

Kwang-Geun Lee

List of Publications by Year in descending order

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95
papers

3,090
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257101

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times ranked

3757
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification of volatile components in basil (<i>Ocimum basilicum</i> L.) and thyme leaves (<i>Thymus vulgaris</i>) Tj ETQq1 1,0,784314 rgBT /Ove	4.2	665
2	Determination of Antioxidant Potential of Volatile Extracts Isolated from Various Herbs and Spices. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4947-4952.	2.4	261
3	Antioxidative Activity of Heterocyclic Compounds Found in Coffee Volatiles Produced by Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5480-5484.	2.4	211
4	Antioxidative Activities of Fractions Obtained from Brewed Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 592-596.	2.4	143
5	Antioxidant Properties of Aroma Compounds Isolated from Soybeans and Mung Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 4290-4293.	2.4	124
6	Antioxidative Activity of Volatile Extracts Isolated from <i>Angelica tenuissima</i> Roots, Peppermint Leaves, Pine Needles, and Sweet Flag Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4124-4129.	2.4	84
7	Antioxidant activities of volatile components isolated from <i>Eucalyptus</i> species. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1573-1579.	1.7	78
8	Reduction of aflatoxins (B1, B2, G1, and G2) in soybean-based model systems. <i>Food Chemistry</i> , 2015, 189, 45-51.	4.2	63
9	Safety and technological characterization of coagulase-negative staphylococci isolates from traditional Korean fermented soybean foods for starter development. <i>International Journal of Food Microbiology</i> , 2016, 236, 9-16.	2.1	60
10	Effects of the predominant bacteria from meju and doenjang on the production of volatile compounds during soybean fermentation. <i>International Journal of Food Microbiology</i> , 2017, 262, 8-13.	2.1	51
11	Analysis of furan in heat-processed foods consumed in Korea using solid phase microextraction "gas chromatography/mass spectrometry (SPME"GC/MS). <i>Food Chemistry</i> , 2010, 123, 1328-1333.	4.2	46
12	Volatile and non-volatile compounds in green tea affected in harvesting time and their correlation to consumer preference. <i>Journal of Food Science and Technology</i> , 2016, 53, 3735-3743.	1.4	45
13	Inhibitory Effects of Plant-Derived Flavonoids and Phenolic Acids on Malonaldehyde Formation from Ethyl Arachidonate. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7203-7207.	2.4	41
14	Effect of reversed coffee grinding and roasting process on physicochemical properties including volatile compound profiles. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 44, 97-102.	2.7	40
15	Analysis of α -dicarbonyl compounds and volatiles formed in Maillard reaction model systems. <i>Scientific Reports</i> , 2019, 9, 5325.	1.6	37
16	Sensory and instrumental volatile flavor analysis of commercial orange juices prepared by different processing methods. <i>Food Chemistry</i> , 2018, 267, 217-222.	4.2	36
17	Understanding consumer preferences for rice wines using sensory data. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 690-698.	1.7	33
18	Monitoring and risk assessment of pesticide residues in yuza fruits (<i>Citrus junos</i> Sieb. ex Tanaka) and yuza tea samples produced in Korea. <i>Food Chemistry</i> , 2012, 135, 2930-2933.	4.2	32

