

Seo-Jin Chung

List of Publications by Year in descending order

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48
papers

922
citations

394421

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477307

29
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49
docs citations

49
times ranked

741
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparing the liking for Korean style salad dressings and beverages between US and Korean consumers: Effects of sensory and non-sensory factors. <i>Food Quality and Preference</i> , 2012, 26, 105-118.	4.6	72
2	Effect of Familiarity on a Cross-Cultural Acceptance of a Sweet Ethnic Food: A Case Study with Korean Traditional Cookie (Yackwa). <i>Journal of Sensory Studies</i> , 2014, 29, 110-125.	1.6	55
3	Application of GPA and PLSR in correlating sensory and chemical data sets. <i>Food Quality and Preference</i> , 2003, 14, 485-495.	4.6	53
4	Sensory Characteristics and Cross-Cultural Consumer Acceptability of Bulgogi, (Korean) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	3.1	49
5	Cross-Cultural Comparisons among the Sensory Characteristics of Fermented Soybean Using Korean and Japanese Descriptive Analysis Panels. <i>Journal of Food Science</i> , 2007, 72, S676-88.	3.1	47
6	Relative sweetness and sensory characteristics of bulk and intense sweeteners. <i>Food Science and Biotechnology</i> , 2012, 21, 889-894.	2.6	42
7	Effect of Sensory Characteristics and Non-sensory Factors on Consumer Liking of Various Canned Tea Products. <i>Journal of Food Science</i> , 2005, 70, s532.	3.1	41
8	DEVELOPMENT OF SAMPLE PREPARATION, PRESENTATION PROCEDURE AND SENSORY DESCRIPTIVE ANALYSIS OF GREEN TEA. <i>Journal of Sensory Studies</i> , 2008, 23, 450-467.	1.6	35
9	Temporal Release of Flavor Compounds from Low-fat and High-fat Ice Cream During Eating. <i>Journal of Food Science</i> , 2003, 68, 2150-2156.	3.1	32
10	Development of a defatted mustard meal-based composite film and its application to smoked salmon to retard lipid oxidation. <i>Food Chemistry</i> , 2012, 133, 1501-1509.	8.2	32
11	Developing a Descriptive Analysis Procedure for Evaluating the Sensory Characteristics of Soy Sauce. <i>Journal of Food Science</i> , 2004, 69, S319.	3.1	31
12	Influence of sweetness on the sensory-specific satiety and long-term acceptability of tea. <i>Food Quality and Preference</i> , 2007, 18, 256-264.	4.6	30
13	Long-term acceptability and choice of teas differing in sweetness. <i>Food Quality and Preference</i> , 2007, 18, 963-974.	4.6	30
14	Sweetness potency and sweetness synergism of sweeteners in milk and coffee systems. <i>Food Research International</i> , 2015, 74, 168-176.	6.2	27
15	Identifying the drivers of liking by investigating the reasons for (dis)liking using CATA in cross-cultural context: a case study on barbecue sauce. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1613-1625.	3.5	26
16	Effects of Milk Type and Consumer Factors on the Acceptance of Milk among Korean Female Consumers. <i>Journal of Food Science</i> , 2009, 74, S286-95.	3.1	23
17	A cross-cultural study of acceptability and food pairing for hot sauces. <i>Appetite</i> , 2018, 123, 306-316.	3.7	23
18	Texture Preferences of Chinese, Korean and US Consumers: A Case Study with Apple and Pear Dried Fruits. <i>Foods</i> , 2020, 9, 377.	4.3	23

