## Hyeyoung Lee

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Comparison of the Human and Bovine Milk N-Glycome via High-Performance Microfluidic Chip Liquid Chromatography and Tandem Mass Spectrometry. Journal of Proteome Research, 2012, 11, 2912-2924.	3.7	162
2	Rapid profiling of bovine and human milk gangliosides by matrix-assisted laser desorption/ionization Fourier transform ion cyclotron resonance mass spectrometry. International Journal of Mass Spectrometry, 2011, 305, 138-150.	1.5	53
3	Multiple Precursor Ion Scanning of Gangliosides and Sulfatides with a Reversed-Phase Microfluidic Chip and Quadrupole Time-of-Flight Mass Spectrometry. Analytical Chemistry, 2012, 84, 5905-5912.	6.5	41
4	An integrated bioprocess to recover bovine milk oligosaccharides from colostrum whey permeate. Journal of Food Engineering, 2018, 216, 27-35.	5.2	38
5	Hydrolysis of milk gangliosides by infantâ€gut associated bifidobacteria determined by microfluidic chips and highâ€resolution mass spectrometry. Electrophoresis, 2014, 35, 1742-1750.	2.4	35
6	Combined High-Density Lipoprotein Proteomic and Glycomic Profiles in Patients at Risk for Coronary Artery Disease. Journal of Proteome Research, 2015, 14, 5109-5118.	3.7	32
7	Glycomic Analysis of High Density Lipoprotein Shows a Highly Sialylated Particle. Journal of Proteome Research, 2014, 13, 681-691.	3.7	31
8	Quantitative Analysis of Gangliosides in Bovine Milk and Colostrum-Based Dairy Products by Ultrahigh Performance Liquid Chromatography-Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2013, 61, 130930141525008.	5.2	30
9	Rapid Screening of Bovine Milk Oligosaccharides in a Whey Permeate Product and Domestic Animal Milks by Accurate Mass Database and Tandem Mass Spectral Library. Journal of Agricultural and Food Chemistry, 2016, 64, 6364-6374.	5.2	25
10	Short communication: Quantification of carbohydrates in whey permeate products using high-performance anion-exchange chromatography with pulsed amperometric detection. Journal of Dairy Science, 2015, 98, 7644-7649.	3.4	24
11	Tracing flavonoid degradation in grapes by MS filtering with stable isotopes. Food Chemistry, 2015, 166, 448-455.	8.2	23
12	Development of isotope dilution-liquid chromatography/tandem mass spectrometry for the accurate determination of trans- and cis-vitamin K1 isomers in infant formula. Food Chemistry, 2017, 221, 729-736.	8.2	21
13	Purification of caprine oligosaccharides at pilot-scale. Journal of Food Engineering, 2017, 214, 226-235.	5.2	17
14	Modeling lactose hydrolysis for efficiency and selectivity: Toward the preservation of sialyloligosaccharides in bovine colostrum whey permeate. Journal of Dairy Science, 2016, 99, 6157-6163.	3.4	16
15	Development of an infant formula certified reference material for the analysis of organic nutrients. Food Chemistry, 2019, 298, 125088.	8.2	10
16	Evaluation of the EtOAc Extract of Lemongrass ( <i>Cymbopogon citratus</i> ) as a Potential Skincare Cosmetic Material for Acne Vulgaris. Journal of Microbiology and Biotechnology, 2022, 32, 594-601.	2.1	6
17	Discovery of Novel High-Molecular Weight Oligosaccharides Containing <i>N</i> -Acetylhexosamine in Bovine Colostrum Whey Permeate Hydrolyzed with <i>Aspergillus oryzae</i> β-Galactosidase. Journal of Agricultural and Food Chemistry, 2019, 67, 3313-3322.	5.2	4
18	Coupling Mass Spectrometry-Based ″Omic″ Sciences with Bioguided Processing to Unravel Milk′s Hidden Bioactivities. Journal of Advances in Dairy Research, 2013, 01, 104.	0.5	3

#	Article	IF	CITATIONS
19	The Influence of Starch Modification with Amylosucrase Treatment on Morphological Features. Processes, 2020, 8, 1409.	2.8	1