

Kun-Ho Seo

List of Publications by Year in descending order

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173
papers

2,932
citations

172443

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175
docs citations

175
times ranked

3326
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#	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. <i>Journal of Nutritional Biochemistry</i> , 2017, 44, 35-43.	4.2	128
2	Characterization and antibacterial activity of a novel exopolysaccharide produced by <i>Lactobacillus kefiranofaciens</i> DN1 isolated from kefir. <i>Food Control</i> , 2017, 78, 436-442.	5.5	123
3	Dual function of <i>Lactobacillus kefir</i> DH5 in preventing high-fat diet-induced obesity: direct reduction of cholesterol and upregulation of PPAR α in adipose tissue. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700252.	3.3	94
4	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.	4.7	77
5	Prevalence, Antibiotic Resistance, and Molecular Characterization of <i>Salmonella</i> Serovars in Retail Meat Products. <i>Journal of Food Protection</i> , 2011, 74, 161-166.	1.7	76
6	Antimicrobial Activity of Kefir against Various Food Pathogens and Spoilage Bacteria. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 787-790.	1.5	68
7	Toxin profile, antibiotic resistance, and phenotypic and molecular characterization of <i>Bacillus cereus</i> in Sunsik. <i>Food Microbiology</i> , 2012, 32, 217-222.	4.2	60
8	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.	5.4	57
9	Antimicrobial and anti-biofilm activities of <i>Lactobacillus kefiranofaciens</i> DD2 against oral pathogens. <i>Journal of Oral Microbiology</i> , 2018, 10, 1472985.	2.7	57
10	Chemistry of Pterostilbene and Its Metabolic Effects. <i>Journal of Agricultural and Food Chemistry</i> , 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. <i>Critical Reviews in Food Science and Nutrition</i> , 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. <i>LWT - Food Science and Technology</i> , 2018, 90, 535-539.	5.2	52
13	Two-stage label-free aptasensing platform for rapid detection of <i>Cronobacter sakazakii</i> in powdered infant formula. <i>Sensors and Actuators B: Chemical</i> , 2017, 239, 94-99.	7.8	51
14	Isolation and Characterization of <i>Cronobacter</i> from Desiccated Foods in Korea. <i>Journal of Food Science</i> , 2012, 77, M354-8.	3.1	50
15	Modulation of gut microbiota and increase in fecal water content in mice induced by administration of <i>Lactobacillus kefiranofaciens</i> DN1. <i>Food and Function</i> , 2017, 8, 680-686.	4.6	50
16	Antiobesity Effect of Exopolysaccharides Isolated from Kefir Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10011-10019.	5.2	48
17	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.	1.8	47
18	Development of multiplex real-time PCR with Internal amplification control for simultaneous detection of <i>Salmonella</i> and <i>Cronobacter</i> in powdered infant formula. <i>International Journal of Food Microbiology</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1460-1467.	5.2	46
20	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.	3.1	40
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.	2.3	39
22	Comparison of traditional and backslipping methods for kefir fermentation based on physicochemical and microbiological characteristics. <i>LWT - Food Science and Technology</i> , 2018, 97, 503-507.	5.2	39
23	Rapid detection of viable <i>Bacillus cereus</i> emetic and enterotoxic strains in food by coupling propidium monoazide and multiplex PCR (PMA-mPCR). <i>Food Control</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12498-12511.	5.2	37
25	Modulation of intestinal microbiota in mice by kefir administration. <i>Food Science and Biotechnology</i> , 2015, 24, 1397-1403.	2.6	36
26	Development of a multiplex real-time PCR for simultaneous detection of <i>Bacillus cereus</i> , <i>Listeria monocytogenes</i> , and <i>Staphylococcus aureus</i> in food samples. <i>Journal of Food Safety</i> , 2019, 39, e12558.	2.3	36
27	Spread of multidrug-resistant <i>Escherichia coli</i> harboring integron via swine farm waste water treatment plant. <i>Ecotoxicology and Environmental Safety</i> , 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 <i>Campylobacter jejuni</i> and <i>C. coli</i> in Chicken Carcass Rinses. <i>Applied and Environmental Microbiology</i> , 2012, 78, 1624-1626.	3.1	31
29	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.	1.7	31
30	Modulation of the intestinal microbiota of dogs by kefir as a functional dairy product. <i>Journal of Dairy Science</i> , 2019, 102, 3903-3911.	3.4	31
31	Hepatitis E virus infections in humans and animals. <i>Clinical and Experimental Vaccine Research</i> , 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. <i>PLoS ONE</i> , 2016, 11, e0167680.	2.5	27
33	Use of Negative Air Ionization for Reducing Airborne Levels of <i>Salmonella enterica</i> serovar enteritidis in a Room Containing Infected Caged Layers. <i>Journal of Applied Poultry Research</i> , 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 <i>Salmonella</i> Enteritidis using real-time PCR assay. <i>Journal of Veterinary Science</i> , 2010, 11, 143.	1.3	26
35	High Occurrence of Extended-Spectrum β -Lactamase-Producing <i>Salmonella</i> in Broiler Carcasses from Poultry Slaughterhouses in South Korea. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 190-196.	1.8	26
36	Prevalence, characterization, and antimicrobial susceptibility of <i>Salmonella Gallinarum</i> isolated from eggs produced in conventional or organic farms in South Korea. <i>Poultry Science</i> , 2013, 92, 2789-2797.	3.4	25