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19	Effect of various roasting, extraction and drinking conditions on furan and 5-hydroxymethylfurfural levels in coffee. <i>Food Chemistry</i> , 2021, 358, 129806.	4.2	32
20	Formation of carcinogenic 4(5)-methylimidazole in caramel model systems: A role of sulphite. <i>Food Chemistry</i> , 2013, 136, 1165-1168.	4.2	29
21	Multiresidue pesticide analysis in Korean ginseng by gas chromatography-triple quadrupole tandem mass spectrometry. <i>Food Chemistry</i> , 2012, 134, 2497-2503.	4.2	28
22	Antioxidant properties of Korean black raspberry wines and their apoptotic effects on cancer cells. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 970-977.	1.7	26
23	Identification of phenolic constituents and antioxidant activity of <i>Aloe barbadensis</i> flower extracts. <i>Food and Agricultural Immunology</i> , 2018, 29, 27-38.	0.7	26
24	Antioxidant activity and characterization of volatile extracts of <i>Capsicum annum</i> L. and <i>Allium</i> spp.. <i>Flavour and Fragrance Journal</i> , 2008, 23, 178-184.	1.2	25
25	Furan in Commercially Processed Foods: Four-Year Field Monitoring and Risk Assessment Study in Korea. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , 2009, 72, 1304-1310.	1.1	25
26	Correlating Consumer Perception and Consumer Acceptability of Traditional <i>Doenjang</i> in Korea. <i>Journal of Food Science</i> , 2014, 79, S2330-6.	1.5	25
27	Preparation of kanamycin powder by an optimized spray freeze-drying method. <i>Powder Technology</i> , 2010, 199, 159-164.	2.1	24
28	Effect of roasting temperature and time on volatile compounds, total polyphenols, total flavonoids, and lignan of omija (<i>Schisandra chinensis</i> Baillon) fruit extract. <i>Food Chemistry</i> , 2021, 338, 127836.	4.2	23
29	Analysis of 3-MCPD and 1,3-DCP in Various Foodstuffs Using GC-MS. <i>Toxicological Research</i> , 2015, 31, 313-319.	1.1	22
30	Analysis of α -dicarbonyl compounds in coffee (<i>Coffea arabica</i>) prepared under various roasting and brewing methods. <i>Food Chemistry</i> , 2021, 343, 128525.	4.2	22
31	Analysis and risk assessment of ethyl carbamate in various fermented foods. <i>European Food Research and Technology</i> , 2013, 236, 891-898.	1.6	21
32	Korean research project on the integrated exposure assessment of hazardous substances for food safety. <i>Environmental Health and Toxicology</i> , 2015, 30, e2015004.	1.8	21
33	Determination of furan levels in commercial orange juice products and its correlation to the sensory and quality characteristics. <i>Food Chemistry</i> , 2016, 211, 654-660.	4.2	21
34	Instrumental volatile flavor analysis of omija (<i>Schisandra chinensis</i> Baillon) using headspace stir-bar sorptive extraction-gas chromatography-mass spectrometry and its relationship to human sensory perceptions. <i>Food Research International</i> , 2019, 120, 650-655.	2.9	21
35	Analysis of furan and monosaccharides in various coffee beans. <i>Journal of Food Science and Technology</i> , 2021, 58, 862-869.	1.4	21
36	Analysis of acrylamide using gas chromatography-nitrogen phosphorus detector (GC-NPD). <i>Food Science and Biotechnology</i> , 2011, 20, 835-839.	1.2	20

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37	Consumer Awareness and Interest Toward Sodium Reduction Trends in Korea. <i>Journal of Food Science</i> , 2014, 79, S1416-23.	1.5	20
38	Reduction of Carcinogenic 4(5)-Methylimidazole in a Caramel Model System: Influence of Food Additives. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6481-6486.	2.4	20
39	Effect of citrulline, urea, ethanol, and urease on the formation of ethyl carbamate in soybean paste model system. <i>Food Chemistry</i> , 2015, 189, 74-79.	4.2	20
40	Formation and reduction of carcinogenic furan in various model systems containing food additives. <i>Food Chemistry</i> , 2015, 189, 108-113.	4.2	20
41	Analysis of Volatile Compounds in Coffee Prepared by Various Brewing and Roasting Methods. <i>Foods</i> , 2021, 10, 1347.	1.9	20
42	Antioxidant Activities of Korean Rice Wine Concentrates. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7039-7044.	2.4	19
43	Volatile Compounds as Markers of Tofu (Soybean Curd) Freshness during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 772-779.	2.4	18
44	Development of a spray freeze-drying method for preparation of volatile shiitake mushroom (<i>Lentinus edodes</i>) powder. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2222-2228.	1.3	18
45	Reduction of biogenic amine contents in fermented soybean paste using food additives. <i>LWT - Food Science and Technology</i> , 2018, 98, 470-476.	2.5	18
46	Analytical method to detect adulteration of ground roasted coffee. <i>International Journal of Food Science and Technology</i> , 2019, 54, 256-262.	1.3	18
47	Antioxidant activity and characterization of volatile constituents of beechwood creosote. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1580-1586.	1.7	16
48	Analysis and risk assessment of 4(5)-methylimidazole in brown colored foods and beverages. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2016, 9, 59-65.	1.3	16
49	Furan Levels and Sensory Profiles of Commercial Coffee Products Under Various Handling Conditions. <i>Journal of Food Science</i> , 2017, 82, 2759-2766.	1.5	16
50	Formation and reduction of furan in a soy sauce model system. <i>Food Chemistry</i> , 2015, 189, 114-119.	4.2	15
51	Defining gu-soo perception in Doenjang (fermented soybean paste) using consumer tests with limited sensory modality and instrumental analysis. <i>Food Chemistry</i> , 2018, 267, 210-216.	4.2	15
52	Analysis of polychlorinated biphenyls (PCBs), heavy metals and omega-3 fatty acids in commercially available Korean functional fish oil supplements. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2217-2224.	1.3	14
53	Analysis of furan in semi-solid and paste type foods. <i>Food Science and Biotechnology</i> , 2020, 29, 293-301.	1.2	14
54	Analysis of 1,2-dicarbonyl compounds and 4-methylimidazole in coffee made with various roasting and brewing conditions. <i>LWT - Food Science and Technology</i> , 2021, 151, 112231.	2.5	14

