

# 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  
g-index

32  
all docs

32  
docs citations

32  
times ranked

440  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	Superheated steam pretreatment of rice flours: Gelatinization behavior and functional properties during thermal treatment. <i>Food Bioscience</i> , 2021, 41, 101013.	2.0	7
8	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
9	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
10	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
11	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
12	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
13	Effect of storage temperature on the antioxidant activity and catechins stability of Matcha ( <i>Camellia</i> ) Tj ETQq1 1 0.784314 rgBT /Ove 1.2 12	1.2	12
14	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
15	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
16	Quality characteristics and storage stability of low-fat tofu prepared with defatted soy flours treated by supercritical-CO <sub>2</sub> and hexane. <i>LWT - Food Science and Technology</i> , 2019, 100, 237-243.	2.5	29
17	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
18	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

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19	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
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	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
22	Degradation kinetics of phenolic content and antioxidant activity of hardy kiwifruit ( <i>Actinidia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	2.5	58
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	Onion Beverages Improve Amyloid $\beta$ 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	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