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37	Development of a loop-mediated isothermal amplification assay for detecting <i>Listeria monocytogenes</i> prfA in milk. <i>Food Science and Biotechnology</i> , 2014, 23, 467-474.	2.6	25
38	Development of Real-Time PCR for the Detection of <i>Clostridium perfringens</i> in Meats and Vegetables. <i>Journal of Microbiology and Biotechnology</i> , 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. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 1043-1054.	1.5	24
40	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.	1.7	23
41	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.	1.8	23
42	Culture supernatant produced by <i>Lactobacillus kefir</i> from kefir inhibits the growth of <i>Cronobacter sakazakii</i> . <i>Journal of Dairy Research</i> , 2018, 85, 98-103.	1.4	23
43	Comparison of Standard Culture Method and Real-time PCR Assay for Detection of <i>Staphylococcus aureus</i> in Processed and Unprocessed Foods. <i>Korean Journal for Food Science of Animal Resources</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15157-15164.	5.2	23
45	A Comparison of Subtyping Methods for Differentiating <i>Salmonella enterica</i> Serovar Enteritidis Isolates Obtained from Food and Human Sources. <i>Osong Public Health and Research Perspectives</i> , 2013, 4, 27-33.	1.9	22
46	Presence of <i>Stenotrophomonas maltophilia</i> exhibiting high genetic similarity to clinical isolates in final effluents of pig farm wastewater treatment plants. <i>International Journal of Hygiene and Environmental Health</i> , 2018, 221, 300-307.	4.3	22
47	Prevalence, toxin-typing, and antimicrobial susceptibility of <i>Clostridium perfringens</i> from retail meats in Seoul, Korea. <i>Anaerobe</i> , 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. <i>Journal of Functional Foods</i> , 2015, 17, 881-891.	3.4	21
49	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.	1.8	21
50	Chardonnay grape seed flour supplemented diets alter intestinal microbiota in diet-induced obese mice. <i>Journal of Food Biochemistry</i> , 2017, 41, e12396.	2.9	21
51	Comparison of Three Selective Media and Validation of the VIDAS <i>Campylobacter</i> Assay for the Detection of <i>Campylobacter jejuni</i> in Ground Beef and Fresh-Cut Vegetables. <i>Journal of Food Protection</i> , 2011, 74, 456-460.	1.7	20
52	Improvement of Mannitol–Yolk–Polymyxin B Agar by Supplementing with Trimethoprim for Quantitative Detection of <i>Bacillus cereus</i> in Foods. <i>Journal of Food Protection</i> , 2012, 75, 1342-1345.	1.7	20
53	Rapid Detection of <i>Lactobacillus kefir</i> in Kefir Grain and Kefir Milk Using Newly Developed Real-Time PCR. <i>Journal of Food Protection</i> , 2015, 78, 855-858.	1.7	20
54	Quantitative Microbial Risk Assessment for <i>Campylobacter jejuni</i> in Ground Meat Products in Korea. <i>Food Science of Animal Resources</i> , 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 <i>Campylobacter</i> spp. in chicken carcass rinse. <i>International Journal of Food Microbiology</i> , 2013, 165, 7-10.	4.7	19
56	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.	1.8	19
57	Prevalence Analysis and Molecular Characterization of <i>Salmonella</i> at Different Processing Steps in Broiler Slaughter Plants in South Korea. <i>Journal of Food Science</i> , 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 <i>Salmonella</i> spp. in Steamed Pork and Raw Broccoli Sprouts. <i>Korean Journal for Food Science of Animal Resources</i> , 2009, 29, 506-512.	1.5	18
59	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
60	Improved astaxanthin production by <i>Xanthophyllomyces dendrorhous</i> SK984 with oak leaf extract and inorganic phosphate supplementation. <i>Food Science and Biotechnology</i> , 2019, 28, 1171-1176.	2.6	17
61	Detection of <i>Listeria monocytogenes</i> using Dynabeads [®] anti- <i>Listeria</i> combined with real-time PCR in soybean sprouts. <i>LWT - Food Science and Technology</i> , 2019, 99, 533-539.	5.2	17
62	Characterization of a novel bacteriophage Î†CJ22 and its prophylactic and inhibitory effects on necrotic enteritis and <i>Clostridium perfringens</i> in broilers. <i>Poultry Science</i> , 2021, 100, 302-313.	3.4	17
63	Synergistic Effects of Heat-Killed Kefir Paraprobiotics and Flavonoid-Rich Prebiotics on Western Diet-Induced Obesity. <i>Nutrients</i> , 2020, 12, 2465.	4.1	16
64	Combination of Whole Grapeseed Flour and Newly Isolated Kefir Lactic Acid Bacteria Reduces High-Fat-Induced Hepatic Steatosis. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1801040.	3.3	15
65	Heat resistance of <i>Salmonella</i> Enteritidis under prolonged exposure to acid-salt combined stress and subsequent refrigeration. <i>International Journal of Food Microbiology</i> , 2018, 285, 165-172.	4.7	15
66	Biochemical characteristics, virulence traits and antifungal resistance of two major yeast species isolated from kefir: <i>Kluyveromyces marxianus</i> and <i>Saccharomyces unisporus</i> . <i>International Journal of Dairy Technology</i> , 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. <i>Journal of Agricultural and Food Chemistry</i> , 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 <i>Campylobacter jejuni</i> and <i>Campylobacter coli</i> in chicken carcass rinses. <i>International Journal of Food Microbiology</i> , 2013, 162, 308-310.	4.7	14
69	Traceback Investigation for <i>Salmonella</i> Contamination at Egg Processing Plants in South Korea: Prevalence, Antibiotic Resistance, and Epidemiological Tracing by Rep-PCR Fingerprinting. <i>Journal of Food Science</i> , 2015, 80, M759-64.	3.1	13
70	Distribution and Molecular Characterization of <i>Campylobacter</i> Species at Different Processing Stages in Two Poultry Processing Plants. <i>Foodborne Pathogens and Disease</i> , 2017, 14, 141-147.	1.8	13
71	Quantitative prevalence and characterization of <i>Campylobacter</i> from chicken and duck carcasses from poultry slaughterhouses in South Korea. <i>Poultry Science</i> , 2018, 97, 2909-2916.	3.4	13
72	Development of blood-yolk-polymyxin B-trimethoprim agar for the enumeration of <i>Bacillus cereus</i> in various foods. <i>International Journal of Food Microbiology</i> , 2013, 165, 144-147.	4.7	12

