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## List of Publications by Year in descending order

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Version: 2024-02-01

38  
papers

556  
citations

687363

13  
h-index

677142

22  
g-index

38  
all docs

38  
docs citations

38  
times ranked

710  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of chemical sanitizer combined with modified atmosphere packaging on inhibiting <i>Escherichia coli</i> O157:H7 in commercial spinach. <i>Food Microbiology</i> , 2008, 25, 582-587.	4.2	89
2	Review: Comparison of the effectiveness of decontaminating strategies for fresh fruits and vegetables and related limitations. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 3189-3208.	10.3	56
3	Preservative effectiveness of essential oils in vapor phase combined with modified atmosphere packaging against spoilage bacteria on fresh cabbage. <i>Food Control</i> , 2015, 51, 307-313.	5.5	45
4	Antibacterial effect and mechanisms of action of 460–470 nm light-emitting diode against <i>Listeria monocytogenes</i> and <i>Pseudomonas fluorescens</i> on the surface of packaged sliced cheese. <i>Food Microbiology</i> , 2020, 86, 103314.	4.2	40
5	Ecofriendly Synthesis of Silver Nanoparticles by <i>Terrabacter humi</i> sp. nov. and Their Antibacterial Application against Antibiotic-Resistant Pathogens. <i>International Journal of Molecular Sciences</i> , 2020, 21, 9746.	4.1	31
6	Effects of varying concentrations of sodium chloride and acidic conditions on the behavior of <i>Vibrio parahaemolyticus</i> and <i>Vibrio vulnificus</i> cold-starved in artificial sea water microcosms. <i>Food Science and Biotechnology</i> , 2017, 26, 829-839.	2.6	30
7	Inhibitory Effect of Commercial Green Tea and Rosemary Leaf Powders on the Growth of Foodborne Pathogens in Laboratory Media and Oriental-Style Rice Cakes. <i>Journal of Food Protection</i> , 2009, 72, 1107-1111.	1.7	29
8	Characteristics of viable-but-nonculturable <i>Vibrio parahaemolyticus</i> induced by nutrient-deficiency at cold temperature. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1302-1320.	10.3	28
9	p21WAF1 Is Required for Interleukin-16-Induced Migration and Invasion of Vascular Smooth Muscle Cells via the p38MAPK/Sp-1/MMP-9 Pathway. <i>PLoS ONE</i> , 2015, 10, e0142153.	2.5	23
10	Combined Application of Antibrowning, Heat Treatment and Modified Atmosphere Packaging to Extend the Shelf Life of Fresh-Cut Lotus Root. <i>Journal of Food Science</i> , 2015, 80, C1178-87.	3.1	21
11	Evaluation of microbial quality of dried foods stored at different relative humidity and temperature, and effect of packaging methods. <i>Journal of Food Safety</i> , 2018, 38, e12433.	2.3	16
12	Probiotic-Mediated Biosynthesis of Silver Nanoparticles and Their Antibacterial Applications against Pathogenic Strains of <i>Escherichia coli</i> O157:H7. <i>Polymers</i> , 2022, 14, 1834.	4.5	16
13	Effect of salt addition on acid resistance response of <i>Escherichia coli</i> O157:H7 against acetic acid. <i>Food Microbiology</i> , 2017, 65, 74-82.	4.2	15
14	Effect of modified atmosphere packaging on preserving various types of fresh produce. <i>Journal of Food Safety</i> , 2018, 38, e12376.	2.3	12
15	<i>Ramlibacter pinisoli</i> sp. nov., a novel bacterial species isolated from pine garden soil. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2020, 70, 5841-5847.	1.7	9
16	<i>Flavobacterium chungangensis</i> sp. nov., a Bacterium Isolated from Soil of Chinese Cabbage Garden. <i>Current Microbiology</i> , 2018, 75, 842-848.	2.2	8
17	<i>Mucilagibacter formosus</i> sp. nov., a bacterium isolated from road-side soil. <i>Antonie Van Leeuwenhoek</i> , 2019, 112, 513-521.	1.7	8
18	<i>Sphingomonas horti</i> sp. nov., a novel bacterial species isolated from soil of a tomato garden. <i>Archives of Microbiology</i> , 2021, 203, 543-548.	2.2	7

