

C Y Lee

List of Publications by Year in descending order

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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	Effects of Banana, Orange, and Apple on Oxidative Stress-Induced Neurotoxicity in PC12 Cells. Journal of Food Science, 2008, 73, H28-32.	1.5	47
2	NITROGEN FERTILIZATION AND THE FORMATION OF 2-PYRROLIDONE-5-CARBOXYLIC ACID IN STORED AND PROCESSED TABLE BEETS. Journal of Food Science, 2008, 36, 1078-1080.	1.5	5
3	Antioxidant activity of fresh apples. Nature, 2000, 405, 903-904.	13.7	991
4	Shelf-Life Extension of American Fresh Ginseng by Controlled Atmosphere Storage and Modified Atmosphere Packaging. Journal of Food Science, 1999, 64, 328-331.	1.5	17
5	Biochemical, microbiological, and nutritional aspects of kimchi (Korean fermented vegetable) Tj ETQq1 1 0.784314,rgBT /Overlock 10	5.4	364
6	Apple Cultivar Variations in Response to Heat Treatment and Minimal Processing. Journal of Food Science, 1993, 58, 1111-1114.	1.5	71
7	Carotenoids and retinoids in human nutrition. Critical Reviews in Food Science and Nutrition, 1992, 31, 103-163.	5.4	97
8	Phenolic compounds and polyphenoloxidase in relation to browning in grapes and wines. Critical Reviews in Food Science and Nutrition, 1991, 30, 441-486.	5.4	194
9	The effects of postharvest treatment and chemical interactions on the bioavailability of ascorbic acid, thiamin, vitamin a, carotenoids, and minerals. Critical Reviews in Food Science and Nutrition, 1991, 30, 599-638.	5.4	47
10	CHANGES IN THE ACTIVITY AND SUBCELLULAR DISTRIBUTION OF PPO IN 'DELICIOUS' APPLES DURING CONTROLLED ATMOSPHERE STORAGE. Journal of Food Biochemistry, 1991, 15, 185-199.	1.2	30
11	CHANGES IN 'DELICIOUS' APPLE BROWNING AND SOFTENING DURING CONTROLLED ATMOSPHERE STORAGE. Journal of Food Quality, 1991, 14, 443-453.	1.4	15
12	Effect of Blanching on Enzyme Activity and Quality Changes in Green Peas. Journal of Food Science, 1987, 52, 1002-1005.	1.5	68
13	Measurement of Provitamin A Carotenoids in Fresh and Canned Carrots and Green Peas. Journal of Food Science, 1986, 51, 534-535.	1.5	42
14	Solid-state fermentation of grape pomace for ethanol production. Biotechnology Letters, 1986, 8, 53-56.	1.1	40
15	Determination of β -Carotene Stereoisomers by Spectrophotometric Analysis. Journal of Food Science, 1986, 51, 528-528.	1.5	4
16	Source of the Honey Protein Responsible for Apple Juice Clarification. Journal of Apicultural Research, 1985, 24, 190-194.	0.7	8
17	Isolation and Further Characterization of a Heat Resistant Peroxidase Isoenzyme from Cauliflower. Journal of Food Science, 1984, 49, 1616-1617.	1.5	26
18	Interaction of Honey Protein and Tannic Acid. Journal of Apicultural Research, 1984, 23, 106-109.	0.7	8

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19	Polyphenoloxidase from DeChaunac grapes. Journal of the Science of Food and Agriculture, 1983, 34, 987-991.	1.7	81
20	Variation of Vitamin Concentration and Retention in Canned Snap Beans from Three Processing Plants During Two Years. Journal of Food Science, 1982, 47, 1545-1548.	1.5	6
21	Effects of Post-Harvest Handling and Processing on Vitamin Contents of Peas. Journal of Food Science, 1982, 47, 961-964.	1.5	23
22	Effects of Processing on Amino Acid and Mineral Contents of Peas. Journal of Food Science, 1982, 47, 1034-1035.	1.5	21
23	A Solid State Fermentation System for Production of Ethanol from Apple Pomace. Journal of Food Science, 1982, 47, 1851-1852.	1.5	78
24	Vitamin A value of sweet corn. Journal of Agricultural and Food Chemistry, 1981, 29, 1294-1295.	2.4	24
25	Characterization of Polyphenoloxidase from Ravat 51 and Niagara Grapes. Journal of Food Science, 1981, 46, 506-508.	1.5	62
26	A Kinetic Study of the Loss of Vitamin C, Color, and Firmness During Thermal Processing of Canned Peas. Journal of Food Science, 1981, 46, 636-637.	1.5	63
27	CHANGES IN GRAPE FIRMNESS DURING MATURATION. Journal of Texture Studies, 1980, 11, 163-172.	1.1	24
28	EFFECT OF BLANCHING TREATMENTS ON THE FIRMNESS OF CARROTS. Journal of Food Science, 1979, 44, 615-616.	1.5	120
29	BLANCHING EFFECT ON POLYPHENOL OXIDASE ACTIVITY IN TABLE BEETS. Journal of Food Science, 1979, 44, 82-83.	1.5	37
30	Determination of methyl alcohol in wine by gas chromatography. Analytical Chemistry, 1975, 47, 747-748.	3.2	29
31	EFFECT OF CULTURAL PRACTICES ON CHEMICAL COMPOSITION OF PROCESSING VEGETABLES. A Review.. Journal of Food Science, 1974, 39, 1075-1079.	1.5	6
32	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
33	Nitrate and nitrite nitrogen in fresh, stored and processed table beets and spinach from different levels of field nitrogen fertilisation. Journal of the Science of Food and Agriculture, 1971, 22, 90-92.	1.7	35
34	Gas Chromatographic Determination of Pyrrolidonecarboxylic Acid. Journal of the Association of Official Analytical Chemists, 1970, 53, 716-719.	0.2	1
35	Some chemical and histological changes in dehydrated apple. Journal of the Science of Food and Agriculture, 1967, 18, 89-93.	1.7	21
36	Effects of dehydration processes on colour and rehydration of fruits. Journal of the Science of Food and Agriculture, 1967, 18, 566-568.	1.7	3

#	ARTICLE	IF	CITATIONS
37	Effects of dehydration processes on flavour compounds and histology of apricots (<i>Prunus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.7	6