

Jang-Eun Lee

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8052651/publications.pdf>

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9
papers

83
citations

1684188
5
h-index

1474206
9
g-index

9
all docs

9
docs citations

9
times ranked

83
citing authors

#	ARTICLE	IF	CITATIONS
1	Alteration of gut microbiota composition by short-term low-dose alcohol intake is restored by fermented rice liquor in mice. <i>Food Research International</i> , 2020, 128, 108800.	6.2	31
2	Restoration of Traditional Korean Nuruk and Analysis of the Brewing Characteristics. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 896-908.	2.1	13
3	Volatile components and sensory properties of jujube wine as affected by material preprocessing. <i>International Journal of Food Properties</i> , 2018, 21, 2052-2061.	3.0	11
4	Identification of Wild Yeast Strains and Analysis of Their β -Glucan and Glutathione Levels for Use in Makgeolli Brewing. <i>Mycobiology</i> , 2014, 42, 361-367.	1.7	7
5	Stachydrine derived from fermented rice prevents diet-induced obesity by regulating adipin and endoplasmic reticulum homeostasis. <i>Journal of Nutritional Biochemistry</i> , 2022, 107, 109036.	4.2	7
6	The Probiotic Effects of the <i>Saccharomyces cerevisiae</i> 28-7 Strain Isolated from Nuruk in a DSS-Induced Colitis Mouse Model. <i>Journal of Microbiology and Biotechnology</i> , 2022, 32, 877-884.	2.1	7
7	Surface Film Formation in Static-Fermented Rice Vinegar: A Case Study. <i>Mycobiology</i> , 2019, 47, 250-255.	1.7	4
8	Influence of aflatoxin in <i>Nuruk</i> on the safety of starch-based alcoholic beverage. <i>Journal of Food Science</i> , 2020, 85, 762-770.	3.1	2
9	Research on the Probiotic Yeast <i>Saccharomyces cerevisiae</i> var. <i>Boulardii</i> -03 Derived from Traditional Nuruk. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 1392-1398.	0.9	1