

# Ji Young Lee

## List of Publications by Year in descending order

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Version: 2024-02-01

16  
papers

488  
citations

840776

11  
h-index

940533

16  
g-index

17  
all docs

17  
docs citations

17  
times ranked

662  
citing authors

#	ARTICLE	IF	CITATIONS
1	Cancer-protective effect of a synbiotic combination between <i>Lactobacillus gasseri</i> 505 and a <i>Cudrania tricuspidata</i> leaf extract on colitis-associated colorectal cancer. <i>Gut Microbes</i> , 2020, 12, 1785803.	9.8	85
2	Glycated milk protein fermented with <i>Lactobacillus rhamnosus</i> ameliorates the cognitive health of mice under mild-stress condition. <i>Gut Microbes</i> , 2020, 11, 1643-1661.	9.8	29
3	A synbiotic combination of <i>Lactobacillus gasseri</i> 505 and <i>Cudrania tricuspidata</i> leaf extract prevents hepatic toxicity induced by colorectal cancer in mice. <i>Journal of Dairy Science</i> , 2020, 103, 2947-2955.	3.4	12
4	Anti-inflammatory activities of Maillard reaction products from whey protein isolate fermented by <i>Lactobacillus gasseri</i> 4M13 in lipopolysaccharide-stimulated RAW264.7 cells. <i>Journal of Dairy Science</i> , 2019, 102, 7707-7716.	3.4	15
5	Probiotic and anti-inflammatory potential of <i>Lactobacillus rhamnosus</i> 4B15 and <i>Lactobacillus gasseri</i> 4M13 isolated from infant feces. <i>PLoS ONE</i> , 2018, 13, e0192021.	2.5	156
6	Immunomodulatory Effects of Fermented Milk based on Synbiotic Interaction between <i>Cudrania tricuspidata</i> Leaf Extract and <i>Lactobacillus gasseri</i> 505. <i>Journal of Milk Science and Biotechnology</i> , 2018, 36, 39-48.	0.3	1
7	Enhancement of Antioxidative and Intestinal Anti-inflammatory Activities of Glycated Milk Casein after Fermentation with <i>Lactobacillus rhamnosus</i> 4B15. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4744-4754.	5.2	21
8	Retrospective growth kinetics and radiosensitivity analysis of various human xenograft models. <i>Laboratory Animal Research</i> , 2016, 32, 187.	2.5	13
9	Improved functionality of fermented milk is mediated by the synbiotic interaction between <i>Cudrania tricuspidata</i> leaf extract and <i>Lactobacillus gasseri</i> strains. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 5919-5932.	3.6	28
10	Characterisation of microbial diversity and chemical properties of Cheddar cheese prepared from heat-treated milk. <i>International Dairy Journal</i> , 2016, 63, 92-98.	3.0	9
11	Characterization of the Microbial Diversity and Chemical Composition of Gouda Cheese Made by Potential Probiotic Strains as an Adjunct Starter Culture. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7357-7366.	5.2	23
12	The growth kinetics and metabolic and antioxidant activities of the functional synbiotic combination of <i>Lactobacillus gasseri</i> 505 and <i>Cudrania tricuspidata</i> leaf extract. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 10095-10106.	3.6	15
13	Microbiological characterization and functionality of set-type yogurt fermented with potential prebiotic substrates <i>Cudrania tricuspidata</i> and <i>Morus alba</i> L. leaf extracts. <i>Journal of Dairy Science</i> , 2016, 99, 6014-6025.	3.4	31
14	Chemical characteristics and enhanced hepatoprotective activities of Maillard reaction products derived from milk protein-sugar system. <i>Journal of Dairy Science</i> , 2016, 99, 947-958.	3.4	34
15	Effects of Temperature and Supplementation with Skim Milk Powder on Microbial and Proteolytic Properties During Storage of Cottage Cheese. <i>Journal of Microbiology and Biotechnology</i> , 2014, 24, 795-802.	2.1	6
16	Effect of Different Commercial Oligosaccharides on the Fermentation Properties in Kefir during Fermentation. <i>Korean Journal for Food Science of Animal Resources</i> , 2013, 33, 325-330.	1.5	10