

Joo-Heon Hong

List of Publications by Year in descending order

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17
papers

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citations

1937685
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g-index

17
all docs

17
docs citations

17
times ranked

56
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Extraction Methods on Antioxidant Activities of Mori ramulus. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 1709-1715.	0.9	16
2	Anti-Obesity Effects of Ecklonia cava Extract in High-Fat Diet-Induced Obese Rats. Antioxidants, 2022, 11, 310.	5.1	15
3	Antioxidant activities of chlorella extracts and physicochemical characteristics of spray-dried chlorella powders. Korean Journal of Food Preservation, 2015, 22, 591-597.	0.5	10
4	Extraction solvent-dependent antioxidant activities and cancer cell growth inhibitory effects of Scutellaria baicalensis extracts. Korean Journal of Food Preservation, 2019, 26, 566-575.	0.5	5
5	Antioxidant Effects of Bioactive Compounds Isolated from Pressurized Steam-Treated Corni Fructus and Their Protective Effects Against UVB-Irradiated HS68 Cells. Journal of Medicinal Food, 2018, 21, 1165-1172.	1.5	4
6	Quality Characteristics of Spray-Dried Powder from Purple Sweet Potato Extract. Journal of Chitin and Chitosan, 2016, 21, 271-277.	0.1	4
7	Physicochemical properties and antioxidant activities of hot water extracts from medicinal fruit mixture. Korean Journal of Food Preservation, 2016, 23, 267-274.	0.5	4
8	Physicochemical properties of aromatic rice prepared using different milling recoveries and roasting procedures. Korean Journal of Food Preservation, 2018, 25, 289-295.	0.5	4
9	Physicochemical characteristics and antioxidant activities of rice bran extracts according to extraction solvent and cultivar. Korean Journal of Food Preservation, 2018, 25, 668-675.	0.5	3
10	Physicochemical properties and physiological activities of acai berry extract fermented by lactic acid bacteria. Korean Journal of Food Preservation, 2020, 27, 363-373.	0.5	3
11	Physicochemical properties and antioxidant activities of spray-dried powder from safflower extract. Korean Journal of Food Preservation, 2021, 28, 218-230.	0.5	2
12	Antioxidant Activity, Skin Whitening, and Anti-Wrinkle Effects of Various <i>Agastache rugosa</i> Fractions. Journal of the Korean Society of Food Science and Nutrition, 2021, 50, 679-691.	0.9	2
13	Antioxidant and biological activities of untreated and steam-treated Corni fructus extracts. Korean Journal of Food Preservation, 2018, 25, 366-374.	0.5	2
14	Physicochemical characteristics and antioxidant activities of green coffee bean extracted with different solvents. Korean Journal of Food Preservation, 2018, 25, 786-796.	0.5	2
15	Physicochemical properties and physiological activities of <i>Agastache rugosa</i> extracts. Korean Journal of Food Preservation, 2021, 28, 88-98.	0.5	1
16	Effects of pressurized steam-treated Corni Fructus extract on osteoblast differentiation and osteoclast formation. Korean Journal of Food Preservation, 2018, 25, 453-460.	0.5	0
17	Rice granules with improved solubility prepared via fluidised-bed granulation. International Journal of Food Engineering, 2021, 17, 141-147.	1.5	0