

# Im Kyung Oh

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/96112/publications.pdf>

Version: 2024-02-01

12  
papers

429  
citations

1040056

9  
h-index

1281871

11  
g-index

12  
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12  
docs citations

12  
times ranked

338  
citing authors

#	ARTICLE	IF	CITATIONS
1	The Characteristic of Insect Oil for a Potential Component of Oleogel and Its Application as a Solid Fat Replacer in Cookies. <i>Gels</i> , 2022, 8, 355.	4.5	15
2	Development of Antioxidant-Fortified Oleogel and Its Application as a Solid Fat Replacer to Muffin. <i>Foods</i> , 2021, 10, 3059.	4.3	21
3	Suitability of Hot Water Extract from Panax ginseng Sprout Powder as a Dairy Additive. <i>Journal of Dairy Science and Biotechnology</i> , 2021, 39, 157-165.	0.3	0
4	Effect of turanose on the rheology and oil uptake of instant fried noodles. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1336-1342.	2.7	5
5	Optical, rheological, thermal, and microstructural elucidation of rutin enrichment in Tartary buckwheat flour by hydrothermal treatments. <i>Food Chemistry</i> , 2019, 300, 125193.	8.2	18
6	Particle size effect of rice flour in a rice-zein noodle system for gluten-free noodles slit from sheeted doughs. <i>Journal of Cereal Science</i> , 2019, 86, 48-53.	3.7	30
7	Artificial saliva-induced structural breakdown of rice flour gels under simulated chewing conditions. <i>Food Science and Biotechnology</i> , 2019, 28, 387-393.	2.6	7
8	Influence of arabic gum on in vitro starch digestibility and noodle-making quality of Segoami. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 668-673.	7.5	27
9	Feasibility of hydroxypropyl methylcellulose oleogel as an animal fat replacer for meat patties. <i>Food Research International</i> , 2019, 122, 566-572.	6.2	110
10	Elucidation of rheological, microstructural, water mobility, and noodle-making properties of rice flour affected by turanose. <i>Food Chemistry</i> , 2019, 276, 9-14.	8.2	23
11	Utilization of foam structured hydroxypropyl methylcellulose for oleogels and their application as a solid fat replacer in muffins. <i>Food Hydrocolloids</i> , 2018, 77, 796-802.	10.7	105
12	Assessing the effectiveness of wax-based sunflower oil oleogels in cakes as a shortening replacer. <i>LWT - Food Science and Technology</i> , 2017, 86, 430-437.	5.2	68