , 74, 674.3-674	2.4	
6	OP0053 Factors Associated with Early Loss to Follow-Up in a Multicenter Longitudinal Rheumatoid Arthritis Cohort. <i>Annals of the Rheumatic Diseases</i> , 2015 , 74, 87.1-87	2.4	

- 5 Use of Monosodium L-Glutamate and Ribonucleotide Seasoning in Korean Processed Foods. *Journal of the East Asian Society of Dietary Life*, **2016**, 26, 308-313 0.5
- 4 Disease Characteristics and Change in Arthritis Activity according to Treatment in Hepatitis B Surface Antigen-positive Rheumatoid Arthritis Patients: a Retrospective Chart Review Study. *Journal of Korean Medical Science*, **2018**, 33, e168 4.7
- 3 Study on the Quality Characteristics of Aronia Cheong Prepared with Different Sugars. *Journal of the East Asian Society of Dietary Life*, **2021**, 31, 226-235 0.5
- 2 Physico-Chemical and Sensory Characteristics of Commercial Omija-cheong. *Journal of the East Asian Society of Dietary Life*, **2022**, 32, 12-20 0.5
- 1 Stability assessment of anthocyanins from black soybean, grape, and purple sweet potato under in vitro gastrointestinal digestion. *Food Science and Biotechnology*, 1 3