

# Hyunsook Kim

## List of Publications by Year in descending order

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Version: 2024-02-01

103  
papers

2,526  
citations

201385

27  
h-index

223531

46  
g-index

104  
all docs

104  
docs citations

104  
times ranked

3424  
citing authors

#	ARTICLE	IF	CITATIONS
1	A Combined In Vitro and In Vivo Assessment of the Safety of the Yeast Strains <i>Kluyveromyces marxianus</i> A4 and A5 Isolated from Korean Kefir. <i>Probiotics and Antimicrobial Proteins</i> , 2023, 15, 129-138.	1.9	8
2	Effect of folic acid supplementation on proliferation and apoptosis in bovine mammary epithelial (MAC-T) cells. <i>Animal Biotechnology</i> , 2022, 33, 13-21.	0.7	10
3	Properties of broiler breast meat with pale color and a new approach for evaluating meat freshness in poultry processing plants. <i>Poultry Science</i> , 2022, 101, 101627.	1.5	12
4	Survivability of <i>Kluyveromyces marxianus</i> Isolated From Korean Kefir in a Simulated Gastrointestinal Environment. <i>Frontiers in Microbiology</i> , 2022, 13, 842097.	1.5	5
5	Effects of kefir lactic acid bacteria-derived postbiotic components on high fat diet-induced gut microbiota and obesity. <i>Food Research International</i> , 2022, 157, 111445.	2.9	12
6	Effectiveness of calcium hypochlorite, quaternary ammonium compounds, and sodium hypochlorite in eliminating vegetative cells and spores of <i>Bacillus anthracis</i> surrogate. <i>Journal of Veterinary Science</i> , 2021, 22, e11.	0.5	7
7	Detection of <i>Campylobacter jejuni</i> from Fresh Produce: Comparison of Culture- and PCR-based Techniques, and Metagenomic Approach for Analyses of the Microbiome before and after Enrichment. <i>Journal of Food Protection</i> , 2021, 84, 1704-1712.	0.8	5
8	Strategies for expanding HACCP certification rate using an awareness survey of dairy farmers. <i>International Journal of Dairy Technology</i> , 2021, 74, 453-461.	1.3	4
9	Effect of Surface Layer Proteins Derived from Paraprobiotic Kefir Lactic Acid Bacteria on Inflammation and High-Fat Diet-Induced Obesity. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15157-15164.	2.4	23
10	Microbial composition of Korean kefir and antimicrobial activity of <i>Acetobacter fabarum</i> DH1801. <i>Journal of Food Safety</i> , 2020, 40, e12728.	1.1	11
11	Prevalence, Antibiotic-Resistance, and Virulence Characteristics of <i>Vibrio parahaemolyticus</i> in Restaurant Fish Tanks in Seoul, South Korea. <i>Foodborne Pathogens and Disease</i> , 2020, 17, 209-214.	0.8	9
12	Prevalence, toxin-typing, and antimicrobial susceptibility of <i>Clostridium perfringens</i> from retail meats in Seoul, Korea. <i>Anaerobe</i> , 2020, 64, 102235.	1.0	22
13	Comparison of polyphenol-rich wine grape seed flour-regulated fecal and blood microRNAs in high-fat, high-fructose diet-induced obese mice. <i>Journal of Functional Foods</i> , 2020, 73, 104147.	1.6	3
14	Fate and survival of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 during ripening of cheddar cheeses manufactured from unpasteurized raw milk. <i>LWT - Food Science and Technology</i> , 2020, 133, 109944.	2.5	4
15	Synergistic Effects of Heat-Killed Kefir Paraprobiotics and Flavonoid-Rich Prebiotics on Western Diet-Induced Obesity. <i>Nutrients</i> , 2020, 12, 2465.	1.7	16
16	Chemistry of Pterostilbene and Its Metabolic Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12836-12841.	2.4	55
17	Synbiotic Effect of Whole Grape Seed Flour and Newly Isolated Kefir Lactic Acid Bacteria on Intestinal Microbiota of Diet-Induced Obese Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13131-13137.	2.4	15
18	Influence of sodium reduction and storage temperature on the growth of total microbes and <i>Bacillus cereus</i> in naturally contaminated hamburger patty and loaf bread. <i>Food Science and Biotechnology</i> , 2020, 29, 1433-1438.	1.2	4

