Juhee Ahn

List of Publications by Year
in descending order

130 papers	3,763 citations	147726 31 h-index	149623 56 g-index
131 all docs	131 docs citations	131 times ranked	4094 citing authors

#	Article	IF	Citations
1	Effects of plant extracts on microbial growth, color change, and lipid oxidation in cooked beef. Food Microbiology, 2007, 24, 7-14.	2.1	400
2	Inactivation mechanisms of non-thermal plasma on microbes: A review. Food Control, 2017, 75, 83-91.	2.8	339
3	Antioxidant Properties of Natural Plant Extracts Containing Polyphenolic Compounds in Cooked Ground Beef. Journal of Food Science, 2002, 67, 1364-1369.	1.5	204
4	Antimicrobial and Antioxidant Activities of Natural Extracts In Vitro and in Ground Beef. Journal of Food Protection, 2004, 67, 148-155.	0.8	163
5	Inactivation kinetics of selected aerobic and anaerobic bacterial spores by pressure-assisted thermal processing. International Journal of Food Microbiology, 2007, 113, 321-329.	2.1	159
6	Evaluation of Ultrasound-Induced Damage to Escherichia coli and Staphylococcus aureus by Flow Cytometry and Transmission Electron Microscopy. Applied and Environmental Microbiology, 2016, 82, 1828-1837.	1.4	138
7	Combined Pressure-Thermal Inactivation Kinetics of Bacillus amyloliquefaciens Spores in Egg Patty Mince. Journal of Food Protection, 2006, 69, 853-860.	0.8	116
8	Probiotic-mediated competition, exclusion and displacement in biofilm formation by food-borne pathogens. Letters in Applied Microbiology, 2013, 56, 307-313.	1.0	92
9	Analysis of Staphylococcus aureus cell viability, sublethal injury and death induced by synergistic combination of ultrasound and mild heat. Ultrasonics Sonochemistry, 2017, 39, 101-110.	3.8	83
10	Effect of NaCl on the Biofilm Formation by Foodborne Pathogens. Journal of Food Science, 2010, 75, M580-5.	1.5	72
11	Estimation of growth parameters of Listeria monocytogenes after sublethal heat and slightly acidic electrolyzed water (SAEW) treatment. Food Control, 2017, 71, 17-25.	2.8	60
12	Effect of high pressure processing on the quality of squid (Todarodes pacificus) during refrigerated storage. Food Chemistry, 2010, 119, 471-476.	4.2	57
13	Heterocyclic Amines: 2. Inhibitory Effects of Natural Extracts on the Formation of Polar and Nonpolar Heterocyclic Amines in Cooked Beef. Journal of Food Science, 2005, 70, C263-C268.	1.5	56
14	Differential gene expression in planktonic and biofilm cells of multiple antibiotic-resistant SalmonellaTyphimurium and Staphylococcus aureus. FEMS Microbiology Letters, 2011, 325, 180-188.	0.7	53
15	The Effect of Ultrasonificated Extracts of Spirulina maxima on the Anticancer Activity. Marine Biotechnology, 2011, 13, 205-214.	1.1	52
16	Influence of Pressurization Rate and Pressure Pulsing on the Inactivation of Bacillus amyloliquefaciens Spores during Pressure-Assisted Thermal Processing. Journal of Food Protection, 2009, 72, 775-782.	0.8	48
17	Effect of different extraction protocols on anticancer and antioxidant activities of Berberis koreana bark extracts. Journal of Bioscience and Bioengineering, 2009, 107, 331-338.	1.1	46
18	Cross-protective effect of acid-adaptedSalmonella entericaon resistance to lethal acid and cold stress conditions. Letters in Applied Microbiology, 2008, 47, 290-297.	1.0	42

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19	Heterocyclic Amines: 1. Kinetics of Formation of Polar and Nonpolar Heterocyclic Amines as a Function of Time and Temperature. Journal of Food Science, 2005, 70, C173-C179.	1.5	40
20	Monitoring Biochemical Changes in Bacterial Spore during Thermal and Pressure-Assisted Thermal Processing using FT-IR Spectroscopy. Journal of Agricultural and Food Chemistry, 2007, 55, 9311-9317.	2.4	40
21	Preceding treatment of non-thermal plasma (NTP) assisted the bactericidal effect of ultrasound on Staphylococcus aureus. Food Control, 2018, 90, 241-248.	2.8	40
