

Koo Bok Chin

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

389
citations

840119

11
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839053

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32
all docs

32
docs citations

32
times ranked

451
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of ball-milling time on the physicochemical and antioxidant properties of persimmon by-products powder. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 115-124.	2.7	48
2	Effects of pork gelatin levels on the physicochemical and textural properties of model sausages at different fat levels. <i>LWT - Food Science and Technology</i> , 2016, 74, 325-330.	2.5	37
3	Effects of Annatto (<i>Bixa orellana</i> L.) Seeds Powder on Physicochemical Properties, Antioxidant and Antimicrobial Activities of Pork Patties during Refrigerated Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 476-486.	1.5	30
4	Effect of red bean protein isolate and salt levels on pork myofibrillar protein gels mediated by microbial transglutaminase. <i>LWT - Food Science and Technology</i> , 2017, 76, 95-100.	2.5	29
5	Effects of Drying Temperature on Antioxidant Activities of Tomato Powder and Storage Stability of Pork Patties. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 51-60.	1.5	25
6	Development of low-fat sausages using basil seed gum (<i>Ocimum bacilicum</i> L.) and gelatin as a fat replacer. <i>International Journal of Food Science and Technology</i> , 2017, 52, 733-740.	1.3	22
7	Evaluation of sodium alginate and glucono- δ -lactone levels on the cold-set gelation of porcine myofibrillar proteins at different salt concentrations. <i>Meat Science</i> , 2010, 85, 201-209.	2.7	21
8	Evaluation of various salt contents on quality characteristics with or without curdlan of pork myofibrillar protein gels and the development of low-salt pork sausages. <i>International Journal of Food Science and Technology</i> , 2019, 54, 550-557.	1.3	18
9	Impact of drying and micronization on the physicochemical properties and antioxidant activities of celery stalk. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4539-4547.	1.7	14
10	Evaluation of Pork Myofibrillar Protein Gel with Pork Skin Gelatin on Rheological Properties at Different Salt Concentrations. <i>Food Science of Animal Resources</i> , 2019, 39, 576-584.	1.7	14
11	Changes in physicochemical properties of pork myofibrillar protein combined with corn starch and application to low-fat pork patties. <i>International Journal of Food Science and Technology</i> , 2020, 55, 157-164.	1.3	12
12	Structural changes of meat protein of chicken sausages with various levels of salt and phosphate and their effects on <i>in vitro</i> digestion. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5250-5258.	1.3	9
13	Antioxidant Activity of Tomato Powders as Affected by Water Solubility and Application to the Pork Sausages. <i>Korean Journal for Food Science of Animal Resources</i> , 2013, 33, 170-180.	1.5	9
14	Physicochemical properties and shelf-life of raw and cooked patties added with various levels of grape tomato powder by different drying methods. <i>LWT - Food Science and Technology</i> , 2021, 146, 111415.	2.5	8
15	Evaluation of physicochemical and textural properties of myofibrillar protein gels and low-fat model sausage containing various levels of curdlan. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 144-151.	2.4	8
16	Evaluation of <i>Cudrania tricuspidata</i> Leaves on Antioxidant Activities and Physicochemical Properties of Pork Patties. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 889-900.	1.5	8
17	Antioxidant, Antimicrobial, and Curing Potentials of Micronized Celery Powders added to Pork Sausages. <i>Food Science of Animal Resources</i> , 2021, 41, 110-121.	1.7	7
18	Physicochemical and Textural Properties of Low-Fat Pork Sausages with Paprika Powder. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2018, 47, 917-925.	0.2	7

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19	Physicochemical properties and shelf-life of low-fat pork sausages wrapped with active film manufactured by sodium alginate and cherry tomato powder. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 1470-1476.	2.4	7
20	Physicochemical Properties and Shelf-Life of Regular-Fat Sausages with Various Levels of Grape Tomato Powder Prepared by Different Drying Methods. <i>Food Science of Animal Resources</i> , 2020, 40, 722-733.	1.7	7
21	Evaluation of physicochemical and textural properties of chicken breast sausages containing various combinations of salt and sodium tripolyphosphate. <i>Journal of Animal Science and Technology</i> , 2020, 62, 577-586.	0.8	6
22	Evaluation of Fermented Sausages Manufactured with Reduced-fat and Functional Starter Cultures on Physicochemical, Functional and Flavor Characteristics. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 346-354.	1.5	6
23	Evaluation of Antioxidant Activity of <i>Cudrania tricuspidata</i> (CT) Leaves, Fruit Powder and CT Fruit in Pork Patties during Storage. <i>Food Science of Animal Resources</i> , 2020, 40, 881-895.	1.7	6
24	Antioxidant Activity of the Oven-dried Paprika Powders with Various Colors and Phycochemical Properties and Antioxidant Activity of Pork Patty Containing Various Paprika Powder. <i>Korean Journal for Food Science of Animal Resources</i> , 2013, 33, 626-632.	1.5	5
25	Effect of sodium alginate active film incorporating different lotus rhizome root powders on the physicochemical properties and shelf-life of low-fat model sausages. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100897.	3.3	5
26	Physicochemical properties of reduced-salt cured pork loin as affected by different freezing temperature and storage periods. <i>Animal Bioscience</i> , 2022, 35, 494-502.	0.8	4
27	Quality Characteristics of Reduced-Salt Pork Sausages Using Fresh and Frozen Pre-Rigor Muscle. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2019, 48, 1383-1390.	0.2	4
28	Effects of lotus rhizome root powder made by different levels and drying methods on the physicochemical properties and antioxidant activity of regular-fat model sausages. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2393-2401.	1.3	4
29	Evaluation of Quality Characteristics of Low-Nitrite Pork Sausages with Paprika Oleoresin Solution during Refrigerated Storage. <i>Food Science of Animal Resources</i> , 2021, 41, 428-439.	1.7	3
30	Antioxidant Activities of Eggplant (<i>Solanum melongena</i>) Powder with Different Drying Methods and Addition Levels to Pork Sausages. <i>Food Science of Animal Resources</i> , 2021, 41, 715-730.	1.7	3
31	Characteristics of low-nitrite pork emulsified-sausages with paprika oleoresin solution during refrigerated storage. <i>Journal of Animal Science and Technology</i> , 2021, 63, 394-404.	0.8	2
32	Evaluation of physicochemical properties and microbial counts of raw and cooked low-fat patties added with eggplant powder prepared with different drying methods. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2424-2434.	1.3	1