Kun-Ho Seo

List of Publications by Year
in descending order

173 papers	2,932 citations	172457 29 h-index	243625 44 g-index
175 all docs	175 docs citations	175 times ranked	3326 citing authors

#	Article	IF	Citations
1	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. Journal of Nutritional Biochemistry, 2017, 44, 35-43.	4.2	128
2	Characterization and antibacterial activity of a novel exopolysaccharide produced by Lactobacillus kefiranofaciens DN1 isolated from kefir. Food Control, 2017, 78, 436-442.	5.5	123
3	Dual function of Lactobacillus kefiri DH5 in preventing highâ€fatâ€dietâ€induced obesity: direct reduction of cholesterol and upregulation of PPARâ€Îł in adipose tissue. Molecular Nutrition and Food Research, 2017, 61, 1700252.	3.3	94
4	Prevalence and characterization of extended-spectrum-Î²-lactamase-producing Escherichia coli and Klebsiella pneumoniae in ready-to-eat vegetables. International Journal of Food Microbiology, 2015, 207, 83-86.	4.7	77
5	Prevalence, Antibiotic Resistance, and Molecular Characterizatio of Salmonella Serovars in Retail Meat Products. Journal of Food Protection, 2011, 74, 161-166.	1.7	76
6	Antimicrobial Activity of Kefir against Various Food Pathogens and Spoilage Bacteria. Korean Journal for Food Science of Animal Resources, 2016, 36, 787-790.	1.5	68
7	Toxin profile, antibiotic resistance, and phenotypic and molecular characterization of Bacillus cereus in Sunsik. Food Microbiology, 2012, 32, 217-222.	4.2	60
8	New colorimetric aptasensor for rapid on-site detection of Campylobacter jejuni and Campylobacter coli in chicken carcass samples. Analytica Chimica Acta, 2018, 1029, 78-85.	5.4	57
9	Antimicrobial and anti-biofilm activities of Lactobacillus kefiranofaciens DD2 against oral pathogens. Journal of Oral Microbiology, 2018, 10, 1472985.	2.7	57
10	Chemistry of Pterostilbene and Its Metabolic Effects. Journal of Agricultural and Food Chemistry, 2020, 68, 12836-12841.	5.2	55
11	Modern perspectives on the health benefits of kefir in next generation sequencing era: Improvement of the host gut microbiota. Critical Reviews in Food Science and Nutrition, 2019, 59, 1782-1793.	10.3	54
12	Characterization of yeasts isolated from kefir as a probiotic and its synergic interaction with the wine byproduct grape seed flour/extract. LWT - Food Science and Technology, 2018, 90, 535-539.	5.2	52
13	Two-stage label-free aptasensing platform for rapid detection of Cronobacter sakazakii in powdered infant formula. Sensors and Actuators B: Chemical, 2017, 239, 94-99.	7.8	51
14	Isolation and Characterization of Cronobacter from Desiccated Foods in Korea. Journal of Food Science, 2012, 77, M354-8.	3.1	50
15	Modulation of gut microbiota and increase in fecal water content in mice induced by administration of Lactobacillus kefiranofaciens DN1. Food and Function, 2017, 8, 680-686.	4.6	50
16	Antiobesity Effect of Exopolysaccharides Isolated from Kefir Grains. Journal of Agricultural and Food Chemistry, 2017, 65, 10011-10019.	5.2	48
17	Quantitative Prevalence and Toxin Gene Profile of Bacillus cereus from Ready-to-Eat Vegetables in South Korea. Foodborne Pathogens and Disease, 2015, 12, 795-799.	1.8	47
18	Development of multiplex real-time PCR with Internal amplification control for simultaneous detection of Salmonella and Cronobacter in powdered infant formula. International Journal of Food Microbiology, 2010, 144, 177-181.	4.7	46

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19	Modulation of the Intestinal Microbiota Is Associated with Lower Plasma Cholesterol and Weight Gain in Hamsters Fed Chardonnay Grape Seed Flour. Journal of Agricultural and Food Chemistry, 2015, 63, 1460-1467.	5.2	46