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19	The Sensory Interactions of Organic Acids and Various Flavors in <i>Ramen</i> Soup Systems. Journal of Food Science, 2007, 72, S639-47.	3.1	21
20	Optimal sensory evaluation protocol to model concentrationâ€“response curve of sweeteners. Food Research International, 2014, 62, 886-893.	6.2	19
21	Utilizing psychological distances of hedonic phrases to develop a Korean hedonic scale. Food Quality and Preference, 2013, 28, 188-192.	4.6	18
22	Physico-Chemical and Sensory Properties of Commercial Korean Traditional Soy Sauce of Mass-Produced vs. Small Scale Farm Produced in the Gyeonggi Area. The Korean Journal of Food and Nutrition, 2013, 26, 553-564.	0.3	16
23	Sensory characteristics and cross-cultural comparisons of consumer acceptability for Gochujang dressing. Food Science and Biotechnology, 2012, 21, 829-837.	2.6	13
24	Acquired (dis)liking of natural cheese in different repeated exposure environment. Food Research International, 2017, 99, 403-412.	6.2	13
25	Flavor principle as an implicit frame: Its effect on the acceptance of instant noodles in a cross-cultural context. Food Quality and Preference, 2021, 93, 104293.	4.6	11
26	Sensory Characteristics of Different Types of Commercial Soy Sauce. Journal of the Korean Society of Food Culture, 2013, 28, 640-650.	0.3	11
27	Effects of Steeping Conditions of Waxy Rice on the Physical and Sensory Characteristics of Gangjung (a Traditional Korean Oil-Puffed Snack). Journal of Food Science, 2007, 72, S544-S550.	3.1	10
28	Sweetness preferences for a sports-drink among US and Asian consumers. Food Science and Biotechnology, 2010, 19, 349-360.	2.6	10
29	Utilizing hedonic frame for projective mapping: A case study with Korean fermented soybean paste soup. Food Quality and Preference, 2019, 71, 279-285.	4.6	10
30	Effect of concentration range on the accuracy of measuring sweetness potencies of sweeteners. Food Quality and Preference, 2020, 79, 103753.	4.6	10
31	Sensory Drivers of Liking for Adlay (Coix lacryma-jobi) Tea. Journal of the Korean Society of Food Culture, 2012, 27, 512-520.	0.3	10
32	Relative Sweetness and Sweetness Quality of Low Calorie Sweeteners in Milk and Coffee Model System. Korean Journal of Food Science and Technology, 2013, 45, 754-762.	0.3	9
33	RELEASE OF ARTIFICIAL CHERRY FLAVOR FROM ICE CREAMS VARYING IN FAT AND FAT REPLACERS. Journal of Sensory Studies, 2004, 19, 211-236.	1.6	8
34	Searching for optimal low calorie sweetener blends in ternary & quaternary system. Food Quality and Preference, 2021, 90, 104184.	4.6	8
35	Flavor Profiling by Consumers Segmented According to Product Involvement and Food Neophobia. Foods, 2021, 10, 598.	4.3	7
36	Comparative Analysis on Preference for Korean Traditional Foods in Foreigners and Koreans. Journal of the Korean Society of Food Culture, 2012, 27, 294-303.	0.3	7

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37	Learning to know what you like: A case study of repeated exposure to ethnic flavors. <i>Food Quality and Preference</i> , 2019, 71, 452-462.	4.6	6
38	Developing descriptive analysis protocol for gochujang: establishing optimal palate cleanser. <i>Korean Journal of Food and Cookery Science</i> , 2013, 29, 489-500.	0.1	6
39	Understanding the sensory characteristics and drivers of liking for gochujang (Korean fermented) Tj ETQq1 1 0.784314 rgBT /Overloc 2.6 5	2.6	5
40	The Effects of Transglutaminase and Refrigerated Storage on the Physicochemical Properties of Whole Wheat Dough and Noodles. <i>Foods</i> , 2021, 10, 1675.	4.3	5
41	Understanding the drivers of liking for fresh pears: a cross-cultural investigation of Chinese and Korean panels and consumers. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5092-5101.	3.5	4
42	Physicochemical Characteristics and Sensory Properties of Commercial Mukeunji Products. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2015, 44, 702-708.	0.9	4
43	Cross-Cultural Consumer Acceptability for Ethnic Fermented Sauce Products: Comparisons among Korean, UAE, and US Consumers. <i>Foods</i> , 2020, 9, 1463.	4.3	3
44	The Use of the Pathogen-specific Bacteriophage BCP8-2 to Develop a Rice Straw-derived <i>Bacillus cereus</i> -free Starter Culture. <i>Korean Journal of Food Science and Technology</i> , 2014, 46, 115-120.	0.3	3
45	Optimization of a sensory evaluation protocol for measuring the umami taste. <i>Food Science and Biotechnology</i> , 2015, 24, 1341-1347.	2.6	2
46	Development and validation of the food involvement inventory (FII) featuring the attitudinal constructs. <i>Food Science and Biotechnology</i> , 2020, 29, 359-369.	2.6	1
47	The effect of a low-sodium label on acceptability and perceived saltiness intensity of a dipping sauce for fried pork cutlets. <i>Korean Journal of Food Science and Technology</i> , 2017, 49, 72-79.	0.3	1
48	Effects of NaCl and Temperature on the Sensory Characteristics of Natural Flavor Enhancers. <i>Korean Journal of Food Science and Technology</i> , 2015, 47, 615-622.	0.3	0