

Jae-Young Her

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

12
papers

216
citations

8
h-index

13
g-index

13
ext. papers

271
ext. citations

4.7
avg, IF

3.13
L-index

#	Paper	IF	Citations
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	0.5	1
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	3.3	1
10	Organic acids as a freshness indicator for tofu (soybean curd). <i>Journal of Food Science and Technology</i> , 2017 , 54, 3443-3450	3.3	2
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	2.6	2
8	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	5.8	37
7	Formation and reduction of furan in a soy sauce model system. <i>Food Chemistry</i> , 2015 , 189, 114-9	8.5	10
6	Formation and reduction of carcinogenic furan in various model systems containing food additives. <i>Food Chemistry</i> , 2015 , 189, 108-13	8.5	14
5	Preparation of probiotic powder by the spray freeze-drying method. <i>Journal of Food Engineering</i> , 2015 , 150, 70-74	6	28
4	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	2.7	3
3	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	3.8	15
2	Reduction of aflatoxins (B ₁ , B ₂ , G ₁ and G ₂) in soybean-based model systems. <i>Food Chemistry</i> , 2015 , 189, 45-51	8.5	43
1	Preparation of kanamycin powder by an optimized spray freeze-drying method. <i>Powder Technology</i> , 2010 , 199, 159-164	5.2	20