

Curriculum Vitae

Sung Je Lee

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Qualifications

PhD (Food Science) Cornell University, New York, USA
MS (Food Science) Kansas State University, Kansas, USA
BA (Dairy Science) Kyungpook National University, Korea

Professional positions held

2003-present Lecturer, Institute of Food, Nutrition and Human Health (IFNHH), Massey University, Auckland
1997-2002 Postdoctoral Researcher, Department of Food Science and Technology, University of California, Davis, California, USA

Present research/professional speciality

Encapsulation technology, Emulsion and hydrocolloid systems, Milk and dairy products and technology, Functions and properties of food polymers, Stability and oxidation of edible oils, Food colours

Recent Publications/Presentations

S. J. Lee, S. J. Choi, Y. Li, E. A. Decker, and D. J. McClements. 2010. Comparison of physicochemical stability, lipid oxidation and digestibility of whey protein-stabilized nanoemulsions and conventional emulsions. *Journal of Agricultural and Food Chemistry*. (in submission).

S. J. Lee and D. J. McClements. 2010. Fabrication of protein-stabilized nanoemulsions using a combined homogenization and amphiphilic solvent dissolution/evaporation approach. *Food Hydrocolloids*, 24: 560-569.

L. Lin and **S. J. Lee**. 2009. Preparation and characterization of oil-in-water (O/W) emulsions containing different types of milk fats prepared using rhamnolipids as emulsifiers. NZIFST Annual Conference, Christchurch, New Zealand.

E.K. Bae and **S. J. Lee**. 2008. Microencapsulation of avocado oil by spray drying using whey protein and maltodextrin. *Journal of Microencapsulation*, 25(8): 549-560.

S. J. Lee and Ying, D. 2008. Encapsulation of fish oils. In N. Garti (Ed), *Delivery and Controlled Release of Bioactives in Foods and Nutraceuticals*. Woodhead Publishing Ltd., Cambridge, England. p 370-403

Oh, S., Heo, H.J., Park, D.J., Kim, S.H., **Lee, S. J.**, and Imm, J.Y. 2006. Effect of encapsulated bacteriocin on acid production and growth of starter cultures in yoghurt. *Food Science and Biotechnology*, 15(6): 902-907.

Y. W. Park, J. H. Lee and **S. J. Lee**. 2006. Effects of Frozen and Refrigerated Storage on Organic Acid

Lee, S. J. 2005. Water-insoluble, whey protein-based microcapsules for controlled core release application. *International Symposium for Discovery of Milk and Milk Products in the Era of Well-being Life Style*. Seoul Korea, Korean Dairy Technology and Science Association (KD TSA), Proceedings, p 39-61.

M. Rosenberg and **S. J. Lee**. 2004. Calcium-alginate coated, whey protein-based microspheres: preparation, some properties and opportunities. *Journal of microencapsulation*, 21(3):263-281.

M. Rosenberg and **S. J. Lee**. 2004. Water-insoluble, whey protein-based microspheres prepared by an all-

S. J. Lee and M. Rosenberg. 2003. Whey protein-based, water-insoluble microcapsules for controlled core release application. NZIFST-DIANZ conference, Rotorua, New Zealand.

S. J. Lee, J. H. Lee, J. Rhodes, and Y. W. Park. 2003. Effects of 3 month frozen-storage and refrigeration on proteolysis of soft goat milk cheeses determined by SDS-PAGE and gel image analysis. A Joint Meeting of American Dairy Science Association (ADSA) and American Society of Animal Science, Phoenix, AZ

Y. W. Park, J. H. Lee, and **S. J. Lee**. 2003. Effects of refrigeration and extended frozen-storage on organic acid profiles of commercial soft goat milk cheeses. A Joint Meeting of American Dairy Science Association (ADSA) and American Society of Animal Science, Phoenix, AZ

J. H. Lee, **S. J. Lee**, B. L. Gadiyaram, and Y. W. Park. 2003. Tocopherol concentrations and their changes in caprine milk cheeses during extended refrigeration and frozen storage. A Joint Meeting of American Dairy Science Association (ADSA) and American Society of Animal Science, Phoenix, AZ

J. H. Lee, **S. J. Lee**, A. Kalantari, and Y. W. Park. 2003. Comparison of microbial populations of unfrozen and frozen control goat cheeses with those of 3 month frozen-stored ones. A Joint Meeting of American Dairy Science Association (ADSA) and American Society of Animal Science, Phoenix, AZ
