Jimyeong Ha

List of Publications by Year
in descending order

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62	679	687363	642732
papers	citations	13 h-index	23 g-index

63	63	63	908
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Application of Melting Temperature in Melting Curve of qPCR to Determine Listeria monocytogenes Presence in Golden Needle Mushroom. Journal of Food Quality, 2022, 2022, 1-5.	2.6	0
2	Synthesis of nitrogen-doped carbon nanodots to destroy bacteria competing with Campylobacter jejuni in enrichment medium, and development of a monoclonal antibody to detect C. jejuni after enrichment. International Journal of Food Microbiology, 2021, 339, 109014.	4.7	5
3	Identification of Pathogenic Variations in Seafood Vibrio parahaemolyticus Isolates by Comparing Genome Sequences. Journal of Food Protection, 2021, 84, 1141-1149.	1.7	1
4	Contamination of Clostridium perfringens in soy sauce, and quantitative microbial risk assessment for C.Âperfringens through soy sauce consumption. Food Science and Nutrition, 2021, 9, 2139-2146.	3.4	5
5	Quantitative microbial risk assessment of Vibrio parahaemolyticus foodborne illness of sea squirt (Halocynthia roretzi) in South Korea. Fisheries and Aquatic Sciences, 2021, 24, 78-88.	0.8	0
6	High Prevalence of Listeria monocytogenes in Smoked Duck: Antibiotic and Heat Resistance, Virulence, and Genetics of the Isolates. Food Science of Animal Resources, 2021, 41, 324-334.	4.1	17
7	Development of a Selective Agar for Improving Campylobacter jejuni Detection in Food. Journal of AOAC INTERNATIONAL, 2021, 104, 1344-1349.	1.5	1
8	Lactobacillus fermentum SMFM2017-NK4 Isolated from Kimchi Can Prevent Obesity by Inhibiting Fat Accumulation. Foods, 2021, 10, 772.	4.3	8
9	Improvement of the detection efficiency of 3Mâ„¢ molecular detection system for Campylobacter in poultry using nitrogen-doped carbon nanodots. Journal of Microbiological Methods, 2021, 184, 106211.	1.6	1
10	Isolation of Bacillus cereus from Soft Soybean Curd and the Kinetic Behavior of B. cereus Isolates at Changing Temperatures. Journal of Food Protection, 2021, 84, 1555-1559.	1.7	0
11	Risk assessment of vibriosis by Vibrio cholerae and Vibrio vulnificus in whip-arm octopus consumption in South Korea. Fisheries and Aquatic Sciences, 2021, 24, 207-218.	0.8	1
12	Growth of Salmonella in napa cabbage kimchi during fermentation. Korean Journal of Food Preservation, 2021, 28, 532-539.	0.5	0
13	Dynamic model to describe kinetic behavior of Listeria monocytogenes in smoked salmon. Journal of Food Safety, 2021, 41, e12925.	2.3	1
14	Antimicrobial activity of fermented Maillard reaction products, novel milk-derived material, made by whey protein and Lactobacillus rhamnosus and Lactobacillus gasseri on Clostridium perfringens. Animal Bioscience, 2021, 34, 1525-1531.	2.0	3
15	Vitamin E (Î±-tocopherol) consumption influences gut microbiota composition. International Journal of Food Sciences and Nutrition, 2020, 71, 221-225.	2.8	58
16	Combined Enrichment and Quantitative Polymerase Chain Reaction to Improve Sensitivity and Reduce Time of Detection of Listeria monocytogenes in Mushrooms. Foodborne Pathogens and Disease, 2020, 17, 276-283.	1.8	6
17	Intestinal Clostridioides difficile Can Cause Liver Injury through the Occurrence of Inflammation and Damage to Hepatocytes. BioMed Research International, 2020, 2020, 1-11.	1.9	3
18	Anti-Inflammatory Effect of a Peptide Derived from the Synbiotics, Fermented Cudrania tricuspidata with Lactobacillus gasseri, on Inflammatory Bowel Disease. Mediators of Inflammation, 2020, 2020, 1-8.	3.0	6

