

Jae-Young Her

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9896930/publications.pdf>

Version: 2024-02-01

12
papers

318
citations

1162367

8
h-index

1125271

13
g-index

13
all docs

13
docs citations

13
times ranked

438
citing authors

#	ARTICLE	IF	CITATIONS
1	Reduction of aflatoxins (B1, B2, G1, and G2) in soybean-based model systems. <i>Food Chemistry</i> , 2015, 189, 45-51.	4.2	63
2	Safety and technological characterization of coagulase-negative staphylococci isolates from traditional Korean fermented soybean foods for starter development. <i>International Journal of Food Microbiology</i> , 2016, 236, 9-16.	2.1	60
3	Preparation of probiotic powder by the spray freeze-drying method. <i>Journal of Food Engineering</i> , 2015, 150, 70-74.	2.7	43
4	Preparation of kanamycin powder by an optimized spray freeze-drying method. <i>Powder Technology</i> , 2010, 199, 159-164.	2.1	24
5	Formation and reduction of carcinogenic furan in various model systems containing food additives. <i>Food Chemistry</i> , 2015, 189, 108-113.	4.2	20
6	Development of a spray freeze-drying method for preparation of volatile shiitake mushroom (<i>Lentinus edodes</i>) powder. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2222-2228.	1.3	18
7	Formation and reduction of furan in a soy sauce model system. <i>Food Chemistry</i> , 2015, 189, 114-119.	4.2	15
8	Organic acids as a freshness indicator for tofu (soybean curd). <i>Journal of Food Science and Technology</i> , 2017, 54, 3443-3450.	1.4	6
9	Effect of the solvent composition and annealing process on the preparation of spray freeze-dried acetaminophen powder. <i>Drying Technology</i> , 2017, 35, 625-630.	1.7	4
10	Pesticide residues in yuza (<i>Citrus junos</i>) cultivated using ordinary and environmentally friendly cultures. <i>Journal of Pesticide Sciences</i> , 2015, 40, 60-64.	0.8	3
11	Polycyclic aromatic hydrocarbon levels and risk assessment for food from service facilities in Korea. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017, 10, 143-148.	1.3	2
12	Development of novel spray freeze-drying method for value-added coffee powder preparation. <i>Korean Journal of Food Preservation</i> , 2021, 28, 99-106.	0.2	1