

Kun-Ho Seo

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

171 papers	2,059 citations	26 h-index	37 g-index
175 ext. papers	2,575 ext. citations	3.3 avg, IF	5.18 L-index

#	Paper	IF	Citations
171	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> , 2022 , 1	5.5	2
170	Isolation and Characterization of Halophilic Strains from Cheese Brine.. <i>Food Science of Animal Resources</i> , 2022 , 42, 252-265	3.2	0
169	Survivability of Isolated From Korean Kefir in a Simulated Gastrointestinal Environment.. <i>Frontiers in Microbiology</i> , 2022 , 13, 842097	5.7	
168	Techniques to Extend the Storage Period of Cheese [A Review of the Current Status and Future Prospects. <i>Journal of Dairy Science and Biotechnology</i> , 2022 , 40, 1-14	0.5	
167	Effects of kefir lactic acid bacteria-derived postbiotic components on high fat diet-induced gut microbiota and obesity. <i>Food Research International</i> , 2022 , 111445	7	2
166	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	3.1	2
165	Properties of broiler breast meat with pale color and a new approach for evaluating meat freshness in poultry processing plants.. <i>Poultry Science</i> , 2021 , 101, 101627	3.9	0
164	Rates of Recovery of <i>Enterobacter sakazakii</i> (<i>Cronobacter</i> spp.) from Powdered Infant Formula Using Both a Chromogenic Agar and Real-Time PCR: A Preliminary Study. <i>Journal of Dairy Science and Biotechnology</i> , 2021 , 39, 113-120	0.5	
163	Evaluation of Commercial Disinfectants for Efficacy at Inactivating <i>Enterobacter sakazakii</i> (<i>Cronobacter</i> spp.) in Water: A Preliminary Study. <i>Journal of Dairy Science and Biotechnology</i> , 2021 , 39, 104-112	0.5	0
162	Detection of <i>Campylobacter jejuni</i> from Fresh Produce: Comparison of Culture- and PCR-based Techniques, and Metagenomic Approach for Analyses of the Microbiome before and after Enrichment. <i>Journal of Food Protection</i> , 2021 , 84, 1704-1712	2.5	2
161	Evaluation of Ceftazidime as an Antibiotic Supplement in Mannitol-Yolk-Polymyxin B Agar Used for Enumeration of <i>Bacillus cereus</i> in Ready-to-Eat Vegetables. <i>Journal of Food Protection</i> , 2021 , 84, 1698-1703	2.5	1
160	The Effects of Antibacterial Activity of Exopolysaccharide Isolated from Tibetan Mushroom Culture against Foodborne Pathogenic Bacteria: A Preliminary Study. <i>Journal of Dairy Science and Biotechnology</i> , 2021 , 39, 68-77	0.5	
159	Status and Prospects of PCR Detection Methods for Diagnosing Pathogenic <i>Escherichia coli</i> : A Review. <i>Journal of Dairy Science and Biotechnology</i> , 2021 , 39, 51-62	0.5	0
158	Strategies for expanding HACCP certification rate using an awareness survey of dairy farmers. <i>International Journal of Dairy Technology</i> , 2021 , 74, 453-461	3.7	0
157	Prevalence, Characterization, and Antimicrobial Susceptibility of From Raw Beef and Slaughterhouse Environments in Korea. <i>Foodborne Pathogens and Disease</i> , 2021 , 18, 419-425	3.8	1
156	Characterization of a novel bacteriophage ϕ J22 and its prophylactic and inhibitory effects on necrotic enteritis and <i>Clostridium perfringens</i> in broilers. <i>Poultry Science</i> , 2021 , 100, 302-313	3.9	6
155	Effectiveness of calcium hypochlorite, quaternary ammonium compounds, and sodium hypochlorite in eliminating vegetative cells and spores of surrogate. <i>Journal of Veterinary Science</i> , 2021 , 22, e11	1.6	0

