

Dong-Un Lee

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

502
citations

687363

13
h-index

677142

22
g-index

24
all docs

24
docs citations

24
times ranked

577
citing authors

#	ARTICLE	IF	CITATIONS
1	Accelerated Drying and Improved Color Properties of Red Pepper by Pretreatment of Pulsed Electric Fields. <i>Drying Technology</i> , 2015, 33, 926-932.	3.1	78
2	Tailoring physicochemical and sensorial properties of defatted soybean flour using jet-milling technology. <i>Food Chemistry</i> , 2015, 187, 106-111.	8.2	52
3	Combination of TiO ₂ -UV Photocatalysis and High Hydrostatic Pressure to Inactivate Bacterial Pathogens and Yeast in Commercial Apple Juice. <i>Food and Bioprocess Technology</i> , 2016, 9, 182-190.	4.7	47
4	Inactivation efficiency and mechanism of UV-TiO ₂ photocatalysis against murine norovirus using a solidified agar matrix. <i>International Journal of Food Microbiology</i> , 2016, 238, 256-264.	4.7	41
5	Ultra high pressure extraction (UHPE) of ginsenosides from Korean Panax ginseng powder. <i>Food Science and Biotechnology</i> , 2010, 19, 743-748.	2.6	34
6	Characterization of <i>Hericium erinaceum</i> powders prepared by conventional roll milling and jet milling. <i>Journal of Food Engineering</i> , 2015, 145, 19-24.	5.2	33
7	Inactivation of <i>Escherichia coli</i> O157:H7 on Orange Fruit Surfaces and in Juice Using Photocatalysis and High Hydrostatic Pressure. <i>Journal of Food Protection</i> , 2015, 78, 1098-1105.	1.7	31
8	Effects of Pulsed Electric Field and Thermal Treatments on Microbial Reduction, Volatile Composition, and Sensory Properties of Orange Juice, and Their Characterization by a Principal Component Analysis. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 186.	2.5	22
9	A combined treatment of UV-assisted TiO ₂ photocatalysis and high hydrostatic pressure to inactivate internalized murine norovirus. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 188-196.	5.6	21
10	Efficacy of UV-TiO ₂ photocatalysis technology for inactivation of <i>Escherichia coli</i> K12 on the surface of blueberries and a model agar matrix and the influence of surface characteristics. <i>Food Microbiology</i> , 2018, 76, 526-532.	4.2	19
11	The Impact of a Consecutive Process of Pulsed Electric Field, Sous-Vide Cooking, and Reheating on the Properties of Beef Semitendinosus Muscle. <i>Foods</i> , 2020, 9, 1674.	4.3	16
12	Photolysis and TiO ₂ Photocatalytic Treatment under UVC/VUV Irradiation for Simultaneous Degradation of Pesticides and Microorganisms. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4493.	2.5	16
13	Enhanced elimination of <i>Salmonella</i> Typhimurium and <i>Campylobacter jejuni</i> on chicken skin by sequential exposure to ultrasound and peroxyacetic acid. <i>Journal of Food Safety</i> , 2020, 40, e12803.	2.3	15
14	Tailoring Physical and Sensory Properties of Tofu by the Addition of Jet-Milled, Superfine, Defatted Soybean Flour. <i>Foods</i> , 2019, 8, 617.	4.3	14
15	Inactivation of <i>Salmonella</i> Typhimurium in fresh cherry tomatoes using combined treatment of UV-TiO ₂ photocatalysis and high hydrostatic pressure. <i>Food Science and Biotechnology</i> , 2018, 27, 1531-1539.	2.6	11
16	Effects of TiO ₂ -UVC photocatalysis and thermal pasteurisation on microbial inactivation and quality characteristics of the Korean rice and malt drink sikhye. <i>International Journal of Food Science and Technology</i> , 2016, 51, 123-132.	2.7	10
17	Amplification of Vitamin D ₂ in the White Button Mushroom (<i>Agaricus bisporus</i>) by UV-B Irradiation and Jet-Milling for Its Potential Use as a Functional Ingredient. <i>Foods</i> , 2020, 9, 1713.	4.3	10
18	Inactivation of <i>Escherichia coli</i> , <i>Saccharomyces cerevisiae</i> , and <i>Lactobacillus brevis</i> in Low-fat Milk by Pulsed Electric Field Treatment: A Pilot-scale Study. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 800-806.	1.5	9

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19	The effect of physico-chemical treatment in reducing <i>Listeria monocytogenes</i> biofilms on lettuce leaf surfaces. <i>Biofouling</i> , 2020, 36, 1-13.	2.2	6
20	Effect of high pressure processing combined with lactic acid bacteria on the microbial counts and physicochemical properties of uncooked beef patties during refrigerated storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15345.	2.0	6
21	Effects of thermal treatments on the stability of trans-resveratrol and yeast inactivation in trans-resveratrol-amplified grape juice. <i>Archives of Biological Sciences</i> , 2014, 66, 323-329.	0.5	5
22	Functional Characterization of Marigold Powder as a Food Ingredient for Lutein-Fortified Fresh Noodles. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 861.	2.5	3
23	Effects of Jet-Milled Defatted Soy Flour on the Physicochemical and Sensorial Properties of Hamburger Patties. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 840-846.	1.5	2
24	SOLVENT COMPOSITION EFFECTS ON EFFICIENCY OF PRESSURIZED LIQUID EXTRACTION OF BIOACTIVE ISOFLAVONOIDS FROM <i>BELAMCANDA CHINENSIS</i> RHIZOMES. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2011, 34, 143-154.	1.0	1