

Yookyung Kim

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6433228/publications.pdf>

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	Effects of thermally treated mulberry leaves on the quality, properties, and antioxidant activities of yogurt. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	7
2	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. <i>Metabolic Syndrome and Related Disorders</i> , 2022, 20, 210-218.	1.3	3
3	Food Security Status is not Associated with Increased Risk of Metabolic Syndrome in Korean Adults. <i>Metabolic Syndrome and Related Disorders</i> , 2021, 19, 192-199.	1.3	3
4	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. <i>Metabolic Syndrome and Related Disorders</i> , 2021, 19, 452-459.	1.3	5
5	Application of yuba film as frozen dumpling wrappers. <i>LWT - Food Science and Technology</i> , 2021, 151, 112245.	5.2	5
6	Effects of heat curing and transglutaminase treatments on the physical, mechanical, and water barrier properties of yuba films. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14970.	2.0	2
7	Physicochemical and retrogradation properties of low-fat muffins with inulin and hydroxypropyl methylcellulose as fat replacers. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14816.	2.0	6
8	Application of soymilk skin as sausage wrapping for improving lipid oxidation. <i>Journal of Texture Studies</i> , 2020, 51, 948-954.	2.5	2
9	Impact of sex and marital status on the prevalence of perceived depression in association with food insecurity. <i>PLoS ONE</i> , 2020, 15, e0234105.	2.5	13
10	Application of yuba films for preserving beef patties. <i>LWT - Food Science and Technology</i> , 2020, 131, 109746.	5.2	5
11	Association of Soybean Food Intake and Cardiometabolic Syndrome in Korean Women: Korea National Health and Nutrition Examination Survey (2007 to 2011). <i>Diabetes and Metabolism Journal</i> , 2020, 44, 143.	4.7	7
12	Qualitative analysis of soy sauces made from fresh okara using two fermentation methods. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14402.	2.0	4
13	Title is missing!. , 2020, 15, e0234105.		0
14	Title is missing!. , 2020, 15, e0234105.		0
15	Title is missing!. , 2020, 15, e0234105.		0
16	Title is missing!. , 2020, 15, e0234105.		0
17	Texture of steamed rice cake prepared via soy residue and hydroxypropyl methylcellulose supplementation. <i>Cereal Chemistry</i> , 2019, 96, 57-65.	2.2	10
18	Soy noodles processed from soy flour or tofu affects antioxidant content, lipid accumulation in 3T3-L1 cells, and plasma lipids in hamsters. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13871.	2.0	1

#	ARTICLE	IF	CITATIONS
19	Physical, mechanical and water barrier properties of yuba films incorporated with various types of additives. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2808-2817.	3.5	12
20	Effect of lotus seed on viscosity and antioxidant activity of soy-based porridge. <i>Cereal Chemistry</i> , 2019, 96, 220-227.	2.2	3
21	Chemical composition, water vapor permeability, and mechanical properties of yuba film influenced by soymilk depth and concentration. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1751-1756.	3.5	11
22	Effects of moisture content on mechanical properties, transparency, and thermal stability of yuba film. <i>Food Chemistry</i> , 2018, 243, 202-207.	8.2	34
23	Effect of curdlan on textural and cooking qualities of noodles made with tofu. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13661.	2.0	12
24	HPMC (hydroxypropyl methylcellulose) as a fat replacer improves the physical properties of low-fat tofu. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3720-3726.	3.5	6
25	Change in texture improvement of low-fat tofu by means of low-fat soymilk protein denaturation. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1000-1007.	3.5	26
26	Prediction of plasma caffeine concentrations in young adolescents following ingestion of caffeinated energy drinks: a Monte Carlo simulation. <i>European Journal of Pediatrics</i> , 2015, 174, 1671-1678.	2.7	7
27	Cookies formulated from fresh okara using starch, soy flour and hydroxypropyl methylcellulose have high quality and nutritional value. <i>LWT - Food Science and Technology</i> , 2015, 63, 660-666.	5.2	85
28	Effects of HPMC (Hydroxypropyl methylcellulose) on oil uptake and texture of gluten-free soy donut. <i>LWT - Food Science and Technology</i> , 2015, 62, 620-627.	5.2	13
29	Decreased fat accumulation in 3T3L1 preadipocytes treated with extracts of heat-processed soy flour and breads. <i>International Journal of Food Science and Technology</i> , 2014, 49, 759-767.	2.7	4
30	Pectin as a bioactive polysaccharide – Extracting tailored function from less. <i>Food Hydrocolloids</i> , 2014, 42, 251-259.	10.7	116
31	Physicochemical and sensory characteristics of a low-fat tofu produced using supercritical CO ₂ extracted soy flour. <i>Food Science and Biotechnology</i> , 2014, 23, 43-48.	2.6	3
32	Physicochemical and sensory properties of soy bread made with germinated, steamed, and roasted soy flour. <i>Food Chemistry</i> , 2013, 141, 517-523.	8.2	107
33	Supplementation of Hydroxypropyl Methylcellulose into Yeast Leavened All-Whole Grain Barley Bread Potentiates Cholesterol-Lowering Effect. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7672-7678.	5.2	20
34	Physical and Sensory Properties of All-Barley and All-Oat Breads with Additional Hydroxypropyl Methylcellulose (HPMC) β-Glucan. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 741-746.	5.2	32
35	Action pattern of Valencia orange PME de-esterification of high methoxyl pectin and characterization of modified pectins. <i>Carbohydrate Research</i> , 2005, 340, 2620-2629.	2.3	63
36	Soybean cultivars impact quality and function of soymilk and tofu. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2514-2518.	3.5	43

#	ARTICLE	IF	CITATIONS
37	Development of a low-salt soy sauce with enhanced flavor and functionality with soy residue and <i>Tenebrio molitor</i> larvae powder. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	2