

Jung-Min Park

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6614803/publications.pdf>

Version: 2024-02-01

28
papers

309
citations

1040056

9
h-index

888059

17
g-index

28
all docs

28
docs citations

28
times ranked

384
citing authors

#	ARTICLE	IF	CITATIONS
1	Consumer awareness of culling and animal welfare. Food Control, 2022, 133, 108495.	5.5	2
2	Effect of Fermentation Duration on the Quality Changes of Godulbaegi Kimchi. Foods, 2022, 11, 1020.	4.3	1
3	Development of Pretreatment Method for Analysis of Vitamin B12 in Cereal Infant Formula using Immunoaffinity Chromatography and High-Performance Liquid Chromatography. Food Science of Animal Resources, 2021, 41, 335-342.	4.1	2
4	Identification and Changes in the Viability of Lactic Acid Bacteria in Various Foods according to the Storage Period. Current Topic in Lactic Acid Bacteria and Probiotics, 2021, 7, 30-36.	0.4	1
5	Pretreatment methods for analyzing steviol glycosides in diverse food samples. Journal of Food Science, 2021, 86, 3075-3081.	3.1	1
6	Determination of L-Carnitine in Infant Powdered Milk Samples after Derivatization. Food Science of Animal Resources, 2021, 41, 731-738.	4.1	1
7	Validation of an HPLC Method for Pretreatment of Steviol Glycosides in Fermented Milk. Foods, 2021, 10, 2445.	4.3	2
8	Determining the Reuse of Frying Oil for Fried Sweet and Sour Pork according to Type of Oil and Frying Time. Food Science of Animal Resources, 2020, 40, 785-794.	4.1	2
9	Transfer rates of pathogenic bacteria during pork processing. Journal of Animal Science and Technology, 2020, 62, 912-921.	2.5	1
10	Predicting Shelf-life of Ice Cream by Accelerated Conditions. Korean Journal for Food Science of Animal Resources, 2018, 38, 1216-1225.	1.5	10
11	Detection for Non-Milk Fat in Dairy Product by Gas Chromatography. Korean Journal for Food Science of Animal Resources, 2016, 36, 206-214.	1.5	13
12	Monitoring of Used Frying Oils and Frying Times for Frying Chicken Nuggets Using Peroxide Value and Acid Value. Korean Journal for Food Science of Animal Resources, 2016, 36, 612-616.	1.5	36
13	Determination of Milk Fat Adulteration with Vegetable Oils and Animal Fats by Gas Chromatographic Analysis. Journal of Food Science, 2015, 80, C1945-51.	3.1	28
14	Analytical Determination of Vitamin B ₁₂ Content in Infant and Toddler Milk Formulas by Liquid Chromatography Tandem Mass Spectrometry (LC-MS/MS). Korean Journal for Food Science of Animal Resources, 2015, 35, 765-771.	1.5	9
15	Survey of Yogurt Powder Storage in Ambient Export Countries A Safety Evaluation Standard Compliance and Comparative Analysis. Korean Journal for Food Science of Animal Resources, 2015, 35, 143-148.	1.5	0
16	Development Rapid Analytical Methods for Inositol as a Trace Component by HPLC and LC-MS/MS in Infant Formula. Korean Journal for Food Science of Animal Resources, 2015, 35, 466-472.	1.5	2
17	Determination of the Authenticity of Dairy Products on the Basis of Fatty Acids and Triacylglycerols Content using GC Analysis. Korean Journal for Food Science of Animal Resources, 2014, 34, 316-324.	1.5	10
18	Determination of Shelf Life for Butter and Cheese Products in Actual and Accelerated Conditions. Korean Journal for Food Science of Animal Resources, 2014, 34, 245-251.	1.5	10

#	ARTICLE	IF	CITATIONS
19	Rapid Determination of L-carnitine in Infant and Toddler Formulas by Liquid Chromatography Tandem Mass Spectrometry. Korean Journal for Food Science of Animal Resources, 2014, 34, 749-756.	1.5	6
20	Development of a genus-specific PCR combined with ARDRA for the identification of <i>Leuconostoc</i> species in kimchi. Food Science and Biotechnology, 2014, 23, 511-516.	2.6	5
21	Improving consumer recognition and awareness of food additives through consumer education in South Korea. Food Science and Biotechnology, 2014, 23, 653-660.	2.6	8
22	Effect of a <i>Leuconostoc mesenteroides</i> strain as a starter culture isolated from the kimchi. Food Science and Biotechnology, 2013, 22, 1729-1733.	2.6	8
23	Establishment of quality criteria and estimate of shelf-life for yogurt beverage and stirred-type yogurt in Korea. Food Science and Biotechnology, 2013, 22, 477-483.	2.6	4
24	Industry and Consumers Awareness for Effective Management of Functional Animal-based Foods in South Korea. Preventive Nutrition and Food Science, 2013, 18, 242-248.	1.6	1
25	Application of Rapid Sample Preparation Method and Monitoring for Cholesterol Content in Chicken Egg and Egg powder. Korean Journal for Food Science of Animal Resources, 2013, 33, 672-677.	1.5	8
26	Rapid determination of cholesterol in emulsified confectioneries by ultra-performance liquid chromatography. European Journal of Lipid Science and Technology, 2012, 114, 1304-1311.	1.5	3
27	Effect of antioxidant activity in kimchi during a short-term and over-ripening fermentation period. Journal of Bioscience and Bioengineering, 2011, 112, 356-359.	2.2	59
28	Identification of the lactic acid bacteria in Kimchi according to initial and over-ripened fermentation using PCR and 16S rRNA gene sequence analysis. Food Science and Biotechnology, 2010, 19, 541-546.	2.6	76