

# Sung Hyun Kim

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

7

papers

37

citations

4

h-index

6

g-index

7

ext. papers

55

ext. citations

3.2

avg, IF

1.8

L-index

#	Paper	IF	Citations
7	Multifunctional properties of strains WiKim83 and WiKim87 as a starter culture for fermented food. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 2505-2516	3.2	14
6	Antioxidant effects of kimchi supplemented with black raspberry during fermentation protect against liver cirrhosis-induced oxidative stress in rats. <i>Nutrition Research and Practice</i> , <b>2019</b> , 13, 87-94	2.1	5
5	Rapid and Simultaneous Quantification of Five Quinolizidine Alkaloids in L. and Its Processed Foods by UPLC-MS/MS. <i>ACS Omega</i> , <b>2020</b> , 5, 20825-20830	3.9	5
4	Determination of Toxic Elements and Arsenic Species in Salted Foods and Sea Salt by ICP-MS and HPLC-ICP-MS. <i>ACS Omega</i> , <b>2021</b> , 6, 19427-19434	3.9	4
3	Dietary intake assessment of macro, trace, and toxic elements via consumption of kimchi in South Korea. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 6474-6481	4.3	3
2	Application of commercial kits using DNA-based and immunochemical methods for determination of shrimp allergens in kimchi and its ingredients. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3638-3643	3.4	3
1	Validation and Determination of Quinolizidine Alkaloids (QAs) in Lupin Products by Gas Chromatography with Flame Ionization Detection (GC-FID). <i>Analytical Letters</i> , <b>2020</b> , 53, 606-613	2.2	3