

Jaslyn JI Lee

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

685
citations

686830

13
h-index

794141

19
g-index

19
all docs

19
docs citations

19
times ranked

914
citing authors

#	ARTICLE	IF	CITATIONS
1	Metabolomic Profiling of <i>Rhodospiridium toruloides</i> Grown on Glycerol for Carotenoid Production during Different Growth Phases. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10203-10209.	2.4	84
2	Biodegradable and transparent cellulose film prepared eco-friendly from durian rind for packaging application. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100345.	3.3	81
3	Eco-friendly and biodegradable cellulose hydrogels produced from low cost okara: towards non-toxic flexible electronics. <i>Scientific Reports</i> , 2019, 9, 18166.	1.6	78
4	Analysis of Improved Nutritional Composition of Potential Functional Food (Okara) after Probiotic Solid-State Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5373-5381.	2.4	65
5	Engineering <i>Rhodospiridium toruloides</i> with a membrane transporter facilitates production and separation of carotenoids and lipids in a bi-phasic culture. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 869-877.	1.7	60
6	Potential Natural Food Preservatives and Their Sustainable Production in Yeast: Terpenoids and Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4397-4417.	2.4	47
7	A metabolomic approach to understand the solid-state fermentation of okara using <i>Bacillus subtilis</i> WX-17 for enhanced nutritional profile. <i>AMB Express</i> , 2019, 9, 60.	1.4	44
8	Solid State Fermentation of Brewers'™ Spent Grains for Improved Nutritional Profile Using <i>Bacillus subtilis</i> WX-17. <i>Fermentation</i> , 2019, 5, 52.	1.4	41
9	Comparative Proteomics Profile of Lipid-Cumulating Oleaginous Yeast: An iTRAQ-Coupled 2-D LC-MS/MS Analysis. <i>PLoS ONE</i> , 2013, 8, e85532.	1.1	37
10	Engineering the fatty acid metabolic pathway in <i>Saccharomyces cerevisiae</i> for advanced biofuel production. <i>Metabolic Engineering Communications</i> , 2015, 2, 58-66.	1.9	34
11	Evaluation of brewers'™ spent grain as a novel media for yeast growth. <i>AMB Express</i> , 2017, 7, 117.	1.4	31
12	Food Waste Durian Rind-Derived Cellulose Organohydrogels: Toward Anti-Freezing and Antimicrobial Wound Dressing. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 1304-1312.	3.2	24
13	Metabolomics analysis of <i>Pseudomonas chlororaphis</i> JK12 algicidal activity under aerobic and micro-aerobic culture condition. <i>AMB Express</i> , 2018, 8, 131.	1.4	16
14	Interfacial Assembly of a Cashew Nut (<i>Anacardium occidentale</i>) Testa Extract onto a Cellulose-Based Film from Sugarcane Bagasse to Produce an Active Packaging Film with pH-Triggered Release Mechanism. <i>Food and Bioprocess Technology</i> , 2020, 13, 501-510.	2.6	16
15	Effect of sequential twin screw extrusion and fungal pretreatment to release soluble nutrients from soybean residue for carotenoid production. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2646-2650.	1.7	11
16	Free Fatty Acids Reduction in Waste Cooking Oil by <i>Rhodospiridium toruloides</i> and Simultaneous Carotenoids, Lipids, and PAL Enzyme Production in a Two-Phase Culture System. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000354.	1.0	6
17	Production of a potential collagenolytic protease by nejayote fermentation with <i>Aspergillus oryzae</i> . <i>International Journal of Food Science and Technology</i> , 2020, 55, 3289-3296.	1.3	4
18	Comparative proteomic analysis of engineered <i>Saccharomyces cerevisiae</i> with enhanced free fatty acid accumulation. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 1407-1420.	1.7	3

#	ARTICLE	IF	CITATIONS
19	Yeast-Derived Plant Phenolic Emulsions as Novel, Natural, and Sustainable Food Preservatives. ACS Food Science & Technology, 2021, 1, 326-337.	1.3	3