20	Incidence, Antibiotic Susceptibility, and Toxin Profiles of Bacillus cereus sensu lato Isolated from Korean Fermented Soybean Products. Journal of Food Science, 2015, 80, M1266-70.	3.1	40
21	Detection and Enumeration of Lactic Acid Bacteria, Acetic Acid Bacteria and Yeast in Kefir Grain and Milk Using Quantitative Realâ€Time <scp>PCR</scp>. Journal of Food Safety, 2015, 35, 102-107.	2.3	39
22	Comparison of traditional and backslopping methods for kefir fermentation based on physicochemical and microbiological characteristics. LWT - Food Science and Technology, 2018, 97, 503-507.	5.2	39
23	Rapid detection of viable Bacillus cereus emetic and enterotoxic strains in food by coupling propidium monoazide and multiplex PCR (PMA-mPCR). Food Control, 2015, 55, 151-157.	5.5	37
24	Antiobesity Effect of Prebiotic Polyphenol-Rich Grape Seed Flour Supplemented with Probiotic Kefir-Derived Lactic Acid Bacteria. Journal of Agricultural and Food Chemistry, 2018, 66, 12498-12511.	5.2	37
25	Modulation of intestinal microbiota in mice by kefir administration. Food Science and Biotechnology, 2015, 24, 1397-1403.	2.6	36
26	Development of a multiplex realâ€time PCR for simultaneous detection of <scp>Bacillus cereus</scp>, <scp>Listeria monocytogenes</scp>, and <scp>Staphylococcus aureus</scp> in food samples. Journal of Food Safety, 2019, 39, e12558.	2.3	36
27	Spread of multidrug-resistant Escherichia coli harboring integron via swine farm waste water treatment plant. Ecotoxicology and Environmental Safety, 2018, 149, 36-42.	6.0	33
28	Improvement of Modified Charcoal-Cefoperazone-Deoxycholate Agar by Supplementation with a High Concentration of Polymyxin B for Detection of Campylobacter jejuni and C. coli in Chicken Carcass Rinses. Applied and Environmental Microbiology, 2012, 78, 1624-1626.	3.1	31
29	Incidence, Antimicrobial Resistance, and Molecular Characteristics of Nontyphoidal Salmonella Including Extended-Spectrum Î²-Lactamase Producers in Retail Chicken Meat. Journal of Food Protection, 2015, 78, 1932-1937.	1.7	31
30	Modulation of the intestinal microbiota of dogs by kefir as a functional dairy product. Journal of Dairy Science, 2019, 102, 3903-3911.	3.4	31
31	Hepatitis E virus infections in humans and animals. Clinical and Experimental Vaccine Research, 2014, 3, 29.	2.2	28
32	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. PLoS ONE, 2016, 11, e0167680.	2.5	27
33	Use of Negative Air Ionization for Reducing Airborne Levels of Salmonella enterica serovar enteritidis in a Room Containing Infected Caged Layers. Journal of Applied Poultry Research, 1999, 8, 440-446.	1.2	26
34	Evaluation of PCR inhibitory effect of enrichment broths and comparison of DNA extraction methods for detection of Salmonella Enteritidis using real-time PCR assay. Journal of Veterinary Science, 2010, 11, 143.	1.3	26
35	High Occurrence of Extended-Spectrum Î²-Lactamase-ProducingSalmonellain Broiler Carcasses from Poultry Slaughterhouses in South Korea. Foodborne Pathogens and Disease, 2015, 12, 190-196.	1.8	26
36	Prevalence, characterization, and antimicrobial susceptibility of Salmonella Gallinarum isolated from eggs produced in conventional or organic farms in South Korea. Poultry Science, 2013, 92, 2789-2797.	3.4	25

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37	Development of a loop-mediated isothermal amplification assay for detecting Listeria monocytogenes prfA in milk. Food Science and Biotechnology, 2014, 23, 467-474.	2.6	25
