Hyun-Gyun Yuk

List of Publications by Year
in descending order

119	4,576	76326	118850
papers	citations	40 h-index	62 g-index

120	120	120	4208
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Plant Essential Oils as Active Antimicrobial Agents. Critical Reviews in Food Science and Nutrition, 2014, 54, 625-644.	10.3	316
2	Application of Lightâ€Emitting Diodes in Food Production, Postharvest Preservation, and Microbiological Food Safety. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 719-740.	11.7	162
3	Adaptation of Escherichia coli O157:H7 to pH Alters Membrane Lipid Composition, Verotoxin Secretion, and Resistance to Simulated Gastric Fluid Acid. Applied and Environmental Microbiology, 2004, 70, 3500-3505.	3.1	136
4	Antibacterial effect of light emitting diodes of visible wavelengths on selected foodborne pathogens at different illumination temperatures. International Journal of Food Microbiology, 2013, 166, 399-406.	4.7	135
5	Overview of Recent Events in the Microbiological Safety of Sprouts and New Intervention Technologies. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 265-280.	11.7	104
6	Perspectives and Trends in the Application of Photodynamic Inactivation for Microbiological Food Safety. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 402-424.	11.7	102
7	405ÂÂ±Â5Ânm light emitting diode illumination causes photodynamic inactivation of Salmonella spp. on fresh-cut papaya without deterioration. Food Microbiology, 2017, 62, 124-132.	4.2	98
8	Growth temperature alters Salmonella Enteritidis heat/acid resistance, membrane lipid composition and stress/virulence related gene expression. International Journal of Food Microbiology, 2014, 172, 102-109.	4.7	97
9	Intervention Technologies for Ensuring Microbiological Safety of Meat: Current and Future Trends. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 119-132.	11.7	95
10	Inactivation of Listeria monocytogenes and natural microbiota on raw salmon fillets using acidic electrolyzed water, ultraviolet light or/and ultrasounds. Food Control, 2017, 74, 54-60.	5.5	91
11	Antibacterial effect of 405 Â± 5 nm light emitting diode illumination against Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella on the surface of fresh-cut mango and its influence on fruit quality. International Journal of Food Microbiology, 2017, 244, 82-89.	4.7	88
12	Kinetics of bacterial inactivation by 405nm and 520nm light emitting diodes and the role of endogenous coproporphyrin on bacterial susceptibility. Journal of Photochemistry and Photobiology B: Biology, 2015, 149, 37-44.	3.8	87
13	Antibacterial Mechanism of 405-Nanometer Light-Emitting Diode against Salmonella at Refrigeration Temperature. Applied and Environmental Microbiology, 2017, 83, .	3.1	86
14	Microbiological quality of fresh vegetables and fruits sold in Singapore. Food Control, 2012, 25, 39-44.	5.5	82
15	Heat Adaptation Alters Escherichia coli O157:H7 Membrane Lipid Composition and Verotoxin Production. Applied and Environmental Microbiology, 2003, 69, 5115-5119.	3.1	80
16	Volatile chemical spoilage indexes of raw Atlantic salmon (Salmo salar) stored under aerobic condition in relation to microbiological and sensory shelf lives. Food Microbiology, 2016, 53, 182-191.	4.2	77
17	Biofilm formation of Salmonella Typhimurium on stainless steel and acrylic surfaces as affected by temperature and pH level. LWT - Food Science and Technology, 2014, 55, 383-388.	5.2	68
18	Adaptation of Salmonella spp. in juice stored under refrigerated and room temperature enhances acid resistance to simulated gastric fluid. Food Microbiology, 2006, 23, 694-700.	4.2	66

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19	Inactivation by 405ÂÂ±Â5Ânm light emitting diode on Escherichia coli O157:H7, Salmonella Typhimurium, and Shigella sonnei under refrigerated condition might be due to the loss of membrane integrity. Food Control, 2016, 59, 99-107.	5.5	65
