

Jung-Ah Han

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

753
citations

623734

14
h-index

552781

26
g-index

28
all docs

28
docs citations

28
times ranked

894
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation and physical characteristics of slowly digesting modified food starches. <i>Carbohydrate Polymers</i> , 2007, 67, 366-374.	10.2	225
2	Quality controlling of brown rice by ultrasound treatment and its effect on isolated starch. <i>Carbohydrate Polymers</i> , 2016, 137, 30-38.	10.2	66
3	Physical properties of dry-heated octenyl succinylated waxy corn starches and its application in fat-reduced muffin. <i>Journal of Cereal Science</i> , 2010, 52, 496-501.	3.7	56
4	Effect of Presoaking on Textural, Thermal, and Digestive Properties of Cooked Brown Rice. <i>Cereal Chemistry</i> , 2009, 86, 100-105.	2.2	54
5	Effect of processing, storage, and modification on in vitro starch digestion characteristics of food legumes: A review. <i>Food Hydrocolloids</i> , 2019, 90, 367-376.	10.7	54
6	Self-enhancement of GABA in rice bran using various stress treatments. <i>Food Chemistry</i> , 2015, 172, 657-662.	8.2	33
7	Characteristics of some physically modified starches using mild heating and freeze-thawing. <i>Food Hydrocolloids</i> , 2018, 77, 894-901.	10.7	32
8	Effects of protein on crosslinking of normal maize, waxy maize, and potato starches. <i>Carbohydrate Polymers</i> , 2008, 73, 532-540.	10.2	28
9	Effect of β -irradiation on pasting and emulsification properties of octenyl succinylated rice starches. <i>Carbohydrate Polymers</i> , 2012, 90, 1480-1485.	10.2	26
10	Utilization of rice starch with gums in Asian starch noodle preparation as substitute for sweet potato starch. <i>Food Science and Biotechnology</i> , 2011, 20, 1173-1178.	2.6	25
11	Effects of germination and roasting on physicochemical and sensory characteristics of brown rice for tea infusion. <i>Food Chemistry</i> , 2021, 350, 129240.	8.2	22
12	Physical Modification of Waxy Maize Starch by Dry Heating with Ionic Gums. <i>Journal of Applied Glycoscience</i> (1999), 2006, 53, 281-286.	0.7	21
13	Physical and emulsifying properties of OSA-corn dextrin with various manufacturing methods. <i>Food Hydrocolloids</i> , 2019, 89, 563-569.	10.7	20
14	Physical and functional properties of carrots differently cooked within the same hardness-range. <i>LWT - Food Science and Technology</i> , 2018, 93, 346-353.	5.2	19
15	Improvement in antioxidant functionality and shelf life of yukwa (fried rice snack) by turmeric (<i>Curcuma longa</i> L.) powder addition. <i>Food Chemistry</i> , 2016, 199, 590-596.	8.2	15
16	Rate of Hydroxypropylation of Starches as a Function of Reaction Time. <i>Starch/Staerke</i> , 2005, 57, 395-404.	2.1	12
17	Development of a cooked rice model for bibimbap and resulting physico-digestive properties. <i>Food Science and Biotechnology</i> , 2016, 25, 489-495.	2.6	8
18	Enhancement of Antioxidant Activity of Onion Powders by Browning during Drying Process. <i>Korean Journal of Food Science and Technology</i> , 2016, 48, 15-19.	0.3	8

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19	Thermal and rheological properties of hydrogels prepared with retrograded waxy rice starch powders. <i>Food Science and Biotechnology</i> , 2010, 19, 1649-1654.	2.6	7
20	Pasting properties of hydroxypropylated starches before or after proteinase treatment. <i>Starch/Staerke</i> , 2010, 62, 257-261.	2.1	7
21	Synergistic effect of sous-vide and fruit-extracted enzymes on pork tenderization. <i>Food Science and Biotechnology</i> , 2020, 29, 1213-1222.	2.6	6
22	Derivatization of Starch Granules as Influenced by the Presence of Channels and Reaction Conditions. <i>ACS Symposium Series</i> , 2006, , 165-184.	0.5	3
23	Structural and emulsification properties of octenyl succinylated potato dextrin upon different preparation methods. <i>Korean Journal of Food Science and Technology</i> , 2017, 49, 8-13.	0.3	3
24	The effect of different pretreatments followed by enzyme reaction on preparing shape-retaining softened burdock. <i>Food Chemistry</i> , 2021, 353, 129440.	8.2	1
25	Characteristics of Braised Burdock Gel with Different Gelling Agents. <i>Korean Journal of Food and Cookery Science</i> , 2017, 33, 531-537.	0.1	1
26	Comparison of Extract Components and Saliva Secretion of <i>Ixeridium dentatum</i> and <i>Pueraria lobata</i> Ohwi. <i>Korean Journal of Food and Cookery Science</i> , 2018, 34, 358-365.	0.1	1
27	Effects of high-vegetable, energy-restricted Bibimbap on weight loss and fasting blood glucose and blood lipid parameters in overweight and obese adults. <i>FASEB Journal</i> , 2013, 27, 615.1.	0.5	0
28	Thickening Effect of Hyaluronic Acid Solution in Foods with Different Intake Temperature. <i>Korean Journal of Food and Cookery Science</i> , 2019, 35, 119-124.	0.1	0