

# Won-Jae Song

## List of Publications by Year in descending order

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Version: 2024-02-01

14  
papers

292  
citations

933447

10  
h-index

1058476

14  
g-index

14  
all docs

14  
docs citations

14  
times ranked

353  
citing authors

#	ARTICLE	IF	CITATIONS
1	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium in black pepper and red pepper by gamma irradiation. <i>International Journal of Food Microbiology</i> , 2014, 172, 125-129.	4.7	61
2	Combination effect of ozone and heat treatments for the inactivation of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium, and <i>Listeria monocytogenes</i> in apple juice. <i>International Journal of Food Microbiology</i> , 2014, 171, 147-153.	4.7	54
3	Influence of water activity on inactivation of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium and <i>Listeria monocytogenes</i> in peanut butter by microwave heating. <i>Food Microbiology</i> , 2016, 60, 104-111.	4.2	29
4	Inactivation of <i>Salmonella</i> Senftenberg, <i>Salmonella</i> Typhimurium and <i>Salmonella</i> Tennessee in peanut butter by 915MHz microwave heating. <i>Food Microbiology</i> , 2016, 53, 48-52.	4.2	24
5	Effect of gamma irradiation on inactivation of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium and <i>Listeria monocytogenes</i> on pistachios. <i>Letters in Applied Microbiology</i> , 2019, 68, 96-102.	2.2	21
6	Inactivation of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium and <i>Listeria monocytogenes</i> in apple juice at different pH levels by gaseous ozone treatment. <i>Journal of Applied Microbiology</i> , 2015, 119, 465-474.	3.1	18
7	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium in apple juices with different soluble solids content by combining ozone treatment with mild heat. <i>Journal of Applied Microbiology</i> , 2015, 118, 112-122.	3.1	18
8	Combination effect of saturated or superheated steam and lactic acid on the inactivation of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium and <i>Listeria monocytogenes</i> on cantaloupe surfaces. <i>Food Microbiology</i> , 2019, 82, 342-348.	4.2	15
9	Comparison of the effect of saturated and superheated steam on the inactivation of <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium and <i>Listeria monocytogenes</i> on cantaloupe and watermelon surfaces. <i>Food Microbiology</i> , 2018, 72, 157-165.	4.2	14
10	Optimization of broth recovery for repair of heat-injured <i>Salmonella enterica</i> serovar Typhimurium and <i>Escherichia coli</i> O157:H7. <i>Journal of Applied Microbiology</i> , 2019, 126, 1923-1930.	3.1	11
11	Phenolic compounds in common buckwheat sprouts: composition, isolation, analysis and bioactivities. <i>Food Science and Biotechnology</i> , 2022, 31, 935-956.	2.6	9
12	Influence of packaging methods on the dry heat inactivation of <i>Salmonella</i> Typhimurium, <i>Salmonella</i> Senftenberg, and <i>Salmonella</i> Enteritidis PT 30 on almonds. <i>LWT - Food Science and Technology</i> , 2021, 143, 111121.	5.2	8
13	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium in black and red pepper by vacuumed hydrogen peroxide vapor. <i>Journal of Applied Microbiology</i> , 2021, , .	3.1	5
14	Inactivation of <i>Salmonella</i> Typhimurium, <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> on alfalfa seeds by the combination treatment of vacuumed hydrogen peroxide vapour and vacuumed dry heat. <i>Letters in Applied Microbiology</i> , 2022, , .	2.2	5