

Hong-Seok Kim

List of Publications by Year in descending order

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papers

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1093
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#	ARTICLE	IF	CITATIONS
1	Fates of <i>Salmonella</i> Enteritidis and <i>Cronobacter sakazakii</i> in various multiple-strain yogurts and kefir during cold storage. <i>Journal of Food Safety</i> , 2018, 38, e12429.	1.1	6
2	New colorimetric aptasensor for rapid on-site detection of <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> in chicken carcass samples. <i>Analytica Chimica Acta</i> , 2018, 1029, 78-85.	2.6	57
3	Kefir alleviates obesity and hepatic steatosis in high-fat diet-fed mice by modulation of gut microbiota and mycobiota: targeted and untargeted community analysis with correlation of biomarkers. <i>Journal of Nutritional Biochemistry</i> , 2017, 44, 35-43.	1.9	128
4	Modulation of gut microbiota and increase in fecal water content in mice induced by administration of <i>Lactobacillus kefirianofaciens</i> DN1. <i>Food and Function</i> , 2017, 8, 680-686.	2.1	50
5	A Single-Step Enrichment Medium for Nonchromogenic Isolation of Healthy and Cold-Injured <i>Salmonella</i> spp. from Fresh Vegetables. <i>Foodborne Pathogens and Disease</i> , 2017, 14, 84-88.	0.8	1
6	Antiobesity Effect of Exopolysaccharides Isolated from Kefir Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10011-10019.	2.4	48
7	Improvement of Polymyxin "Egg Yolk" Mannitol "Bromothymol Blue Agar for the Enumeration and Isolation of <i>Bacillus cereus</i> in Various Foods. <i>Journal of Food Protection</i> , 2017, 80, 502-505.	0.8	0
8	Efficacy of Syringe Filtration for the Selective Isolation of <i>Campylobacter</i> from Chicken Carcass Rinse. <i>Journal of Food Protection</i> , 2017, 80, 1050-1053.	0.8	5
9	Improvement of Karmali Agar by Supplementation with Tazobactam for Detecting <i>Campylobacter</i> in Raw Poultry. <i>Journal of Food Protection</i> , 2016, 79, 1982-1985.	0.8	4
10	Establishing Quantitative Standards for Residual Alkaline Phosphatase in Pasteurized Milk. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 194-197.	1.5	2
11	Evaluation of Tazobactam-Supplemented, Modified Charcoal-Cefoperazone-Deoxycholate Agar for Qualitative Detection of <i>Campylobacter</i> from Chicken Carcass Rinse. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 251-254.	0.8	2
12	High Occurrence Rate and Contamination Level of <i>Bacillus cereus</i> in Organic Vegetables on Sale in Retail Markets. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 656-660.	0.8	19
13	<i>Citrobacter braakii</i> : A Major Cause of False-Positive Results on MacConkey and Levine's Eosin Methylene Blue Selective Agars Used for the Isolation of <i>Escherichia Coli</i> from Fresh Vegetable Samples. <i>Journal of Food Safety</i> , 2016, 36, 33-37.	1.1	4
14	Prevalence, Seasonal Occurrence, and Antimicrobial Resistance of <i>Salmonella</i> spp. Isolates Recovered from Chicken Carcasses Sampled at Major Poultry Processing Plants of South Korea. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 544-550.	0.8	23
15	Improvement of Enterobacteriaceae enrichment broth by supplementation with sodium citrate for detection of <i>Cronobacter sakazakii</i> using real-time PCR. <i>Food Science and Biotechnology</i> , 2016, 25, 1205-1209.	1.2	1
16	Evaluation of cephamycins as supplements to selective agar for detecting <i>Campylobacter</i> spp. in chicken carcass rinses. <i>International Journal of Food Microbiology</i> , 2016, 223, 75-78.	2.1	2
17	Chardonnay Grape Seed Flour Ameliorates Hepatic Steatosis and Insulin Resistance via Altered Hepatic Gene Expression for Oxidative Stress, Inflammation, and Lipid and Ceramide Synthesis in Diet-Induced Obese Mice. <i>PLoS ONE</i> , 2016, 11, e0167680.	1.1	27
18	Incidence, Antibiotic Susceptibility, and Toxin Profiles of <i>Bacillus cereus sensu lato</i> Isolated from Korean Fermented Soybean Products. <i>Journal of Food Science</i> , 2015, 80, M1266-70.	1.5	40

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19	Prevalence and characterization of extended-spectrum- β -lactamase-producing <i>Escherichia coli</i> and <i>Klebsiella pneumoniae</i> in ready-to-eat vegetables. <i>International Journal of Food Microbiology</i> , 2015, 207, 83-86.	2.1	77
20	Growth Inhibition of <i>Cronobacter sakazakii</i> in Experimentally Contaminated Powdered Infant Formula by Kefir Supernatant. <i>Journal of Food Protection</i> , 2015, 78, 1651-1655.	0.8	23
21	Detection and Enumeration of Lactic Acid Bacteria, Acetic Acid Bacteria and Yeast in Kefir Grain and Milk Using Quantitative Real-time PCR. <i>Journal of Food Safety</i> , 2015, 35, 102-107.	1.1	39
22	Rapid Detection of <i>Lactobacillus kefirifaciens</i> in Kefir Grain and Kefir Milk Using Newly Developed Real-Time PCR. <i>Journal of Food Protection</i> , 2015, 78, 855-858.	0.8	20
23	Characterization of <i>Escherichia coli</i> Producing Extended-Spectrum β -Lactamase (ESBL) Isolated from Chicken Slaughterhouses in South Korea. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 741-748.	0.8	21
24	Quantitative Prevalence and Toxin Gene Profile of <i>Bacillus cereus</i> from Ready-to-Eat Vegetables in South Korea. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 795-799.	0.8	47
25	Incidence, Antimicrobial Resistance, and Molecular Characteristics of Nontyphoidal <i>Salmonella</i> Including Extended-Spectrum β -Lactamase Producers in Retail Chicken Meat. <i>Journal of Food Protection</i> , 2015, 78, 1932-1937.	0.8	31
26	Comparison of Culture, Conventional and Real-time PCR Methods for <i>Listeria monocytogenes</i> in Foods. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 665-673.	1.5	17
27	Modification of Karmali Agar by Supplementation with Potassium Clavulanate for the Isolation of <i>Campylobacter</i> from Chicken Carcass Rinses. <i>Journal of Food Protection</i> , 2014, 77, 1207-1211.	0.8	4
28	Supplementation of Bolton broth with triclosan improves detection of <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> in chicken carcass rinse. <i>International Journal of Food Microbiology</i> , 2014, 181, 37-39.	2.1	11