Kwang-Geun Lee

List of Publications by Citations

91 papers	2,304 citations	22 h-index	45 g-index
96 ext. papers	2,686 ext. citations	4.6 avg, IF	5.35 L-index

#	Paper	IF	Citations
91	Identification of volatile components in basil (Ocimum basilicum L.) and thyme leaves (Thymus vulgaris L.) and their antioxidant properties. *Food Chemistry*, **2005**, 91, 131-137	8.5	521
90	Determination of antioxidant potential of volatile extracts isolated from various herbs and spices. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 4947-52	5.7	218
89	Antioxidative activity of heterocyclic compounds found in coffee volatiles produced by Maillard reaction. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 5480-4	5.7	183
88	Antioxidative activities of fractions obtained from brewed coffee. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 592-6	5.7	126
87	Antioxidant properties of aroma compounds isolated from soybeans and mung beans. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4290-3	5.7	99
86	Antioxidative activity of volatile extracts isolated from Angelica tenuissimae roots, peppermint leaves, pine needles, and sweet flag leaves. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4124-9	5.7	73
85	Antioxidant activities of volatile components isolated from Eucalyptus species. *Journal of the Science of Food and Agriculture*, **2001**, 81, 1573-1579	4.3	67
84	Reduction of aflatoxins (B, B, G, and G) in soybean-based model systems. *Food Chemistry*, **2015**, 189, 45-51	8.5	43
83	Analysis of furan in heat-processed foods consumed in Korea using solid phase microextraction gas chromatography/mass spectrometry (SPME C/MS). *Food Chemistry*, **2010**, 123, 1328-1333	8.5	40
82	Safety and technological characterization of coagulase-negative staphylococci isolates from traditional Korean fermented soybean foods for starter development. *International Journal of Food Microbiology*, **2016**, 236, 9-16	5.8	37
81	Inhibitory effects of plant-derived flavonoids and phenolic acids on malonaldehyde formation from ethyl arachidonate. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7203-7	5.7	34
80	Effects of the predominant bacteria from meju and doenjang on the production of volatile compounds during soybean fermentation. *International Journal of Food Microbiology*, **2017**, 262, 8-13	5.8	30
79	Volatile and non-volatile compounds in green tea affected in harvesting time and their correlation to consumer preference. *Journal of Food Science and Technology*, **2016**, 53, 3735-3743	3.3	28
78	Formation of carcinogenic 4(5)-methylimidazole in caramel model systems: a role of sulphite. *Food Chemistry*, **2013**, 136, 1165-8	8.5	27
77	Understanding consumer preferences for rice wines using sensory data. *Journal of the Science of Food and Agriculture*, **2008**, 88, 690-698	4.3	27
76	Monitoring and risk assessment of pesticide residues in yuza fruits (Citrus junos Sieb. ex Tanaka) and yuza tea samples produced in Korea. *Food Chemistry*, **2012**, 135, 2930-3	8.5	26
75	Sensory and instrumental volatile flavor analysis of commercial orange juices prepared by different processing methods. *Food Chemistry*, **2018**, 267, 217-222	8.5	25

