

# Yoonhwa Jeong

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

629  
citations

932766

10  
h-index

610482

24  
g-index

40  
all docs

40  
docs citations

40  
times ranked

991  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant Activity of Marine Algal Polyphenolic Compounds: A Mechanistic Approach. <i>Journal of Medicinal Food</i> , 2016, 19, 615-628.	0.8	145
2	Probiotic characteristics of <i>Bacillus</i> strains isolated from Korean traditional soy sauce. <i>LWT - Food Science and Technology</i> , 2017, 79, 518-524.	2.5	68
3	Cellular Antioxidant and Anti-Inflammatory Effects of Coffee Extracts with Different Roasting Levels. <i>Journal of Medicinal Food</i> , 2017, 20, 626-635.	0.8	66
4	Physicochemical and Microbial Properties of the Korean Traditional Rice Wine, Makgeolli, Supplemented with Banana during Fermentation. <i>Preventive Nutrition and Food Science</i> , 2013, 18, 203-209.	0.7	39
5	Utilization of whole sweet sorghum containing juice, leaves, and bagasse for bio-ethanol production. <i>Food Science and Biotechnology</i> , 2012, 21, 1075-1080.	1.2	31
6	The ingredients in <i>Saengshik</i> , a formulated health food, inhibited the activity of $\alpha$ -amylase and $\alpha$ -glucosidase as anti-diabetic function. <i>Nutrition Research and Practice</i> , 2014, 8, 602.	0.7	27
7	Effect of Yeast Fermentation of Green Coffee Beans on Antioxidant Activity and Consumer Acceptability. <i>Journal of Food Quality</i> , 2018, 2018, 1-8.	1.4	27
8	Identification of key sensory attributes for consumer acceptance and instrumental quality of aseptically packaged cooked rice. <i>International Journal of Food Science and Technology</i> , 2015, 50, 691-699.	1.3	25
9	Effects of corn, potato, and tapioca starches on the quality of gluten-free rice bread. <i>Food Science and Biotechnology</i> , 2015, 24, 913-919.	1.2	24
10	Synergistic Antilisterial Effects of Mixtures of Lysozyme and Organic Acids. <i>Journal of Food Protection</i> , 2016, 79, 2184-2189.	0.8	14
11	Determination of Pyrrolizidine Alkaloids in Teas Using Liquid Chromatography-Tandem Mass Spectrometry Combined with Rapid-Easy Extraction. <i>Foods</i> , 2021, 10, 2250.	1.9	13
12	Purification and characterization of lysozyme from filipino venus, <i>Ruditapes philippinarum</i> . <i>Food Science and Biotechnology</i> , 2012, 21, 1463-1468.	1.2	10
13	Prediction of consumer acceptability of potato chips with various moisture contents using survival analysis. <i>Food Science and Biotechnology</i> , 2013, 22, 1621-1627.	1.2	10
14	Effect of Water Roux Starter ( <i>Tangzhong</i> ) on Texture and Consumer Acceptance of Rice Pan Bread. <i>Journal of Texture Studies</i> , 2017, 48, 39-46.	1.1	10
15	The protective effects of ethanolic extract of <i>Clematis terniflora</i> against corticosterone-induced neuronal damage via the AKT and ERK1/2 pathway. <i>BMB Reports</i> , 2018, 51, 400-405.	1.1	10
16	Bioactive compounds extracted from Gamtae ( <i>Ecklonia cava</i> ) by using enzymatic hydrolysis, a potent $\alpha$ -glucosidase and $\alpha$ -amylase inhibitor, alleviates postprandial hyperglycemia in diabetic mice. <i>Food Science and Biotechnology</i> , 2012, 21, 1149-1155.	1.2	9
17	Antioxidative and Anti-Inflammatory Activities of <i>Akebia quinata</i> Extracts in an In Vitro Model of Acute Alcohol-Induced Hepatotoxicity. <i>Journal of Medicinal Food</i> , 2017, 20, 912-922.	0.8	9
18	Effect of Roasting Degree on the Antioxidant Properties of Espresso and Drip Coffee Extracted from <i>Coffea arabica</i> cv. Java. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7025.	1.3	9