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19	Combination of Whole Grapeseed Flour and Newly Isolated Kefir Lactic Acid Bacteria Reduces High-Fat-Induced Hepatic Steatosis. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801040.	1.5	15
20	Development of a novel selective medium for the isolation and enumeration of acetic acid bacteria from various foods. <i>Food Control</i> , 2019, 106, 106717.	2.8	10
21	Quantitative Risk Assessment Model for Salmonellosis in Chicken Skewers from Street Food Vendors in South Korea. <i>Journal of Food Protection</i> , 2019, 82, 955-962.	0.8	3
22	Biochemical characteristics, virulence traits and antifungal resistance of two major yeast species isolated from kefir: <i>Kluyveromyces marxianus</i> and <i>Saccharomyces unisporus</i> . <i>International Journal of Dairy Technology</i> , 2019, 72, 275-281.	1.3	15
23	Comparison of Direct Syringe Filtration and Membrane Filtration for the Selective Isolation of <i>Campylobacter jejuni</i> from Ready-to-Eat Sprouts. <i>Foodborne Pathogens and Disease</i> , 2019, 16, 371-375.	0.8	3
24	Supplementation of Modified Mannitol-Polymyxin B Agar with Cefuroxime for Quantitative Detection of <i>Bacillus cereus</i> in Food. <i>Journal of Food Science</i> , 2019, 84, 133-137.	1.5	4
25	Modern perspectives on the health benefits of kefir in next generation sequencing era: Improvement of the host gut microbiota. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1782-1793.	5.4	54
26	Culture supernatant produced by <i>Lactobacillus kefirii</i> from kefir inhibits the growth of <i>Cronobacter sakazakii</i> . <i>Journal of Dairy Research</i> , 2018, 85, 98-103.	0.7	23
27	Improvement of Bolton broth by supplementation with tazobactam for the isolation of <i>Campylobacter</i> from chicken rinses. <i>Poultry Science</i> , 2018, 97, 289-293.	1.5	0
28	Characterization of yeasts isolated from kefir as a probiotic and its synergic interaction with the wine byproduct grape seed flour/extract. <i>LWT - Food Science and Technology</i> , 2018, 90, 535-539.	2.5	52
29	Fates of <i>Salmonella</i> Enteritidis and <i>Cronobacter sakazakii</i> in various multiple-strain yogurts and kefir during cold storage. <i>Journal of Food Safety</i> , 2018, 38, e12429.	1.1	6
30	Development of a rapid and reliable TaqMan probe-based real-time PCR assay for the detection and enumeration of the multifaceted yeast <i>Kluyveromyces marxianus</i> in dairy products. <i>LWT - Food Science and Technology</i> , 2018, 87, 163-168.	2.5	6
31	Antiobesity Effect of Prebiotic Polyphenol-Rich Grape Seed Flour Supplemented with Probiotic Kefir-Derived Lactic Acid Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12498-12511.	2.4	37
32	Development and comparison of a porcine gelatin detection system targeting mitochondrial markers for Halal authentication. <i>LWT - Food Science and Technology</i> , 2018, 97, 697-702.	2.5	18
33	<i>In-vitro</i> Prebiotic Activity of Grape Seed Flour Highly Rich in Flavonoid and Dietary Fiber. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2018, 6, 621-625.	0.1	6
34	Nutritional Effects and Antimicrobial Activity of Kefir (Grains). <i>Journal of Milk Science and Biotechnology</i> , 2018, 36, 1-13.	0.3	7
35	Sensory Evaluation of Various Gouda Cheeses Produced from Raw Milk. <i>Journal of Milk Science and Biotechnology</i> , 2018, 36, 95-105.	0.3	2
36	Antimicrobial Effect of <i>Mentha piperita</i> (Peppermint) Oil against <i>Bacillus cereus</i> , <i>Staphylococcus aureus</i> , <i>Cronobacter sakazakii</i> , and <i>Salmonella</i> Enteritidis in Various Dairy Foods: Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2018, 36, 146-154.	0.3	7