74	Multiresidue pesticide analysis in Korean ginseng by gas chromatography-triple quadrupole tandem mass spectrometry. *Food Chemistry*, **2012**, 134, 2497-503	8.5	24
73	Antioxidant properties of Korean black raspberry wines and their apoptotic effects on cancer cells. *Journal of the Science of Food and Agriculture*, **2009**, 89, 970-977	4.3	24
72	Antioxidant activity and characterization of volatile extracts of Capsicum annuum L. and Allium spp.. *Flavour and Fragrance Journal*, **2008**, 23, 178-184	2.5	23
71	Furan in commercially processed foods: four-year field monitoring and risk assessment study in Korea. *Journal of Toxicology and Environmental Health - Part A: Current Issues*, **2009**, 72, 1304-10	3.2	22
70	Effect of reversed coffee grinding and roasting process on physicochemical properties including volatile compound profiles. *Innovative Food Science and Emerging Technologies*, **2017**, 44, 97-102	6.8	21
69	Preparation of kanamycin powder by an optimized spray freeze-drying method. *Powder Technology*, **2010**, 199, 159-164	5.2	20
68	Correlating consumer perception and consumer acceptability of traditional Doenjang in Korea. *Journal of Food Science*, **2014**, 79, S2330-6	3.4	19
67	Analysis of acrylamide using gas chromatography-nitrogen phosphorus detector (GC-NPD). *Food Science and Biotechnology*, **2011**, 20, 835-839	3	19
66	Determination of furan levels in commercial orange juice products and its correlation to the sensory and quality characteristics. *Food Chemistry*, **2016**, 211, 654-60	8.5	18
65	Analysis of □dicarbonyl compounds and volatiles formed in Maillard reaction model systems. *Scientific Reports*, **2019**, 9, 5325	4.9	17
64	Effect of citrulline, urea, ethanol, and urease on the formation of ethyl carbamate in soybean paste model system. *Food Chemistry*, **2015**, 189, 74-9	8.5	17
63	Reduction of carcinogenic 4(5)-methylimidazole in a caramel model system: influence of food additives. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6481-6	5.7	17
62	Analysis and risk assessment of ethyl carbamate in various fermented foods. *European Food Research and Technology*, **2013**, 236, 891-898	3.4	17
61	Instrumental volatile flavor analysis of omija (Schisandra chinesis Baillon) using headspace stir-bar sorptive extraction-gas chromatography-mass spectrometry and its relationship to human sensory perceptions. *Food Research International*, **2019**, 120, 650-655	7	17
60	Analysis of 3-MCPD and 1,3-DCP in Various Foodstuffs Using GC-MS. *Toxicological Research*, **2015**, 31, 313-9	3.7	16
59	Antioxidant activities of Korean rice wine concentrates. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7039-44	5.7	16
58	Identification of phenolic constituents and antioxidant activity of Aloe barbadensis flower extracts. *Food and Agricultural Immunology*, **2018**, 29, 27-38	2.9	16
57	Furan Levels and Sensory Profiles of Commercial Coffee Products Under Various Handling Conditions. *Journal of Food Science*, **2017**, 82, 2759-2766	3.4	15

56	Development of a spray freeze-drying method for preparation of volatile shiitake mushroom (Lentinus edodes) powder. *International Journal of Food Science and Technology*, **2015**, 50, 2222-2228	3.8	15
55	Korean research project on the integrated exposure assessment of hazardous substances for food safety. *Environmental Health and Toxicology*, **2015**, 30, e2015004	0.7	15
54	Antioxidant activity and characterization of volatile constituents of beechwood creosote. *Journal of the Science of Food and Agriculture*, **2005**, 85, 1580-1586	4.3	15
53	Formation and reduction of carcinogenic furan in various model systems containing food additives. *Food Chemistry*, **2015**, 189, 108-13	8.5	14
52	Volatile compounds as markers of tofu (soybean curd) freshness during storage. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 772-9	5.7	13
51	Consumer awareness and interest toward sodium reduction trends in Korea. *Journal of Food Science*, **2014**, 79, S1416-23	3.4	13
50	Analysis of polychlorinated biphenyls (PCBs), heavy metals and omega-3 fatty acids in commercially available Korean functional fish oil supplements. *International Journal of Food Science and Technology*, **2016**, 51, 2217-2224	3.8	13
49	Analysis and risk assessment of 4(5)-methylimidazole in brown colored foods and beverages. *Food Additives and Contaminants: Part B Surveillance*, **2016**, 9, 59-65	3.3	12
48	Analytical method to detect adulteration of ground roasted coffee. *International Journal of Food Science and Technology*, **2019**, 54, 256-262	3.8	11
47	Analysis of furan in semi-solid and paste type foods. *Food Science and Biotechnology*, **2020**, 29, 293-301	3	11
46	Formation and reduction of furan in a soy sauce model system. *Food Chemistry*, **2015**, 189, 114-9	8.5	10
45	Defining gu-soo perception in Doenjang (fermented soybean paste) using consumer tests with limited sensory modality and instrumental analysis. *Food Chemistry*, **2018**, 267, 210-216	8.5	10
44	Analysis of □dicarbonyl compounds in coffee (Coffea arabica) prepared under various roasting and brewing methods. *Food Chemistry*, **2021**, 343, 128525	8.5	9
43	Reduction of biogenic amine contents in fermented soybean paste using food additives. *LWT - Food Science and Technology*, **2018**, 98, 470-476	5.4	9
42	Effect of various roasting, extraction and drinking conditions on furan and 5-hydroxymethylfurfural levels in coffee. *Food Chemistry*, **2021**, 358, 129806	8.5	9
41	Validation of analytical method for □dicarbonyl compounds using gas chromatography□itrogen phosphorous detector and their levels in alcoholic beverages. *International Journal of Food Science and Technology*, **2017**, 52, 1491-1497	3.8	8
40	Determination of compositional quality and volatile flavor characteristics of radish-based Kimchi suitable for Chinese consumers and its correlation to consumer acceptability. *Food Science and Biotechnology*, **2018**, 27, 1265-1273	3	7
39	Reduction of 4(5)-Methylimidazole Using Cookie Model Systems. *Journal of Food Science*, **2017**, 82, 2526-2531	3.4	7