20	Biofilm formation of Salmonella Enteritidis under food-related environmental stress conditions and its subsequent resistance to chlorine treatment. Food Microbiology, 2016, 54, 98-105.	4.2	63
21	Effect of 460Ânm light emitting diode illumination on survival of Salmonella spp. on fresh-cut pineapples at different irradiances and temperatures. Journal of Food Engineering, 2017, 196, 130-138.	5.2	63
22	Antibacterial effect of 460Ânm light-emitting diode in combination with riboflavin against Listeria monocytogenes on smoked salmon. Food Control, 2018, 84, 354-361.	5.5	63
23	Effect of Combined Ozone and Organic Acid Treatment for Control of Escherichia coli O157:H7 and Listeria monocytogenes on Lettuce. Journal of Food Science, 2006, 71, M83-M87.	3.1	62
24	Antibacterial efficacy of 405, 460 and 520Ânm light emitting diodes on Lactobacillus plantarum , Staphylococcus aureus and Vibrio parahaemolyticus. Journal of Applied Microbiology, 2016, 120, 49-56.	3.1	60
25	Antibacterial effect and mechanism of high-intensity 405Â±5nm light emitting diode on Bacillus cereus, Listeria monocytogenes, and Staphylococcus aureus under refrigerated condition. Journal of Photochemistry and Photobiology B: Biology, 2015, 153, 33-39.	3.8	59
26	Enhancing the antibacterial effect of 461 and 521Ânm light emitting diodes on selected foodborne pathogens in trypticase soy broth by acidic and alkaline pH conditions. Food Microbiology, 2015, 48, 49-57.	4.2	58
27	Effect of combined ozone and organic acid treatment for control of Escherichia coli O157:H7 and Listeria monocytogenes on enoki mushroom. Food Control, 2007, 18, 548-553.	5.5	57
28	Changes in resistance of Salmonella Typhimurium biofilms formed under various conditions to industrial sanitizers. Food Control, 2013, 29, 236-240.	5.5	57
29	Biofilm formation of Listeria monocytogenes and its resistance to quaternary ammonium compounds in a simulated salmon processing environment. Food Control, 2019, 98, 200-208.	5.5	56
30	Efficacy of chlorine and peroxyacetic acid on reduction of natural microflora, Escherichia coli O157:H7, Listeria monocyotgenes and Salmonella spp. on mung bean sprouts. Food Microbiology, 2013, 36, 475-480.	4.2	55
31	The Effectiveness of Sanitizer Treatments in Inactivation of Salmonella spp. from Bell Pepper, Cucumber, and Strawberry. Journal of Food Science, 2006, 71, M95-M99.	3.1	54
32	Biofilm formation and disinfectant resistance ofSalmonellasp. in mono- and dual-species withPseudomonas aeruginosa. Journal of Applied Microbiology, 2017, 123, 651-660.	3.1	54
33	Effectiveness of Individual or Combined Sanitizer Treatments for Inactivating Salmonella spp. on Smooth Surface, Stem Scar, and Wounds of Tomatoes. Journal of Food Science, 2005, 70, M409-M414.	3.1	52
34	Membrane lipid composition and stress/virulence related gene expression of Salmonella Enteritidis cells adapted to lactic acid and trisodium phosphate and their resistance to lethal heat and acid stress. International Journal of Food Microbiology, 2014, 191, 24-31.	4.7	49
35	Irradiance and Temperature Influence the Bactericidal Effect of 460-Nanometer Light-Emitting Diodes on Salmonella in Orange Juice. Journal of Food Protection, 2016, 79, 553-560.	1.7	49
36	Effects of the colonization sequence of Listeria monocytogenes and Pseudomonas fluorescens on survival of biofilm cells under food-related stresses and transfer to salmon. Food Microbiology, 2019, 82, 142-150.	4.2	49

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37	Real-time PCR method combined with immunomagnetic separation for detecting healthy and heat-injured Salmonella Typhimurium on raw duck wings. International Journal of Food Microbiology, 2014, 186, 6-13.	4.7	47
38	Antioxidant and tyrosinase inhibitory activities of methanol extracts from Magnolia denudata and Magnolia denudata var. purpurascens flowers. Food Research International, 2012, 47, 197-200.	6.2	44
