Jung-Ah Han

List of Publications by Year
in descending order

28	753	623734	552781
papers	citations	14 h-index	26 g-index

28	28	28	894
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of germination and roasting on physicochemical and sensory characteristics of brown rice for tea infusion. Food Chemistry, 2021, 350, 129240.	8.2	22
2	The effect of different pretreatments followed by enzyme reaction on preparing shape-retaining softened burdock. Food Chemistry, 2021, 353, 129440.	8.2	1
3	Synergistic effect of sous-vide and fruit-extracted enzymes on pork tenderization. Food Science and Biotechnology, 2020, 29, 1213-1222.	2.6	6
4	Effect of processing, storage, and modification on in vitro starch digestion characteristics of food legumes: A review. Food Hydrocolloids, 2019, 90, 367-376.	10.7	54
5	Physical and emulsifying properties of OSA-corn dextrin with various manufacturing methods. Food Hydrocolloids, 2019, 89, 563-569.	10.7	20
6	Thickening Effect of Hyaluronic Acid Solution in Foods with Different Intake Temperature. Korean Journal of Food and Cookery Science, 2019, 35, 119-124.	0.1	0
7	Physical and functional properties of carrots differently cooked within the same hardness-range. LWT - Food Science and Technology, 2018, 93, 346-353.	5.2	19
8	Characteristics of some physically modified starches using mild heating and freeze-thawing. Food Hydrocolloids, 2018, 77, 894-901.	10.7	32
9	Comparison of Extract Components and Saliva Secretion of Ixeridium dentatum and Pueraria lobata Ohwi. Korean Journal of Food and Cookery Science, 2018, 34, 358-365.	0.1	1
10	Structural and emulsification properties of octenyl succinylated potato dextrin upon different preparation methods. Korean Journal of Food Science and Technology, 2017, 49, 8-13.	0.3	3
11	Characteristics of Braised Burdock Gel with Different Gelling Agents. Korean Journal of Food and Cookery Science, 2017, 33, 531-537.	0.1	1
12	Development of a cooked rice model for bibimbap and resulting physico-digestive properties. Food Science and Biotechnology, 2016, 25, 489-495.	2.6	8
13	Quality controlling of brown rice by ultrasound treatment and its effect on isolated starch. Carbohydrate Polymers, 2016, 137, 30-38.	10.2	66
14	Improvement in antioxidant functionality and shelf life of yukwa (fried rice snack) by turmeric (Curcuma longa L.) powder addition. Food Chemistry, 2016, 199, 590-596.	8.2	15
15	Enhancement of Antioxidant Activity of Onion Powders by Browning during Drying Process. Korean Journal of Food Science and Technology, 2016, 48, 15-19.	0.3	8
16	Self-enhancement of GABA in rice bran using various stress treatments. Food Chemistry, 2015, 172, 657-662.	8.2	33
17	Effects of highâ€vegetable, energyâ€restricted Bibimbap on weight loss and fasting blood glucose and blood lipid parameters in overweight and obese adults. FASEB Journal, 2013, 27, 615.1.	0.5	0
18	Effect of Î³-irradiation on pasting and emulsification properties of octenyl succinylated rice starches. Carbohydrate Polymers, 2012, 90, 1480-1485.	10.2	26

#	Article	IF	Citations
19	Utilization of rice starch with gums in Asian starch noodle preparation as substitute for sweet potato starch. Food Science and Biotechnology, 2011, 20, 1173-1178.	2.6	25
20	Thermal and rheological properties of hydrogels prepared with retrograded waxy rice starch powders. Food Science and Biotechnology, 2010, 19, 1649-1654.	2.6	7
21	Physical properties of dry-heated octenyl succinylated waxy corn starches and its application in fat-reduced muffin. Journal of Cereal Science, 2010, 52, 496-501.	3.7	56
22	Pasting properties of hydroxypropylated starches before or after proteinase treatment. Starch/Staerke, 2010, 62, 257-261.	2.1	7
23	Effect of Presoaking on Textural, Thermal, and Digestive Properties of Cooked Brown Rice. Cereal Chemistry, 2009, 86, 100-105.	2.2	54
24	Effects of protein on crosslinking of normal maize, waxy maize, and potato starches. Carbohydrate Polymers, 2008, 73, 532-540.	10.2	28
25	Preparation and physical characteristics of slowly digesting modified food starches. Carbohydrate Polymers, 2007, 67, 366-374.	10.2	225
26	Derivatization of Starch Granules as Influenced by the Presence of Channels and Reaction Conditions. ACS Symposium Series, 2006, , 165-184.	0.5	3
27	Physical Modification of Waxy Maize Starch by Dry Heating with Ionic Gums. Journal of Applied Glycoscience (1999), 2006, 53, 281-286.	0.7	21
28	Rate of Hydroxypropylation of Starches as a Function of Reaction Time. Starch/Staerke, 2005, 57, 395-404.	2.1	12