

Sulhee Lee

List of Publications by Year in descending order

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19
papers

193
citations

1307594

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1125743

13
g-index

19
all docs

19
docs citations

19
times ranked

155
citing authors

#	ARTICLE	IF	CITATIONS
1	Molecular typing tools for identifying and characterizing lactic acid bacteria: a review. Food Science and Biotechnology, 2020, 29, 1301-1318.	2.6	43
2	Semi-Continuous Fermentation of Onion Vinegar and Its Functional Properties. Molecules, 2017, 22, 1313.	3.8	23
3	Bioconversion of Ginsenosides from Red Ginseng Extract Using <i>Candida allociferii</i> JNO301 Isolated from <i>Meju</i> . Mycobiology, 2014, 42, 368-375.	1.7	15
4	RAPD analysis of <i>Leuconostoc mesenteroides</i> strains associated with vegetables and food products from Korea. LWT - Food Science and Technology, 2017, 77, 383-388.	5.2	15
5	Structural Analysis of Gluco-Oligosaccharides Produced by <i>Leuconostoc lactis</i> and Their Prebiotic Effect. Molecules, 2019, 24, 3998.	3.8	14
6	Tracking of Intentionally Inoculated Lactic Acid Bacteria Strains in Yogurt and Probiotic Powder. Microorganisms, 2020, 8, 5.	3.6	13
7	Optimization of Oligosaccharide Production from <i>Leuconostoc lactis</i> Using a Response Surface Methodology and the Immunostimulating Effects of These Oligosaccharides on Macrophage Cells. Molecules, 2018, 23, 2118.	3.8	9
8	Molecular discrimination of <i>Lactobacillus brevis</i> strains isolated from food products in South Korea using multilocus sequence typing. LWT - Food Science and Technology, 2017, 86, 337-343.	5.2	7
9	DNA profiling of <i>Leuconostoc mesenteroides</i> strains isolated from fermented foods and farm produce in Korea by repetitive-element PCR. Food Science and Biotechnology, 2017, 26, 1667-1673.	2.6	7
10	Analysis of <i>Leuconostoc citreum</i> strains using multilocus sequence typing. Food Science and Biotechnology, 2018, 27, 1755-1760.	2.6	7
11	In Vivo and In Vitro Study of Immunostimulation by <i>Leuconostoc lactis</i> -Produced Gluco-Oligosaccharides. Molecules, 2019, 24, 3994.	3.8	7
12	RAPD typing of <i>Lactobacillus brevis</i> isolated from various food products from Korea. Food Science and Biotechnology, 2016, 25, 1651-1655.	2.6	6
13	Fedâ€batch fermentation of onion vinegar using <i>Acetobacter tropicalis</i> . Food Science and Biotechnology, 2016, 25, 1407-1411.	2.6	6
14	Genetic diversity analysis of <i>Leuconostoc mesenteroides</i> from Korean vegetables and food products by multilocus sequence typing. Applied Microbiology and Biotechnology, 2018, 102, 4853-4861.	3.6	6
15	Oligosaccharide Production by <i>Leuconostoc lactis</i> CCK940 Which Has Glucansucrase Activity. Food Engineering Progress, 2017, 21, 383-390.	0.3	5
16	Molecular typing of <i>Lactobacillus brevis</i> isolates from Korean food using repetitive element-polymerase chain reaction. Food Science and Technology International, 2018, 24, 341-350.	2.2	3
17	DNA Profiling of <i>Leuconostoc citreum</i> Strains in Fermented Foods by Repetitive Element Polymerase Chain Reaction. Journal of Microbiology and Biotechnology, 2017, 27, 1778-1782.	2.1	3
18	Tracking of deliberately inoculated <i>Leuconostoc mesenteroides</i> and <i>Lactobacillus brevis</i> in kimchi. Food Science and Biotechnology, 2020, 29, 817-824.	2.6	2

#	ARTICLE	IF	CITATIONS
19	Effect of water-soluble propolis administration on the ethanol-induced hangover in rats. Food Science and Biotechnology, 2021, 30, 455-463.	2.6	2