154	Distribution of Antibiotic-Resistant Bacteria in the Livestock Farm Environments. <i>Journal of Dairy Science and Biotechnology</i> , 2021 , 39, 1-8	0.5	
153	Evaluation of Selective Media Containing Iron Source and Alpha-Glucosidase Substrates for <i>Enterobacter sakazakii</i> (<i>Cronobacter</i> spp.) Detection. <i>Journal of Dairy Science and Biotechnology</i> , 2021 , 39, 9-19	0.5	1
152	Effects of kefir on doxorubicin-induced multidrug resistance in human colorectal cancer cells. <i>Journal of Functional Foods</i> , 2021 , 78, 104371	5.1	2
151	Development of a new chromogenic medium for the enumeration of <i>Bacillus cereus</i> in various ready-to-eat foods. <i>Food Control</i> , 2021 , 128, 108188	6.2	1
150	Development of Plant-Based Milk Analogues as Alternatives to Cow Milk: Current Status and Future Prospects. <i>Journal of Dairy Science and Biotechnology</i> , 2021 , 39, 129-144	0.5	
149	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 ,	5.7	5
148	Effect of folic acid supplementation on proliferation and apoptosis in bovine mammary epithelial (MAC-T) cells. <i>Animal Biotechnology</i> , 2020 , 1-9	1.4	1
147	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	5.4	3
146	Chemistry of Pterostilbene and Its Metabolic Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12836-12841	5.7	20
145	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	5.7	11
144	Influence of sodium reduction and storage temperature on the growth of total microbes and in naturally contaminated hamburger patty and loaf bread. <i>Food Science and Biotechnology</i> , 2020 , 29, 1433-1438	1438	2
143	Development of Lactose-Free Dairy Products Effective against Lactose Intolerance: Present and Future. <i>Journal of Dairy Science and Biotechnology</i> , 2020 , 38, 1-18	0.5	
142	Advanced Methods for Isolating from and Confirming <i>Campylobacter</i> spp. in Milk and Dairy Products: Review. <i>Journal of Dairy Science and Biotechnology</i> , 2020 , 38, 121-133	0.5	2
141	Physiochemical and Organoleptic Properties of Kefir Containing Different Concentrations of Hyaluronic Acid : A Preliminary Study. <i>Journal of Dairy Science and Biotechnology</i> , 2020 , 38, 146-153	0.5	2
140	Antimicrobial Activity of <i>Hibiscus sabdariffa</i> L. (Roselle) Powder against Food-Borne Pathogens Present in Dairy Products: Preliminary Study. <i>Journal of Dairy Science and Biotechnology</i> , 2020 , 38, 37-44	0.5	2
139	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	0.5	5
138	Status and Prospect of Lactic Acid Bacteria with Antibiotic Resistance. <i>Journal of Dairy Science and Biotechnology</i> , 2020 , 38, 70-88	0.5	3
137	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	0.5	3

