

Koan Sik Woo

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

226
citations

1162367

8
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996533

15
g-index

18
all docs

18
docs citations

18
times ranked

317
citing authors

#	ARTICLE	IF	CITATIONS
1	Starch characteristics of cowpea and mungbean cultivars grown in Korea. <i>Food Chemistry</i> , 2018, 263, 104-111.	4.2	45
2	Comparative Analysis of $\hat{1}^3$ -Oryzanol, $\hat{1}^2$ -Glucan, Total Phenolic Content and Antioxidant Activity in Fermented Rice Bran of Different Varieties. <i>Nutrients</i> , 2017, 9, 571.	1.7	35
3	Phenolic compounds and antioxidant activity in sweet potato after heat treatment. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6833-6840.	1.7	35
4	Identification of anti-inflammatory active peptide from black soybean treated by high hydrostatic pressure after germination. <i>Phytochemistry Letters</i> , 2018, 27, 167-173.	0.6	16
5	Effect of milling time on antioxidant compounds and activities of methanol extracts of sorghum [<i>Sorghum bicolor</i> (L.) Moench]. <i>Food Science and Biotechnology</i> , 2014, 23, 1741-1746.	1.2	12
6	Antimicrobial Potential of Silver Nanoparticles Synthesized Using Medicinal Herb <i>Coptidis rhizome</i> . <i>Molecules</i> , 2018, 23, 2269.	1.7	12
7	Antioxidant Properties of Adzuki Beans, and Quality Characteristics of Sediment according to Cultivated Methods. <i>The Korean Journal of Food and Nutrition</i> , 2016, 29, 134-143.	0.3	11
8	Quality Evaluation of Rice Treated by High Hydrostatic Pressure and Atmospheric Pressure Plasma. <i>Journal of Food Quality</i> , 2019, 2019, 1-9.	1.4	9
9	Isolation and Identification of an Antioxidant Substance from Heated Onion (<i>Allium cepa</i> L.). <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2011, 40, 470-474.	0.2	9
10	Influence of Thermal Processing on Free and Bound Forms of Phenolics and Antioxidant Capacity of Rice Hull (<i>Oryza sativa</i> L.). <i>Preventive Nutrition and Food Science</i> , 2020, 25, 310-318.	0.7	9
11	Oat germination and ultrafiltration process improves the polyphenol and avenanthramide contents with protective effect in oxidative-damaged HepG2 cells. <i>Journal of Food Biochemistry</i> , 2019, 43, e12799.	1.2	8
12	Quality Characteristics and Antioxidant Activities of Rice/Adzuki Bean Mixtures Cooked Using Two Different Methods. <i>Journal of Food Quality</i> , 2018, 2018, 1-9.	1.4	7
13	Changes in the functional components and radical scavenging activity of maize under various roasting conditions. <i>Food Science and Biotechnology</i> , 2018, 27, 837-845.	1.2	6
14	Cooking Properties and Antioxidant Activity of Cooked Rice According to the Addition of Glutinous and Non-glutinous Sorghum. <i>Hang'uk Jakmul Hakhoe Chi</i> , 2013, 58, 399-407.	0.2	5
15	Physicochemical and antioxidant properties of rice cooked with different proportions of black soybeans and cooking methods. <i>Journal of Food Biochemistry</i> , 2018, 42, e12671.	1.2	3
16	Traditional Medicine Analysis and Sustainable Use of Korean Pond Wetland Plants in the Agricultural Landscape. <i>Sustainability</i> , 2020, 12, 5963.	1.6	3
17	Synthesis using a model system of thiacremonone isolated from high temperature and high pressure treated garlic. <i>Food Science and Biotechnology</i> , 2015, 24, 1279-1284.	1.2	1
18	Changes in the Functional Components and Radical Scavenging Activity of Korean Maize Hybrids According to Different Cropping Seasons. <i>Journal of Crop Science and Biotechnology</i> , 2018, 21, 57-65.	0.7	0