

C Y Lee

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11352268/publications.pdf>

Version: 2024-02-01

37
papers

2,715
citations

279487

23
h-index

344852

36
g-index

37
all docs

37
docs citations

37
times ranked

2461
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity of fresh apples. <i>Nature</i> , 2000, 405, 903-904.	13.7	991
2	Biochemical, microbiological, and nutritional aspects of kimchi (Korean fermented vegetable) <i>Trends in Food Science and Technology</i> , 2000, 11, 50-70.	5.4	364
3	Phenolic compounds and polyphenoloxidase in relation to browning in grapes and wines. <i>Critical Reviews in Food Science and Nutrition</i> , 1991, 30, 441-486.	5.4	194
4	EFFECT OF BLANCHING TREATMENTS ON THE FIRMNESS OF CARROTS. <i>Journal of Food Science</i> , 1979, 44, 615-616.	1.5	120
5	Carotenoids and retinoids in human nutrition. <i>Critical Reviews in Food Science and Nutrition</i> , 1992, 31, 103-163.	5.4	97
6	Polyphenoloxidase from DeChaunac grapes. <i>Journal of the Science of Food and Agriculture</i> , 1983, 34, 987-991.	1.7	81
7	A Solid State Fermentation System for Production of Ethanol from Apple Pomace. <i>Journal of Food Science</i> , 1982, 47, 1851-1852.	1.5	78
8	Apple Cultivar Variations in Response to Heat Treatment and Minimal Processing. <i>Journal of Food Science</i> , 1993, 58, 1111-1114.	1.5	71
9	Effect of Blanching on Enzyme Activity and Quality Changes in Green Peas. <i>Journal of Food Science</i> , 1987, 52, 1002-1005.	1.5	68
10	A Kinetic Study of the Loss of Vitamin C, Color, and Firmness During Thermal Processing of Canned Peas. <i>Journal of Food Science</i> , 1981, 46, 636-637.	1.5	63
11	Characterization of Polyphenoloxidase from Ravat 51 and Niagara Grapes. <i>Journal of Food Science</i> , 1981, 46, 506-508.	1.5	62
12	The effects of postharvest treatment and chemical interactions on the bioavailability of ascorbic acid, thiamin, vitamin a, carotenoids, and minerals. <i>Critical Reviews in Food Science and Nutrition</i> , 1991, 30, 599-638.	5.4	47
13	Effects of Banana, Orange, and Apple on Oxidative Stress-Induced Neurotoxicity in PC12 Cells. <i>Journal of Food Science</i> , 2008, 73, H28-32.	1.5	47
14	Measurement of Provitamin A Carotenoids in Fresh and Canned Carrots and Green Peas. <i>Journal of Food Science</i> , 1986, 51, 534-535.	1.5	42
15	Solid-state fermentation of grape pomace for ethanol production. <i>Biotechnology Letters</i> , 1986, 8, 53-56.	1.1	40
16	BLANCHING EFFECT ON POLYPHENOL OXIDASE ACTIVITY IN TABLE BEETS. <i>Journal of Food Science</i> , 1979, 44, 82-83.	1.5	37
17	Nitrate and nitrite nitrogen in fresh, stored and processed table beets and spinach from different levels of field nitrogen fertilisation. <i>Journal of the Science of Food and Agriculture</i> , 1971, 22, 90-92.	1.7	35
18	CHANGES IN THE ACTIVITY AND SUBCELLULAR DISTRIBUTION OF PPO IN 'DELICIOUS' APPLES DURING CONTROLLED ATMOSPHERE STORAGE. <i>Journal of Food Biochemistry</i> , 1991, 15, 185-199.	1.2	30

#	ARTICLE	IF	CITATIONS
19	Determination of methyl alcohol in wine by gas chromatography. <i>Analytical Chemistry</i> , 1975, 47, 747-748.	3.2	29
20	Isolation and Further Characterization of a Heat Resistant Peroxidase Isoenzyme from Cauliflower. <i>Journal of Food Science</i> , 1984, 49, 1616-1617.	1.5	26
21	CHANGES IN GRAPE FIRMNESS DURING MATURATION. <i>Journal of Texture Studies</i> , 1980, 11, 163-172.	1.1	24
22	Vitamin A value of sweet corn. <i>Journal of Agricultural and Food Chemistry</i> , 1981, 29, 1294-1295.	2.4	24
23	Effects of Post-Harvest Handling and Processing on Vitamin Contents of Peas. <i>Journal of Food Science</i> , 1982, 47, 961-964.	1.5	23
24	Some chemical and histological changes in dehydrated apple. <i>Journal of the Science of Food and Agriculture</i> , 1967, 18, 89-93.	1.7	21
25	Effects of Processing on Amino Acid and Mineral Contents of Peas. <i>Journal of Food Science</i> , 1982, 47, 1034-1035.	1.5	21
26	Shelf-Life Extension of American Fresh Ginseng by Controlled Atmosphere Storage and Modified Atmosphere Packaging. <i>Journal of Food Science</i> , 1999, 64, 328-331.	1.5	17
27	CHANGES IN 'DELICIOUS' APPLE BROWNING AND SOFTENING DURING CONTROLLED ATMOSPHERE STORAGE. <i>Journal of Food Quality</i> , 1991, 14, 443-453.	1.4	15
28	Interaction of Honey Protein and Tannic Acid. <i>Journal of Apicultural Research</i> , 1984, 23, 106-109.	0.7	8
29	Source of the Honey Protein Responsible for Apple Juice Clarification. <i>Journal of Apicultural Research</i> , 1985, 24, 190-194.	0.7	8
30	Effects of dehydration processes on flavour compounds and histology of apricots (<i>Prunus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Td	1.7	6
31	EFFECT OF CULTURAL PRACTICES ON CHEMICAL COMPOSITION OF PROCESSING VEGETABLES. A Review.. <i>Journal of Food Science</i> , 1974, 39, 1075-1079.	1.5	6
32	Variation of Vitamin Concentration and Retention in Canned Snap Beans from Three Processing Plants During Two Years. <i>Journal of Food Science</i> , 1982, 47, 1545-1548.	1.5	6
33	NITROGEN FERTILIZATION AND THE FORMATION OF 2-PYRROLIDONE-5-CARBOXYLIC ACID IN STORED AND PROCESSED TABLE BEETS. <i>Journal of Food Science</i> , 2008, 36, 1078-1080.	1.5	5
34	Determination of β -Carotene Stereoisomers by Spectrophotometric Analysis. <i>Journal of Food Science</i> , 1986, 51, 528-528.	1.5	4
35	Effects of dehydration processes on colour and rehydration of fruits. <i>Journal of the Science of Food and Agriculture</i> , 1967, 18, 566-568.	1.7	3
36	Gas Chromatographic Determination of Pyrrolidonecarboxylic Acid. <i>Journal of the Association of Official Analytical Chemists</i> , 1970, 53, 716-719.	0.2	1

#	ARTICLE	IF	CITATIONS
37	The effect of nitrogen fertilisation on the total amino acid content of table beet roots. Journal of the Science of Food and Agriculture, 1973, 24, 843-845.	1.7	1