

Jungmin Lee

List of Publications by Year in descending order

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82
papers

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82
times ranked

6199
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of Total Monomeric Anthocyanin Pigment Content of Fruit Juices, Beverages, Natural Colorants, and Wines by the pH Differential Method: Collaborative Study. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 1269-1278.	0.7	1,908
2	Tracking color and pigment changes in anthocyanin products. <i>Trends in Food Science and Technology</i> , 2005, 16, 423-428.	7.8	621
3	Determination of total monomeric anthocyanin pigment content of fruit juices, beverages, natural colorants, and wines by the pH differential method: collaborative study. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 1269-78.	0.7	387
4	Correlation of two anthocyanin quantification methods: HPLC and spectrophotometric methods. <i>Food Chemistry</i> , 2008, 110, 782-786.	4.2	227
5	Chicoric acid found in basil (<i>Ocimum basilicum</i> L.) leaves. <i>Food Chemistry</i> , 2009, 115, 650-656.	4.2	219
6	Anthocyanins and other polyphenolics in American elderberry (<i>Sambucus canadensis</i>) and European elderberry (<i>S. nigra</i>) cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2665-2675.	1.7	203
7	Impact of Juice Processing on Blueberry Anthocyanins and Polyphenolics: Comparison of Two Pretreatments. <i>Journal of Food Science</i> , 2002, 67, 1660-1667.	1.5	178
8	Rubus fruit phenolic research: The good, the bad, and the confusing. <i>Food Chemistry</i> , 2012, 130, 785-796.	4.2	129
9	Chicoric acid: chemistry, distribution, and production. <i>Frontiers in Chemistry</i> , 2013, 1, 40.	1.8	112
10	Oregon Pinot noir™ grape anthocyanin enhancement by early leaf removal. <i>Food Chemistry</i> , 2013, 139, 893-901.	4.2	69
11	Salinity from NaCl changes the nutrient and polyphenolic composition of basil leaves. <i>Industrial Crops and Products</i> , 2019, 127, 119-128.	2.5	60
12	Caffeic acid derivatives in dried Lamiaceae and Echinacea purpurea products. <i>Journal of Functional Foods</i> , 2010, 2, 158-162.	1.6	58
13	Chicoric acid levels in commercial basil (<i>Ocimum basilicum</i>) and Echinacea purpurea products. <i>Journal of Functional Foods</i> , 2010, 2, 77-84.	1.6	56
14	Phenolic Composition of Basil Plants Is Differentially Altered by Plant Nutrient Status and Inoculation with Mycorrhizal Fungi. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2012, 47, 660-671.	0.5	56
15	Lingonberry (<i>Vaccinium vitis-idaea</i> L.) grown in the Pacific Northwest of North America: Anthocyanin and free amino acid composition. <i>Journal of Functional Foods</i> , 2012, 4, 213-218.	1.6	55
16	Comparison of Anthocyanin Pigment and Other Phenolic Compounds of <i>Vaccinium membranaceum</i> and <i>Vaccinium ovatum</i> Native to the Pacific Northwest of North America. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7039-7044.	2.4	54
17	Influence of grapevine leafroll associated viruses (GLRaV-2 and -3) on the fruit composition of Oregon <i>Vitis vinifera</i> L. cv. Pinot noir: Phenolics. <i>Food Chemistry</i> , 2009, 112, 889-896.	4.2	50
18	Determination of proanthocyanidin A2 content in phenolic polymer isolates by reversed-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2009, 1216, 1403-1409.	1.8	50

