Aliyu Idris Muhammad

List of Publications by Year in Descending Order

142 papers	3,820 citations	35 h-index	55 g-index
146 ext. papers	5,148 ext. citations	6.4 avg, IF	6.05 L-index

#	Paper	IF	Citations
142	Future Outlooks **2022**, 351-355		
141	Prevalence, serovar distribution, and antibiotic resistance of Salmonella spp. isolated from pork in China: A systematic review and meta-analysis. *International Journal of Food Microbiology*, **2022**, 361, 109473	5.8	5
140	Inactivation of Bacteria by Cold Plasma **2022**, 47-73		
139	Cold Plasma Hurdled Strategies for Food Safety Applications **2022**, 325-340		
138	Application of Cold Plasma in Liquid Food Products **2022**, 269-291		
137	Diagnostic analysis of reactive species in plasma-activated water (PAW): current advances and outlooks. *Journal Physics D: Applied Physics*, **2022**, 55, 023002	3	3
136	Cyclodextrin metal-organic framework by ultrasound-assisted rapid synthesis for caffeic acid loading and antibacterial application.. *Ultrasonics Sonochemistry*, **2022**, 86, 106003	8.9	1
135	Application of a 360-Degree Radiation Thermosonication Technology for the Inactivation of in Milk. *Frontiers in Microbiology*, **2021**, 12, 771770	5.7	1
134	Transcriptomic analysis reveal differential gene expressions of Escherichia coli O157:H7 under ultrasonic stress. *Ultrasonics Sonochemistry*, **2021**, 71, 105418	8.9	5
133	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*, **2021**, 1-18	11.5	6
132	Sonodynamic antimicrobial chemotherapy: An emerging alternative strategy for microbial inactivation. *Ultrasonics Sonochemistry*, **2021**, 75, 105591	8.9	9
131	Degradation of antibiotic resistance contaminants in wastewater by atmospheric cold plasma: kinetics and mechanisms. *Environmental Technology (United Kingdom)*, **2021**, 42, 58-71	2.6	11
130	Application of plasma-activated water (PAW) for mitigating methicillin-resistant Staphylococcus aureus (MRSA) on cooked chicken surface. *LWT - Food Science and Technology*, **2021**, 137, 110465	5.4	7
129	Enhanced adsorption of Congo red using chitin suspension after sonoenzymolysis. *Ultrasonics Sonochemistry*, **2021**, 70, 105327	8.9	13
128	Thermosonication pretreatment enhances the killing of germinated Bacillus spores adhered to stainless steel surface. *LWT - Food Science and Technology*, **2021**, 136, 110248	5.4	1
127	Stress Resistance and Pathogenicity of Nonthermal-Plasma-Induced Viable-but-Nonculturable Staphylococcus aureus through Energy Suppression, Oxidative Stress Defense, and Immune-Escape Mechanisms. *Applied and Environmental Microbiology*, **2021**, 87,	4.8	7
126	The diagnostic tools for viable but nonculturable pathogens in the food industry: Current status and future prospects. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 2146-2175	16.4	8

125	Cumulative damage by nonthermal plasma (NTP) exceeds the defense barrier of multiple antibiotic-resistant Staphylococcus aureus: a key to achieve complete inactivation. *Food Quality and Safety*, **2021**, 5,	3.8	3
124	Performance Optimization of Groundnut Shelling Using Response Surface Methodology. *Acta Technologica Agriculturae*, **2021**, 24, 1-7	1	
123	Winner-takes-all resource competition redirects cascading cell fate transitions. *Nature Communications*, **2021**, 12, 853	17.4	8
122	Dietary pectic substances enhance gut health by its polycomponent: A review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 2015-2039	16.4	11
121	Challenges of pectic polysaccharides as a prebiotic from the perspective of fermentation characteristics and anti-colitis activity. *Carbohydrate Polymers*, **2021**, 270, 118377	10.3	3
120	Proteomic response and molecular regulatory mechanisms of Bacillus cereus spores under ultrasound treatment. *Ultrasonics Sonochemistry*, **2021**, 78, 105732	8.9	1
119	Cold Plasma‐Based Hurdle Interventions: New Strategies for Improving Food Safety. *Food Engineering Reviews*, **2020**, 12, 321-332	6.5	18
118	Quorum-Sensing Regulation of Antimicrobial Resistance in Bacteria. *Microorganisms*, **2020**, 8,	4.9	95