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19	Efficacies of Cleaning Methods for Decontaminating <i>Vibrio parahaemolyticus</i> on the Surfaces of Cutting Boards Cross-Contaminated from Grated Fish Fillet. <i>Journal of Food Safety</i> , 2012, 32, 459-466.	2.3	6
20	Evaluation of the microbial contamination of fresh produces and their cultivation environments from farms in Korea. <i>Food Science and Biotechnology</i> , 2019, 28, 1265-1274.	2.6	6
21	High concentration of sodium chloride could induce the viable and culturable states of <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> serovar Enteritidis. <i>Letters in Applied Microbiology</i> , 2021, 72, 741-749.	2.2	6
22	Salt, glucose, glycine, and sucrose protect <i>Escherichia coli</i> O157:H7 against acid treatment in laboratory media. <i>Food Microbiology</i> , 2021, 100, 103854.	4.2	6
23	Resistance of pathogenic biofilms on glass fiber filters formed under different conditions. <i>Food Science and Biotechnology</i> , 2020, 29, 1241-1250.	2.6	5
24	Synergistic effects of blue light-emitting diodes in combination with antimicrobials against <i>Escherichia coli</i> O157:H7 and their mode of action. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2020, 213, 112079.	3.8	5
25	<i>Paenibacillus roseus</i> sp. nov., a ginsenoside-transforming bacterium isolated from forest soil. <i>Archives of Microbiology</i> , 2021, 203, 3997-4004.	2.2	5
26	Evaluation of microbiological quality and safety of fresh-cut fruit products at retail levels in Korea. <i>Food Science and Biotechnology</i> , 2021, 30, 1393-1401.	2.6	5
27	<i>Frateria flava</i> sp. nov., isolated from soil. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2021, 71, .	1.7	5
28	Effect of the precutting process on sanitizing treatments for reducing pathogens in vegetables. <i>Food Science and Biotechnology</i> , 2017, 26, 531-536.	2.6	3
29	Response surface modeling for the inactivation of <i>Bacillus cereus</i> on cooked spinach by natural antimicrobials at various temperatures. <i>Journal of Food Safety</i> , 2018, 38, e12484.	2.3	3
30	<i>Sphingobium tyrosinilyticum</i> sp. nov., a tyrosine hydrolyzing bacterium isolated from Korean radish garden. <i>Archives of Microbiology</i> , 2018, 200, 1143-1149.	2.2	3
31	Optimization of resuscitation-promoting broths for the revival of <i>Vibrio parahaemolyticus</i> from a viable but nonculturable state. <i>Food Science and Biotechnology</i> , 2021, 30, 159-169.	2.6	3
32	Combined effect of various salt concentrations and lactic acid bacteria fermentation on the survival of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in white kimchi at different temperatures. <i>Food Science and Biotechnology</i> , 2021, 30, 1593-1600.	2.6	3
33	Evaluation of the microbiological quality of jacobpevers and plaices in Korea, 2015-2016. <i>Food Science and Biotechnology</i> , 2016, 25, 1677-1681.	2.6	2
34	<i>Flavobacterium agri</i> sp. nov., a novel bacterial species isolated from rhizospheric soil of <i>Coriandrum sativum</i> . <i>Archives of Microbiology</i> , 2021, 203, 701-706.	2.2	2
35	Colonization of <i>Listeria monocytogenes</i> in potting soils as affected by bacterial community composition, storage temperature, and natural amendment. <i>Food Science and Biotechnology</i> , 2021, 30, 869-880.	2.6	2
36	Development of enhanced selective media for detection of <i>Vibrio parahaemolyticus</i> in oysters. <i>Food Science and Biotechnology</i> , 2021, 30, 475-485.	2.6	1

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37	Comparison of measurement methods at determining the target sites injured by antimicrobials in Escherichia coli O157:H7 using metabolic inhibitors. Food Science and Biotechnology, 2021, 30, 1117-1127.	2.6	1
38	Application of food-grade natural antimicrobials for the control of crop disease caused by phytopathogens. Food Science and Biotechnology, 2022, 31, 275-284.	2.6	1