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19	Free Amino Acid and Cysteine Sulfoxide Composition of 11 Garlic (<i>Allium sativum</i> L.) Cultivars by Gas Chromatography with Flame Ionization and Mass Selective Detection. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9100-9104.	2.4	45
20	N, P, and K Supply to Pinot noir Grapevines: Impact on Vine Nutrient Status, Growth, Physiology, and Yield. <i>American Journal of Enology and Viticulture</i> , 2013, 64, 26-38.	0.9	45
21	Variation in anthocyanins and total phenolics of black raspberry populations. <i>Journal of Functional Foods</i> , 2010, 2, 292-297.	1.6	43
22	Free amino acid profiles from "Pinot noir" grapes are influenced by vine N-status and sample preparation method. <i>Food Chemistry</i> , 2010, 119, 484-489.	4.2	42
23	Inheritance of Phenological, Vegetative, and Fruit Chemistry Traits in Black Raspberry. <i>Journal of the American Society for Horticultural Science</i> , 2008, 133, 408-417.	0.5	39
24	A genetic linkage map of black raspberry (<i>Rubus occidentalis</i>) and the mapping of Ag 4 conferring resistance to the aphid <i>Amphorophora agathonica</i> . <i>Theoretical and Applied Genetics</i> , 2015, 128, 1631-1646.	1.8	35
25	Influence of grapevine leafroll associated viruses (GLRaV-2 and -3) on the fruit composition of Oregon <i>Vitis vinifera</i> L. cv. Pinot noir: Free amino acids, sugars, and organic acids. <i>Food Chemistry</i> , 2009, 117, 99-105.	4.2	34
26	Characterization of a novel anthocyanin profile in wild black raspberry mutants: An opportunity for studying the genetic control of pigment and color. <i>Journal of Functional Foods</i> , 2011, 3, 207-214.	1.6	33
27	Effect of Selenium Fertilizer on Free Amino Acid Composition of Broccoli (<i>Brassica oleracea</i> Cv.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9105-9111.	2.4	32
28	Anthocyanin analyses of <i>Vaccinium</i> fruit dietary supplements. <i>Food Science and Nutrition</i> , 2016, 4, 742-752.	1.5	32
29	Antioxidant capacity and stilbene contents of wines produced in the Snake River Valley of Idaho. <i>Food Chemistry</i> , 2007, 105, 195-203.	4.2	31
30	Sorbitol, <i>Rubus</i> fruit, and misconception. <i>Food Chemistry</i> , 2015, 166, 616-622.	4.2	31
31	Salt Exclusion and Mycorrhizal Symbiosis Increase Tolerance to NaCl and CaCl ₂ Salinity in "Siam Queen" Basil. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2017, 52, 278-287.	0.5	30
32	Proanthocyanidin A2 purification and quantification of American cranberry (<i>Vaccinium macrocarpon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.6	28
33	N, P, and K Supply to Pinot noir Grapevines: Impact on Berry Phenolics and Free Amino Acids. <i>American Journal of Enology and Viticulture</i> , 2014, 65, 43-49.	0.9	28
34	Anthocyanin Pigment and Total Phenolic Content of Three <i>Vaccinium</i> Species Native to the Pacific Northwest of North America. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2004, 39, 959-964.	0.5	28
35	Effect of early seed removal during fermentation on proanthocyanidin extraction in red wine: A commercial production example. <i>Food Chemistry</i> , 2008, 107, 1270-1273.	4.2	27
36	Metabolism of Nonesterified and Esterified Hydroxycinnamic Acids in Red Wines by <i>Brettanomyces bruxellensis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11610-11617.	2.4	27

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37	A comparison of fruit characteristics among diverse elderberry genotypes grown in Missouri and Oregon. <i>Journal of Berry Research</i> , 2013, 3, 159-168.	0.7	25
38	“Cabernet Sauvignon” grape anthocyanin increased by soil conservation practices. <i>Scientia Horticulturae</i> , 2013, 159, 128-133.	1.7	24
39	Anthocyanin fingerprinting of true bokbunja (<i>Rubus coreanus</i> Miq.) fruit. <i>Journal of Functional Foods</i> , 2013, 5, 1985-1990.	1.6	24
40	A Novel Genetic Variant of <i>Grapevine leafroll-associated virus-3</i> (GLRaV-3) from Idaho Grapevines. <i>Plant Disease</i> , 2019, 103, 509-518.	0.7	24
41	Degradation kinetics of grape skin and seed proanthocyanidins in a model wine system. <i>Food Chemistry</i> , 2010, 123, 51-56.	4.2	23
42	Rootstock and vineyard floor management influence on “Cabernet Sauvignon” grape yeast assimilable nitrogen (YAN). <i>Food Chemistry</i> , 2011, 127, 926-933.	4.2	23
43	REMOVAL OF <i>BRETTANOMYCES BRUXELLENSIS</i> FROM RED WINE USING MEMBRANE FILTRATION. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 799-805.	0.9	23
44	Further research on the biological activities and the safety of raspberry ketone is needed. <i>NFS Journal</i> , 2016, 2, 15-18.	1.9	21
45	Influence of extraction methodology on grape composition values. <i>Food Chemistry</i> , 2011, 126, 295-300.	4.2	20
46	Irrigation of an established vineyard with winery cleaning agent solution (simulated winery) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 T 123, 93-102.	2.4	20
47	Vineyard Floor Management Influences “Pinot noir” Vine Growth and Productivity More than Cluster Thinning. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2016, 51, 1233-1244.	0.5	20
48	Establishing a case for improved food phenolic analysis. <i>Food Science and Nutrition</i> , 2014, 2, 1-8.	1.5	17
49	Influence of Growth Regulators on Plant Growth, Yield, and Skin Color of Specialty Potatoes. <i>American Journal of Potato Research</i> , 2013, 90, 271-283.	0.5	16
50	Vineyard Floor Management and Cluster Thinning Inconsistently Affect “Pinot noir” Crop Load, Berry Composition, and Wine Quality. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2018, 53, 318-328.	0.5	16
51	Mistaken Identity: Clarification of <i>Rubus coreanus</i> Miquel (Bokbunja). <i>Molecules</i> , 2014, 19, 10524-10533.	1.7	15
52	Rosaceae products: Anthocyanin quality and comparisons between dietary supplements and foods. <i>NFS Journal</i> , 2016, 4, 1-8.	1.9	14
53	Marketplace Analysis Demonstrates Quality Control Standards Needed for Black Raspberry Dietary Supplements. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 161-167.	1.4	13
54	Light exclusion influence on grape anthocyanin. <i>Heliyon</i> , 2017, 3, e00243.	1.4	13