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55	Validation of analytical method for 4(5)-methylimidazole carbonyl compounds using gas chromatography-nitrogen phosphorous detector and their levels in alcoholic beverages. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1491-1497.	1.3	13
56	Effect of roasting conditions on the formation and kinetics of furan in various nuts. <i>Food Chemistry</i> , 2020, 331, 127338.	4.2	13
57	Determination of compositional quality and volatile flavor characteristics of radish-based Kimchi suitable for Chinese consumers and its correlation to consumer acceptability. <i>Food Science and Biotechnology</i> , 2018, 27, 1265-1273.	1.2	12
58	Characterization of Key Aroma-Active Compounds Isolated from Omija Fruit Treated Differently Based on Odor Activity Values and Descriptive Sensory Analysis. <i>Foods</i> , 2020, 9, 638.	1.9	11
59	Analysis of volatile compounds in rooibos tea (<i>Aspalathus linearis</i>) using different extraction methods and their relationship with human sensory perception. <i>Food Research International</i> , 2021, 141, 109942.	2.9	11
60	Volatile compounds isolated from rice beers brewed with three medicinal plants. <i>Journal of the Institute of Brewing</i> , 2013, 119, 271-279.	0.8	10
61	Therapeutic effects of <i>Ligularia stenocephala</i> against inflammatory bowel disease by regulating antioxidant and inflammatory mediators. <i>Food and Agricultural Immunology</i> , 2017, 28, 1142-1154.	0.7	10
62	Halide Perovskite Solar Cells with Biocompatibility. <i>Advanced Energy and Sustainability Research</i> , 2020, 1, 2000028.	2.8	10
63	Influences of intrinsic and extrinsic factors on consumer acceptance of orange juice using consumer liking testing and Kano analysis techniques. <i>Food Science and Biotechnology</i> , 2015, 24, 1687-1693.	1.2	9
64	Reduction of 4(5)-Methylimidazole Using Cookie Model Systems. <i>Journal of Food Science</i> , 2017, 82, 2526-2531.	1.5	9
65	Analysis of ethyl carbamate in plum wines produced in Korea. <i>Food Science and Biotechnology</i> , 2018, 27, 277-282.	1.2	9
66	Protective effect of oat (<i>Avena sativa</i>) bran extracts on acute hepatic liver damage in mice. <i>Food and Agricultural Immunology</i> , 2019, 30, 34-46.	0.7	9
67	Antioxidant activities of volatile and non-volatile fractions of selected traditionally brewed Korean rice wines. <i>Journal of the Institute of Brewing</i> , 2014, 120, n/a-n/a.	0.8	8
68	Categorization of fruits according to their content of polyphenols and vitamin C, antiradical activity, and quality parameters. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13421.	0.9	8
69	ATP degradation products as freshness indicator of flatfish during storage. <i>Food Science and Biotechnology</i> , 2019, 28, 1891-1897.	1.2	8
70	Effect of Various Food Additives on the Levels of 4(5)-Methylimidazole in a Soy Sauce Model System. <i>Journal of Food Science</i> , 2016, 81, T262-7.	1.5	7
71	Validation of analytical method for furan determination in eight food matrices and its levels in various foods. <i>Journal of Separation Science</i> , 2019, 42, 1012-1018.	1.3	7
72	Analysis of glyoxal, methylglyoxal and diacetyl in soy sauce. <i>Food Science and Biotechnology</i> , 2021, 30, 1403-1408.	1.2	7