22	Enhanced Antimicrobial Activity of Nisinâ€Ł oaded Liposomal Nanoparticles against Foodborne Pathogens. Journal of Food Science, 2012, 77, M165-70.	1.5	39
23	Application of chitosanâ€“alginate microspheres for the sustained release of bacteriophage in simulated gastrointestinal conditions. International Journal of Food Science and Technology, 2015, 50, 913-918.	1.3	39
24	The Role of Bacterial Membrane Vesicles in the Dissemination of Antibiotic Resistance and as Promising Carriers for Therapeutic Agent Delivery. Microorganisms, 2020, 8, 670.	1.6	39
25	Growth and Virulence Properties of Biofilm-FormingSalmonellaentericaSerovar Typhimurium under Different Acidic Conditions. Applied and Environmental Microbiology, 2010, 76, 7910-7917.	1.4	38
26	Combined Effects of Probiotic Fermentation and High-Pressure Extraction on the Antioxidant, Antimicrobial, and Antimutagenic Activities of Deodeok (Codonopsis lanceolata). Journal of Agricultural and Food Chemistry, 2010, 58, 1719-1725.	2.4	36
27	Synergistic antimicrobial activity of bacteriophages and antibiotics against Staphylococcus aureus. Food Science and Biotechnology, 2016, 25, 935-940.	1.2	35
28	Determination of Spore Inactivation during Thermal and Pressure-Assisted Thermal Processing Using FT-IR Spectroscopy. Journal of Agricultural and Food Chemistry, 2006, 54, 10300-10306.	2.4	34
29	Enhancement of antioxidant and antimicrobial activities of Dianthus superbus, Polygonum aviculare, Sophora flavescens, and Lygodium japonicum by pressure-assisted water extraction. Food Science and Biotechnology, 2011, 20, 283-287.	1.2	34
30	Storage Stability of Slightly Acidic Electrolyzed Water and Circulating Electrolyzed Water and Their Property Changes after Application. Journal of Food Science, 2016, 81, E610-7.	1.5	34
31	Synergistic Effect of Electrolyzed Water and Citric Acid Against Bacillus Cereus Cells and Spores on Cereal Grains. Journal of Food Science, 2009, 74, M185-9.	1.5	33
32	Bacteriophages as Potential Tools for Detection and Control of Salmonella spp. in Food Systems. Microorganisms, 2019, 7, 570.	1.6	32
33	Effect of preliminary stresses on the resistance of Escherichia coli and Staphylococcus aureus toward non-thermal plasma (NTP) challenge. Food Research International, 2018, 105, 178-183.	2.9	31
34	Cellular and molecular responses of Salmonella Typhimurium to antimicrobial-induced stresses during the planktonic-to-biofilm transition. Letters in Applied Microbiology, 2012, 55, 274-282.	1.0	30
35	Enhanced antimicrobial activity of nisin in combination with allyl isothiocyanate against <scp>L</scp>isteria monocytogenes,<scp>S</scp>taphylococcus aureus,<scp>S</scp>almonella Typhimurium and <scp>S</scp>higella boydii. International Journal of Food Science and Technology, 2013, 48, 324-333.	1.3	30
36	Evaluation of lytic bacteriophages for control of multidrug-resistant Salmonella Typhimurium. Annals of Clinical Microbiology and Antimicrobials, 2017, 16, 66.	1.7	30

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37	Effects of probiotic fermentation on the enhancement of biological and pharmacological activities of Codonopsis lanceolata extracted by high pressure treatment. Journal of Bioscience and Bioengineering, 2011, 112, 188-193.	1.1	29
38	CHARACTERISTICS OF BIOFILM FORMATION BY SELECTED FOODBORNE PATHOGENS. Journal of Food Safety, 2011, 31, 91-97.	1.1	28
39	Role of phage-antibiotic combination in reducing antibiotic resistance in Staphylococcus aureus. Food Science and Biotechnology, 2016, 25, 1211-1215.	1.2	28
40	Bacterial Stress Responses as Potential Targets in Overcoming Antibiotic Resistance. Microorganisms, 2022, 10, 1385.	1.6	28
41	Effect of isothiocyanates from horseradish (Armoracia rusticana) on the quality and shelf life of tofu. Food Control, 2010, 21, 1081-1086.	2.8	27
42	Phenotypic and genotypic characterisation of multiple antibiotic-resistant Staphylococcus aureus exposed to subinhibitory levels of oxacillin and levofloxacin. BMC Microbiology, 2016, 16, 170.	1.3	26