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55	Fungal and bacterial communities of Pinot noir™ must: effects of vintage, growing region, climate, and basic must chemistry. PeerJ, 2021, 9, e10836.	0.9	12
56	Anthocyanins of Sai products in the United States. NFS Journal, 2019, 14-15, 14-21.	1.9	10
57	First Report of Grapevine Red Blotch Virus in Idaho Grapevines. Plant Disease, 2019, 103, 2704-2704.	0.7	9
58	Characterization of aphid resistance loci in black raspberry (Rubus occidentalis L.). Molecular Breeding, 2018, 38, 1.	1.0	8
59	Influence of Grapevine red blotch virus (GRBV) on Idaho Syrah™ grape composition. Scientia Horticulturae, 2021, 282, 110055.	1.7	8
60	Columbia Star™ Thornless Trailing Blackberry. Hortscience: A Publication of the American Society for Horticultural Science, 2014, 49, 1108-1112.	0.5	8
61	COMPARISON OF TWO METHODS FOR ANTHOCYANIN QUANTIFICATION. Acta Horticulturae, 2009, , 831-834.	0.1	7
62	ANTHOCYANIN CONTENT OF WILD BLACK RASPBERRY GERMPLOASM. Acta Horticulturae, 2012, , 43-47.	0.1	7
63	Salinity sensitivity and mycorrhizal responsiveness of polyphenolics in Siam Queen™ basil grown in soilless substrate. Scientia Horticulturae, 2020, 269, 109394.	1.7	6
64	GENETIC AND DEVELOPING GENOMIC RESOURCES IN BLACK RASPBERRY. Acta Horticulturae, 2014, , 19-24.	0.1	5
65	Analysis of grape polyamines from Grapevine leafroll associated viruses (GLRaV-2 and -3) infected vines. Food Chemistry, 2010, 122, 1222-1225.	4.2	4
66	AOAC SMPR 2015.009: Estimation of Total Phenolic Content Using the Folin-C Assay. Journal of AOAC INTERNATIONAL, 2015, 98, 1109-1110.	0.7	4
67	Analysis of bokbunja products show they contain Rubus occidentalis L. fruit. Journal of Functional Foods, 2015, 12, 144-149.	1.6	4
68	The Association between Pancreatic Steatosis and Diabetic Retinopathy in Type 2 Diabetes Mellitus Patients. Diabetes and Metabolism Journal, 2018, 42, 425.	1.8	4
69	First Report of Grapevine rupestris vein feathering virus in Wine Grapes in Idaho. Plant Disease, 2021, 105, 3309.	0.7	4
70	Eclipse™ Thornless Semi-erect Blackberry. Hortscience: A Publication of the American Society for Horticultural Science, 2020, 55, 749-754.	0.5	4
71	Galaxy™ Thornless Semierect Blackberry. Hortscience: A Publication of the American Society for Horticultural Science, 2020, 55, 967-971.	0.5	4
72	AOAC SMPR 2014.007: Authentication of Selected Vaccinium species (Anthocyanins) in Dietary Ingredients and Dietary Supplements. Journal of AOAC INTERNATIONAL, 2015, 98, 1052-1054.	0.7	3

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73	â€˜Charmâ€™™ Strawberry. Hortscience: A Publication of the American Society for Horticultural Science, 2013, 48, 1184-1188.	0.5	3
74	â€˜Baby Bluesâ€™™ Highbush Blueberry. Hortscience: A Publication of the American Society for Horticultural Science, 2016, 51, 761-765.	0.5	3
75	â€˜Columbia Giantâ€™™ Thornless Trailing Blackberry. Hortscience: A Publication of the American Society for Horticultural Science, 2018, 53, 251-255.	0.5	2
76	Effects of Post-vÃ©raison Water Deficit on â€˜Pinot noirâ€™™ Yield and Nutrient Status in Leaves, Clusters, and Musts. Hortscience: A Publication of the American Society for Horticultural Science, 2014, 49, 1335-1340.	0.5	2
77	â€˜Twilightâ€™™ Thornless Semi-erect Blackberry. Hortscience: A Publication of the American Society for Horticultural Science, 2020, 55, 1148-1152.	0.5	2
78	â€˜Kokaneeâ€™™ Primocane-fruiting Red Raspberry. Hortscience: A Publication of the American Society for Horticultural Science, 2018, 53, 380-383.	0.5	1
79	â€˜Hallâ€™™s Beautyâ€™™ Thornless Trailing Blackberry. Hortscience: A Publication of the American Society for Horticultural Science, 2019, 54, 371-376.	0.5	1
80	ANTHOCYANIN RICH BLACK RASPBERRIES CAN BE MADE EVEN BETTER. Acta Horticulturae, 2014, , 127-133.	0.1	1
81	â€˜Marys Peakâ€™™ Strawberry. Hortscience: A Publication of the American Society for Horticultural Science, 2018, 53, 395-400.	0.5	0
82	AMERICAN CRANBERRY PRODUCTS: PROANTHOCYANIDIN PURIFICATION AND CONCENTRATIONS. Acta Horticulturae, 2014, , 363-368.	0.1	0