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73	Correlation analysis between the concentration of $\hat{\pm}$ -dicarbonyls and flavor compounds in soy sauce. <i>Food Bioscience</i> , 2020, 36, 100615.	2.0	7
74	Organic acids as a freshness indicator for tofu (soybean curd). <i>Journal of Food Science and Technology</i> , 2017, 54, 3443-3450.	1.4	6
75	Analysis of Arsenic Species in Processed Rice Bran Products Using HPLC-ICP-MS. <i>Journal of Food Science</i> , 2018, 83, 2682-2687.	1.5	5
76	Carcinogenic risk associated with popular Korean dishes: An approach of combined risk assessments using Oral Slope Factor and BMDL10 values. <i>Food Research International</i> , 2019, 125, 108530.	2.9	5
77	3-MCPD (3-monochloro-1,2-propanediol) inhibit myogenic differentiation in murine skeletal myoblasts. <i>Chemico-Biological Interactions</i> , 2021, 336, 109311.	1.7	5
78	Determination of 113 pesticides in hot pepper powder in Korea. <i>Journal of Pesticide Sciences</i> , 2021, 46, 173-181.	0.8	5
79	Analysis of furan in various instant noodles by solid-phase microextraction-gas chromatography/mass spectrometry. <i>Food Control</i> , 2021, 126, 108047.	2.8	5
80	Effects of Various Pre-Treatment and Cooking on the Levels of Biogenic Amines in Korean and Norwegian Mackerel. <i>Foods</i> , 2021, 10, 2190.	1.9	5
81	Effect of the solvent composition and annealing process on the preparation of spray freeze-dried acetaminophen powder. <i>Drying Technology</i> , 2017, 35, 625-630.	1.7	4
82	Pesticide residues in yuza (<i>Citrus junos</i>) cultivated using ordinary and environmentally friendly cultures. <i>Journal of Pesticide Sciences</i> , 2015, 40, 60-64.	0.8	3
83	Preparation of turmeric powder with various extraction and drying methods. <i>Chemical and Biological Technologies in Agriculture</i> , 2022, 9, .	1.9	3
84	Polycyclic aromatic hydrocarbon levels and risk assessment for food from service facilities in Korea. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017, 10, 143-148.	1.3	2
85	Development of caramel colour with improved colour stability and reduced 4-methylimidazole. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1110-1117.	1.1	2
86	Antioxidative activities of volatile and non-volatile extracts of <i>Schisandra chinensis</i> Baill fruit. <i>Flavour and Fragrance Journal</i> , 2020, 35, 435-442.	1.2	2
87	Analysis of Furan in Red Pepper Powder Treated by Three Methods-Boiling, Roasting, and Frying. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	2
88	Analysis of volatile compounds and antioxidant activity in rice extracts (<i>Oryza sativa</i> L.) extracted by various conditions. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5289-5296.	1.3	2
89	Antimicrobial-resistant <i>Staphylococcus aureus</i> and MRSA prevalence among Korean families and household items. <i>Food Science and Biotechnology</i> , 2018, 27, 269-275.	1.2	1
90	Analysis and reduction of benzene in various beverages such as vitamin drinks and cranberry juice. <i>LWT - Food Science and Technology</i> , 2019, 115, 108444.	2.5	1

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91	Optimisation of extraction conditions for terpenoids in <i>Schizandra chinensis</i> Baillon using the response surface method. <i>Flavour and Fragrance Journal</i> , 2020, 35, 492-503.	1.2	1
92	Effects of the Frying and Drying Conditions on the Furan Formation in Instant-Noodle Manufacturing. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 10400-10404.	2.4	1
93	Antioxidant Activity of Volatile Extracts Isolated from Various Herbs and Spices. <i>ACS Symposium Series</i> , 2008, , 199-212.	0.5	0
94	Antibacterial and Antioxidant Activities of Various Medicinal Plants Used in Oriental Medicine. <i>Natural Product Communications</i> , 2013, 8, 1934578X1300800.	0.2	0
95	Analytical method validation for terbutryn using gas chromatography/ion trap, gas chromatography/mass selective detector, and liquid chromatography/triple quadrupole mass spectrometers. <i>Food Science and Biotechnology</i> , 2018, 27, 1525-1530.	1.2	0