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19	Optimization of Extraction Conditions for Antioxidant Activity of <i>Acer tegmentosum</i> Using Response Surface Methodology. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1134.	1.3	9
20	Purification and Characterization of a Trypsin-Like Protease from Flatfish ( <i>Paralichthys</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 Td	1.2	7
21	Influence of yeast strains on the physicochemical characteristics, methanol and acetaldehyde profiles and volatile compounds for Korean rice distilled spirit. <i>Journal of the Institute of Brewing</i> , 2015, 121, 574-580.	0.8	7
22	Effectiveness of palate cleansers on various alcoholic beverages. <i>Journal of the Institute of Brewing</i> , 2015, 121, 474-480.	0.8	7
23	The Natural Substance MS-10 Improves and Prevents Menopausal Symptoms, Including Colpoxerosis, in Clinical Research. <i>Journal of Medicinal Food</i> , 2016, 19, 228-237.	0.8	7
24	Quality Characteristics of Coffee Brewed from Green Beans Soaked in Mulberry ( <i>Morus bombycis</i> ) Extract. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2015, 44, 579-585.	0.2	7
25	Quality Characteristics and Quantification of Acetaldehyde and Methanol in Apple Wine Fermentation by Various Pre-Treatments of Mash. <i>Preventive Nutrition and Food Science</i> , 2015, 20, 292-297.	0.7	6
26	Physicochemical and Textural Properties of Noodles Prepared from Different Potato Varieties. <i>Preventive Nutrition and Food Science</i> , 2017, 22, 246-250.	0.7	6
27	Physicochemical Characteristics of Korean Traditional Spirits Brewed with <i>Phellinus linteus</i> by Different Nuruks. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2013, 42, 2042-2048.	0.2	5
28	Long-term change in consumer acceptance for salt-reduced udon noodle soup™ over repeated intake at home. <i>International Journal of Food Science and Technology</i> , 2015, 50, 541-548.	1.3	4
29	Chunghyul-dan acts as an anti-inflammatory agent in endothelial cells by regulating gene expression. <i>Animal Cells and Systems</i> , 2010, 14, 275-282.	0.8	3
30	Physicochemical characteristics of Ethiopian <i>Coffea arabica</i> cv. Heirloom coffee extracts with various roasting conditions. <i>Food Science and Biotechnology</i> , 2021, 30, 235-244.	1.2	3
31	<i>Gryllus bimaculatus</i> De Geer hydrolysates alleviate lipid accumulation, inflammation, and endoplasmic reticulum stress in palmitic acid-treated human hepatoma G2 cells. <i>Journal of Ethnopharmacology</i> , 2022, 291, 115117.	2.0	3
32	A 4-Nitroquinoleneoxide-Induced <i>Pleurotus eryngii</i> Mutant Variety Increases Pin1 Expression in Rat Brain. <i>Journal of Medicinal Food</i> , 2017, 20, 65-70.	0.8	2
33	Reduction of Nuruk Flavor in Korean Rice-Distilled Liquor Using Sumizyme™. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2015, 44, 928-934.	0.2	2
34	A Complex of <i>Cirsium japonicum</i> var. <i>maackii</i> (Maxim.) Matisum. and <i>Thymus vulgaris</i> L. Improves Menopausal Symptoms and Supports Healthy Aging in Women. <i>Journal of Medicinal Food</i> , 2022, 25, 281-292.	0.8	2
35	Physical and Sensory Characteristics of Sponge Cake Added with <i>Pueraria lovata</i> Extract. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 179-184.	0.2	1
36	Comparisons of Yield, Amino Acid Composition and Antioxidant Activity of the Ten Extracts of <i>Gryllus bimaculatus</i> (Two-Spotted Cricket) Prepared by Different Methods. <i>Food Supplements and Biomaterials for Health</i> , 2021, 1, .	0.3	1

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37	Evaluation of pyrrolizidine alkaloids in Korean commercial honeys and bee pollens. Food Science and Technology Research, 2022, 28, .	0.3	1
38	Developing water-extracted cacao-coffee beverage: effects of temperature and time on cacao roasting and the beverage acceptability. CYTA - Journal of Food, 2016, 14, 248-254.	0.9	0
39	Determining nicotine-related behavior changes in juvenile female rats through long-term maternal nicotine exposure. Behavioural Pharmacology, 2020, 31, 34-44.	0.8	0
40	Sanitation Management Performance According to the Characteristics of Coffee Franchise Shops and Sanitation Knowledge According to the Characteristics of Employees. Journal of the Korean Society of Food Science and Nutrition, 2021, 50, 1248-1257.	0.2	0