117	Hurdle enhancement of acidic electrolyzed water antimicrobial efficacy on Bacillus cereus spores using ultrasonication. *Applied Microbiology and Biotechnology*, **2020**, 104, 4505-4513	5.7	10
116	Inactivation kinetics of Bacillus cereus spores by Plasma activated water (PAW). *Food Research International*, **2020**, 131, 109041	7	28
115	Ferulic acid-β-cyclodextrin inclusion complexes: Application on the preservation of hairtail (Trichiurus lepturus). *International Journal of Food Properties*, **2020**, 23, 282-296	3	4
114	The comparison of ultrasound-assisted thawing, air thawing and water immersion thawing on the quality of slow/fast freezing bighead carp (Aristichthys nobilis) fillets. *Food Chemistry*, **2020**, 320, 126614	8.5	48
113	Topology-dependent interference of synthetic gene circuit function by growth feedback. *Nature Chemical Biology*, **2020**, 16, 695-701	11.7	13
112	Ultrasound enhanced the binding ability of chitinase onto chitin: From an AFM insight. *Ultrasonics Sonochemistry*, **2020**, 67, 105117	8.9	2
111	Manothermosonication (MTS) treatment by a continuous-flow system: Effects on the degradation kinetics and microstructural characteristics of citrus pectin. *Ultrasonics Sonochemistry*, **2020**, 63, 104973	8.9	14
110	Proteomic responses of spores of Bacillus subtilis to thermosonication involve large-scale alterations in metabolic pathways. *Ultrasonics Sonochemistry*, **2020**, 64, 104992	8.9	8
109	Cold plasma pretreatment – A novel approach to improve the hot air drying characteristics, kinetic parameters, and nutritional attributes of shiitake mushroom. *Drying Technology*, **2020**, 38, 2134-2150	2.6	22
108	Molecular regulatory mechanisms of Escherichia coli O157:H7 in response to ultrasonic stress revealed by proteomic analysis. *Ultrasonics Sonochemistry*, **2020**, 61, 104835	8.9	6

107	Nonthermal Plasma Induces the Viable-but-Nonculturable State in Staphylococcus aureus via Metabolic Suppression and the Oxidative Stress Response. *Applied and Environmental Microbiology*, **2020**, 86,	4.8	20
106	Manothermosonication: Inactivation and effects on soymilk enzymes. *Ultrasonics Sonochemistry*, **2020**, 64, 104961	8.9	4
105	Antibacterial applications of metal-organic frameworks and their composites. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 1397-1419	16.4	95
104	Study on the mechanism of ultrasound-accelerated enzymatic hydrolysis of starch: Analysis of ultrasound effect on different objects. *International Journal of Biological Macromolecules*, **2020**, 148, 493-500	7.9	12
103	Enhancement of chitin suspension hydrolysis by a combination of ultrasound and chitinase. *Carbohydrate Polymers*, **2020**, 231, 115669	10.3	20
102	Antibiotic Resistance Patterns of Isolates from Retail Foods in Mainland China: A Meta-Analysis. *Foodborne Pathogens and Disease*, **2020**, 17, 296-307	3.8	5
101	The application of plasma-activated water combined with mild heat for the decontamination of Bacillus cereus spores in rice (Oryza sativa L. ssp. japonica). *Journal Physics D: Applied Physics*, **2020**, 53, 064003	3	18
100	Microbial response to some nonthermal physical technologies. *Trends in Food Science and Technology*, **2020**, 95, 107-117	15.3	33
99	Recent advances on the application of UV-LED technology for microbial inactivation: Progress and mechanism. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 3501-3527	16.4	22
98	Effect of slightly acidic electrolyzed water (SAEW) and ultraviolet light illumination pretreatment on microflora inactivation of coriander. *LWT - Food Science and Technology*, **2020**, 132, 109898	5.4	14
97	Binding affinity and antioxidant activity of the complex of (-)-epigallocatechin-3-gallate and whey protein isolate: Effect of ultrasound pretreatment. *Journal of Food Process Engineering*, **2020**, 43, e13081	2.4	6
96	Plasma-activated water (PAW) and slightly acidic electrolyzed water (SAEW) as beef thawing media for enhancing microbiological safety. *LWT - Food Science and Technology*, **2020**, 117, 108649	5.4	40