38	Therapeutic effects of Ligularia stenocephala against inflammatory bowel disease by regulating antioxidant and inflammatory mediators. *Food and Agricultural Immunology*, **2017**, 28, 1142-1154	2.9	7
37	Influences of intrinsic and extrinsic factors on consumer acceptance of orange juice using consumer liking testing and Kano analysis techniques. *Food Science and Biotechnology*, **2015**, 24, 1687-1693	3	7
36	Effect of Various Food Additives on the Levels of 4(5)-Methylimidazole in a Soy Sauce Model System. *Journal of Food Science*, **2016**, 81, T262-7	3.4	7
35	Analysis of furan and monosaccharides in various coffee beans. *Journal of Food Science and Technology*, **2021**, 58, 862-869	3.3	7
34	Effect of roasting temperature and time on volatile compounds, total polyphenols, total flavonoids, and lignan of omija (Schisandra chinensis Baillon) fruit extract. *Food Chemistry*, **2021**, 338, 127836	8.5	7
33	Analysis of ethyl carbamate in plum wines produced in Korea. *Food Science and Biotechnology*, **2018**, 27, 277-282	3	6
32	Volatile compounds isolated from rice beers brewed with three medicinal plants. *Journal of the Institute of Brewing*, **2013**, 119, 271-279	2	6
31	Halide Perovskite Solar Cells with Biocompatibility. *Advanced Energy and Sustainability Research*, **2020**, 1, 2000028	1.6	6
30	Categorization of fruits according to their content of polyphenols and vitamin C, antiradical activity, and quality parameters. *Journal of Food Processing and Preservation*, **2018**, 42, e13421	2.1	5
29	Antioxidant activities of volatile and non-volatile fractions of selected traditionally brewed Korean rice wines. *Journal of the Institute of Brewing*, **2014**, 120, n/a-n/a	2	5
28	Analysis of volatile compounds in rooibos tea (Aspalathus linearis) using different extraction methods and their relationship with human sensory perception. *Food Research International*, **2021**, 141, 109942	7	5
27	Analysis of Arsenic Species in Processed Rice Bran Products Using HPLC-ICP-MS. *Journal of Food Science*, **2018**, 83, 2682-2687	3.4	5
26	Analysis of □dicarbonyl compounds and 4-methylimidazole in coffee made with various roasting and brewing conditions. *LWT - Food Science and Technology*, **2021**, 151, 112231	5.4	5
25	Characterization of Key Aroma-Active Compounds Isolated from Omija Fruit Treated Differently Based on Odor Activity Values and Descriptive Sensory Analysis. *Foods*, **2020**, 9,	4.9	4
24	Effect of roasting conditions on the formation and kinetics of furan in various nuts. *Food Chemistry*, **2020**, 331, 127338	8.5	4
23	Protective effect of oat (Avena sativa) bran extracts on acute hepatic liver damage in mice. *Food and Agricultural Immunology*, **2019**, 30, 34-46	2.9	4
22	ATP degradation products as freshness indicator of flatfish during storage. *Food Science and Biotechnology*, **2019**, 28, 1891-1897	3	3
21	Pesticide residues in yuza (Citrus junos) cultivated using ordinary and environmentally friendly cultures. *Journal of Pesticide Sciences*, **2015**, 40, 60-64	2.7	3

