

Jun Ho Lee

List of Publications by Year in descending order

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27
papers

283
citations

933447

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940533

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g-index

27
all docs

27
docs citations

27
times ranked

250
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality and antioxidant properties of wheat cookies supplemented with maqui berry powder. Korean Journal of Food Preservation, 2021, 28, 480-488.	0.5	3
2	Quality and antioxidant properties of wheat cookies supplemented with pak choi powder. Korean Journal of Food Preservation, 2020, 27, 487-494.	0.5	3
3	Quality and antioxidant properties of jelly supplemented with apricot juice concentrate. Korean Journal of Food Preservation, 2019, 26, 425-430.	0.5	3
4	Quality and antioxidant properties of jelly supplemented with corn concentrate. Korean Journal of Food Preservation, 2018, 25, 627-633.	0.5	1
5	Quality and antioxidant properties of jelly incorporated with corn concentrate. Korean Journal of Food Preservation, 2018, 25, 436-440.	0.5	2
6	Effect of dried Hovenia dulcis fruit powder on quality characteristics and antioxidant properties of cookies. Korean Journal of Food Preservation, 2017, 24, 517-523.	0.5	3
7	Quality Characteristics and Antioxidant Properties of Cookies Supplemented with Taraxacum coreanum Powder. Journal of the Korean Society of Food Science and Nutrition, 2017, 46, 273-278.	0.9	9
8	Quality and Antioxidant Properties of Cookies Supplemented with Black Sesame Powder. Journal of the Korean Society of Food Science and Nutrition, 2015, 44, 1058-1063.	0.9	7
9	Quality and Antioxidant Properties of Gelatin Jelly Incorporated with Cranberry Concentrate. Journal of the Korean Society of Food Science and Nutrition, 2015, 44, 1100-1103.	0.9	10
10	Physicochemical and Sensory Characteristics of Sponge Cakes with Rubus coreanus Powder. Preventive Nutrition and Food Science, 2015, 20, 204-209.	1.6	15
11	Comparative Evaluation of Physicochemical Properties of Pine Needle Powders Prepared by Different Drying Methods. Preventive Nutrition and Food Science, 2015, 20, 143-147.	1.6	7
12	Moisture Sorption and Thermodynamic Properties of Vacuum-Dried Capsosiphon fulvescens Powder. Preventive Nutrition and Food Science, 2015, 20, 215-220.	1.6	8
13	Quality and Antioxidant Attributes of Cookies Supplemented with Cranberry Powder. Korean Journal of Food Science and Technology, 2015, 47, 132-135.	0.3	14
14	Physicochemical and Sensory Evaluation of Whole Soybean Curd Supplemented with Pine Needle Powder. Preventive Nutrition and Food Science, 2015, 20, 148-152.	1.6	1
15	Quality and Antioxidant Property of Gelatin Jelly Incorporated with Jujube Concentrate. Food Engineering Progress, 2014, 18, 65-69.	0.3	8
16	Mathematical modeling on vacuum drying of Zizyphus jujuba Miller slices. Journal of Food Science and Technology, 2013, 50, 115-121.	2.8	29

#	ARTICLE	IF	CITATIONS
19	Quality of Sponge Cakes Supplemented with Cinnamon. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 650-654.	0.9	15
20	Physicochemical and Sensory Properties of Yogurt Supplemented with Corni fructus during Storage. Preventive Nutrition and Food Science, 2013, 18, 45-49.	1.6	16
21	Effects of the Addition of Ecklonia cava Powder on the Selected Physicochemical and Sensory Quality of White Pan Bread. Preventive Nutrition and Food Science, 2013, 18, 287-291.	1.6	3
22	Quality and Antioxidant Properties of Jelly Incorporated with Purple Sweet Potato Concentrate. Korean Journal of Food Science and Technology, 2013, 45, 47-52.	0.3	23
23	Quality and Antioxidant Properties of Sponge Cakes Incorporated with Pine Leaf Powder. Korean Journal of Food Science and Technology, 2013, 45, 53-58.	0.3	36
24	Drying kinetics of whole and sliced shiitake mushrooms (<i>Lentinus edodes</i>). Food Science and Biotechnology, 2011, 20, 419-427.	2.6	23
25	Dehydration characteristics of <i>Maesaengi</i> (<i>Capsosiphon fulvescens</i>) in hot-air drying. Food Science and Biotechnology, 2011, 20, 549-553.	2.6	1
26	Rehydration kinetics of vacuum-dried <i>Salicornia herbacea</i> . Food Science and Biotechnology, 2010, 19, 1083-1087.	2.6	5
27	Effect of drying method on the moisture sorption isotherms for <i>Inonotus obliquus</i> mushroom. LWT - Food Science and Technology, 2008, 41, 1478-1484.	5.2	33