136	Accurate and Rapid Methods for Detecting Salmonella spp. Using Polymerase Chain Reaction and Aptamer Assay from Dairy Products: A Review. <i>Journal of Dairy Science and Biotechnology</i> , 2020 , 38, 169-188	9.5	8
135	Microbial composition of Korean kefir and antimicrobial activity of Acetobacter fabarum DH1801. <i>Journal of Food Safety</i> , 2020 , 40, e12728	2	6
134	Prevalence, Antibiotic-Resistance, and Virulence Characteristics of in Restaurant Fish Tanks in Seoul, South Korea. <i>Foodborne Pathogens and Disease</i> , 2020 , 17, 209-214	3.8	3
133	Synergistic effects of the early administration of Lactobacillus kefirnofaciens DN1 and Kluyveromyces marxianus KU140723-05 on the inhibition of Salmonella Enteritidis colonization in young chickens. <i>Poultry Science</i> , 2020 , 99, 5999-6006	3.9	6
132	Prevalence, toxin-typing, and antimicrobial susceptibility of Clostridium perfringens from retail meats in Seoul, Korea. <i>Anaerobe</i> , 2020 , 64, 102235	2.8	7
131	Comparison of polyphenol-rich wine grape seed flour-regulated fecal and blood microRNAs in high-fat, high-fructose diet-induced obese mice. <i>Journal of Functional Foods</i> , 2020 , 73, 104147	5.1	1
130	Fate and survival of Listeria monocytogenes and Escherichia coli O157:H7 during ripening of cheddar cheeses manufactured from unpasteurized raw milk. <i>LWT - Food Science and Technology</i> , 2020 , 133, 109944	5.4	2
129	Variation of antibiotic resistance in Salmonella Enteritidis, Escherichia coli O157:H7, and Listeria monocytogenes after exposure to acid, salt, and cold stress. <i>Journal of Food Safety</i> , 2020 , 40, e12804	2	1
128	Synergistic Effects of Heat-Killed Kefir Paraprobiotics and Flavonoid-Rich Prebiotics on Western Diet-Induced Obesity. <i>Nutrients</i> , 2020 , 12,	6.7	8
127	Development of a selective media for detecting spp. in chicken carcasses using avibactam supplemented mCCDA. <i>Food Science and Biotechnology</i> , 2020 , 29, 1159-1163	3	
126	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	6.2	5
125	Quantitative Risk Assessment Model for Salmonellosis in Chicken Skewers from Street Food Vendors in South Korea. <i>Journal of Food Protection</i> , 2019 , 82, 955-962	2.5	2
124	Modulation of the intestinal microbiota of dogs by kefir as a functional dairy product. <i>Journal of Dairy Science</i> , 2019 , 102, 3903-3911	4	19
123	Biochemical characteristics, virulence traits and antifungal resistance of two major yeast species isolated from kefir: Kluyveromyces marxianus and Saccharomyces unisporus. <i>International Journal of Dairy Technology</i> , 2019 , 72, 275-281	3.7	9
122	Comparison of Direct Syringe Filtration and Membrane Filtration for the Selective Isolation of from Ready-to-Eat Sprouts. <i>Foodborne Pathogens and Disease</i> , 2019 , 16, 371-375	3.8	0
121	Improved astaxanthin production by SK984 with oak leaf extract and inorganic phosphate supplementation. <i>Food Science and Biotechnology</i> , 2019 , 28, 1171-1176	3	8
120	Sensory Profiles of Dairy Products Supplemented with Hibiscus sabdariffa Linnaeus (Roselle) Powder: A Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2019 , 37, 247-255	0.3	1
119	Quantitative Microbial Risk Assessment for in Ground Meat Products in Korea. <i>Food Science of Animal Resources</i> , 2019 , 39, 565-575	3.2	14

118	Occurrence and Countermeasures for Aflatoxin M1 in Milk and Milk Products: A Review. <i>Journal of Milk Science and Biotechnology</i> , 2019 , 37, 1-14	0.3	0
117	Comparison of the Sanitary Conditions of Raw Milk Cheese and Pasteurized Milk Cheese Sold in the Market: A Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2019 , 37, 33-39	0.3	0
116	Organoleptic Profiles of Kefir and Yogurt Supplemented with Various Concentrations of Mentha piperita L (Peppermint) Oil: A Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2019 , 37, 102-107	0.3	1
115	Sensory Attributes of Market Milk, Yogurt, and Kefir Supplemented with Various Concentrations of Aronia melanocarpa (black chokeberry) Powder: A Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2019 , 37, 108-114	0.3	0
114	Antimicrobial Action of Raphanus raphanistrum subsp. sativus (radish) Extracts against Foodborne Bacteria Present in Various Milk Products: A Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2019 , 37, 187-195	0.3	1
113	Organoleptic Characteristics of Dairy Products Supplemented with Raphanus raphanistrum subsp. sativus (radish) Powder: A Preliminary Study on Efficacy against Diabetes. <i>Journal of Milk Science and Biotechnology</i> , 2019 , 37, 177-186	0.3	2
112	Supplementation of Modified Mannitol-Yolk-Polymyxin B Agar with Cefuroxime for Quantitative Detection of Bacillus cereus in Food. <i>Journal of Food Science</i> , 2019 , 84, 133-137	3.4	3
111	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	6.2	6
110	Detection of Listeria monocytogenes using Dynabeads® anti-Listeria combined with real-time PCR in soybean sprouts. <i>LWT - Food Science and Technology</i> , 2019 , 99, 533-539	5.4	11
109	Development of a multiplex real-time PCR for simultaneous detection of Bacillus cereus, Listeria monocytogenes, and Staphylococcus aureus in food samples. <i>Journal of Food Safety</i> , 2019 , 39, e12558	2	22
108	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	11.5	36
107	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	5.9	5
106	Culture supernatant produced by Lactobacillus kefir from kefir inhibits the growth of Cronobacter sakazakii. <i>Journal of Dairy Research</i> , 2018 , 85, 98-103	1.6	15
105	Improvement of Bolton broth by supplementation with tazobactam for the isolation of Campylobacter from chicken rinses. <i>Poultry Science</i> , 2018 , 97, 289-293	3.9	
104	Effect of microbial control measures on farmstead cheesemaking and antimicrobial resistance of Staphylococcus aureus and Enterococcus spp. isolates. <i>Journal of Food Safety</i> , 2018 , 38, e12432	2	7
103	Presence of Stenotrophomonas maltophilia 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	6.9	9
102	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	5.4	37
101	Fates of Salmonella Enteritidis and Cronobacter sakazakii in various multiple-strain yogurts and kefir during cold storage. <i>Journal of Food Safety</i> , 2018 , 38, e12429	2	6