38	Development of Real-Time PCR for the Detection of Clostridium perfringens in Meats and Vegetables. Journal of Microbiology and Biotechnology, 2012, 22, 530-534.	2.1	25
39	Risk Assessment for Salmonellosis in Chicken in South Korea: The Effect of Salmonella Concentration in Chicken at Retail. Korean Journal for Food Science of Animal Resources, 2018, 38, 1043-1054.	1.5	24
40	Growth Inhibition of Cronobacter sakazakii in Experimentally Contaminated Powdered Infant Formula by Kefir Supernatant. Journal of Food Protection, 2015, 78, 1651-1655.	1.7	23
41	Prevalence, Seasonal Occurrence, and Antimicrobial Resistance of Salmonella spp. Isolates Recovered from Chicken Carcasses Sampled at Major Poultry Processing Plants of South Korea. Foodborne Pathogens and Disease, 2016, 13, 544-550.	1.8	23
42	Culture supernatant produced by Lactobacillus kefiri from kefir inhibits the growth of Cronobacter sakazakii. Journal of Dairy Research, 2018, 85, 98-103.	1.4	23
43	Comparison of Standard Culture Method and Real-time PCR Assay for Detection of Staphylococcus aureus in Processed and Unprocessed Foods. Korean Journal for Food Science of Animal Resources, 2010, 30, 410-418.	1.5	23
44	Effect of Surface Layer Proteins Derived from Paraprobiotic Kefir Lactic Acid Bacteria on Inflammation and High-Fat Diet-Induced Obesity. Journal of Agricultural and Food Chemistry, 2021, 69, 15157-15164.	5.2	23
45	A Comparison of Subtyping Methods for Differentiating Salmonella enterica Serovar Enteritidis Isolates Obtained from Food and Human Sources. Osong Public Health and Research Perspectives, 2013, 4, 27-33.	1.9	22
46	Presence of Stenotrophomonas maltophilia exhibiting high genetic similarity to clinical isolates in final effluents of pig farm wastewater treatment plants. International Journal of Hygiene and Environmental Health, 2018, 221, 300-307.	4.3	22
47	Prevalence, toxin-typing, and antimicrobial susceptibility of Clostridium perfringens from retail meats in Seoul, Korea. Anaerobe, 2020, 64, 102235.	2.1	22
48	Flavonoid-rich Chardonnay grape seed flour supplementation ameliorates diet-induced visceral adiposity, insulin resistance, and glucose intolerance via altered adipose tissue gene expression. Journal of Functional Foods, 2015, 17, 881-891.	3.4	21
49	Characterization of Escherichia coliâ€“Producing Extended-Spectrum Î²-Lactamase (ESBL) Isolated from Chicken Slaughterhouses in South Korea. Foodborne Pathogens and Disease, 2015, 12, 741-748.	1.8	21
50	Chardonnay grape seed flour supplemented diets alter intestinal microbiota in diet-induced obese mice. Journal of Food Biochemistry, 2017, 41, e12396.	2.9	21
51	Comparison of Three Selective Media and Validation of the VIDAS Campylobacter Assay for the Detection of Campylobacter jejuni in Ground Beef and Fresh-Cut Vegetables. Journal of Food Protection, 2011, 74, 456-460.	1.7	20
52	Improvement of Mannitol–Yolk–Polymyxin B Agar by Supplementing with Trimethoprim for Quantitative Detection of Bacillus cereus in Foods. Journal of Food Protection, 2012, 75, 1342-1345.	1.7	20
53	Rapid Detection of Lactobacillus kefiranofaciens in Kefir Grain and Kefir Milk Using Newly Developed Real-Time PCR. Journal of Food Protection, 2015, 78, 855-858.	1.7	20
54	Quantitative Microbial Risk Assessment for Campylobacter jejuni in Ground Meat Products in Korea. Food Science of Animal Resources, 2019, 39, 565-575.	4.1	20

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55	Improvement of modified charcoal-cefoperazone-deoxycholate agar by addition of potassium clavulanate for detecting Campylobacter spp. in chicken carcass rinse. International Journal of Food Microbiology, 2013, 165, 7-10.	4.7	19