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37	Antibacterial Activity of Crude Aronia melanocarpa (Black Chokeberry) Extracts against Bacillus cereus, Staphylococcus aureus, Cronobacter sakazakii, and Salmonella Enteritidis in Various Dairy Foods: Preliminary Study. Journal of Milk Science and Biotechnology, 2018, 36, 155-163.	0.3	6
38	Risk Assessment for Salmonellosis in Chicken in South Korea: The Effect of Salmonella Concentration in Chicken at Retail. Korean Journal for Food Science of Animal Resources, 2018, 38, 1043-1054.	1.5	24
39	Contamination Level of Hygiene Indicator and Prevalence of Foodborne Pathogens in Retail Beef in Parallel with Market Factor. Korean Journal for Food Science of Animal Resources, 2018, 38, 1237-1245.	1.5	2
40	Multiple effects of grape seed polyphenolics to prevent metabolic diseases. Frontiers of Agricultural Science and Engineering, 2018, 5, 351.	0.9	2
41	Use of Lipid Extracts from Various Oil Grains to Supply Dietary Omega-3 Fatty Acids for Dairy Foods - A Preliminary Study. Journal of Milk Science and Biotechnology, 2018, 36, 32-38.	0.3	1
42	Microbiological Safety of Various Gouda Cheeses Produced from Raw Milk. Journal of Milk Science and Biotechnology, 2018, 36, 106-120.	0.3	1
43	Kefir alleviates obesity and hepatic steatosis in high-fat diet-fed mice by modulation of gut microbiota and mycobiota: targeted and untargeted community analysis with correlation of biomarkers. Journal of Nutritional Biochemistry, 2017, 44, 35-43.	1.9	128
44	Characterization and antibacterial activity of a novel exopolysaccharide produced by Lactobacillus kefirifaciens DN1 isolated from kefir. Food Control, 2017, 78, 436-442.	2.8	123
45	Modulation of gut microbiota and increase in fecal water content in mice induced by administration of Lactobacillus kefirifaciens DN1. Food and Function, 2017, 8, 680-686.	2.1	50
46	Antiobesity Effect of Exopolysaccharides Isolated from Kefir Grains. Journal of Agricultural and Food Chemistry, 2017, 65, 10011-10019.	2.4	48
47	Dual function of <i>Lactobacillus kefirifaciens</i> DH5 in preventing high-fat diet-induced obesity: direct reduction of cholesterol and upregulation of PPAR $\alpha$ in adipose tissue. Molecular Nutrition and Food Research, 2017, 61, 1700252.	1.5	94
48	Chardonnay grape seed flour supplemented diets alter intestinal microbiota in diet-induced obese mice. Journal of Food Biochemistry, 2017, 41, e12396.	1.2	21
49	Prevalence and toxin type of Clostridium perfringens in beef from four different types of meat markets in Seoul, Korea. Food Science and Biotechnology, 2017, 26, 545-548.	1.2	12
50	Two-stage label-free aptasensing platform for rapid detection of Cronobacter sakazakii in powdered infant formula. Sensors and Actuators B: Chemical, 2017, 239, 94-99.	4.0	51
51	Improvement of Polymyxin B "Egg Yolk" Mannitol "Bromothymol Blue Agar for the Enumeration and Isolation of Bacillus cereus in Various Foods. Journal of Food Protection, 2017, 80, 502-505.	0.8	0
52	Efficacy of Syringe Filtration for the Selective Isolation of Campylobacter from Chicken Carcass Rinse. Journal of Food Protection, 2017, 80, 1050-1053.	0.8	5
53	Preparation of Bioactive Kefir with Added Flaxseed (Linum usitatissimumL.) Extract. Journal of Milk Science and Biotechnology, 2017, 35, 176-183.	0.3	7
54	Sensory Profiles of Protein-Fortified Kefir prepared Using Edible Insects (Silkworm Pupae, Bombyx mori) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.3	3