100	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	5.4	6
99	Prevalence, toxin gene profile, antibiotic resistance, and molecular characterization of from diarrheic and non-diarrheic dogs in Korea. <i>Journal of Veterinary Science</i> , 2018 , 19, 368-374	1.6	5
98	Comparison of traditional and backslopping methods for kefir fermentation based on physicochemical and microbiological characteristics. <i>LWT - Food Science and Technology</i> , 2018 , 97, 503-507	5.4	26
97	Antimicrobial and anti-biofilm activities of DD2 against oral pathogens. <i>Journal of Oral Microbiology</i> , 2018 , 10, 1472985	6.3	32
96	Nutritional Effects and Antimicrobial Activity of Kefir (Grains). <i>Journal of Milk Science and Biotechnology</i> , 2018 , 36, 1-13	0.3	6
95	Sensory Evaluation of Various Gouda Cheeses Produced from Raw Milk. <i>Journal of Milk Science and Biotechnology</i> , 2018 , 36, 95-105	0.3	1
94	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	6
93	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	5
92	Risk Assessment for Salmonellosis in Chicken in South Korea: The Effect of Concentration in Chicken at Retail. <i>Korean Journal for Food Science of Animal Resources</i> , 2018 , 38, 1043-1054		12
91	Contamination Level of Hygiene Indicator and Prevalence of Foodborne Pathogens in Retail Beef in Parallel with Market Factor. <i>Korean Journal for Food Science of Animal Resources</i> , 2018 , 38, 1237-1245		1
90	Use of Lipid Extracts from Various Oil Grains to Supply Dietary Omega-3 Fatty Acids for Dairy Foods - A Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2018 , 36, 32-38	0.3	1
89	Microbiological Safety of Various Gouda Cheeses Produced from Raw Milk. <i>Journal of Milk Science and Biotechnology</i> , 2018 , 36, 106-120	0.3	
88	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	7	21
87	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	5.7	26
86	Heat resistance of <i>Salmonella Enteritidis</i> under prolonged exposure to acid-salt combined stress and subsequent refrigeration. <i>International Journal of Food Microbiology</i> , 2018 , 285, 165-172	5.8	8
85	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	3.9	8
84	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	6.6	37
83	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	3.8	9

82	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	6.3	93
81	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	6.2	81
80	Evaluation of Selective-Enrichment and Chromogenic Media for <i>Salmonella</i> Detection in Raw Shell Egg Contents with a Low Microbial Load. <i>Foodborne Pathogens and Disease</i> , 2017 , 14, 414-418	3.8	2
79	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	6.1	32
78	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	3.8	1
77	Antiobesity Effect of Exopolysaccharides Isolated from Kefir Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 10011-10019	5.7	34
76	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	2.5	
75	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	2.5	5
74	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	3.4	8
73	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	5.9	73
72	Chardonnay grape seed flour supplemented diets alter intestinal microbiota in diet-induced obese mice. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12396	3.3	15
71	Prevalence and toxin type of in beef from four different types of meat markets in Seoul, Korea. <i>Food Science and Biotechnology</i> , 2017 , 26, 545-548	3	7
70	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	8.5	42
69	Egg Production Systems and <i>Salmonella</i> in Korea 2017 , 45-58		
68	Analysis and Improvement of HACCP Program for Small and Medium-sized Dairy Plants of Korea. <i>Hanngug Sigpum Wisaeng Anjeonseong Haghoeji</i> , 2017 , 32, 14-19	0.4	4
67	Production of Bioactive Yoghurt containing <i>Cichorium intybus</i> L. (Chicory) Extract - Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2017 , 35, 9-15	0.3	2
66	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	5
65	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	5

