

YuJin Shin

List of Publications by Year in descending order

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10
papers

241
citations

1307543

7
h-index

1474186

9
g-index

10
all docs

10
docs citations

10
times ranked

330
citing authors

#	ARTICLE	IF	CITATIONS
1	Heavy metal and antibiotic co-resistance in <i>Vibrio parahaemolyticus</i> isolated from shellfish. <i>Marine Pollution Bulletin</i> , 2020, 156, 111246.	5.0	25
2	Heat Adaptation Improved Cell Viability of Probiotic <i>Enterococcus faecium</i> HL7 upon Various Environmental Stresses. <i>Probiotics and Antimicrobial Proteins</i> , 2019, 11, 618-626.	3.9	22
3	Improved Cell Viability and Anti-Candida Activity of Probiotic <i>Lactobacillus salivarius</i> MG242 by Heat Adaptation. <i>Journal of Milk Science and Biotechnology</i> , 2019, 37, 49-56.	0.3	0
4	Antibiotic and heavy-metal resistance of <i>Vibrio parahaemolyticus</i> isolated from oysters in Korea. <i>Marine Pollution Bulletin</i> , 2018, 135, 69-74.	5.0	22
5	Impact of inland pollution sources on the bacteriological water quality of the Southern Ganghwado Bay Area, South Korea. <i>Urban Water Journal</i> , 2017, 14, 69-73.	2.1	3
6	Characterization of <i>Vibrio parahaemolyticus</i> isolated from oysters in Korea: Resistance to various antibiotics and prevalence of virulence genes. <i>Marine Pollution Bulletin</i> , 2017, 118, 261-266.	5.0	58
7	Isolation of <i>Lactobacillus</i> strains from shellfish for their potential use as probiotics. <i>Biotechnology and Bioprocess Engineering</i> , 2016, 21, 46-52.	2.6	8
8	Antimicrobial susceptibility of <i>Vibrio alginolyticus</i> isolated from oyster in Korea. <i>Environmental Science and Pollution Research</i> , 2016, 23, 21106-21112.	5.3	35
9	Prevalence and antimicrobial susceptibility of <i>Vibrio parahaemolyticus</i> isolated from oysters in Korea. <i>Environmental Science and Pollution Research</i> , 2016, 23, 918-926.	5.3	58
10	Heat adaptation improves viability of <i>Lactococcus lactis</i> subsp. <i>lactis</i> HE-1 after heat stress. <i>Food Science and Biotechnology</i> , 2015, 24, 1823-1827.	2.6	10