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55	Antimicrobial Activity of Kefir against Various Food Pathogens and Spoilage Bacteria. Korean Journal for Food Science of Animal Resources, 2016, 36, 787-790.	1.5	68
56	Establishing Quantitative Standards for Residual Alkaline Phosphatase in Pasteurized Milk. Korean Journal for Food Science of Animal Resources, 2016, 36, 194-197.	1.5	2
57	Evaluation of $\alpha$ -PPAR activation by known blueberry constituents. Journal of the Science of Food and Agriculture, 2016, 96, 1666-1671.	1.7	17
58	Development of rapid and highly specific TaqMan probe-based real-time PCR assay for the identification and enumeration of <i>Lactobacillus kefir</i> in kefir milk. International Dairy Journal, 2016, 61, 18-21.	1.5	12
59	Evaluation of cephamycins as supplements to selective agar for detecting <i>Campylobacter</i> spp. in chicken carcass rinses. International Journal of Food Microbiology, 2016, 223, 75-78.	2.1	2
60	Chardonnay Grape Seed Flour Ameliorates Hepatic Steatosis and Insulin Resistance via Altered Hepatic Gene Expression for Oxidative Stress, Inflammation, and Lipid and Ceramide Synthesis in Diet-Induced Obese Mice. PLoS ONE, 2016, 11, e0167680.	1.1	27
61	Preparation of a Monoclonal Antibody against Gintonin and Its Use in an Enzyme Immunoassay. Biological and Pharmaceutical Bulletin, 2015, 38, 1631-1637.	0.6	2
62	Growth Inhibition of <i>Cronobacter sakazakii</i> in Experimentally Contaminated Powdered Infant Formula by Kefir Supernatant. Journal of Food Protection, 2015, 78, 1651-1655.	0.8	23
63	Detection and Enumeration of Lactic Acid Bacteria, Acetic Acid Bacteria and Yeast in Kefir Grain and Milk Using Quantitative Real-time PCR. Journal of Food Safety, 2015, 35, 102-107.	1.1	39
64	Polysaccharide gel coating of the leaves of <i>Brasenia schreberi</i> lowers plasma cholesterol in hamsters. Journal of Traditional and Complementary Medicine, 2015, 5, 56-61.	1.5	22
65	Modulation of the Intestinal Microbiota Is Associated with Lower Plasma Cholesterol and Weight Gain in Hamsters Fed Chardonnay Grape Seed Flour. Journal of Agricultural and Food Chemistry, 2015, 63, 1460-1467.	2.4	46
66	Gintonin stimulates gliotransmitter release in cortical primary astrocytes. Neuroscience Letters, 2015, 603, 19-24.	1.0	15
67	Modulation of intestinal microbiota in mice by kefir administration. Food Science and Biotechnology, 2015, 24, 1397-1403.	1.2	36
68	Rapid Detection of <i>Lactobacillus kefir</i> in Kefir Grain and Kefir Milk Using Newly Developed Real-Time PCR. Journal of Food Protection, 2015, 78, 855-858.	0.8	20
69	Flavonoid-rich Chardonnay grape seed flour supplementation ameliorates diet-induced visceral adiposity, insulin resistance, and glucose intolerance via altered adipose tissue gene expression. Journal of Functional Foods, 2015, 17, 881-891.	1.6	21
70	Quantitative Prevalence and Toxin Gene Profile of <i>Bacillus cereus</i> from Ready-to-Eat Vegetables in South Korea. Foodborne Pathogens and Disease, 2015, 12, 795-799.	0.8	47
71	Lower Weight Gain and Plasma and Liver Lipids in DIO Mice Fed Whole Grape Seed Flour Are Associated with Decreased Adipose Inflammatory Pathway Gene Expression. FASEB Journal, 2015, 29, .	0.2	0
72	Comparison of Culture, Conventional and Real-time PCR Methods for <i>Listeria monocytogenes</i> in Foods. Korean Journal for Food Science of Animal Resources, 2014, 34, 665-673.	1.5	17