43	Associations between resistance phenotype and gene expression in response to serial exposure to oxacillin and ciprofloxacin in Staphylococcus aureus. Letters in Applied Microbiology, 2017, 65, 462-468.	1.0	25
44	Exogenous putrescine attenuates the negative impact of drought stress by modulating physio-biochemical traits and gene expression in sugar beet (Beta vulgaris L.). PLoS ONE, 2022, 17, e0262099.	1.1	24
45	Role of antibiotic stress in phenotypic switching to persister cells of antibiotic-resistant Staphylococcus aureus. Annals of Microbiology, 2020, 70, .	1.1	23
46	Evolutionary Dynamics between Phages and Bacteria as a Possible Approach for Designing Effective Phage Therapies against Antibiotic-Resistant Bacteria. Antibiotics, 2022, 11, 915.	1.5	21
47	Effects of methanol on cell growth and lipid production from mixotrophic cultivation of Chlorella sp.. Biotechnology and Bioprocess Engineering, 2011, 16, 946-955.	1.4	20
48	Enhancement of Antioxidant Activities of Codonopsis lanceolata and Fermented Codonopsis lanceolata by Ultra High Pressure Extraction. Journal of the Korean Society of Food Science and Nutrition, 2010, 39, 1898-1902.	0.2	20
49	Enhancement of antimicrobial and antimutagenic activities of Korean barberry (Berberis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T Journal of the Science of Food and Agriculture, 2010, 90, 2399-2404.	1.7	19
50	Dimethylamine, Trimethylamine, and Biogenic Amine Formation in Highâ€Pressure Processed Semidried Squid (Todarodes pacificius) during Refrigerated Storage. Journal of Food Science, 2010, 75, M489-95.	1.5	19
51	Effect of high hydrostatic pressure on the quality-related properties of carrot and spinach. Food Science and Biotechnology, 2013, 22, 189-195.	1.2	19
52	Survival, prophage induction, and invasive properties of lysogenic Salmonella Typhimurium exposed to simulated gastrointestinal conditions. Archives of Microbiology, 2014, 196, 655-659.	1.0	19
53	Effects of pressure level and processing time on the extraction of total phenols, flavonoids, and phenolic acids from Deodeok (Codonopsis lanceolata). Food Science and Biotechnology, 2011, 20, 499-505.	1.2	18
54	Characterization of Î²-lactamase- and efflux pump-mediated multiple antibiotic resistance in Salmonella Typhimurium. Food Science and Biotechnology, 2018, 27, 921-928.	1.2	18

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55	Analysis of Chemical Compositions and Electron-Donating Ability of 4 Korean Wild Sannamuls. Korean Journal of Medicinal Crop Science, 2011, 19, 111-116.	0.1	18
56	Role of Efflux Pump-Mediated Antibiotic Resistance in Quorum Sensing-Regulated Biofilm Formation by Salmonella Typhimurium. Pathogens, 2022, 11, 147.	1.2	18
57	Assessment of altered binding specificity of bacteriophage for ciprofloxacin-induced antibiotic-resistant Salmonella Typhimurium. Archives of Microbiology, 2016, 198, 521-529.	1.0	17
58	Application of high pressure processing for extending the shelf-life of sliced raw squid. Food Science and Biotechnology, 2010, 19, 923-927.	1.2	16
59	Inactivation Kinetics and Virulence Potential of Salmonella Typhimurium and Listeria monocytogenes Treated by Combined High Pressure and Nisin. Journal of Food Protection, 2010, 73, 2203-2210.	0.8	16
60	Bacteriophage control of Salmonella Typhimurium in milk. Food Science and Biotechnology, 2019, 28, 297-301.	1.2	16
61	Combined effect of bacteriophage and antibiotic on the inhibition of the development of antibiotic resistance in Salmonella typhimurium. Food Science and Biotechnology, 2018, 27, 1239-1244.	1.2	15
62	Variability in the Adaptive Response of Antibiotic-ResistantSalmonellaTyphimurium to Environmental Stresses. Microbial Drug Resistance, 2019, 25, 182-192.	0.9	15
63	BIOCHEMICAL QUALITY ASSESSMENT OF SEMI-DRIED SQUID (TODARODES PACIFICUS) TREATED WITH HIGH HYDROSTATIC PRESSURE. Journal of Food Biochemistry, 2012, 36, 171-178.	1.2	14