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19	Influence of milk microbiota on Listeria monocytogenes survival during cheese ripening. Food Science and Nutrition, 2020, 8, 5071-5076.	3.4	7
20	The role of Pseudomonas aeruginosa DesB in pathogen-host interaction. International Microbiology, 2020, 23, 549-555.	2.4	0
21	Prevalence of Salmonella in cucumbers, antibiotic and acid resistances and description of the kinetic behavior with dynamic model during storage. Journal of Food Safety, 2020, 40, e12760.	2.3	4
22	Akkermansia muciniphila Prevents Fatty Liver Disease, Decreases Serum Triglycerides, and Maintains Gut Homeostasis. Applied and Environmental Microbiology, 2020, 86, .	3.1	109
23	Asymptomatic Clostridium perfringens Inhabitation in Intestine Can Cause Inflammation, Apoptosis, and Disorders in Brain. Foodborne Pathogens and Disease, 2020, 17, 52-65.	1.8	5
24	Quantitative microbial risk assessment for Clostridium perfringens foodborne illness following consumption of kimchi in South Korea. Food Science and Biotechnology, 2020, 29, 1131-1139.	2.6	9
25	Description of Kinetic Behavior of Pathogenic Escherichia coli in Cooked Pig Trotters under Dynamic Storage Conditions Using Mathematical Equations. Food Science of Animal Resources, 2020, 40, 938-945.	4.1	5
26	Development of Kinetic Models and Their Applications to Describe the Resistance of Listeria monocytogenes in Napa Cabbage Kimchi to Fermentation Conditions. Food Science and Technology Research, 2020, 26, 53-58.	0.6	2
27	Role of Pseudomonas aeruginosa DesB in Adaptation to Osmotic Stress. Journal of Food Protection, 2019, 82, 1278-1282.	1.7	4
28	The risk of aerotolerant Campylobacter jejuni strains in poultry meat distribution and storage. Microbial Pathogenesis, 2019, 134, 103537.	2.9	7
29	Quantitative microbial risk assessment of Campylobacter jejuni in jerky in Korea. Asian-Australasian Journal of Animal Sciences, 2019, 32, 274-281.	2.4	3
30	Mathematical Models to Describe the Kinetic Behavior of Staphylococcus aureus in Jerky. Food Science of Animal Resources, 2019, 39, 371-378.	4.1	14
31	Quantitative Microbial Risk Assessment for Campylobacter jejuni in Ground Meat Products in Korea. Food Science of Animal Resources, 2019, 39, 565-575.	4.1	20
32	Serotyping and Genotyping Characterization of Pathogenic Escherichia coli Strains in Kimchi and Determination of Their Kinetic Behavior in Cabbage Kimchi During Fermentation. Foodborne Pathogens and Disease, 2018, 15, 420-427.	1.8	7
33	Development of Hydrogels to Improve the Safety of Yukhoe (Korean Beef Tartare) by Reducing Psychrotrophic Listeria monocytogenes Cell Counts on Raw Beef Surface. Korean Journal for Food Science of Animal Resources, 2018, 38, 1189-1195.	1.5	3
34	icaA Gene of Staphylococcus aureus Responds to NaCl, Leading to Increased Biofilm Formation. Journal of Food Protection, 2018, 81, 412-416.	1.7	8
35	Prevalence, Serotype Diversity, Genotype and Antibiotic Resistance of Listeria monocytogenes Isolated from Carcasses and Human in Korea. Korean Journal for Food Science of Animal Resources, 2018, 38, 851-865.	1.5	18
36	Pathogenic Escherichia coli and Salmonella Can Survive in Kimchi during Fermentation. Journal of Food Protection, 2018, 81, 942-946.	1.7	14