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73	Comparison of 3 Selective Media for Enumeration of <i>Bacillus cereus</i> in Several Food Matrixes. Journal of Food Science, 2014, 79, M2480-4.	1.5	7
74	Evaluation of Potassiumâ€Clavulanateâ€Supplemented Modified Charcoalâ€Cefoperazoneâ€Deoxycholate Agar for Enumeration of <i>Campylobacter</i> in Chicken Carcass Rinse. Journal of Food Science, 2014, 79, M923-6.	1.5	5
75	Quantitative Validation of Two Novel Selective Media for the Enumeration of <i>Bacillus cereus</i> in Naturally Contaminated Fermented Sauce Samples. Journal of Food Safety, 2014, 34, 340-344.	1.1	3
76	TRAMP Prostate Tumor Growth Is Slowed by Walnut Diets Through Altered IGF-1 Levels, Energy Pathways, and Cholesterol Metabolism. Journal of Medicinal Food, 2014, 17, 1281-1286.	0.8	23
77	Sodium hypochlorite-mediated inactivation of <i>Cronobacter</i> spp. biofilms on conveyor belt chips. Food Science and Biotechnology, 2014, 23, 1893-1896.	1.2	8
78	Dietary Supplementation of Chardonnay Grape Seed Flour Reduces Plasma Cholesterol Concentration, Hepatic Steatosis, and Abdominal Fat Content in High-Fat Diet-Induced Obese Hamsters. Journal of Agricultural and Food Chemistry, 2014, 62, 1919-1925.	2.4	45
79	Modification of Karmali Agar by Supplementation with Potassium Clavulanate for the Isolation of <i>Campylobacter</i> from Chicken Carcass Rinses. Journal of Food Protection, 2014, 77, 1207-1211.	0.8	4
80	Supplementation of Bolton broth with triclosan improves detection of <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> in chicken carcass rinse. International Journal of Food Microbiology, 2014, 181, 37-39.	2.1	11
81	Altered Hepatic Gene Expression Profiles Associated with Improved Fatty Liver, Insulin Resistance, and Intestinal Permeability after Hydroxypropyl Methylcellulose (HPMC) Supplementation in Diet-Induced Obese Mice. Journal of Agricultural and Food Chemistry, 2013, 61, 6404-6411.	2.4	14
82	Development of a selective enrichment broth supplemented with bacteriological charcoal and a high concentration of polymyxin B for the detection of <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> in chicken carcass rinses. International Journal of Food Microbiology, 2013, 162, 308-310.	2.1	14
83	Development of bloodâ€yolkâ€polymyxin Bâ€trimethoprim agar for the enumeration of <i>Bacillus cereus</i> in various foods. International Journal of Food Microbiology, 2013, 165, 144-147.	2.1	12
84	Improvement of modified charcoal-cefoperazone-deoxycholate agar by addition of potassium clavulanate for detecting <i>Campylobacter</i> spp. in chicken carcass rinse. International Journal of Food Microbiology, 2013, 165, 7-10.	2.1	19
85	Improvement of Karmali Agar by Addition of Polymyxin B for the Detection of <i>Campylobacter jejuni</i> and <i>C. coli</i> in Wholeâ€Chicken Carcass Rinse. Journal of Food Science, 2013, 78, M752-5.	1.5	9
86	Prevalence and Antimicrobial Resistance of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> Isolated from Beef, Pork, Chicken and Sashimi. Korean Journal for Food Science of Animal Resources, 2013, 33, 133-138.	1.5	7
87	Gene expression of hepatic cortisol binding globulin and enzymes modifying sex hormones are modulated in mice by feeding the nonfermentable viscous soluble dietary fiber, HPMC. FASEB Journal, 2013, 27, 637.6.	0.2	0
88	A high-fat diet containing whole walnuts ( <i>Juglans regia</i> ) reduces tumour size and growth along with plasma insulin-like growth factor 1 in the transgenic adenocarcinoma of the mouse prostate model. British Journal of Nutrition, 2012, 108, 1764-1772.	1.2	38
89	Effects of Cationic Hydroxyethyl Cellulose on Dyslipidemia in Hamsters. Journal of Agricultural and Food Chemistry, 2012, 60, 11149-11156.	2.4	2
90	HPMC supplementation reduces abdominal fat content, intestinal permeability, inflammation, and insulin resistance in dietâ€induced obese mice. Molecular Nutrition and Food Research, 2012, 56, 1464-1476.	1.5	10