39	Internalization of Salmonella enterica by tomato fruit. Food Control, 2015, 55, 141-150.	5.5	43
40	Inactivation of Listeria monocytogenes and Salmonella spp. on cantaloupe rinds by blue light emitting diodes (LEDs). Food Microbiology, 2018, 76, 219-225.	4.2	43
41	Photodynamic inactivation of Salmonella enterica Enteritidis by 405ÂÂ±Â5-nm light-emitting diode and its application to control salmonellosis on cooked chicken. Food Control, 2017, 82, 305-315.	5.5	42
42	Prevalence, sequence types, antibiotic resistance and, gyrA mutations of Salmonella isolated from retail fresh chicken meat in Singapore. Food Control, 2018, 90, 233-240.	5.5	42
43	Anti-biofilm effect of 405-nm LEDs against Listeria monocytogenes in simulated ready-to-eat fresh salmon storage conditions. Food Control, 2018, 84, 513-521.	5.5	42
44	Influence of Acetic, Citric, and Lactic Acids on Escherichia coli O157:H7 Membrane Lipid Composition, Verotoxin Secretion, and Acid Resistance in Simulated Gastric Fluid. Journal of Food Protection, 2005, 68, 673-679.	1.7	41
45	Antimicrobial efficacy of Syzygium antisepticum plant extract against Staphylococcus aureus and methicillin-resistant S.Âaureus and its application potential with cooked chicken. Food Microbiology, 2018, 72, 176-184.	4.2	41
46	Combined antibacterial activities of essential oil compounds against Escherichia coli O157:H7 and their application potential on fresh-cut lettuce. Food Control, 2019, 96, 112-118.	5.5	41
47	Listeria monocytogenes in Vacuumâ€Packed Smoked Fish Products: Occurrence, Routes of Contamination, and Potential Intervention Measures. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 172-189.	11.7	39
48	Inactivation and changes in metabolic profile of selected foodborne bacteria by 460Ânm LED illumination. Food Microbiology, 2017, 63, 12-21.	4.2	39
49	Microbial survey of ready-to-eat salad ingredients sold at retail reveals the occurrence and the persistence of Listeria monocytogenes Sequence Types 2 and 87 in pre-packed smoked salmon. BMC Microbiology, 2017, 17, 46.	3.3	36
50	Effects of Sublethal Thymol, Carvacrol, and trans -Cinnamaldehyde Adaptation on Virulence Properties of Escherichia coli O157:H7. Applied and Environmental Microbiology, 2019, 85, .	3.1	36
51	Effect of organic acids on the photodynamic inactivation of selected foodborne pathogens using 461Ânm LEDs. Food Control, 2015, 57, 333-340.	5.5	35
52	Detection of volatile organic compounds as markers of chicken breast spoilage using HS-SPME-GC/MS-FASST. Food Science and Biotechnology, 2015, 24, 361-372.	2.6	35
53	Evaluation of real-time PCR coupled with immunomagnetic separation or centrifugation for the detection of healthy and sanitizer-injured Salmonella spp. on mung bean sprouts. International Journal of Food Microbiology, 2016, 222, 48-55.	4.7	34
54	Combating biofilms of foodborne pathogens with bacteriocins by lactic acid bacteria in the food industry. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1657-1676.	11.7	34

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55	Comparison of the efficacy of various sanitizers and hot water treatment in inactivating inoculated foodborne pathogens and natural microflora on mung bean sprouts. Food Control, 2014, 42, 270-276.	5.5	32
56	Efficacy of supercritical carbon dioxide for nonthermal inactivation of Escherichia coli K12 in apple cider. International Journal of Food Microbiology, 2010, 138, 91-99.	4.7	31
57	Survival of Shigella sonnei on smooth tomato surfaces, in potato salad and in raw ground beef. International Journal of Food Microbiology, 2007, 116, 400-404.	4.7	29
58	Influence of 405â€¯nm light-emitting diode illumination on the inactivation of Listeria monocytogenes and Salmonella spp. on ready-to-eat fresh salmon surface at chilling storage for 8â€¯h and their susceptibility to simulated gastric fluid. Food Control, 2018, 88, 61-68.	5.5	29