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37	Microbiological safety of processed meat products formulated with low nitrite concentration â€" A review. Asian-Australasian Journal of Animal Sciences, 2018, 31, 1073-1077.	2.4	29
38	Antimicrobial Effect of Phytochemicals to Listeria monocytogenes Isolated from Slaughterhouses. Han'gug Sigpum Wi'saeng Anjeonseong Haghoeji, 2018, 33, 255-258.	0.4	2
39	Effect of Gene actA on the Invasion Efficiency of Listeria monocytogenes, as Observed in Healthy and Senescent Intestinal Epithelial Cells. Journal of Microbiology and Biotechnology, 2018, 28, 59-64.	2.1	4
40	Pathogenic Characteristics and Antibiotic Resistance of Bacterial Isolates from Farmstead Cheeses. Korean Journal for Food Science of Animal Resources, 2018, 38, 203-208.	1.5	3
41	Rapid Detection of in Fresh Foods Using a Combination of Enrichment and PCR Analysis. Korean Journal for Food Science of Animal Resources, 2018, 38, 829-834.	1.5	11
42	Invited review: Microbe-mediated aflatoxin decontamination of dairy products and feeds. Journal of Dairy Science, 2017, 100, 871-880.	3.4	44
43	Antibiotic Susceptibility, Genetic Diversity, and the Presence of Toxin Producing Genes in Campylobacter Isolates from Poultry. International Journal of Environmental Research and Public Health, 2017, 14, 1400.	2.6	14
44	Identification of Pork Adulteration in Processed Meat Products Using the Developed Mitochondrial DNA-Based Primers. Korean Journal for Food Science of Animal Resources, 2017, 37, 464-468.	1.5	46
45	Effects of low NaNO2 and NaCl concentrations on Listeria monocytogenes growth in emulsion-type sausage. Asian-Australasian Journal of Animal Sciences, 2017, 30, 432-438.	2.4	5
46	Quantitative Microbial Risk Assessment for Campylobacter Foodborne Illness in Raw Beef Offal Consumption in South Korea. Journal of Food Protection, 2017, 80, 609-618.	1.7	11
47	Kinetic Behavior of Campylobacter jejuni in Beef Tartare at Cold Temperatures and Transcriptomes Related to Its Survival. Journal of Food Protection, 2017, 80, 2127-2131.	1.7	6
48	Polymer Hydrogels Formulated with Various Cross-Linkers for Food-Surface Application to Control Listeria monocytogenes. Han'gug Sigpum Wi'saeng Anjeonseong Haghoeji, 2017, 32, 443-446.	0.4	3
49	Evaluation on Antimicrobial Activity of Psoraleae semen Extract Controlling the Growth of Gram-Positive Bacteria. Korean Journal for Food Science of Animal Resources, 2017, 37, 502-510.	1.5	18
50	Microbial Risk Assessment of Non-Enterohemorrhagic Escherichia coli in Natural and Processed Cheeses in Korea. Korean Journal for Food Science of Animal Resources, 2017, 37, 579-592.	1.5	10
51	Comparison of Upgraded Methods for Detecting Pathogenic in Foods Using Centrifugation or Filtration. Korean Journal for Food Science of Animal Resources, 2017, 37, 799-803.	1.5	4
52	Clinical relevance of infections with zoonotic and human oral species of Campylobacter. Journal of Microbiology, 2016, 54, 459-467.	2.8	44
53	Model to Predict Growth/No Growth Interfaces of Enterococcus as A Function of NACl and NANO₂. Journal of Food Safety, 2016, 36, 537-547.	2.3	4
54	NaCl Influences Thermal Resistance and Cell Morphology of Escherichia coli Strains. Journal of Food Safety, 2016, 36, 62-68.	2.3	6

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55	Quantitative Microbial Risk Assessment for <i>Clostridium perfringens</i> in Natural and Processed Cheeses. Asian-Australasian Journal of Animal Sciences, 2016, 29, 1188-1196.	2.4	13
56	Kinetic Behavior of Salmonella on Low NaNO2Sausages during Aerobic and Vacuum Storage. Korean Journal for Food Science of Animal Resources, 2016, 36, 262-266.	1.5	7
57	The Correlation between NaCl Adaptation and Heat Sensitivity of Listeria monocytogenes, a Foodborne Pathogen through Fresh and Processed Meat. Korean Journal for Food Science of Animal Resources, 2016, 36, 469-475.	1.5	2
58	Mathematical Model for Predicting the Growth Probability of Staphylococcus aureus in Combinations of NaCl and NaNO2under Aerobic or Evacuated Storage Conditions. Korean Journal for Food Science of Animal Resources, 2016, 36, 752-759.	1.5	4
59	Prevalence and Genetic Characteristics of Meatborne Listeria monocytogenes Isolates from Livestock Farms in Korea. Korean Journal for Food Science of Animal Resources, 2016, 36, 779-786.	1.5	11
60	Probabilistic models to describe the effect of NaNO2 in combination with NaCl on the growth inhibition of Lactobacillus in frankfurters. Meat Science, 2015, 110, 302-309.	5.5	9
61	Quantitative Microbial Risk Assessment for Campylobacter spp. on Ham in Korea. Korean Journal for Food Science of Animal Resources, 2015, 35, 674-682.	1.5	6
62	Probabilistic Models to Predict Listeria monocytogenes Growth at Low Concentrations of NaNO₂and NaCl in Frankfurters. Korean Journal for Food Science of Animal Resources, 2015, 35, 815-823.	1.5	8