

Ahâ€Na Kim

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

390
citations

932766

10
h-index

794141

19
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32
all docs

32
docs citations

32
times ranked

440
citing authors

#	ARTICLE	IF	CITATIONS
1	Degradation kinetics of phenolic content and antioxidant activity of hardy kiwifruit (<i>Actinidia</i>) Tj ETQq1 1 0.784314 2.5 BT / Overlock 10 T	2.5	58
2	The effect of grinding at various vacuum levels on the color, phenolics, and antioxidant properties of apple. <i>Food Chemistry</i> , 2017, 216, 234-242.	4.2	33
3	Comparative study of the quality characteristics of defatted soy flour treated by supercritical carbon dioxide and organic solvent. <i>Journal of Food Science and Technology</i> , 2017, 54, 2485-2493.	1.4	33
4	Quality characteristics and storage stability of low-fat tofu prepared with defatted soy flours treated by supercritical-CO ₂ and hexane. <i>LWT - Food Science and Technology</i> , 2019, 100, 237-243.	2.5	29
5	Phenolics and antioxidant activity of aqueous turmeric extracts as affected by heating temperature and time. <i>LWT - Food Science and Technology</i> , 2019, 105, 149-155.	2.5	26
6	Thermal treatment of apple puree under oxygen-free condition: Effect on phenolic compounds, ascorbic acid, antioxidant activities, color, and enzyme activities. <i>Food Bioscience</i> , 2021, 39, 100802.	2.0	24
7	Thermal processing under oxygen-free condition of blueberry puree: Effect on anthocyanin, ascorbic acid, antioxidant activity, and enzyme activities. <i>Food Chemistry</i> , 2021, 342, 128345.	4.2	23
8	Effect of superheated steam treatment on yield, physicochemical properties and volatile profiles of perilla seed oil. <i>LWT - Food Science and Technology</i> , 2021, 135, 110240.	2.5	20
9	Effect of freeze-thaw pretreatment on yield and quality of perilla seed oil. <i>LWT - Food Science and Technology</i> , 2020, 122, 109026.	2.5	15
10	Effect of storage temperature on the antioxidant activity and catechins stability of Matcha (<i>Camellia</i>) Tj ETQq0 0 0 1.2 BT / Overlock 10 T	1.2	12
11	Effect of vacuum-grinding on the stability of anthocyanins, ascorbic acid, and oxidative enzyme activity of strawberry. <i>LWT - Food Science and Technology</i> , 2021, 136, 110304.	2.5	12
12	Effect of Grinding at Modified Atmosphere or Vacuum on Browning, Antioxidant Capacities, and Oxidative Enzyme Activities of Apple. <i>Journal of Food Science</i> , 2018, 83, 84-92.	1.5	11
13	Nutritional Quality and Physicochemical Characteristics of Defatted Bovine Liver Treated by Supercritical Carbon Dioxide and Organic Solvent. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 29-37.	1.5	10
14	Oil yield, physicochemical characteristics, oxidative stability and microbial safety of perilla seeds stored at different relative humidity. <i>Industrial Crops and Products</i> , 2021, 165, 113431.	2.5	9
15	Yield and physicochemical properties of low fat tofu prepared using supercritical carbon dioxide treated soy flours with different fat levels. <i>Journal of Food Science and Technology</i> , 2018, 55, 2712-2720.	1.4	8
16	Degradation kinetics of physicochemical and sensory properties of rice during storage at different temperatures. <i>LWT - Food Science and Technology</i> , 2022, 164, 113688.	2.5	8
17	Impact of supercritical carbon dioxide turmeric extract on the oxidative stability of perilla oil. <i>International Journal of Food Science and Technology</i> , 2020, 55, 183-191.	1.3	7
18	Effect of water blanching on phenolic compounds, antioxidant activities, enzyme inactivation, microbial reduction, and surface structure of samnamul (<i>Aruncus dioicus</i> var <i>kamtschaticus</i>). <i>International Journal of Food Science and Technology</i> , 2020, 55, 1754-1762.	1.3	7

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19	Superheated steam pretreatment of rice flours: Gelatinization behavior and functional properties during thermal treatment. <i>Food Bioscience</i> , 2021, 41, 101013.	2.0	7
20	The Effects of Added Water and Grinding Temperature on Stability and Degradation Kinetics of Antioxidant Activity, Phenolic Compounds, and Ascorbic Acid in Ground Apples. <i>Journal of Food Science</i> , 2018, 83, 3019-3026.	1.5	6
21	Effect of freeze, hot-air, and vacuum drying on antioxidant properties and quality characteristics of samnamul (<i>Aruncus dioicus</i> var. <i>kamtschaticus</i>). <i>Korean Journal of Food Preservation</i> , 2018, 25, 811-818.	0.2	6
22	Supercritical fluid tomato extract for stabilization of perilla oil subjected to thermal treatment. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14367.	0.9	4
23	Effect of relative humidity on the microbial and physicochemical characteristics of Samnamul™ (<i>Aruncus dioicus</i> var. <i>kamtschaticus</i>) during storage. <i>Korean Journal of Food Preservation</i> , 2020, 27, 159-169.	0.2	4
24	Effect of red beet (<i>Beta vulgaris</i> L.) powder addition on physicochemical and microbial characteristics of tofu. <i>Korean Journal of Food Preservation</i> , 2019, 26, 659-666.	0.2	4
25	The effect of superheated steam drying on physicochemical and microbial characteristics of Korean traditional actinidia (<i>Actinidia arguta</i>) leaves. <i>Korean Journal of Food Preservation</i> , 2017, 24, 464-471.	0.2	3
26	Effect of Edible Coating on Hygroscopicity and Quality Characteristics of Freeze-Dried Korean Traditional Actinidia (<i>Actinidia arguta</i>) Cultivars Snack. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2016, 45, 1344-1350.	0.2	3
27	Effect of vacuum grinding and storage under oxygen free condition on antioxidant activity and bacterial communities of strawberry puree. <i>LWT - Food Science and Technology</i> , 2021, 137, 110495.	2.5	2
28	The effect of air-bubble washing with natural sanitizers on microbial contamination and quality characteristics of perilla seeds. <i>Korean Journal of Food Preservation</i> , 2018, 25, 797-803.	0.2	2
29	Effect of Superheated Steam Treatment on Physicochemical Characteristics and Microbial Reduction of Mugwort (<i>Artemisia argyi</i> H.). <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2019, 48, 1272-1279.	0.2	2
30	Effect of Supercritical Carbon Dioxide on Physicochemical Properties and Microbial Reduction of Freeze-Dried Bovine Liver. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2015, 44, 1847-1855.	0.2	1
31	Onion Beverages Improve Amyloid β Peptide-Induced Cognitive Defects via Up-Regulation of Cholinergic Activity and Neuroprotection. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2016, 45, 1552-1563.	0.2	1
32	The effect of aluminum coating to corrugated packaging on quality characteristics of paprika during storage. <i>Korean Journal of Food Preservation</i> , 2017, 24, 934-941.	0.2	0