59	Antimicrobial efficacy of Cinnamomum javanicum plant extract against Listeria monocytogenes and its application potential with smoked salmon. International Journal of Food Microbiology, 2017, 260, 42-50.	4.7	27
60	Stress response and survival of Salmonella Enteritidis in single and dual species biofilms with Pseudomonas fluorescens following repeated exposure to quaternary ammonium compounds. International Journal of Food Microbiology, 2020, 325, 108643.	4.7	27
61	Behavior of Salmonella spp. and natural microbiota on fresh-cut dragon fruits at different storage temperatures. International Journal of Food Microbiology, 2013, 160, 239-244.	4.7	26
62	Stress Resistance Development and Genome-Wide Transcriptional Response of Escherichia coli O157:H7 Adapted to Sublethal Thymol, Carvacrol, and trans -Cinnamaldehyde. Applied and Environmental Microbiology, 2018, 84, .	3.1	26
63	Nonthermal inactivation and sublethal injury of Lactobacillus plantarum in apple cider by a pilot plant scale continuous supercritical carbon dioxide system. Food Microbiology, 2011, 28, 377-383.	4.2	25
64	Identification and Quantification of Volatile Chemical Spoilage Indexes Associated with Bacterial Growth Dynamics in Aerobically Stored Chicken. Journal of Food Science, 2016, 81, M2006-14.	3.1	25
65	Effect of Pseudomonas aeruginosa on the sanitizer sensitivity of Salmonella Enteritidis biofilm cells in chicken juice. Food Control, 2018, 86, 59-65.	5.5	25
66	Immuno- and nucleic acid-based current technique for Salmonella detection in food. European Food Research and Technology, 2020, 246, 373-395.	3.3	25
67	Antioxidant and tyrosinase inhibitory activities of different parts of guava (Psidium guajava L.). Food Science and Biotechnology, 2011, 20, 1095-1100.	2.6	24
68	Effect of acid, desiccation and heat stresses on the viability of Cronobacter sakazakii during rehydration of powdered infant formula and in simulated gastric fluid. Food Control, 2015, 50, 336-341.	5.5	24
69	Detection of Salmonella by Flow-Through Immunocapture Real-Time PCR in Selected Foods within 8 Hours. Journal of Food Protection, 2007, 70, 1002-1006.	1.7	23
70	Antioxidant, tyrosinase inhibitory, and acetylcholinesterase inhibitory activities of green tea (Camellia sinensis L.) seed and its pericarp. Food Science and Biotechnology, 2012, 21, 761-768.	2.6	20
71	Combined treatment with silver ions and organic acid enhances growth-inhibition of Escherichia coli O157:H7. Food Control, 2007, 18, 1235-1240.	5.5	18
72	Evaluation of Commercial Kit Based on Loop-Mediated Isothermal Amplification for Rapid Detection of Low Levels of Uninjured and Injured Salmonella on Duck Meat, Bean Sprouts, and Fishballs in Singapore. Journal of Food Protection, 2015, 78, 1203-1207.	1.7	18

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73	Biofilm formation by Salmonella Enteritidis in a simulated liquid egg processing environment and its sensitivity to chlorine and hot water treatment. Food Control, 2017, 73, 595-600.	5.5	18
74	Whole genome sequencing (WGS) fails to detect antimicrobial resistance (AMR) from heteroresistant subpopulation of Salmonella enterica. Food Microbiology, 2020, 91, 103530.	4.2	18
75	Recent advances in antimicrobial applications of curcumin-mediated photodynamic inactivation in foods. Food Control, 2022, 138, 108986.	5.5	18
76	Non-thermal inactivation of Escherichia coli K12 in buffered peptone water using a pilot-plant scale supercritical carbon dioxide system with a gasâ€“liquid porous metal contactor. Food Control, 2009, 20, 847-851.	5.5	17
77	Effectiveness of various sanitizer treatments for inactivating natural microflora and Salmonella spp. on turnip (Pachyrhizus erosus). Food Control, 2015, 54, 216-224.	5.5	17
78	Loop-mediated isothermal amplification (LAMP) coupled with bioluminescence for the detection of Listeria monocytogenes at low levels on food contact surfaces. Food Control, 2016, 60, 237-240.	5.5	16