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73	Highly efficient and specific separation of <i>Staphylococcus aureus</i> from lettuce and milk using Dynabeads protein G conjugates. <i>Food Science and Biotechnology</i> , 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 <i>Lactobacillus kefir</i> in kefir milk. <i>International Dairy Journal</i> , 2016, 61, 18-21.	3.0	12
75	Prevalence and toxin type of <i>Clostridium perfringens</i> in beef from four different types of meat markets in Seoul, Korea. <i>Food Science and Biotechnology</i> , 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. <i>Poultry Science</i> , 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. <i>Food Research International</i> , 2022, 157, 111445.	6.2	12
78	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.	4.7	11
79	Prevalence, toxin gene profile, antibiotic resistance, and molecular characterization of <i>Clostridium perfringens</i> from diarrheic and non-diarrheic dogs in Korea. <i>Journal of Veterinary Science</i> , 2018, 19, 368.	1.3	11
80	Microbial composition of Korean kefir and antimicrobial activity of <i>Acetobacter fabarum</i> DH1801. <i>Journal of Food Safety</i> , 2020, 40, e12728.	2.3	11
81	Addition of Rifampicin to Bolton Broth to Inhibit Extended-Spectrum β -Lactamase-Producing <i>Escherichia coli</i> for the Detection of <i>Campylobacter</i> . <i>Journal of Food Science</i> , 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. <i>Food Control</i> , 2019, 106, 106717.	5.5	10
83	Synergistic effects of the early administration of <i>Lactobacillus kefirifaciens</i> DN1 and <i>Kluyveromyces marxianus</i> KU140723-05 on the inhibition of <i>Salmonella Enteritidis</i> colonization in young chickens. <i>Poultry Science</i> , 2020, 99, 5999-6006.	3.4	10
84	Effect of folic acid supplementation on proliferation and apoptosis in bovine mammary epithelial (MAC-T) cells. <i>Animal Biotechnology</i> , 2022, 33, 13-21.	1.5	10
85	Prevalence, Characterization, and Antimicrobial Susceptibility of <i>Listeria monocytogenes</i> from Raw Beef and Slaughterhouse Environments in Korea. <i>Foodborne Pathogens and Disease</i> , 2021, 18, 419-425.	1.8	10
86	Improvement of Karmali Agar by Addition of Polymyxin B for the Detection of <i>Campylobacter jejuni</i> and <i>C. coli</i> in Whole-Chicken Carcass Rinse. <i>Journal of Food Science</i> , 2013, 78, M752-5.	3.1	9
87	Prevalence, Antibiotic-Resistance, and Virulence Characteristics of <i>Vibrio parahaemolyticus</i> in Restaurant Fish Tanks in Seoul, South Korea. <i>Foodborne Pathogens and Disease</i> , 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. <i>Journal of Dairy Science and Biotechnology</i> , 2020, 38, 59-69.	0.3	9
89	Sodium hypochlorite-mediated inactivation of <i>Cronobacter</i> spp. biofilms on conveyor belt chips. <i>Food Science and Biotechnology</i> , 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. <i>Food Control</i> , 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 <i>Kluyveromyces marxianus</i> A4 and A5 Isolated from Korean Kefir. <i>Probiotics and Antimicrobial Proteins</i> , 2023, 15, 129-138.	3.9	8
92	Comparison of 3 Selective Media for Enumeration of <i>Bacillus cereus</i> in Several Food Matrixes. <i>Journal of Food Science</i> , 2014, 79, M2480-4.	3.1	7
93	Microbiological Evaluation of Pork and Chicken By-Products in South Korea. <i>Journal of Food Protection</i> , 2016, 79, 715-722.	1.7	7