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91	Supplementation of Hydroxypropyl Methylcellulose into Yeast Leavened All-Whole Grain Barley Bread Potentiates Cholesterol-Lowering Effect. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7672-7678.	2.4	20
92	Consumption of barley $\beta$ -glucan ameliorates fatty liver and insulin resistance in mice fed a high-fat diet. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1004-1013.	1.5	100
93	Hypocholesterolemic Effects of Hydroxypropyl Methylcellulose Are Mediated by Altered Gene Expression in Hepatic Bile and Cholesterol Pathways of Male Hamsters. <i>Journal of Nutrition</i> , 2010, 140, 1255-1260.	1.3	56
94	Hepatic Gene Expression Related to Lower Plasma Cholesterol in Hamsters Fed High-Fat Diets Supplemented with Blueberry Peels and Peel Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3984-3991.	2.4	46
95	Hand-Held Indirect Calorimeter Offers Advantages Compared with Prediction Equations, in a Group of Overweight Women, to Determine Resting Energy Expenditures and Estimated Total Energy Expenditures during Research Screening. <i>Journal of the American Dietetic Association</i> , 2009, 109, 836-845.	1.3	21
96	Glucose and insulin responses to whole grain breakfasts varying in soluble fiber, $\beta$ -glucan. <i>European Journal of Nutrition</i> , 2009, 48, 170-175.	1.8	84
97	Effect of adipocyte $\beta$ -adrenergic receptor activation on the type 2 diabetic MKR mice. <i>American Journal of Physiology - Endocrinology and Metabolism</i> , 2006, 290, E1227-E1236.	1.8	53
98	The growth hormone-insulin like growth factor axis revisited: lessons from IGF-1 and IGF-1 receptor gene targeting. <i>Pediatric Nephrology</i> , 2005, 20, 251-254.	0.9	40
99	Intact Insulin and Insulin-Like Growth Factor-I Receptor Signaling Is Required for Growth Hormone Effects on Skeletal Muscle Growth and Function in Vivo. <i>Endocrinology</i> , 2005, 146, 1772-1779.	1.4	82
100	Muscle-Specific Overexpression of CD36 Reverses the Insulin Resistance and Diabetes of MKR Mice. <i>Endocrinology</i> , 2004, 145, 4667-4676.	1.4	53
101	Phloridzin Improves Hyperglycemia But Not Hepatic Insulin Resistance in a Transgenic Mouse Model of Type 2 Diabetes. <i>Diabetes</i> , 2004, 53, 2901-2909.	0.3	57
102	Peroxisome Proliferator-Activated Receptor- $\alpha$ Agonist Treatment in a Transgenic Model of Type 2 Diabetes Reverses the Lipotoxic State and Improves Glucose Homeostasis. <i>Diabetes</i> , 2003, 52, 1770-1778.	0.3	173
103	Inactivation of muscle insulin and IGF-I receptors and insulin responsiveness. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2002, 5, 371-375.	1.3	23