79	Recent advances in understanding the effect of acid-adaptation on the cross-protection to food-related stress of common foodborne pathogens. Critical Reviews in Food Science and Nutrition, 2022, 62, 7336-7353.	10.3	16
80	Effect of trisodium phosphate adaptation on changes in membrane lipid composition, verotoxin secretion, and acid resistance of Escherichia coli O157:H7 in simulated gastric fluid. International Journal of Food Microbiology, 2006, 106, 39-44.	4.7	15
81	Comparison of Enrichment Broths for the Recovery of Healthy and Heat-Injured Salmonella Typhimurium on Raw Duck Wings. Journal of Food Protection, 2013, 76, 1963-1968.	1.7	15
82	Prevalence of Salmonella and Vibrio spp. in Seafood Products Sold in Singapore. Journal of Food Protection, 2012, 75, 1320-1323.	1.7	14
83	Preacclimation alters Salmonella Enteritidis surface properties and its initial attachment to food contact surfaces. Colloids and Surfaces B: Biointerfaces, 2015, 128, 577-585.	5.0	14
84	Effect of storage in juice with or without pulp and/or calcium lactate on the subsequent survival of Escherichia coli O157:H7 in simulated gastric fluid. International Journal of Food Microbiology, 2008, 123, 198-203.	4.7	13
85	Antioxidant Activity and Fatty Acid Composition of Four Different Persimmon Seeds. Food Science and Technology Research, 2010, 16, 577-584.	0.6	13
86	Growth of healthy and sanitizer-injured Salmonella cells on mung bean sprouts in different commercial enrichment broths. Food Microbiology, 2015, 52, 159-168.	4.2	12
87	Developing an LED preservation technology to minimize strawberry quality deterioration during distribution. Food Chemistry, 2022, 366, 130566.	8.2	12
88	Influence of lactate and acetate salt adaptation on Salmonella Typhimurium acid and heat resistance. Food Microbiology, 2012, 30, 448-452.	4.2	11
89	Predictive Modeling for Growth of Nonâ€•and Coldâ€adapted Listeria monocytogenes on Freshâ€cut Cantaloupe at Different Storage Temperatures. Journal of Food Science, 2014, 79, M1168-74.	3.1	11
90	Antifungal action of 405 nm light emitting diodes on tomatoes in a meso-scale system and their effect on the physicochemical properties. Postharvest Biology and Technology, 2021, 172, 111366.	6.0	11

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91	Antibacterial mechanism of riboflavin-mediated 460Ânm light emitting diode illumination against Listeria monocytogenes in phosphate-buffered saline and on smoked salmon. Food Control, 2021, 124, 107930.	5.5	11
92	Comparison of aluminum thermal-death-time disks with a pilot-scale pasteurizer on the thermal inactivation of Escherichia coli K12 in apple cider. Food Control, 2009, 20, 1053-1057.	5.5	10
93	Antimicrobial activity of 405Ânm light-emitting diode (LED) in the presence of riboflavin against Listeria monocytogenes on the surface of smoked salmon. Food Science and Biotechnology, 2021, 30, 609-618.	2.6	10
94	Antioxidant and tyrosinase inhibitory activities of different parts of oriental cherry (Prunus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td	2.6	9
95	Influence of temperature and relative humidity on the antifungal effect of 405Ânm LEDs against Botrytis cinerea and Rhizopus stolonifer and their inactivation on strawberries and tomatoes. International Journal of Food Microbiology, 2021, 359, 109427.	4.7	9
96	Preliminary Evaluation of Flow-Through Immunocapture followed by Real-Time PCR for the Detection of Salmonella Serovars on Tomato Surfaces within 8 Hours. Journal of Food Protection, 2006, 69, 2253-2257.	1.7	8
97	Infiltration and Survival of Salmonella spp. on Tomato Surfaces Labeled Using a Low-energy Carbon Dioxide Laser Device. HortTechnology, 2007, 17, 67-71.	0.9	7
98	Hydrophobic and Electrostatic Interaction Chromatography for Estimating Changes in Cell Surface Charge ofEscherichia coliCells Treated with Pulsed Electric Fields. Foodborne Pathogens and Disease, 2011, 8, 1103-1109.	1.8	6