56	High Occurrence Rate and Contamination Level of Bacillus cereus in Organic Vegetables on Sale in Retail Markets. Foodborne Pathogens and Disease, 2016, 13, 656-660.	1.8	19
57	Prevalence Analysis and Molecular Characterization of Salmonella at Different Processing Steps in Broiler Slaughter Plants in South Korea. Journal of Food Science, 2015, 80, M2822-6.	3.1	18
58	Evaluation of an Automated ELISA (VIDAS^(R) and Real-time PCR by Comparing with a Conventional Culture Method for the Detection of Salmonella spp. in Steamed Pork and Raw Broccoli Sprouts. Korean Journal for Food Science of Animal Resources, 2009, 29, 506-512.	1.5	18
59	Comparison of Culture, Conventional and Real-time PCR Methods for Listeria monocytogenes in Foods. Korean Journal for Food Science of Animal Resources, 2014, 34, 665-673.	1.5	17
60	Improved astaxanthin production by Xanthophyllomyces dendrorhous SK984 with oak leaf extract and inorganic phosphate supplementation. Food Science and Biotechnology, 2019, 28, 1171-1176.	2.6	17
61	Detection of Listeria monocytogenes using DynabeadsÂ® anti-Listeria combined with real-time PCR in soybean sprouts. LWT - Food Science and Technology, 2019, 99, 533-539.	5.2	17
62	Characterization of a novel bacteriophage Ï†CJ22 and its prophylactic and inhibitory effects on necrotic enteritis and Clostridium perfringens in broilers. Poultry Science, 2021, 100, 302-313.	3.4	17
63	Synergistic Effects of Heat-Killed Kefir Paraprobiotics and Flavonoid-Rich Prebiotics on Western Diet-Induced Obesity. Nutrients, 2020, 12, 2465.	4.1	16
64	Combination of Whole Grapeseed Flour and Newly Isolated Kefir Lactic Acid Bacteria Reduces Highâ€Fatâ€Induced Hepatic Steatosis. Molecular Nutrition and Food Research, 2019, 63, e1801040.	3.3	15
65	Heat resistance of Salmonella Enteritidis under prolonged exposure to acid-salt combined stress and subsequent refrigeration. International Journal of Food Microbiology, 2018, 285, 165-172.	4.7	15
66	Biochemical characteristics, virulence traits and antifungal resistance of two major yeast species isolated from kefir: Kluyveromyces marxianus and Saccharomyces unisporus. International Journal of Dairy Technology, 2019, 72, 275-281.	2.8	15
67	Synbiotic Effect of Whole Grape Seed Flour and Newly Isolated Kefir Lactic Acid Bacteria on Intestinal Microbiota of Diet-Induced Obese Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 13131-13137.	5.2	15
68	Development of a selective enrichment broth supplemented with bacteriological charcoal and a high concentration of polymyxin B for the detection of Campylobacter jejuni and Campylobacter coli in chicken carcass rinses. International Journal of Food Microbiology, 2013, 162, 308-310.	4.7	14
69	Traceback Investigation for Salmonella Contamination at Egg Processing Plants in South Korea: Prevalence, Antibiotic Resistance, and Epidemiological Tracing by Repâ€PCR Fingerprinting. Journal of Food Science, 2015, 80, M759-64.	3.1	13
70	Distribution and Molecular Characterization of Campylobacter Species at Different Processing Stages in Two Poultry Processing Plants. Foodborne Pathogens and Disease, 2017, 14, 141-147.	1.8	13
71	Quantitative prevalence and characterization of Campylobacter from chicken and duck carcasses from poultry slaughterhouses in South Korea. Poultry Science, 2018, 97, 2909-2916.	3.4	13
72	Development of bloodâ€“yolkâ€“polymyxin Bâ€“trimethoprim agar for the enumeration of Bacillus cereus in various foods. International Journal of Food Microbiology, 2013, 165, 144-147.	4.7	12