64	Assessment of synergistic combination potential of probiotic and bacteriophage against antibiotic-resistant Staphylococcus aureus exposed to simulated intestinal conditions. Archives of Microbiology, 2014, 196, 719-727.	1.0	14
65	Antimicrobial activity of crude extracts prepared from fungal mycelia. Asian Pacific Journal of Tropical Biomedicine, 2017, 7, 257-261.	0.5	14
66	Assessment of pressure-induced inactivation of Listeria monocytogenes exposed to low pHs. Food Science and Biotechnology, 2013, 22, 99-105.	1.2	13
67	Inactivation of Geobacillus stearothermophilus spores in low-acid foods by pressure-assisted thermal processing. Journal of the Science of Food and Agriculture, 2015, 95, 174-178.	1.7	13
68	Effects of inoculum level and pressure pulse on the inactivation of Clostridium sporogenes spores by pressure-assisted thermal processing. Journal of Microbiology and Biotechnology, 2007, 17, 616-23.	0.9	13
69	In Vitro Assessment of the Susceptibility of Planktonic and Attached Cells of Foodborne Pathogens to Bacteriophage P22-Mediated Salmonella Lysates. Journal of Food Protection, 2013, 76, 2057-2062.	0.8	12
70	Assessment of antibiotic resistance in Klebsiella pneumoniae exposed to sequential in vitro antibiotic treatments. Annals of Clinical Microbiology and Antimicrobials, 2016, 15, 60.	1.7	12
71	Unveiling the potentials of bacteriocin (Pediocin L50) from Pediococcus acidilactici with antagonist spectrum in a Caenorhabditis elegans model. International Journal of Biological Macromolecules, 2020, 143, 555-572.	3.6	12
72	Effects of Bile Salt Deconjugation by Probiotic Strains on the Survival of Antibiotic-Resistant Foodborne Pathogens under Simulated Gastric Conditions. Journal of Food Protection, 2012, 75, 1090-1098.	0.8	11

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73	Influence of bacteriophage P22 on the inflammatory mediator gene expression in chicken macrophage HD11 cells infected withSalmonellaTyphimurium. FEMS Microbiology Letters, 2014, 352, 11-17.	0.7	11
74	Effects of nisin and acid on the inactivation and recovery of Listeria monocytogenes biofilms treated by high hydrostatic pressure. Food Science and Biotechnology, 2011, 20, 1361-1366.	1.2	10
75	Assessment of phage-mediated inhibition of Salmonella Typhimurium treated with sublethal concentrations of ceftriaxone and ciprofloxacin. FEMS Microbiology Letters, 2020, 367, .	0.7	10
76	Physicochemical, Mechanical, and Molecular Properties of Nonlysogenic and P22-Lysogenic Salmonella Typhimurium Treated with Citrus Oil. Journal of Food Protection, 2014, 77, 758-764.	0.8	9
77	Significance of bacteriophages in fermented soybeans: A review. Biomolecular Concepts, 2018, 9, 131-142.	1.0	9
78	Quantitation of Surface-bound Proteins on Biochips Using MALDI-TOF MS. Analytical Sciences, 2011, 27, 1127-1131.	0.8	8
79	Enhancement of the Cognitive Effects of Î³-Aminobutyric Acid from Monosodium Glutamate Fermentation byLactobacillus sakeiB2-16. Food Biotechnology, 2012, 26, 29-44.	0.6	8
80	In-Vitro Adhesion and Invasion Properties of Salmonella Typhimurium Competing with Bacteriophage in Epithelial Cells and Chicken Macrophages. Brazilian Journal of Poultry Science, 2015, 17, 427-432.	0.3	8
81	Assessment of cross-resistance potential to serial antibiotic treatments in antibiotic-resistant Salmonella Typhimurium. Microbial Pathogenesis, 2020, 148, 104478.	1.3	8
82	Kinetic evaluation of physiological heterogeneity in bacterial spores during thermal inactivation. Journal of General and Applied Microbiology, 2009, 55, 295-299.	0.4	8
83	Effect of High Pressure Processing on the Shelf Life of Seasoned Squid. Journal of the Korean Society of Food Science and Nutrition, 2011, 40, 1136-1140.	0.2	8
84	Enhancement of Antioxidant Activities and Whitening Effect of Acer mono Sap Through Nano Encapsulation Processes. Korean Journal of Medicinal Crop Science, 2011, 19, 191-197.	0.1	8
85	Physiological responses of Bacillus amyloliquefaciens spores to high pressure. Journal of Microbiology and Biotechnology, 2007, 17, 524-9.	0.9	8
