

Won-Jae Lee

List of Publications by Year in descending order

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papers

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citations

1040056

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docs citations

21
times ranked

447
citing authors

#	ARTICLE	IF	CITATIONS
1	Formation and characterization of quercetin-loaded chitosan oligosaccharide/ β -lactoglobulin nanoparticle. <i>Food Research International</i> , 2013, 52, 82-90.	6.2	67
2	Cellular Uptake and Cytotoxicity of β -Lactoglobulin Nanoparticles: The Effects of Particle Size and Surface Charge. <i>Asian-Australasian Journal of Animal Sciences</i> , 2015, 28, 420-427.	2.4	43
3	Development and Characterization of Whey Protein-Based Nano-Delivery Systems: A Review. <i>Molecules</i> , 2019, 24, 3254.	3.8	39
4	Physicochemical Property and Oxidative Stability of Whey Protein Concentrate Multiple Nanoemulsion Containing Fish Oil. <i>Journal of Food Science</i> , 2017, 82, 437-444.	3.1	37
5	Physicochemical Characterization and Potential Prebiotic Effect of Whey Protein Isolate/Inulin Nano Complex. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 267-274.	1.5	26
6	Production and Characterization of Beta-lactoglobulin/Alginate Nanoemulsion Containing Coenzyme Q ₁₀ : Impact of Heat Treatment and Alginate Concentrate. <i>Korean Journal for Food Science of Animal Resources</i> , 2013, 33, 67-74.	1.5	17
7	Hydrolysis by Alcalase Improves Hypoallergenic Properties of Goat Milk Protein. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 516-522.	1.5	13
8	Oxidative stability of DHA in β -lactoglobulin/oleic acid-modified chitosan oligosaccharide nanoparticles during storage in skim milk. <i>LWT - Food Science and Technology</i> , 2018, 90, 440-447.	5.2	11
9	Development of Two-Step Temperature Process to Modulate the Physicochemical Properties of β -lactoglobulin Nanoparticles. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 123-133.	1.5	9
10	Manufacture and Physicochemical Properties of Chitosan Oligosaccharide/A β β -Casein Nano-Delivery System Entrapped with Resveratrol. <i>Food Science of Animal Resources</i> , 2019, 39, 831-843.	4.1	7
11	Hypoallergenic and Physicochemical Properties of the A β β -Casein Fraction of Goat Milk. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 940-947.	1.5	6
12	Bioaccessibility of β -Lactoglobulin Nanoemulsions Containing Coenzyme Q10: Impact of Droplet Size on the Bioaccessibility of Coenzyme Q10. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 1294-1304.	1.5	4
13	Development and evaluation of probiotic delivery systems using the rennet-induced gelation of milk proteins. <i>Journal of Animal Science and Technology</i> , 2021, 63, 1182-1193.	2.5	3
14	Formation and Characterization of Casein Phosphopeptide/Chitosan Oligosaccharide NanoComplex. <i>Journal of Milk Science and Biotechnology</i> , 2018, 36, 164-170.	0.3	3
15	Milk Protein-Stabilized Emulsion Delivery System and Its Application to Foods. <i>Journal of Dairy Science and Biotechnology</i> , 2020, 38, 189-196.	0.3	2
16	Application of Casein Phosphopeptide/Chitosan Oligosaccharide Nanocomplex to Dairy Foods. <i>Journal of Dairy Science and Biotechnology</i> , 2021, 39, 27-35.	0.3	1
17	Encapsulation of <i>Lactobacillus rhamnosus</i> GG Using Milk Protein-Based Delivery Systems: Effects of Reaction Temperature and Holding Time on Their Physicochemical and Functional Properties. <i>Food Science of Animal Resources</i> , 2021, 41, 894-904.	4.1	1
18	Manufacture and Characterization of Water-in-oil-in-water (W1/O/W2) Nano Multiple Emulsion Prepared with Whey Protein Concentrate. <i>Journal of Agriculture & Life Science</i> , 2014, 48, 301-310.	0.2	1

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19	Development of Food-Grade Nano-Delivery Systems and Their Application to Dairy Foods: A Review. Journal of Milk Science and Biotechnology, 2018, 36, 187-195.	0.3	1
20	Functional property of Maillard conjugate-based nano emulsion delivery system using whey protein: a mini review. Food and Life, 2021, 2021, 79-85.	0.5	1
21	Transfer Rates of Docosahexaenoic and Eicosapentaenoic Acids into Cow's Milk in Pasture Based and Feedlot Management Systems. European Journal of Lipid Science and Technology, 0, , 2100106.	1.5	1