

# Jang-Eun Lee

## List of Publications by Year in descending order

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

Version: 2024-02-01

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	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
2	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
3	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
4	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
5	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
6	Surface Film Formation in Static-Fermented Rice Vinegar: A Case Study. <i>Mycobiology</i> , 2019, 47, 250-255.	1.7	4
7	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
8	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
9	Identification of Wild Yeast Strains and Analysis of Their $\beta$ -Glucan and Glutathione Levels for Use in Makgeolli Brewing. <i>Mycobiology</i> , 2014, 42, 361-367.	1.7	7