

# Lee-Hoon Ho

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7666904/publications.pdf>

Version: 2024-02-01

7  
papers

286  
citations

1684188

5  
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1872680

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404  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutritional compositions, physicochemical properties, and sensory attributes of green banana flour-based snack bar incorporated with konjac glucomannan. <i>Food Research</i> , 2022, 6, 128-138.	0.8	1
2	In vitro starch digestibility of bread with banana ( <i>Musa acuminata</i> X <i>balbisiana</i> ABB cv. Awak) pseudo-stem flour and hydrocolloids. <i>Food Bioscience</i> , 2015, 12, 10-17.	4.4	27
3	Exploring the potential nutraceutical values of durian ( <i>Durio zibethinus</i> L.) – An exotic tropical fruit. <i>Food Chemistry</i> , 2015, 168, 80-89.	8.2	82
4	Physico-chemical characteristics and sensory evaluation of wheat bread partially substituted with banana ( <i>Musa acuminata</i> X <i>balbisiana</i> cv. Awak) pseudo-stem flour. <i>Food Chemistry</i> , 2013, 139, 532-539.	8.2	79
5	Chemical and functional properties of the native banana ( <i>Musa acuminata</i> — <i>balbisiana</i> Colla cv. Awak) pseudo-stem and pseudo-stem tender core flours. <i>Food Chemistry</i> , 2011, 128, 748-753.	8.2	69
6	Evaluation of Resistant Starch in Crackers Incorporated with Unpeeled and Peeled Pumpkin Flour. <i>American Journal of Food Technology</i> , 2011, 6, 1054-1060.	0.2	9
7	Effect of watermelon rind powder on physicochemical, textural, and sensory properties of wet yellow noodles. <i>CYTA - Journal of Food</i> , 0, , 1-8.	1.9	19