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73	Highly efficient and specific separation of Staphylococcus aureus from lettuce and milk using Dynabeads protein G conjugates. Food Science and Biotechnology, 2016, 25, 1501-1505.	2.6	12
74	Development of rapid and highly specific TaqMan probe-based real-time PCR assay for the identification and enumeration of Lactobacillus kefiri in kefir milk. International Dairy Journal, 2016, 61, 18-21.	3.0	12
75	Prevalence and toxin type of Clostridium perfringens in beef from four different types of meat markets in Seoul, Korea. Food Science and Biotechnology, 2017, 26, 545-548.	2.6	12
76	Properties of broiler breast meat with pale color and a new approach for evaluating meat freshness in poultry processing plants. Poultry Science, 2022, 101, 101627.	3.4	12
77	Effects of kefir lactic acid bacteria-derived postbiotic components on high fat diet-induced gut microbiota and obesity. Food Research International, 2022, 157, 111445.	6.2	12
78	Supplementation of Bolton broth with triclosan improves detection of Campylobacter jejuni and Campylobacter coli in chicken carcass rinse. International Journal of Food Microbiology, 2014, 181, 37-39.	4.7	11
79	Prevalence, toxin gene profile, antibiotic resistance, and molecular characterization ofClostridium perfringensfrom diarrheic and non-diarrheic dogs in Korea. Journal of Veterinary Science, 2018, 19, 368.	1.3	11
80	Microbial composition of Korean kefir and antimicrobial activity of Acetobacter fabarum DH1801. Journal of Food Safety, 2020, 40, e12728.	2.3	11
81	Addition of Rifampicin to Bolton Broth to Inhibit Extendedâ€Spectrum Î²â€Lactamaseâ€Producing Escherichia coli for the Detection of Campylobacter. Journal of Food Science, 2017, 82, 1688-1692.	3.1	10
82	Development of a novel selective medium for the isolation and enumeration of acetic acid bacteria from various foods. Food Control, 2019, 106, 106717.	5.5	10
83	Synergistic effects of the early administration of Lactobacillus kefiranofaciens DN1 and Kluyveromyces marxianus KU140723-05 on the inhibition of Salmonella Enteritidis colonization in young chickens. Poultry Science, 2020, 99, 5999-6006.	3.4	10
84	Effect of folic acid supplementation on proliferation and apoptosis in bovine mammary epithelial (MAC-T) cells. Animal Biotechnology, 2022, 33, 13-21.	1.5	10
85	Prevalence, Characterization, and Antimicrobial Susceptibility of Listeria monocytogenes from Raw Beef and Slaughterhouse Environments in Korea. Foodborne Pathogens and Disease, 2021, 18, 419-425.	1.8	10
86	Improvement of Karmali Agar by Addition of Polymyxin B for the Detection of Campylobacter jejuni and C. coli in Wholeâ€Chicken Carcass Rinse. Journal of Food Science, 2013, 78, M752-5.	3.1	9
87	Prevalence, Antibiotic-Resistance, and Virulence Characteristics of Vibrio parahaemolyticus in Restaurant Fish Tanks in Seoul, South Korea. Foodborne Pathogens and Disease, 2020, 17, 209-214.	1.8	9
88	Chemical and Organoleptic Properties of Some Dairy Products Supplemented with Various Concentration of Propolis: A Preliminary Study. Journal of Dairy Science and Biotechnology, 2020, 38, 59-69.	0.3	9
89	Sodium hypochlorite-mediated inactivation of Cronobacter spp. biofilms on conveyor belt chips. Food Science and Biotechnology, 2014, 23, 1893-1896.	2.6	8
90	Development of a real-time PCR assay for rapid screening of acetic acid bacteria as a group in food products. Food Control, 2019, 100, 78-82.	5.5	8

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91	A Combined In Vitro and In Vivo Assessment of the Safety of the Yeast Strains Kluyveromyces marxianus A4 and A5 Isolated from Korean Kefir. Probiotics and Antimicrobial Proteins, 2023, 15, 129-138.	3.9	8