95	A hurdle approach of acidic electrolyzed water simultaneous with ultrasound to inactivate Bacillus cereus. *Journal of Food Processing and Preservation*, **2019**, 43, e14148	2.1	4
94	Effects of Plasma-Activated Water and Blanching on Microbial and Physicochemical Properties of Tiger Nuts. *Food and Bioprocess Technology*, **2019**, 12, 1721-1732	5.1	23
93	Ultrasound pretreatment enhances the inhibitory effects of nisin/carvacrol against germination, outgrowth and vegetative growth of spores of Bacillus subtilis ATCC6633 in laboratory medium and milk: Population and single-cell analysis. *International Journal of Food Microbiology*, **2019**, 311, 108329	5.8	8
92	Ultrasound-assisted fast preparation of low molecular weight fucosylated chondroitin sulfate with antitumor activity. *Carbohydrate Polymers*, **2019**, 209, 82-91	10.3	13
91	Inactivation of Bacillus subtilis and quality assurance in Chinese bayberry (Myrica rubra) juice with ultrasound and mild heat. *LWT - Food Science and Technology*, **2019**, 108, 113-119	5.4	25
90	Comparison of Biogenic Amines in Chinese Commercial Soy Sauces. *Molecules*, **2019**, 24,	4.8	7

89	Stress tolerance of Staphylococcus aureus with different antibiotic resistance profiles. *Microbial Pathogenesis*, **2019**, 133, 103549	3.8	20
88	Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. *Journal of Food Protection*, **2019**, 82, 441-453	2.5	46
87	Analysis of Bacillus cereus cell viability, sublethal injury, and death induced by mild thermal treatment. *Journal of Food Safety*, **2019**, 39, e12581	2	8
86	Time effect on structural and functional properties of whey protein isolate-gum acacia conjugates prepared via Maillard reaction. *Journal of the Science of Food and Agriculture*, **2019**, 99, 4801-4807	4.3	29
85	Ultrasound-assisted thawing of mango pulp: Effect on thawing rate, sensory, and nutritional properties. *Food Chemistry*, **2019**, 286, 576-583	8.5	31
84	Activation and conformational changes of chitinase induced by ultrasound. *Food Chemistry*, **2019**, 285, 355-362	8.5	11
83	Effect of pH-shifting treatment on structural and functional properties of whey protein isolate and its interaction with (-)-epigallocatechin-3-gallate. *Food Chemistry*, **2019**, 274, 234-241	8.5	59
82	Ultrasound: Enhance the detachment of exosporium and decrease the hydrophobicity of Bacillus cereus spores. *LWT - Food Science and Technology*, **2019**, 116, 108473	5.4	10
81	Assessment of antibiotic resistance in bacteriophage-insensitive Klebsiella pneumoniae. *Microbial Pathogenesis*, **2019**, 135, 103625	3.8	3
80	Effect of glow discharge plasma on surface modification of chitosan film. *International Journal of Biological Macromolecules*, **2019**, 138, 340-348	7.9	13
79	Fabrication of (-)-epigallocatechin-3-gallate carrier based on glycosylated whey protein isolate obtained by ultrasound Maillard reaction. *Ultrasonics Sonochemistry*, **2019**, 58, 104678	8.9	16
78	Thermosonication damages the inner membrane of Bacillus subtilis spores and impels their inactivation. *Food Research International*, **2019**, 125, 108514	7	15
77	Modeling the Inactivation of in Tiger Nut Milk Treated with Cold Atmospheric Pressure Plasma. *Journal of Food Protection*, **2019**, 82, 1828-1836	2.5	6
76	Magnetic (Zn-St)Fe (= 1, 2, 3, 4) Framework of Macro-Mesoporous Biomaterial Prepared via Green Enzymatic Reactive Extrusion for Dye Pollutants Removal. *ACS Applied Materials & Interfaces*, **2019**, 11, 43553-43562	9.5	8
75	Modelling the physical properties change of canned glutinous rice porridge during cooking.. *RSC Advances*, **2019**, 9, 5521-5529	3.7	0
74	What is new in lysozyme research and its application in food industry? A review. *Food Chemistry*, **2019**, 274, 698-709	8.5	84
73	Inactivation of Staphylococcus aureus and Escherichia coli in milk by different processing sequences of ultrasound and heat. *Journal of Food Safety*, **2019**, 39, e12614	2	8
72	Effect of ultrasonication and thermal and pressure treatments, individually and combined, on inactivation of Bacillus cereus spores. *Applied Microbiology and Biotechnology*, **2019**, 103, 2329-2338	5.7	22