99	ENSURING FOOD SECURITY THROUGH ENHANCING MICROBIOLOGICAL FOOD SAFETY. Cosmos, 2015, 11, 69-97.	0.4	6
100	Light-Emitting Diodes in Postharvest Quality Preservation and Microbiological Food Safety. , 2017, , 191-235.		6
101	Food quality and safety in Singapore: microbiology aspects. Food Quality and Safety, 2017, 1, 101-105.	1.8	6
102	Characterization of Lactobacillus plantarum strains isolated from black raspberry and their effect on BALB/c mice gut microbiota. Food Science and Biotechnology, 2018, 27, 1747-1754.	2.6	6
103	Characterization of a novel multidrug resistance plasmid pSGB23 isolated from Salmonella enterica subspecies enterica serovar Saintpaul. Gut Pathogens, 2018, 10, 20.	3.4	6
104	Mealworm larvae (Tenebrio molitor L.) exuviae as a novel prebiotic material for BALB/c mouse gut microbiota. Food Science and Biotechnology, 2020, 29, 531-537.	2.6	6
105	Effect of LED light on the inactivation of Bacillus cereus for extending shelf-life of extruded rice cake and simulation of the patterns of LED irradiation by various arrays of LEDs. Journal of Applied Biological Chemistry, 2019, 62, 181-186.	0.4	6
106	DETECTION OF SHIGELLA SONNEI IN SELECTED FOODS BY FLOW-THROUGH IMMUNOCAPTURE FOLLOWED BY REAL-TIME POLYMERASE CHAIN REACTION OR ISOLATION ON MACCONKEY AGAR. Journal of Rapid Methods and Automation in Microbiology, 2006, 14, 309-324.	0.4	5
107	Antimicrobial effect of black raspberry (Rubus occidentalis, Bokbunja) extract against Escherichia coli and Staphylococcus aureus. Korean Journal of Food Preservation, 2019, 26, 360-364.	0.5	5
108	Application of Bacteriocins Produced from Lactic Acid Bacteria for Microbiological Food Safety. Current Topic in Lactic Acid Bacteria and Probiotics, 2020, 6, 1-8.	0.4	5

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109	MICROBIOLOGICAL SAFETY ASSESSMENT AND RISK MITIGATION OF INDIAN ROJAK (DEEP FRIED READYTO-EAT) Tj ETQq1 1 0.784314 rg	1.0	5
110	Effect of Phase Transition Temperature of Phospholipid on the Stability of Retinol Incorporated into Liposomes. Preventive Nutrition and Food Science, 2003, 8, 235-238.	1.6	4
111	Survival of an emerging foodborne pathogen: Group B Streptococcus (GBS) serotype III sequence type (ST) 283â€"under simulated partial cooking and gastric fluid conditions. Food Science and Biotechnology, 2019, 28, 939-944.	2.6	3
112	A review on recent advances in LED-based non-thermal technique for food safety: current applications and future trends. Critical Reviews in Food Science and Nutrition, 2023, 63, 7692-7707.	10.3	3
113	CHANGES IN ACID AND HEAT RESISTANCE OF SALMONELLA NEWPORT AND SALMONELLA SAINTPAUL STORED IN MANGO AND PINEAPPLE JUICES. Journal of Food Safety, 2012, 32, 311-317.	2.3	2
114	Exposure of Salmonella Typhimurium to guava extracts increases their sensitivity to acidic environments. Food Control, 2013, 33, 393-398.	5.5	2
115	Improvement of Microbiological Quality of Ganjang-gejang by Acetic Acid Washing and Addition of Chitosan. Han'gug Sigpum Wi'saeng Anjeonseong Haghoeji, 2019, 34, 296-302.	0.4	2
116	Development of an Effective Two-Step Enrichment Process to Enhance Bax System Detection of Healthy and Injured Salmonella Enteritidis in Liquid Whole Egg and Egg Yolk. Journal of Food Protection, 2020, 83, 397-404.	1.7	2
117	Evaluation of standard enrichment broths for recovery of healthy and chlorine-injured Escherichia coli O157:H7 cells in kimchi. Food Science and Biotechnology, 2020, 29, 1439-1445.	2.6	1
118	Prior exposure of agriculture cephalosporin ceftiofur impaired conjugation of bla CTXâ€Mâ€65 geneâ€bearing plasmid in Salmonella Saintpaul. Journal of Applied Microbiology, 2020, 129, 1552-1565.	3.1	1
119	Effect of guava extracts on heat resistance of Salmonella Typhimurium. Food Science and Biotechnology, 2013, 22, 1779-1782.	2.6	0