92	Comparison of 3 Selective Media for Enumeration of Bacillus cereus in Several Food Matrixes. Journal of Food Science, 2014, 79, M2480-4.	3.1	7
93	Microbiological Evaluation of Pork and Chicken By-Products in South Korea. Journal of Food Protection, 2016, 79, 715-722.	1.7	7
94	Effect of microbial control measures on farmstead cheesemaking and antimicrobial resistance of Staphylococcus aureus and Enterococcus spp. isolates. Journal of Food Safety, 2018, 38, e12432.	2.3	7
95	Effectiveness of calcium hypochlorite, quaternary ammonium compounds, and sodium hypochlorite in eliminating vegetative cells and spores of Bacillus anthracis surrogate. Journal of Veterinary Science, 2021, 22, e11.	1.3	7
96	Effects of kefir on doxorubicin-induced multidrug resistance in human colorectal cancer cells. Journal of Functional Foods, 2021, 78, 104371.	3.4	7
97	Preparation of Bioactive Kefir with Added Flaxseed (Linum usitatissimumL.) Extract. Journal of Milk Science and Biotechnology, 2017, 35, 176-183.	0.3	7
98	Organoleptic Evaluation of the High-Protein Yoghurt containing the Edible Insect Oxya chinensis sinuosa (Grasshopper): A Preliminary Study. Journal of Milk Science and Biotechnology, 2017, 35, 266-269.	0.3	7
99	Nutritional Effects and Antimicrobial Activity of Kefir (Grains). Journal of Milk Science and Biotechnology, 2018, 36, 1-13.	0.3	7
100	Antimicrobial Effect of Mentha piperita (Peppermint) Oil against Bacillus cereus, Staphylococcus aureus, Cronobacter sakazakii, and Salmonella Enteritidis in Various Dairy Foods: Preliminary Study. Journal of Milk Science and Biotechnology, 2018, 36, 146-154.	0.3	7
101	Prevalence and Antimicrobial Resistance of Enterococcus faecalis and Enterococcus faecium Isolated from Beef, Pork, Chicken and Sashimi. Korean Journal for Food Science of Animal Resources, 2013, 33, 133-138.	1.5	7
102	Antibacterial Activity of Clove Oil against Foodborne Pathogenic Bacteria and Sensory Attributes in Clove Oil-Enriched Dairy Products: A Preliminary Study. Journal of Dairy Science and Biotechnology, 2020, 38, 197-206.	0.3	7
103	Prevalence and Virulence Characteristics of Enterococcus faecalis and Enterococcus faecium in Bovine Mastitis Milk Compared to Bovine Normal Raw Milk in South Korea. Animals, 2022, 12, 1407.	2.3	7
104	Experimental evidence of hepatitis A virus infection in pigs. Journal of Medical Virology, 2016, 88, 631-638.	5.0	6
105	Fates of Salmonella Enteritidis and Cronobacter sakazakii in various multipleâ€strain yogurts and kefir during cold storage. Journal of Food Safety, 2018, 38, e12429.	2.3	6
106	Development of a rapid and reliable TaqMan probe-based real-time PCR assay for the detection and enumeration of the multifaceted yeast Kluyveromyces marxianus in dairy products. LWT - Food Science and Technology, 2018, 87, 163-168.	5.2	6
107	High prevalence of non-faecalis and non-faecium Enterococcus spp. in farmstead cheesehouse and their applicability as hygiene indicators. LWT - Food Science and Technology, 2020, 126, 109271.	5.2	6
108	Antibacterial Activity of Crude Aronia melanocarpa (Black Chokeberry) Extracts against Bacillus cereus, Staphylococcus aureus, Cronobacter sakazakii, and Salmonella Enteritidis in Various Dairy Foods: Preliminary Study. Journal of Milk Science and Biotechnology, 2018, 36, 155-163.	0.3	6

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109	Status and Prospect of Lactic Acid Bacteria with Antibiotic Resistance. Journal of Dairy Science and Biotechnology, 2020, 38, 70-88.	0.3	6