71	Preparation of modified whey protein isolate with gum acacia by ultrasound maillard reaction. *Food Hydrocolloids*, **2019**, 95, 298-307	10.6	63
70	Novel antibacterial modalities against methicillin resistant derived from plants. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, S153-S161	11.5	13
69	Pectic oligosaccharides hydrolyzed from citrus canning processing water by Fenton reaction and their antiproliferation potentials. *International Journal of Biological Macromolecules*, **2019**, 124, 1025-1032	7.9	14
68	Synergistic inactivation and mechanism of thermal and ultrasound treatments against Bacillus subtilis spores. *Food Research International*, **2019**, 116, 1094-1102	7	34
67	Effect of dielectric barrier discharge plasma on background microflora and physicochemical properties of tiger nut milk. *Food Control*, **2019**, 96, 119-127	6.2	29
66	Bacterial spore inactivation induced by cold plasma. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 2562-2572	11.5	55
65	Co-Encapsulation of EGCG and Quercetin in Liposomes for Optimum Antioxidant Activity. *Journal of Food Science*, **2019**, 84, 111-120	3.4	29
64	Preceding treatment of non-thermal plasma (NTP) assisted the bactericidal effect of ultrasound on Staphylococcus aureus. *Food Control*, **2018**, 90, 241-248	6.2	28
63	Thermal inactivation kinetics of Bacillus cereus in Chinese rice wine and in simulated media based on wine components. *Food Control*, **2018**, 89, 308-313	6.2	13
62	Understanding the Impact of Nonthermal Plasma on Food Constituents and Microstructure: A Review. *Food and Bioprocess Technology*, **2018**, 11, 463-486	5.1	52
61	Application of a Dielectric Barrier Discharge Atmospheric Cold Plasma (Dbd-Acp) for Eshcerichia Coli Inactivation in Apple Juice. *Journal of Food Science*, **2018**, 83, 401-408	3.4	89
60	Influences of cold atmospheric plasma on microbial safety, physicochemical and sensorial qualities of meat products. *Journal of Food Science and Technology*, **2018**, 55, 846-857	3.3	19
59	Green synthesis of sodium alginate-silver nanoparticles and their antibacterial activity. *International Journal of Biological Macromolecules*, **2018**, 111, 1281-1292	7.9	101
58	HTLC: A Viable Approach to Fast LC of Biogenic Amines in Food with Legacy Equipment. *Chromatographia*, **2018**, 81, 1097-1102	2.1	2
57	Predictive modeling of microbial single cells: A review. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 711-725	11.5	4
56	Effect of harvest, drying and storage on the bitterness, moisture, sugars, free amino acids and phenolic compounds of jujube fruit (Zizyphus jujuba cv. Junzao). *Journal of the Science of Food and Agriculture*, **2018**, 98, 628-634	4.3	35
55	Combating Staphylococcus aureus and its methicillin resistance gene (mecA) with cold plasma. *Science of the Total Environment*, **2018**, 645, 1287-1295	10.2	23
54	Application of atmospheric cold plasma-activated water (PAW) ice for preservation of shrimps (Metapenaeus ensis). *Food Control*, **2018**, 94, 307-314	6.2	75

53	Degradation of carboxymethylcellulose using ultrasound and β-glucanase: Pathways, kinetics and hydrolysates properties. *Carbohydrate Polymers*, **2018**, 201, 514-521	10.3	10
52	Ultrasound promotes enzymatic reactions by acting on different targets: Enzymes, substrates and enzymatic reaction systems. *International Journal of Biological Macromolecules*, **2018**, 119, 453-461	7.9	67
51	Effects of Nonthermal Plasma Technology on Functional Food Components. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 1379-1394	16.4	52
50	Extraction and characterization of RG-I enriched pectic polysaccharides from mandarin citrus peel. *Food Hydrocolloids*, **2018**, 79, 579-586	10.6	72
49	Effect of preliminary stresses on the resistance of Escherichia coli and Staphylococcus aureus toward non-thermal plasma (NTP) challenge. *Food Research International*, **2018**, 105, 178-183	7	20
48	Numerical Simulation of Water Absorption and Swelling in Dehulled Barley Grains during Canned Porridge Cooking. *Processes*, **2018**, 6, 230	2.9	3
