

Dong-Jin Lee

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/12042465/publications.pdf>

Version: 2024-02-01

10
papers

297
citations

1163117

8
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

332
citing authors

#	ARTICLE	IF	CITATIONS
1	Complex formation between starch and stearic acid: Effect of enzymatic debranching for starch. Food Chemistry, 2018, 244, 136-142.	8.2	77
2	Molecular characterization and immunomodulatory activity of sulfated fucans from Agarum cribrosum. Carbohydrate Polymers, 2014, 113, 507-514.	10.2	55
3	Enzymatic debranching of starches from different botanical sources for complex formation with stearic acid. Food Hydrocolloids, 2019, 89, 856-863.	10.7	44
4	Volatile composition and sensory characteristics of onion powders prepared by convective drying. Food Chemistry, 2017, 231, 386-392.	8.2	40
5	Effects of partial debranching and storage temperature on recrystallization of waxy maize starch. International Journal of Biological Macromolecules, 2019, 140, 350-357.	7.5	29
6	Preparation and characterization of inclusion complexes between debranched maize starches and conjugated linoleic acid. Food Hydrocolloids, 2019, 96, 503-509.	10.7	14
7	Characterization of resistant waxy maize dextrins prepared by simultaneous debranching and crystallization. Food Hydrocolloids, 2021, 112, 106315.	10.7	13
8	Characterization of resistant waxy maize dextrins prepared by simultaneous debranching and crystallization followed by acidic or enzymatic hydrolysis. Food Hydrocolloids, 2021, 121, 106942.	10.7	10
9	Enhancement of Antioxidant Activity of Onion Powders by Browning during Drying Process. Korean Journal of Food Science and Technology, 2016, 48, 15-19.	0.3	8
10	LPS-induced NO inhibition and antioxidant activities of ethanol extracts and their solvent partitioned fractions from four brown seaweeds. Ocean Science Journal, 2013, 48, 349-359.	1.3	7