

Joo-Heon Hong

List of Publications by Year in descending order

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17
papers

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1937685
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docs citations

17
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56
citing authors

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