110	Evaluation of Potassiumâ€Clavulanateâ€Supplemented Modified Charcoalâ€Cefoperazoneâ€Deoxycholate Agar for Enumeration of Campylobacter in Chicken Carcass Rinse. Journal of Food Science, 2014, 79, M923-6.	3.1	5
111	Efficacy of Syringe Filtration for the Selective Isolation of Campylobacter from Chicken Carcass Rinse. Journal of Food Protection, 2017, 80, 1050-1053.	1.7	5
112	Detection of Campylobacter jejuni from Fresh Produce: Comparison of Culture- and PCR-based Techniques, and Metagenomic Approach for Analyses of the Microbiome before and after Enrichment. Journal of Food Protection, 2021, 84, 1704-1712.	1.7	5
113	Antimicrobial Activity of Hibiscus sabdariffa L. (Roselle) Powder against Food-Borne Pathogens Present in Dairy Products: Preliminary Study. Journal of Dairy Science and Biotechnology, 2020, 38, 37-44.	0.3	5
114	Antimicrobial Action of Raphanus raphanistrum subsp. sativus (radish) Extracts against Foodborne Bacteria Present in Various Milk Products: A Preliminary Study. Journal of Milk Science and Biotechnology, 2019, 37, 187-195.	0.3	5
115	Survivability of Kluyveromyces marxianus Isolated From Korean Kefir in a Simulated Gastrointestinal Environment. Frontiers in Microbiology, 2022, 13, 842097.	3.5	5
116	Modification of Karmali Agar by Supplementation with Potassium Clavulanate for the Isolation of Campylobacter from Chicken Carcass Rinses. Journal of Food Protection, 2014, 77, 1207-1211.	1.7	4
117	Improvement of Karmali Agar by Supplementation with Tazobactam for Detecting Campylobacter in Raw Poultry. Journal of Food Protection, 2016, 79, 1982-1985.	1.7	4
118	Citrobacter braakii: A Major Cause of Falseâ€Positive Results on MacConkey and Levine's Eosin Methylene Blue Selective Agars Used for the Isolation of Escherichia Coli from Fresh Vegetable Samples. Journal of Food Safety, 2016, 36, 33-37.	2.3	4
119	Supplementation of Modified Mannitolâ€Yolkâ€Polymyxin B Agar with Cefuroxime for Quantitative Detection of Bacillus cereus in Food. Journal of Food Science, 2019, 84, 133-137.	3.1	4
120	Fate and survival of Listeria monocytogenes and Escherichia coli O157:H7 during ripening of cheddar cheeses manufactured from unpasteurized raw milk. LWT - Food Science and Technology, 2020, 133, 109944.	5.2	4
121	Variation of antibiotic resistance in Salmonella Enteritidis, Escherichia coli O157 : H7 , and Listeria monocytogenes after exposure to acid, salt, and cold stress. Journal of Food Safety, 2020, 40, e12804.	2.3	4
122	Influence of sodium reduction and storage temperature on the growth of total microbes and Bacillus cereus in naturally contaminated hamburger patty and loaf bread. Food Science and Biotechnology, 2020, 29, 1433-1438.	2.6	4
123	Strategies for expanding HACCP certification rate using an awareness survey of dairy farmers. International Journal of Dairy Technology, 2021, 74, 453-461.	2.8	4
124	Analysis and Improvement of HACCP Program for Smalland Medium-sized Dairy Plants of Korea. Han'gug Sigpum Wi'saeng Anjeonseong Haghoeji, 2017, 32, 14-19.	0.4	4
125	Production of Bioactive Yoghurt containing Cichorium intybus L. (Chicory) Extract - Preliminary Study. Journal of Milk Science and Biotechnology, 2017, 35, 9-15.	0.3	4
126	Current Cronobacter spp. Researches on Prevalence, Control, and Detection. Korean Journal of Microbiology, 2012, 48, 229-239.	0.2	4

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127	Comparison of the Sanitary Conditions of Raw Milk Cheese and Pasteurized Milk Cheese Sold in the Market: A Preliminary Study. Journal of Milk Science and Biotechnology, 2019, 37, 33-39.	0.3	4