86	Effect of high pressure processing on microbiological and physical qualities of carrot and spinach. Food Science and Biotechnology, 2012, 21, 899-904.	1.2	7
87	Polyquaternium enhances the colloidal stability of chitosan-capped platinum nanoparticles and their antibacterial activity. Nanotechnology, 2021, 32, 455603.	1.3	7
88	The Effect of Fermented Codonopsis lanceolata on the Memory Impairment of Mice. Journal of the Korean Society of Food Science and Nutrition, 2010, 39, 1691-1694.	0.2	7
89	Survival and virulence properties of multiple antibioticâ€resistant Salmonella Typhimurium under simulated gastrointestinal conditions. International Journal of Food Science and Technology, 2011, 46, 2164-2172.	1.3	6
90	Screening Foods for Processing-Resistant Bacterial Spores and Characterization of a Pressure- and Heat-Resistant Bacillus licheniformis Isolate. Journal of Food Protection, 2014, 77, 948-954.	0.8	6

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91	Assessment of conjugal transfer of antibiotic resistance genes in Salmonella Typhimurium exposed to bile salts. Journal of Microbiology, 2014, 52, 716-719.	1.3	6
92	Monoolein cubic phase containing alginate/cystamine gel for controlled release of epidermal growth factor. Journal of Dispersion Science and Technology, 2019, 40, 119-127.	1.3	6
93	Assessment of antibiotic resistance in bacteriophage-insensitive Klebsiella pneumoniae. Microbial Pathogenesis, 2019, 135, 103625.	1.3	6
94	Food Safety Engineering. , 2019, , 91-113.		6
95	Evaluation of phage adsorption to Salmonella Typhimurium exposed to different levels of pH and antibiotic. Microbial Pathogenesis, 2021, 150, 104726.	1.3	6
96	Enhancement of pheochromocytoma nerve cell growth by consecutive fractionization of Angelica gigas Nakai extracts. Cytotechnology, 2010, 62, 461-472.	0.7	5
97	Effect of High-Pressure Post-Packaging Pasteurization on Microbiological Quality of Ready-to-Use Vegetables. Journal of Food Processing and Preservation, 2014, 38, 406-412.	0.9	5
98	Characterization of Clinically Isolated Antibiotic-ResistantSalmonellaTyphimurium Exposed to Subinhibitory Concentrations of Ceftriaxone and Ciprofloxacin. Microbial Drug Resistance, 2017, 23, 949-957.	0.9	5
99	Proteomics-based discrimination of differentially expressed proteins in antibiotic-sensitive and antibiotic-resistant Salmonella Typhimurium, Klebsiella pneumoniae, and Staphylococcus aureus. Archives of Microbiology, 2019, 201, 1259-1275.	1.0	5
100	Effectiveness of Antibiotic Combination Treatments to Control Heteroresistant Salmonella Typhimurium. Microbial Drug Resistance, 2021, 27, 441-449.	0.9	5
101	Assessment of bacteriophage-encoded endolysin as a potent antimicrobial agent against antibiotic-resistant Salmonella Typhimurium. Microbial Pathogenesis, 2022, 168, 105576.	1.3	5
102	Effect of Bacteriophage on the Transcriptional and Translational Expression of Inflammatory Mediators in Chicken Macrophage. Journal of Poultry Science, 2014, 51, 96-103.	0.7	4
103	Effect of a post-packaging pasteurization process on inactivation of a Listeria innocua surrogate in meat products. Food Science and Biotechnology, 2014, 23, 1477-1481.	1.2	4
104	Relationship between Î²-lactamase production and resistance phenotype in Klebsiella pneumoniae strains. FEMS Microbiology Letters, 2017, 364, .	0.7	4
105	Characterization of bacteriophages specificity for antibiotic-resistant Salmonella typhimurium. Annals of Microbiology, 2018, 68, 637-643.	1.1	4
106	Development of de novo resistance in Salmonella Typhimurium treated with antibiotic combinations. FEMS Microbiology Letters, 2019, 366, .	0.7	4
107	Assessment of the alteration in phage adsorption rates of antibiotic-resistant Salmonella typhimurium. Archives of Microbiology, 2019, 201, 983-989.	1.0	4
108	Associations between antibiotic resistance and bacteriophage resistance phenotypes in laboratory and clinical strains of Salmonella enterica subsp. enterica serovar Typhimurium. Microbial Pathogenesis, 2020, 143, 104159.	1.3	4