20	Correlation analysis between the concentration of □-dicarbonyls and flavor compounds in soy sauce. *Food Bioscience*, **2020**, 36, 100615	4.9	3
19	Analysis of Volatile Compounds in Coffee Prepared by Various Brewing and Roasting Methods. *Foods*, **2021**, 10,	4.9	3
18	Validation of analytical method for furan determination in eight food matrices and its levels in various foods. *Journal of Separation Science*, **2019**, 42, 1012-1018	3.4	3
17	Effects of Various Pre-Treatment and Cooking on the Levels of Biogenic Amines in Korean and Norwegian Mackerel. *Foods*, **2021**, 10,	4.9	3
16	Organic acids as a freshness indicator for tofu (soybean curd). *Journal of Food Science and Technology*, **2017**, 54, 3443-3450	3.3	2
15	Carcinogenic risk associated with popular Korean dishes: An approach of combined risk assessments using Oral Slope Factor and BMDL values. *Food Research International*, **2019**, 125, 108530	7	2
14	Effect of the solvent composition and annealing process on the preparation of spray freeze-dried acetaminophen powder. *Drying Technology*, **2017**, 35, 625-630	2.6	2
13	Determination of 113 pesticides in hot pepper powder in Korea. *Journal of Pesticide Sciences*, **2021**, 46, 173-181	2.7	2
12	Polycyclic aromatic hydrocarbon levels and risk assessment for food from service facilities in Korea. *Food Additives and Contaminants: Part B Surveillance*, **2017**, 10, 143-148	3.3	1
11	Optimisation of extraction conditions for terpenoids in Schizandra chinensis Baillon using the response surface method. *Flavour and Fragrance Journal*, **2020**, 35, 492-503	2.5	1
10	Antimicrobial-resistant and MRSA prevalence among Korean families and household items. *Food Science and Biotechnology*, **2018**, 27, 269-275	3	1
9	3-MCPD (3-monochloro-1,2-propanediol) inhibit myogenic differentiation in murine skeletal myoblasts. *Chemico-Biological Interactions*, **2021**, 336, 109311	5	1
8	Analysis of furan in various instant noodles by solid-phase microextraction□gas chromatography/mass spectrometry. *Food Control*, **2021**, 126, 108047	6.2	1
7	Analysis of glyoxal, methylglyoxal and diacetyl in soy sauce. *Food Science and Biotechnology*, **2021**, 30, 1403-1408	3	0
6	Antioxidative activities of volatile and non-volatile extracts of Schisandra chinensis Baill fruit. *Flavour and Fragrance Journal*, **2020**, 35, 435-442	2.5	0
5	Development of caramel colour with improved colour stability and reduced 4-methylimidazole. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2020**, 37, 1110-1117	3.2	
4	Analytical method validation for terbutryn using gas chromatography/ion trap, gas chromatography/mass selective detector, and liquid chromatography/triple quadrupole mass spectrometers. *Food Science and Biotechnology*, **2018**, 27, 1525-1530	3	
3	Analysis and reduction of benzene in various beverages such as vitamin drinks and cranberry juice. *LWT - Food Science and Technology*, **2019**, 115, 108444	5.4	

2	Antibacterial and Antioxidant Activities of Various Medicinal Plants Used in Oriental Medicine. *Natural Product Communications*, **2013**, 8, 1934578X1300800	0.9
1	Antioxidant Activity of Volatile Extracts Isolated from Various Herbs and Spices. *ACS Symposium Series*, **2008**, 199-212	0.4