

Seo-Jin Chung

List of Publications by Year in descending order

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48
papers

922
citations

394421

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29
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49
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49
times ranked

741
citing authors

#	ARTICLE	IF	CITATIONS
1	Flavor Profiling by Consumers Segmented According to Product Involvement and Food Neophobia. <i>Foods</i> , 2021, 10, 598.	4.3	7
2	Searching for optimal low calorie sweetener blends in ternary & quaternary system. <i>Food Quality and Preference</i> , 2021, 90, 104184.	4.6	8
3	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
4	Flavor principle as an implicit frame: Its effect on the acceptance of instant noodles in a cross-cultural context. <i>Food Quality and Preference</i> , 2021, 93, 104293.	4.6	11
5	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
6	Effect of concentration range on the accuracy of measuring sweetness potencies of sweeteners. <i>Food Quality and Preference</i> , 2020, 79, 103753.	4.6	10
7	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
8	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
9	Utilizing hedonic frame for projective mapping: A case study with Korean fermented soybean paste soup. <i>Food Quality and Preference</i> , 2019, 71, 279-285.	4.6	10
10	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
11	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
12	A cross-cultural study of acceptability and food pairing for hot sauces. <i>Appetite</i> , 2018, 123, 306-316.	3.7	23
13	Acquired (dis)liking of natural cheese in different repeated exposure environment. <i>Food Research International</i> , 2017, 99, 403-412.	6.2	13
14	Understanding the sensory characteristics and drivers of liking for gochujang (Korean fermented) Tj ETQq0 0 0 rgBTJ /Overlock 10 Tf 50 2	2.6	5
15	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
16	Identifying the drivers of liking by investigating the reasons for (dis)liking using <scp>CATA</scp> 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
17	Sweetness potency and sweetness synergism of sweeteners in milk and coffee systems. <i>Food Research International</i> , 2015, 74, 168-176.	6.2	27
18	Optimization of a sensory evaluation protocol for measuring the umami taste. <i>Food Science and Biotechnology</i> , 2015, 24, 1341-1347.	2.6	2

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19	Physicochemical Characteristics and Sensory Properties of Commercial Mukeunji Products. Journal of the Korean Society of Food Science and Nutrition, 2015, 44, 702-708.	0.9	4
20	Effects of NaCl and Temperature on the Sensory Characteristics of Natural Flavor Enhancers. Korean Journal of Food Science and Technology, 2015, 47, 615-622.	0.3	0
21	Effect of Familiarity on a Cross-Cultural Acceptance of a Sweet Ethnic Food: A Case Study with Korean Traditional Cookie (Yackwa). Journal of Sensory Studies, 2014, 29, 110-125.	1.6	55
22	Optimal sensory evaluation protocol to model concentration-response curve of sweeteners. Food Research International, 2014, 62, 886-893.	6.2	19
23	The Use of the Pathogen-specific Bacteriophage BCP8-2 to Develop a Rice Straw-derived Bacillus cereus-free Starter Culture. Korean Journal of Food Science and Technology, 2014, 46, 115-120.	0.3	3
24	Utilizing psychological distances of hedonic phrases to develop a Korean hedonic scale. Food Quality and Preference, 2013, 28, 188-192.	4.6	18
25	Sensory Characteristics of Different Types of Commercial Soy Sauce. Journal of the Korean Society of Food Culture, 2013, 28, 640-650.	0.3	11
26	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
27	Developing descriptive analysis protocol for gochujang: establishing optimal palate cleanser. Korean Journal of Food and Cookery Science, 2013, 29, 489-500.	0.1	6
28	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
29	Comparing the liking for Korean style salad dressings and beverages between US and Korean consumers: Effects of sensory and non-sensory factors. Food Quality and Preference, 2012, 26, 105-118.	4.6	72
30	Sensory characteristics and cross-cultural comparisons of consumer acceptability for Gochujang dressing. Food Science and Biotechnology, 2012, 21, 829-837.	2.6	13
31	Relative sweetness and sensory characteristics of bulk and intense sweeteners. Food Science and Biotechnology, 2012, 21, 889-894.	2.6	42
32	Development of a defatted mustard meal-based composite film and its application to smoked salmon to retard lipid oxidation. Food Chemistry, 2012, 133, 1501-1509.	8.2	32
33	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
34	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
35	Sensory Characteristics and Cross-Cultural Consumer Acceptability of Bulgogi, (Korean) Tj ETQq1 1 0.784314 rgBT /Over	3.1	49
36	Sweetness preferences for a sports-drink among US and Asian consumers. Food Science and Biotechnology, 2010, 19, 349-360.	2.6	10

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37	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
38	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
39	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
40	Long-term acceptability and choice of teas differing in sweetness. <i>Food Quality and Preference</i> , 2007, 18, 963-974.	4.6	30
41	Effects of Steeping Conditions of Waxy Rice on the Physical and Sensory Characteristics of Gangjung (a Traditional Korean Oil-Puffed Snack). <i>Journal of Food Science</i> , 2007, 72, S544-S550.	3.1	10
42	The Sensory Interactions of Organic Acids and Various Flavors in Ramen Soup Systems. <i>Journal of Food Science</i> , 2007, 72, S639-47.	3.1	21
43	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
44	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
45	RELEASE OF ARTIFICIAL CHERRY FLAVOR FROM ICE CREAMS VARYING IN FAT AND FAT REPLACERS. <i>Journal of Sensory Studies</i> , 2004, 19, 211-236.	1.6	8
46	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
47	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
48	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