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## List of Publications by Year in descending order

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38  
papers

556  
citations

687363

13  
h-index

677142

22  
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38  
all docs

38  
docs citations

38  
times ranked

710  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of food-grade natural antimicrobials for the control of crop disease caused by phytopathogens. <i>Food Science and Biotechnology</i> , 2022, 31, 275-284.	2.6	1
2	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
3	<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
4	<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
5	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
6	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
7	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
8	<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
9	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
10	Comparison of measurement methods at determining the target sites injured by antimicrobials in <i>Escherichia coli</i> O157:H7 using metabolic inhibitors. <i>Food Science and Biotechnology</i> , 2021, 30, 1117-1127.	2.6	1
11	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
12	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
13	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
14	<i>Frateuria flava</i> sp. nov., isolated from soil. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2021, 71, .	1.7	5
15	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
16	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
17	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
18	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

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19	Ramlibacter pinisoli sp. nov., a novel bacterial species isolated from pine garden soil. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 5841-5847.	1.7	9
20	Ecofriendly Synthesis of Silver Nanoparticles by Terrabacter humi sp. nov. and Their Antibacterial Application against Antibiotic-Resistant Pathogens. International Journal of Molecular Sciences, 2020, 21, 9746.	4.1	31
21	Evaluation of the microbial contamination of fresh produces and their cultivation environments from farms in Korea. Food Science and Biotechnology, 2019, 28, 1265-1274.	2.6	6
22	Mucilaginibacter formosus sp. nov., a bacterium isolated from road-side soil. Antonie Van Leeuwenhoek, 2019, 112, 513-521.	1.7	8
23	Evaluation of microbial quality of dried foods stored at different relative humidity and temperature, and effect of packaging methods. Journal of Food Safety, 2018, 38, e12433.	2.3	16
24	Flavobacterium chungangensis sp. nov., a Bacterium Isolated from Soil of Chinese Cabbage Garden. Current Microbiology, 2018, 75, 842-848.	2.2	8
25	Effect of modified atmosphere packaging on preserving various types of fresh produce. Journal of Food Safety, 2018, 38, e12376.	2.3	12
26	Review: Comparison of the effectiveness of decontaminating strategies for fresh fruits and vegetables and related limitations. Critical Reviews in Food Science and Nutrition, 2018, 58, 3189-3208.	10.3	56
27	Response surface modeling for the inactivation of <i>Bacillus cereus</i> on cooked spinach by natural antimicrobials at various temperatures. Journal of Food Safety, 2018, 38, e12484.	2.3	3
28	Sphingobium tyrosinilyticum sp. nov., a tyrosine hydrolyzing bacterium isolated from Korean radish garden. Archives of Microbiology, 2018, 200, 1143-1149.	2.2	3
29	Effect of salt addition on acid resistance response of Escherichia coli O157:H7 against acetic acid. Food Microbiology, 2017, 65, 74-82.	4.2	15
30	Effect of the precutting process on sanitizing treatments for reducing pathogens in vegetables. Food Science and Biotechnology, 2017, 26, 531-536.	2.6	3
31	Effects of varying concentrations of sodium chloride and acidic conditions on the behavior of Vibrio parahaemolyticus and Vibrio vulnificus cold-starved in artificial sea water microcosms. Food Science and Biotechnology, 2017, 26, 829-839.	2.6	30
32	Evaluation of the microbiological quality of jacobeveres and plaices in Korea, 2015-2016. Food Science and Biotechnology, 2016, 25, 1677-1681.	2.6	2
33	Combined Application of Antibrowning, Heat Treatment and Modified Atmosphere Packaging to Extend the Shelf Life of Fresh Cut Lotus Root. Journal of Food Science, 2015, 80, C1178-87.	3.1	21
34	p21WAF1 Is Required for Interleukin-16-Induced Migration and Invasion of Vascular Smooth Muscle Cells via the p38MAPK/Sp-1/MMP-9 Pathway. PLoS ONE, 2015, 10, e0142153.	2.5	23
35	Preservative effectiveness of essential oils in vapor phase combined with modified atmosphere packaging against spoilage bacteria on fresh cabbage. Food Control, 2015, 51, 307-313.	5.5	45
36	Efficacies of Cleaning Methods for Decontaminating <i>Vibrio parahaemolyticus</i> on the Surfaces of Cutting Boards Cross-Contaminated from Grated Fish Fillet. Journal of Food Safety, 2012, 32, 459-466.	2.3	6

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37	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
38	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