

# Yookyung Kim

## List of Publications by Year in descending order

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Version: 2024-02-01

37  
papers

672  
citations

840776

11  
h-index

552781

26  
g-index

37  
all docs

37  
docs citations

37  
times ranked

940  
citing authors

#	ARTICLE	IF	CITATIONS
1	Pectin as a bioactive polysaccharide “ Extracting tailored function from less. Food Hydrocolloids, 2014, 42, 251-259.	10.7	116
2	Physicochemical and sensory properties of soy bread made with germinated, steamed, and roasted soy flour. Food Chemistry, 2013, 141, 517-523.	8.2	107
3	Cookies formulated from fresh okara using starch, soy flour and hydroxypropyl methylcellulose have high quality and nutritional value. LWT - Food Science and Technology, 2015, 63, 660-666.	5.2	85
4	Action pattern of Valencia orange PME de-esterification of high methoxyl pectin and characterization of modified pectins. Carbohydrate Research, 2005, 340, 2620-2629.	2.3	63
5	Soybean cultivars impact quality and function of soymilk and tofu. Journal of the Science of Food and Agriculture, 2005, 85, 2514-2518.	3.5	43
6	Effects of moisture content on mechanical properties, transparency, and thermal stability of yuba film. Food Chemistry, 2018, 243, 202-207.	8.2	34
7	Physical and Sensory Properties of All-Barley and All-Oat Breads with Additional Hydroxypropyl Methylcellulose (HPMC) $\beta$ -Glucan. Journal of Agricultural and Food Chemistry, 2011, 59, 741-746.	5.2	32
8	Change in texture improvement of low-fat tofu by means of low-fat soymilk protein denaturation. Journal of the Science of Food and Agriculture, 2015, 95, 1000-1007.	3.5	26
9	Supplementation of Hydroxypropyl Methylcellulose into Yeast Leavened All-Whole Grain Barley Bread Potentiates Cholesterol-Lowering Effect. Journal of Agricultural and Food Chemistry, 2011, 59, 7672-7678.	5.2	20
10	Effects of HPMC (Hydroxypropyl methylcellulose) on oil uptake and texture of gluten-free soy donut. LWT - Food Science and Technology, 2015, 62, 620-627.	5.2	13
11	Impact of sex and marital status on the prevalence of perceived depression in association with food insecurity. PLoS ONE, 2020, 15, e0234105.	2.5	13
12	Effect of curdlan on textural and cooking qualities of noodles made with tofu. Journal of Food Processing and Preservation, 2018, 42, e13661.	2.0	12
13	Physical, mechanical and water barrier properties of yuba films incorporated with various types of additives. Journal of the Science of Food and Agriculture, 2019, 99, 2808-2817.	3.5	12
14	Chemical composition, water vapor permeability, and mechanical properties of yuba film influenced by soymilk depth and concentration. Journal of the Science of Food and Agriculture, 2018, 98, 1751-1756.	3.5	11
15	Texture of steamed rice cake prepared via soy residue and hydroxypropyl methylcellulose supplementation. Cereal Chemistry, 2019, 96, 57-65.	2.2	10
16	Prediction of plasma caffeine concentrations in young adolescents following ingestion of caffeinated energy drinks: a Monte Carlo simulation. European Journal of Pediatrics, 2015, 174, 1671-1678.	2.7	7
17	Association of Soybean Food Intake and Cardiometabolic Syndrome in Korean Women: Korea National Health and Nutrition Examination Survey (2007 to 2011). Diabetes and Metabolism Journal, 2020, 44, 143.	4.7	7
18	Effects of thermally treated mulberry leaves on the quality, properties, and antioxidant activities of yogurt. Journal of Food Processing and Preservation, 2022, 46, .	2.0	7

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19	<scp>HPMC</scp> (hydroxypropyl methylcellulose) as a fat replacer improves the physical properties of low-fat tofu. Journal of the Science of Food and Agriculture, 2017, 97, 3720-3726.	3.5	6
20	Physicochemical and retrogradation properties of low-fat muffins with inulin and hydroxypropyl methylcellulose as fat replacers. Journal of Food Processing and Preservation, 2020, 44, e14816.	2.0	6
21	Application of yuba films for preserving beef patties. LWT - Food Science and Technology, 2020, 131, 109746.	5.2	5
22	Relationship Between Protein Intake and Sarcopenia in the Elderly with Nonalcoholic Fatty Liver Disease Based on the Fourth and Fifth Korea National Health and Nutrition Examination Survey. Metabolic Syndrome and Related Disorders, 2021, 19, 452-459.	1.3	5
23	Application of yuba film as frozen dumpling wrappers. LWT - Food Science and Technology, 2021, 151, 112245.	5.2	5
24	Decreased fat accumulation in 3T3-L1 preadipocytes treated with extracts of heat-processed soy flour and breads. International Journal of Food Science and Technology, 2014, 49, 759-767.	2.7	4
25	Qualitative analysis of soy sauces made from fresh okara using two fermentation methods. Journal of Food Processing and Preservation, 2020, 44, e14402.	2.0	4
26	Physicochemical and sensory characteristics of a low-fat tofu produced using supercritical CO <sub>2</sub> extracted soy flour. Food Science and Biotechnology, 2014, 23, 43-48.	2.6	3
27	Effect of lotus seed on viscosity and antioxidant activity of soy-based porridge. Cereal Chemistry, 2019, 96, 220-227.	2.2	3
28	Food Security Status is not Associated with Increased Risk of Metabolic Syndrome in Korean Adults. Metabolic Syndrome and Related Disorders, 2021, 19, 192-199.	1.3	3
29	Associations of Serum Vitamin D Level with Sarcopenia, Non-Alcoholic Fatty Liver Disease (NAFLD), and Sarcopenia in NAFLD Among People Aged 50 Years and Older: The Korea National Health and Nutrition Examination Survey IV. Metabolic Syndrome and Related Disorders, 2022, 20, 210-218.	1.3	3
30	Effects of heat curing and transglutaminase treatments on the physical, mechanical, and water barrier properties of yuba films. Journal of Food Processing and Preservation, 2020, 44, e14970.	2.0	2
31	Application of soymilk skin as sausage wrapping for improving lipid oxidation. Journal of Texture Studies, 2020, 51, 948-954.	2.5	2
32	Development of a low-salt soy sauce with enhanced flavor and functionality with soy residue and <i>Tenebrio molitor</i> larvae powder. Journal of Food Processing and Preservation, 0, , .	2.0	2
33	Soy noodles processed from soy flour or tofu affects antioxidant content, lipid accumulation in 3T3-L1 cells, and plasma lipids in hamsters. Journal of Food Processing and Preservation, 2019, 43, e13871.	2.0	1
34	Title is missing!. , 2020, 15, e0234105.		0
35	Title is missing!. , 2020, 15, e0234105.		0
36	Title is missing!. , 2020, 15, e0234105.		0

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37	Title is missing!. , 2020, 15, e0234105.		0