47	Shelf-life prediction of strawberry at different temperatures during storage using kinetic analysis and model development. *Journal of Food Processing and Preservation*, **2018**, 42, e13693	2.1	7
46	Ultrasound-Induced O157:H7 Cell Death Exhibits Physical Disruption and Biochemical Apoptosis. *Frontiers in Microbiology*, **2018**, 9, 2486	5.7	20
45	Effect of Drying and Storage on the Volatile Compounds of Jujube Fruit Detected by Electronic Nose and GC-MS. *Food Science and Technology Research*, **2018**, 24, 1039-1047	0.8	3
44	Estimation of growth parameters of Listeria monocytogenes after sublethal heat and slightly acidic electrolyzed water (SAEW) treatment. *Food Control*, **2017**, 71, 17-25	6.2	51
43	Identification of bitter compounds from dried fruit of Ziziphus jujuba cv. Junzao. *International Journal of Food Properties*, **2017**, 20, S26-S35	3	11
42	Analysis of Staphylococcus aureus cell viability, sublethal injury and death induced by synergistic combination of ultrasound and mild heat. *Ultrasonics Sonochemistry*, **2017**, 39, 101-110	8.9	57
41	Fast preparation of RG-I enriched ultra-low molecular weight pectin by an ultrasound accelerated Fenton process. *Scientific Reports*, **2017**, 7, 541	4.9	48
40	Relationship between β-lactamase production and resistance phenotype in Klebsiella pneumoniae strains. *FEMS Microbiology Letters*, **2017**, 364,	2.9	3
39	Macromolecular properties and hypolipidemic effects of four sulfated polysaccharides from sea cucumbers. *Carbohydrate Polymers*, **2017**, 173, 330-337	10.3	55
38	Inactivation of soybean trypsin inhibitor by dielectric-barrier discharge (DBD) plasma. *Food Chemistry*, **2017**, 232, 515-522	8.5	45
37	Inactivation mechanisms of non-thermal plasma on microbes: A review. *Food Control*, **2017**, 75, 83-91	6.2	235
36	Acoustic cavitation assisted extraction of pectin from waste grapefruit peels: A green two-stage approach and its general mechanism. *Food Research International*, **2017**, 102, 101-110	7	56

35	Molecular size is important for the safety and selective inhibition of intrinsic factor Xase for fucosylated chondroitin sulfate. *Carbohydrate Polymers*, **2017**, 178, 180-189	10.3	25
34	Evaluation of lytic bacteriophages for control of multidrug-resistant Salmonella Typhimurium. *Annals of Clinical Microbiology and Antimicrobials*, **2017**, 16, 66	6.2	19
33	Lethal and Sublethal Effect of a Dielectric Barrier Discharge Atmospheric Cold Plasma on Staphylococcus aureus. *Journal of Food Protection*, **2017**, 80, 928-932	2.5	33
32	Fucosylated chondroitin sulfate oligosaccharides exert anticoagulant activity by targeting at intrinsic tenase complex with low FXII activation: Importance of sulfation pattern and molecular size. *European Journal of Medicinal Chemistry*, **2017**, 139, 191-200	6.8	33
31	Comparison of antibiotic resistance phenotypes in laboratory strains and clinical isolates of , Typhimurium, and. *Food Science and Biotechnology*, **2017**, 26, 1773-1779	3	2
30	Ultrasound assisted enzymatic hydrolysis of starch catalyzed by glucoamylase: Investigation on starch properties and degradation kinetics. *Carbohydrate Polymers*, **2017**, 175, 47-54	10.3	59
29	Characteristics of pectinase treated with ultrasound both during and after the immobilization process. *Ultrasonics Sonochemistry*, **2017**, 36, 1-10	8.9	28
28	Synergetic effects of ultrasound and slightly acidic electrolyzed water against Staphylococcus aureus evaluated by flow cytometry and electron microscopy. *Ultrasonics Sonochemistry*, **2017**, 38, 711-719	8.9	71
27	Preservation of squid by slightly acidic electrolyzed water ice. *Food Control*, **2017**, 73, 1483-1489	6.2	46
26	Protein denaturation and oxidation in chilled hairtail (Trichiutus haumela) as affected by electrolyzed oxidizing water and chitosan treatment. *International Journal of Food Properties*, **2017**, 20, S2696-S2707	3	10
25	Significance of Viable but Nonculturable : Induction, Detection, and Control. *Journal of Microbiology and Biotechnology*, **2017**, 27, 417-428	3.3	41
24	Degradation kinetics and structural characteristics of pectin under simultaneous sonochemical-enzymatic functions. *Carbohydrate Polymers*, **2016**, 154, 176-85	10.3	35