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109	Insights into collateral susceptibility and collateral resistance in Acinetobacter baumannii during antimicrobial adaptation. Letters in Applied Microbiology, 2021, 73, 168-175.	1.0	4
110	In vitro Antioxidant Potential and Oxidative DNA Damage Protecting Activity of the Ethanol Extracts of Cacalia firma Komar. Journal of Applied Biological Chemistry, 2011, 54, 258-264.	0.2	4
111	Physiochemical and molecular properties of antimicrobial-exposed Staphylococcus aureus during the planktonic-to-biofilm transition. Annals of Microbiology, 2013, 63, 1213-1217.	1.1	3
112	Physiological and molecular responses of antibiotic-resistant Salmonella enterica serovar Typhimurium to acid stress. African Journal of Microbiology Research, 2014, 8, 578-589.	0.4	3
113	Assessment of efflux-mediated antibiotic-resistant Salmonella enterica serovar Typhimurium under simulated gastrointestinal conditions. Annals of Microbiology, 2014, 64, 581-587.	1.1	3
114	Assessment of Bacteriophage-induced Inflammatory Mediators in Salmonella-infected Chicken Macrophage HD11 Cells. Journal of Poultry Science, 2015, 52, 238-243.	0.7	3
115	Evaluation of bacteriophage amplification assay for rapid detection of Shigella boydii in food systems. Annals of Microbiology, 2016, 66, 883-888.	1.1	3
116	Application of Bacteriophages in Organic Farm Animal Production. , 2019, , 365-375.		3
117	Effects of Incubation Time and Inoculation Level on the Stabilities of Bacteriostatic and Bactericidal Antibiotics against Salmonella Typhimurium. Antibiotics, 2021, 10, 1019.	1.5	3
118	Antibiofilm Activity of Î²-Lactam/Î²-Lactamase Inhibitor Combination against Multidrug-Resistant Salmonella Typhimurium. Pathogens, 2022, 11, 349.	1.2	3
119	Antioxidant, antibiofilm, and anticholinesterase activities of fermented Deodeok (Codonopsis) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.2	2
120	Inactivation kinetics and injury recovery of Bacillus amyloliquefaciens spores in low-acid foods during pressure-assisted thermal processing. Food Science and Biotechnology, 2014, 23, 1851-1857.	1.2	2
121	Comparison of antibiotic resistance phenotypes in laboratory strains and clinical isolates of Staphylococcus aureus, Salmonella Typhimurium, and Klebsiella pneumoniae. Food Science and Biotechnology, 2017, 26, 1773-1779.	1.2	2
122	Assessment of cooperative antibiotic resistance of Salmonella Typhimurium within heterogeneous population. Microbial Pathogenesis, 2021, 157, 104973.	1.3	2
123	Enhancement of Whitening Effects of Lithospermum erythrorhizon Extracts by Ultra High Pressure. Korean Journal of Medicinal Crop Science, 2011, 19, 97-102.	0.1	2
124	Assessment of phage-mediated control of antibiotic-resistant Salmonella Typhimurium during the transition from planktonic to biofilm cells. Microbial Pathogenesis, 2022, 162, 105365.	1.3	2
125	Advances in bacteriophage-mediated control strategies to reduce bacterial virulence. Current Opinion in Food Science, 2021, 41, 52-59.	4.1	1
126	Effect of bacteriophage on the susceptibility, motility, invasion, and survival of Salmonella Typhimurium exposed to the simulated intestinal conditions. Archives of Microbiology, 2014, 196, 201-208.	1.0	0

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127	Changes in physiological properties of bacteriophage-insensitive Staphylococcus aureus. Annals of Microbiology, 2015, 65, 1879-1884.	1.1	0
128	Development of phage-based assay to differentiate ciprofloxacin resistant and sensitive Salmonella Typhimurium. Food Science and Biotechnology, 2021, 30, 315-320.	1.2	0
129	Novel Synergistic Approaches of Nano-Biomaterials and Bacteriophage for Combating Antimicrobial Resistance. Advances in Medical Technologies and Clinical Practice Book Series, 2021, , 114-132.	0.3	0
130	Food Safety Engineering. , 2007, , 45-69.		0