Du-Min Jo

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2997088/publications.pdf

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		1937685	1588992	
8	85	4	8	
papers	citations	h-index	g-index	
8	8	8	52	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Inhibitory activities of phloroglucinol-chitosan nanoparticles on mono- and dual-species biofilms of Candida albicans and bacteria. Colloids and Surfaces B: Biointerfaces, 2022, 211, 112307.	5.0	17
2	Simultaneous isolation and enumeration of virulent Vibrio cholerae and Vibrio vulnificus using an advanced MPN-PCR method. Archives of Microbiology, 2022, 204, 5.	2.2	4
3	Effectiveness of depuration of Pacific Oyster (Crassostrea gigas): removal of bioaccumulated Vibrio vulnificus by UV-treatment. Food Science and Biotechnology, 2021, 30, 765-771.	2.6	6
4	Suppression of hyphal formation and virulence of <i>Candida albicans </i> by natural and synthetic compounds. Biofouling, 2021, 37, 626-655.	2.2	13
5	Bactericidal effect of ultraviolet C light-emitting diodes: Optimization of efficacy toward foodborne pathogens in water. Journal of Photochemistry and Photobiology B: Biology, 2021, 222, 112277.	3.8	4
6	Synergistic Antibacterial Activity of an Active Compound Derived from Sedum takesimense against Methicillin-Resistant Staphylococcus aureus and Its Clinical Isolates. Journal of Microbiology and Biotechnology, 2021, 31, 1288-1294.	2.1	2
7	Phloroglucinol-Gold and -Zinc Oxide Nanoparticles: Antibiofilm and Antivirulence Activities towards Pseudomonas aeruginosa PAO1. Marine Drugs, 2021, 19, 601.	4.6	26
8	Reduction of Trimethylamine Off-Odor by Lactic Acid Bacteria Isolated from Korean Traditional Fermented Food and Their In Situ Application. Journal of Microbiology and Biotechnology, 2020, 30, 1510-1515.	2.1	13