94	Effect of microbial control measures on farmstead cheesemaking and antimicrobial resistance of <i>Staphylococcus aureus</i> and <i>Enterococcus</i> spp. isolates. <i>Journal of Food Safety</i> , 2018, 38, e12432.	2.3	7
95	Effectiveness of calcium hypochlorite, quaternary ammonium compounds, and sodium hypochlorite in eliminating vegetative cells and spores of <i>Bacillus anthracis</i> surrogate. <i>Journal of Veterinary Science</i> , 2021, 22, e11.	1.3	7
96	Effects of kefir on doxorubicin-induced multidrug resistance in human colorectal cancer cells. <i>Journal of Functional Foods</i> , 2021, 78, 104371.	3.4	7
97	Preparation of Bioactive Kefir with Added Flaxseed (<i>Linum usitatissimum</i> L.) Extract. <i>Journal of Milk Science and Biotechnology</i> , 2017, 35, 176-183.	0.3	7
98	Organoleptic Evaluation of the High-Protein Yoghurt containing the Edible Insect <i>Oxya chinensis sinuosa</i> (Grasshopper): A Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2017, 35, 266-269.	0.3	7
99	Nutritional Effects and Antimicrobial Activity of Kefir (Grains). <i>Journal of Milk Science and Biotechnology</i> , 2018, 36, 1-13.	0.3	7
100	Antimicrobial Effect of <i>Mentha piperita</i> (Peppermint) Oil against <i>Bacillus cereus</i> , <i>Staphylococcus aureus</i> , <i>Cronobacter sakazakii</i> , and <i>Salmonella Enteritidis</i> in Various Dairy Foods: Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2018, 36, 146-154.	0.3	7
101	Prevalence and Antimicrobial Resistance of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> Isolated from Beef, Pork, Chicken and Sashimi. <i>Korean Journal for Food Science of Animal Resources</i> , 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. <i>Journal of Dairy Science and Biotechnology</i> , 2020, 38, 197-206.	0.3	7
103	Prevalence and Virulence Characteristics of <i>Enterococcus faecalis</i> and <i>Enterococcus faecium</i> in Bovine Mastitis Milk Compared to Bovine Normal Raw Milk in South Korea. <i>Animals</i> , 2022, 12, 1407.	2.3	7
104	Experimental evidence of hepatitis A virus infection in pigs. <i>Journal of Medical Virology</i> , 2016, 88, 631-638.	5.0	6
105	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.	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 <i>Kluyveromyces marxianus</i> in dairy products. <i>LWT - Food Science and Technology</i> , 2018, 87, 163-168.	5.2	6
107	High prevalence of non-faecalis and non-faecium <i>Enterococcus</i> spp. in farmstead cheesehouse and their applicability as hygiene indicators. <i>LWT - Food Science and Technology</i> , 2020, 126, 109271.	5.2	6
108	Antibacterial Activity of Crude <i>Aronia melanocarpa</i> (Black Chokeberry) Extracts against <i>Bacillus cereus</i> , <i>Staphylococcus aureus</i> , <i>Cronobacter sakazakii</i> , and <i>Salmonella Enteritidis</i> in Various Dairy Foods: Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 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 <i>Campylobacter</i> 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	<i>Citrobacter braakii</i>: A Major Cause of Falseâ€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. 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 <i>Bacillus cereus</i> 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
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