

# Eunmi Koh

## List of Publications by Year in Descending Order

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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	Physico-Chemical and Sensory Characteristics of Commercial Omija-cheong. <i>Journal of the East Asian Society of Dietary Life</i> , <b>2022</b> , 32, 12-20	0.5	
57	Effect of fruit thermal processing on ethyl carbamate content in () liqueur. <i>Food Science and Biotechnology</i> , <b>2021</b> , 30, 1427-1434	3	1
56	Study on the Quality Characteristics of Aronia Cheong Prepared with Different Sugars. <i>Journal of the East Asian Society of Dietary Life</i> , <b>2021</b> , 31, 226-235	0.5	
55	Cellular uptake of anthocyanins extracted from black soybean, grape, and purple sweet potato using INT-407 cells. <i>Food Science and Biotechnology</i> , <b>2021</b> , 30, 1383-1391	3	2
54	Effects of Solid-Liquid Ratio, Time, and Temperature on Water Extraction of Anthocyanin from Campbell Early Grape. <i>Food Analytical Methods</i> , <b>2020</b> , 13, 637-646	3.4	6
53	Assessment of estimated daily intake of 3-monochloropropane-1,2-diol from soy sauce in Korea. <i>Food Science and Biotechnology</i> , <b>2020</b> , 29, 1665-1673	3	1
52	Clinical outcomes of patients with active rheumatoid arthritis with normal acute phase reactant values. <i>International Journal of Rheumatic Diseases</i> , <b>2019</b> , 22, 852-859	2.3	
51	Optimization of Ultrasound-Assisted Extraction of Anthocyanins and Phenolic Compounds from Black Soybeans ( <i>Glycine max</i> L.). <i>Food Analytical Methods</i> , <b>2019</b> , 12, 1382-1389	3.4	14
50	Factors associated with time to diagnosis from symptom onset in patients with early rheumatoid arthritis. <i>Korean Journal of Internal Medicine</i> , <b>2019</b> , 34, 910-916	2.5	10
49	Effects of Soaking and Fermentation Time on Biogenic Amines Content of () Extract. <i>Foods</i> , <b>2019</b> , 8,	4.9	1
48	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> , <b>2019</b> , 28, 337-345	3	12
47	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> , <b>2018</b> , 261, 260-266	8.5	40
46	Stability of anthocyanins in bokbunja ( <i>Rubus occidentalis</i> L.) under in vitro gastrointestinal digestion. <i>Food Chemistry</i> , <b>2018</b> , 267, 157-162	8.5	19
45	Prevalence and Associated Factors for Non-adherence in Patients with Rheumatoid Arthritis. <i>Journal of Rheumatic Diseases</i> , <b>2018</b> , 25, 47	1.2	4
44	Disease Characteristics and Change in Arthritis Activity according to Treatment in Hepatitis B Surface Antigen-positive Rheumatoid Arthritis Patients: a Retrospective Chart Review Study. <i>Journal of Korean Medical Science</i> , <b>2018</b> , 33, e168	4.7	
43	Determination of ethyl carbamate in soy sauce from Korean market. <i>Food Control</i> , <b>2018</b> , 93, 56-60	6.2	6
42	Changes in the antioxidant capacity and phenolic compounds of extract during one-year fermentation. <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 89-95	3	5

41	Frequency and Clinical Characteristics of Hydroxychloroquine Retinopathy in Korean Patients with Rheumatologic Diseases. <i>Journal of Korean Medical Science</i> , <b>2017</b> , 32, 522-527	4.7	13
40	Impact of early diagnosis on functional disability in rheumatoid arthritis. <i>Korean Journal of Internal Medicine</i> , <b>2017</b> , 32, 738-746	2.5	11
39	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> , <b>2017</b> , 34, 1885-1892	3.2	12
38	Spent coffee as a rich source of antioxidative compounds. <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 921-927	3.27	27
37	Influence of Cooking Methods on Free and Bound Phenolic Acids in Korean Black Rice. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12873	2.1	5
36	Effect of Different Cooking Methods on Ethyl Carbamate in Soy Sauce. <i>Korean Journal of Food and Cookery Science</i> , <b>2017</b> , 33, 121-126	0.5	1
35	Effects of Cooking Methods on Anthocyanins and Total Phenolics in Purple-Fleshed Sweet Potato. <i>Journal of Food Processing and Preservation</i> , <b>2016</b> , 40, 1054-1063	2.1	16
34	Influence of Sulfur Fertilization on the Antioxidant Activities of Onion Juices Prepared by Thermal Treatment. <i>Preventive Nutrition and Food Science</i> , <b>2016</b> , 21, 160-4	2.4	6
33	Use of Monosodium L-Glutamate and Ribonucleotide Seasoning in Korean Processed Foods. <i>Journal of the East Asian Society of Dietary Life</i> , <b>2016</b> , 26, 308-313	0.5	
32	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> , <b>2016</b> , 31, 1907-1913	4.7	6
31	Parboiling improved oxidative stability of milled white rice during one-year storage. <i>Food Science and Biotechnology</i> , <b>2016</b> , 25, 1043-1046	3	5
30	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> , <b>2016</b> , 36, 505-10	3.6	15
29	Changes of ethyl carbamate and its precursors in maesil ( <i>Prunus mume</i> ) extract during one-year fermentation. <i>Food Chemistry</i> , <b>2016</b> , 209, 318-22	8.5	10
28	Validation of analytical methods for ethyl carbamate in nine food matrices. <i>Food Chemistry</i> , <b>2016</b> , 211, 770-5	8.5	15
27	Factors Associated with the Use of Complementary and Alternative Medicine for Korean Patients with Rheumatoid Arthritis. <i>Journal of Rheumatology</i> , <b>2015</b> , 42, 2075-81	4.1	18
26	Effects of Steaming and Air-Drying on Ginsenoside Composition of Korean Ginseng ( <i>Panax ginseng</i> C.A. Meyer). <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 207-213	2.1	10
25	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> , <b>2015</b> , 174, 467-72	8.5	37
24	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> , <b>2015</b> , 39, 318-326	2.1	8