128	Physiochemical and Organoleptic Properties of Kefir Containing Different Concentrations of Hyaluronic Acid : A Preliminary Study. Journal of Dairy Science and Biotechnology, 2020, 38, 146-153.	0.3	4
129	Quantitative Validation of Two Novel Selective Media for the Enumeration of <scp>B</scp>acillus cereus in Naturally Contaminated Fermented Sauce Samples. Journal of Food Safety, 2014, 34, 340-344.	2.3	3
130	Evaluation of Selective-Enrichment and Chromogenic Media forSalmonellaDetection in Raw Shell Egg Contents with a Low Microbial Load. Foodborne Pathogens and Disease, 2017, 14, 414-418.	1.8	3
131	Quantitative Risk Assessment Model for Salmonellosis in Chicken Skewers from Street Food Vendors in South Korea. Journal of Food Protection, 2019, 82, 955-962.	1.7	3
132	Comparison of Direct Syringe Filtration and Membrane Filtration for the Selective Isolation ofCampylobacter jejunifrom Ready-to-Eat Sprouts. Foodborne Pathogens and Disease, 2019, 16, 371-375.	1.8	3
133	Comparison of polyphenol-rich wine grape seed flour-regulated fecal and blood microRNAs in high-fat, high-fructose diet-induced obese mice. Journal of Functional Foods, 2020, 73, 104147.	3.4	3
134	Status and Prospects of PCR Detection Methods for Diagnosing Pathogenic Escherichia coli : A Review. Journal of Dairy Science and Biotechnology, 2021, 39, 51-62.	0.3	3
135	Comparison of Real-Time PCR and Culture Methods for Detection of Campylobacter jejuni in Various Foods. Korean Journal of Food Science and Technology, 2011, 43, 119-123.	0.3	3
136	Sensory Profiles of Protein-Fortified Kefir prepared Using Edible Insects (Silkworm Pupae, Bombyx) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.3	3
137	Advanced Methods for Isolating from and Confirming Campylobacter spp. in Milk and Dairy Products: Review. Journal of Dairy Science and Biotechnology, 2020, 38, 121-133.	0.3	3
138	Isolation and characterization of halophilic Kocuria salsicia strains from cheese brine. Food Science of Animal Resources, 2022, 42, 252-265.	4.1	3
139	Establishing Quantitative Standards for Residual Alkaline Phosphatase in Pasteurized Milk. Korean Journal for Food Science of Animal Resources, 2016, 36, 194-197.	1.5	2
140	Evaluation of Tazobactam-Supplemented, Modified Charcoal-Cefoperazone-Deoxycholate Agar for Qualitative Detection of Campylobacter from Chicken Carcass Rinse. Foodborne Pathogens and Disease, 2016, 13, 251-254.	1.8	2
141	Dynabeads protein G antibody conjugates combined with modified brain heart infusion broth for the enrichment and separation of Bacillus cereus in artificially contaminated vegetables. Food Science and Biotechnology, 2016, 25, 941-947.	2.6	2
142	Evaluation of cephamycins as supplements to selective agar for detecting Campylobacter spp. in chicken carcass rinses. International Journal of Food Microbiology, 2016, 223, 75-78.	4.7	2
143	Development of a new chromogenic medium for the enumeration of Bacillus cereus in various ready-to-eat foods. Food Control, 2021, 128, 108188.	5.5	2
144	Sensory Evaluation of Various Gouda Cheeses Produced from Raw Milk. Journal of Milk Science and Biotechnology, 2018, 36, 95-105.	0.3	2

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145	Comparison of Methods for Detection of Escherichia coli O157:H7 in Ground Beef and Radish Sprouts. Korean Journal for Food Science of Animal Resources, 2010, 30, 179-184.	1.5	2
146	Comparison of the Microsatellite and Single Nucleotide Polymorphism Methods for Discriminating among Hanwoo (Korean Native Cattle), Imported, and Crossbred Beef in Korea. Korean Journal for Food Science of Animal Resources, 2014, 34, 763-768.	1.5	2
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