Sulhee Lee

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6932044/publications.pdf

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		1307594	1125743
19	193	7	13
papers	citations	h-index	g-index
10	10	10	155
19	19	19	155
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of water-soluble propolis administration on the ethanol-induced hangover in rats. Food Science and Biotechnology, 2021, 30, 455-463.	2.6	2
2	Tracking of deliberately inoculated Leuconostoc mesenteroides and Lactobacillus brevis in kimchi. Food Science and Biotechnology, 2020, 29, 817-824.	2.6	2
3	Tracking of Intentionally Inoculated Lactic Acid Bacteria Strains in Yogurt and Probiotic Powder. Microorganisms, 2020, 8, 5.	3.6	13
4	Molecular typing tools for identifying and characterizing lactic acid bacteria: a review. Food Science and Biotechnology, 2020, 29, 1301-1318.	2.6	43
5	In Vivo and In Vitro Study of Immunostimulation by Leuconostoc lactis-Produced Gluco-Oligosaccharides. Molecules, 2019, 24, 3994.	3.8	7
6	Structural Analysis of Gluco-Oligosaccharides Produced by Leuconostoc lactis and Their Prebiotic Effect. Molecules, 2019, 24, 3998.	3.8	14
7	Molecular typing of Lactobacillus brevis isolates from Korean food using repetitive element-polymerase chain reaction. Food Science and Technology International, 2018, 24, 341-350.	2.2	3
8	Optimization of Oligosaccharide Production from Leuconostoc lactis Using a Response Surface Methodology and the Immunostimulating Effects of These Oligosaccharides on Macrophage Cells. Molecules, 2018, 23, 2118.	3.8	9
9	Analysis of Leuconostoc citreum strains using multilocus sequence typing. Food Science and Biotechnology, 2018, 27, 1755-1760.	2.6	7
10	Genetic diversity analysis of Leuconostoc mesenteroides from Korean vegetables and food products by multilocus sequence typing. Applied Microbiology and Biotechnology, 2018, 102, 4853-4861.	3.6	6
11	RAPD analysis of Leuconostoc mesenteroides strains associated with vegetables and food products from Korea. LWT - Food Science and Technology, 2017, 77, 383-388.	5.2	15
12	Molecular discrimination of Lactobacillus brevis strains isolated from food products in South Korea using multilocus sequence typing. LWT - Food Science and Technology, 2017, 86, 337-343.	5.2	7
13	DNA profiling of Leuconostoc mesenteroides 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
14	Semi-Continuous Fermentation of Onion Vinegar and Its Functional Properties. Molecules, 2017, 22, 1313.	3.8	23
15	Oligosaccharide Production by Leuconostoc lactis CCK940 Which Has Glucansucrase Activity. Food Engineering Progress, 2017, 21, 383-390.	0.3	5
16	DNA Profiling of Leuconostoc citreum Strains in Fermented Foods by Repetitive Element Polymerase Chain Reaction. Journal of Microbiology and Biotechnology, 2017, 27, 1778-1782.	2.1	3
17	RAPD typing of Lactobacillus brevis isolated from various food products from Korea. Food Science and Biotechnology, 2016, 25, 1651-1655.	2.6	6
18	Fed–batch fermentation of onion vinegar using Acetobacter tropicalis. Food Science and Biotechnology, 2016, 25, 1407-1411.	2.6	6

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#	Article	IF	CITATIONS
19	Bioconversion of Ginsenosides from Red Ginseng Extract Using <i>Candida allociferrii</i> Isolated from <i>Meju</i> Mycobiology, 2014, 42, 368-375.	1.7	15