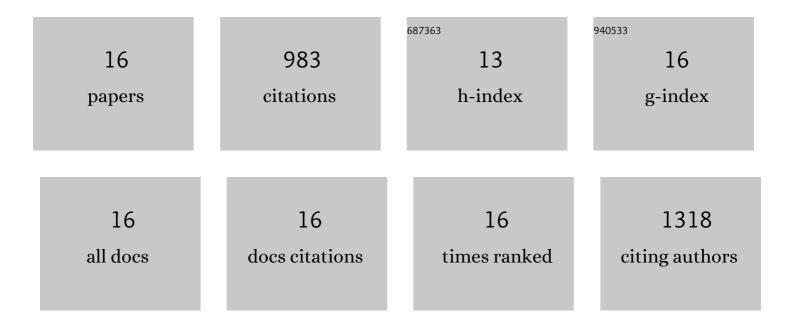
Seung Yong Cho

List of Publications by Year in descending order

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SELING YONG CHO

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