23	Evaluation of Ultrasound-Induced Damage to Escherichia coli and Staphylococcus aureus by Flow Cytometry and Transmission Electron Microscopy. *Applied and Environmental Microbiology*, **2016**, 82, 1828-1837	4.8	113
22	Modeling the Effect of Water Activity, pH, and Temperature on the Probability of Enterotoxin A Production by Staphylococcus aureus. *Journal of Food Protection*, **2016**, 79, 148-52	2.5	7
21	Disinfection efficacy and mechanism of slightly acidic electrolyzed water on Staphylococcus aureus in pure culture. *Food Control*, **2016**, 60, 505-510	6.2	55
20	Depolymerization of Fucosylated Chondroitin Sulfate with a Modified Fenton-System and Anticoagulant Activity of the Resulting Fragments. *Marine Drugs*, **2016**, 14,	6	31
19	Synergistic antimicrobial activity of bacteriophages and antibiotics against. *Food Science and Biotechnology*, **2016**, 25, 935-940	3	21
18	Synergistic Effect and Mechanisms of Combining Ultrasound and Pectinase on Pectin Hydrolysis. *Food and Bioprocess Technology*, **2016**, 9, 1249-1257	5.1	37

17	Sulfation pattern of fucose branches affects the anti-hyperlipidemic activities of fucosylated chondroitin sulfate. *Carbohydrate Polymers*, **2016**, 147, 1-7	10.3	27
16	Assessment of altered binding specificity of bacteriophage for ciprofloxacin-induced antibiotic-resistant Salmonella Typhimurium. *Archives of Microbiology*, **2016**, 198, 521-9	3	10
15	Role of phage-antibiotic combination in reducing antibiotic resistance in. *Food Science and Biotechnology*, **2016**, 25, 1211-1215	3	18
14	Identification of a highly sulfated fucoidan from sea cucumber Pearsonothuria graeffei with well-repeated tetrasaccharides units. *Carbohydrate Polymers*, **2015**, 134, 808-16	10.3	33
13	Liquid chromatographic method for toxic biogenic amines in foods using a chaotropic salt. *Journal of Chromatography A*, **2015**, 1406, 331-6	4.5	13
12	Impact of slightly acidic electrolyzed water (SAEW) and ultrasound on microbial loads and quality of fresh fruits. *LWT - Food Science and Technology*, **2015**, 60, 1195-1199	5.4	96
11	Properties and structures of commercial polygalacturonase with ultrasound treatment: role of ultrasound in enzyme activation. *RSC Advances*, **2015**, 5, 107591-107600	3.7	39
10	Ultrasound-assisted heating extraction of pectin from grapefruit peel: optimization and comparison with the conventional method. *Food Chemistry*, **2015**, 178, 106-14	8.5	182
9	EFFECT OF PHOSPHOLIPASE A1 ON THE PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF HEN'S EGG YOLK, PLASMA AND GRANULES. *Journal of Food Biochemistry*, **2013**, 37, 70-79	3.3	15
8	A probability model for enterotoxin production of Bacillus cereus as a function of pH and temperature. *Journal of Food Protection*, **2013**, 76, 343-7	2.5	5
7	Development of predictive models for the growth of Escherichia coli O157:H7 on cabbage in Korea. *Journal of Food Science*, **2012**, 77, M257-63	3.4	13
6	RESPONSE SURFACE MODELING OF LISTERIA MONOCYTOGENES INACTIVATION ON LETTUCE TREATED WITH ELECTROLYZED OXIDIZING WATER. *Journal of Food Process Engineering*, **2011**, 34, 1729-1745	2.4	20
5	Development of predictive model for the growth of Staphylococcus aureus in Kimbab. *Food Science and Biotechnology*, **2011**, 20, 471-476	3	13
4	Optimization of inactivation of Staphylococcus aureus by low concentration electrolyzed water using response surface methodology. *Food Science and Biotechnology*, **2011**, 20, 1367-1371	3	8
3	Modeling the effect of temperature and relative humidity on the growth of Staphylococcus aureus on fresh-cut spinach using a user-friendly software. *Food Science and Biotechnology*, **2011**, 20, 1593-1597	3	8
2	Mathematical modeling on the growth of Staphylococcus aureus in sandwich. *Food Science and Biotechnology*, **2010**, 19, 763-768	3	12
1	Predictive model for growth of Listeria monocytogenes in untreated and treated lettuce with alkaline electrolyzed water. *World Journal of Microbiology and Biotechnology*, **2010**, 26, 863-869	4.4	19