23	Determination of Ethyl Carbamate in Alcoholic Beverages and Fermented Foods Sold in Korea. <i>Toxicological Research</i> , <b>2015</b> , 31, 289-97	3.7	36
22	Determination of Ethyl Carbamate in Maesil Extract and Estimated Daily Intake. <i>Korean Journal of Food and Cookery Science</i> , <b>2015</b> , 31, 112-117	0.5	1
21	SAT0073 Clinical Outcomes of Patients with Active Rheumatoid Arthritis with Normal Acute Phase Reactant Values. <i>Annals of the Rheumatic Diseases</i> , <b>2015</b> , 74, 674.3-674	2.4	
20	OP0053 Factors Associated with Early Loss to Follow-Up in a Multicenter Longitudinal Rheumatoid Arthritis Cohort. <i>Annals of the Rheumatic Diseases</i> , <b>2015</b> , 74, 87.1-87	2.4	
19	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> , <b>2014</b> , 94, 3296-3304	4.3	32
18	AB0329 The Risk Factors for Nonadherence to Anti-Rheumatic Treatment in Patients with Rheumatoid Arthritis. <i>Annals of the Rheumatic Diseases</i> , <b>2014</b> , 73, 913.2-913	2.4	
17	A long-term comparison of the influence of organic and conventional crop management practices on the content of the glycoalkaloid $\beta$ -tomatine in tomatoes. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 1537-42	4.3	29
16	AB0166 Methotrexate dose and outcomes in patients with rheumatoid arthritis. <i>Annals of the Rheumatic Diseases</i> , <b>2013</b> , 72, A836.2-A836	2.4	
15	THU0518 Characteristics, Outcomes, and Predictors of Complementary and Alternative Medicine use in Patients with Rheumatoid Arthritis. <i>Annals of the Rheumatic Diseases</i> , <b>2013</b> , 72, A339.1-A339	2.4	
14	AB0167 Effects of early diagnosis on disease activity and functional disability in rheumatoid arthritis. <i>Annals of the Rheumatic Diseases</i> , <b>2013</b> , 72, A836.3-A836	2.4	
13	THU0139 Impacts of Immediate Changes in Dmards on Outcomes in Rheumatoid Arthritis with Moderate-to-Severe Activity. <i>Annals of the Rheumatic Diseases</i> , <b>2013</b> , 72, A210.1-A210	2.4	
12	AB0213 Treatment and outcomes of rheumatoid arthritis patients with hepatitis b. <i>Annals of the Rheumatic Diseases</i> , <b>2013</b> , 72, A851.4-A852	2.4	
11	AB0214 Hypertension and its influence on cardiovascular risk and ra outcomes. <i>Annals of the Rheumatic Diseases</i> , <b>2013</b> , 72, A852.1-A852	2.4	
10	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> , <b>2012</b> , 41, 745-51	5.3	46
9	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> , <b>2012</b> , 92, 23-8	4.3	35
8	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> , <b>2012</b> , 60, 3144-50	5.7	94
7	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> , <b>2011</b> , 35, 1474-1485	3.3	10
6	Influence of cooking on anthocyanins in black rice ( <i>Oryza sativa</i> L. japonica var. SBR). <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 1908-14	5.7	123

5	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> , <b>2008</b> , 88, 344-354	4-3	10
4	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> , <b>2007</b> , 87, 98-102	4-3	12
3	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> , <b>2007</b> , 87, 2112-2120	4-3	7
2	Determination of ethyl carbamate in some fermented Korean foods and beverages. <i>Food Additives and Contaminants</i> , <b>2000</b> , 17, 469-75		52
1	Stability assessment of anthocyanins from black soybean, grape, and purple sweet potato under in vitro gastrointestinal digestion. <i>Food Science and Biotechnology</i> , 1	3	