

# Seung Yong Cho

## List of Publications by Year in descending order

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16  
papers

983  
citations

687363

13  
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940533

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16  
docs citations

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times ranked

1318  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of microencapsulation on viability and other characteristics in <i>Lactobacillus acidophilus</i> ATCC 43121. <i>LWT - Food Science and Technology</i> , 2008, 41, 493-500.	5.2	159
2	Edible oxygen barrier bilayer film pouches from corn zein and soy protein isolate for olive oil packaging. <i>LWT - Food Science and Technology</i> , 2010, 43, 1234-1239.	5.2	124
3	Sorption Characteristics of Soy Protein Films and their Relation to Mechanical Properties. <i>LWT - Food Science and Technology</i> , 2002, 35, 151-157.	5.2	123
4	Changes in S-allyl cysteine contents and physicochemical properties of black garlic during heat treatment. <i>LWT - Food Science and Technology</i> , 2014, 55, 397-402.	5.2	109
5	Mechanical and water vapor barrier properties of extruded and heat-pressed gelatin films. <i>LWT - Food Science and Technology</i> , 2008, 41, 692-700.	5.2	79
6	A comparative study of the different analytical methods for analysis of S-allyl cysteine in black garlic by HPLC. <i>LWT - Food Science and Technology</i> , 2012, 46, 532-535.	5.2	68
7	Production of high $\hat{I}^3$ -aminobutyric acid (GABA) sour kimchi using lactic acid bacteria isolated from mukeunjee kimchi. <i>Food Science and Biotechnology</i> , 2011, 20, 403-408.	2.6	58
8	Optimization of ethanol extraction and further purification of isoflavones from soybean sprout cotyledon. <i>Food Chemistry</i> , 2009, 117, 312-317.	8.2	51
9	A comparative study of analytical methods for alkali-soluble $\hat{I}^2$ -glucan in medicinal mushroom, Chaga ( <i>Inonotus obliquus</i> ). <i>LWT - Food Science and Technology</i> , 2008, 41, 545-549.	5.2	49
10	Development of an antimicrobial sachet containing encapsulated allyl isothiocyanate to inactivate <i>Escherichia coli</i> O157:H7 on spinach leaves. <i>International Journal of Food Microbiology</i> , 2012, 159, 136-143.	4.7	44
11	The effect of oyster shell powder on the extension of the shelf life of tofu. <i>Food Chemistry</i> , 2007, 103, 155-160.	8.2	40
12	Mechanical properties and biodegradability of poly- $\hat{E}$ -caprolactone/soy protein isolate blends compatibilized by coconut oil. <i>Polymer Degradation and Stability</i> , 2009, 94, 1876-1881.	5.8	25
13	Synthesis of CLA-enriched TAG by <i>Candida antarctica</i> lipase under vacuum. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1044-1051.	1.5	20
14	Surface modification of ethylene- $\hat{E}$ -vinyl alcohol copolymer treated with plasma source ion implantation. <i>Journal of Applied Polymer Science</i> , 2009, 113, 2988-2996.	2.6	13
15	The cooking qualities of microwave oven cooked instant noodles. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1042-1049.	2.7	11
16	The effect of gamma irradiation on oleic acid in methyl oleate and food. <i>Food Chemistry</i> , 2010, 121, 93-97.	8.2	10