64	Characterization of Strains Isolated from Patients with -associated Disease in Korea. <i>Osong Public Health and Research Perspectives</i> , 2017 , 8, 325-331	6.1	1
63	Sensory Profiles of Protein-Fortified Kefir prepared Using Edible Insects (Silkworm Pupae, <i>Bombyx mori</i>): A Preliminary Study. <i>Journal of Milk Science and Biotechnology</i> , 2017 , 35, 262-265	0.3	3
62	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	3.8	19
61	Improvement of enrichment broth by supplementation with sodium citrate for detection of using real-time PCR. <i>Food Science and Biotechnology</i> , 2016 , 25, 1205-1209	3	
60	Microbiological Evaluation of Pork and Chicken By-Products in South Korea. <i>Journal of Food Protection</i> , 2016 , 79, 715-22	2.5	4
59	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, 75-8	5.8	2
58	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	3.7	20
57	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		43
56	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	2.5	2
55	Establishing Quantitative Standards for Residual Alkaline Phosphatase in Pasteurized Milk. <i>Korean Journal for Food Science of Animal Resources</i> , 2016 , 36, 194-7		1
54	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, 251-4	3.8	2
53	Experimental evidence of hepatitis A virus infection in pigs. <i>Journal of Medical Virology</i> , 2016 , 88, 631-8	19.7	4
52	Highly efficient and specific separation of from lettuce and milk using Dynabeads protein G conjugates. <i>Food Science and Biotechnology</i> , 2016 , 25, 1501-1505	3	7
51	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	3.8	9
50	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	3.5	10
49	Dynabeads protein G antibody conjugates combined with modified brain heart infusion broth for the enrichment and separation of in artificially contaminated vegetables. <i>Food Science and Biotechnology</i> , 2016 , 25, 941-947	3	1
48	<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	2	4
47	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	3.4	9

46	Rapid detection of viable <i>Bacillus cereus</i> emetic and enterotoxigenic strains in food by coupling propidium monoazide and multiplex PCR (PMA-mPCR). <i>Food Control</i> , 2015 , 55, 151-157	6.2	28
45	Modulation of intestinal microbiota in mice by kefir administration. <i>Food Science and Biotechnology</i> , 2015 , 24, 1397-1403	3	29
44	Rapid detection of <i>Lactobacillus kefirianofaciens</i> in kefir grain and kefir milk using newly developed real-time PCR. <i>Journal of Food Protection</i> , 2015 , 78, 855-8	2.5	17
43	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	5.1	19
42	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, 741-8	3.8	12
41	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, 795-9	3.8	22
40	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, 1932-7	2.5	25
39	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	3.4	12
38	Incidence, Antibiotic Susceptibility, and Toxin Profiles of <i>Bacillus cereus</i> sensu lato Isolated from Korean Fermented Soybean Products. <i>Journal of Food Science</i> , 2015 , 80, M1266-70	3.4	31
37	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, 190-6	3.8	19
36	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, 83-6	5.8	49
35	Growth Inhibition of <i>Cronobacter sakazakii</i> in Experimentally Contaminated Powdered Infant Formula by Kefir Supernatant. <i>Journal of Food Protection</i> , 2015 , 78, 1651-5	2.5	20
34	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	32
33	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, 1460-7	5.7	39
32	Sodium hypochlorite-mediated inactivation of <i>Cronobacter</i> spp. biofilms on conveyor belt chips. <i>Food Science and Biotechnology</i> , 2014 , 23, 1893-1896	3	7
31	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, 1207-11	2.5	3
30	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	3	24
29	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, 37-9	5.8	9

28	Hepatitis E virus infections in humans and animals. <i>Clinical and Experimental Vaccine Research</i> , 2014 , 3, 29-36	1.9	26
27	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, 665-73		11
26	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	3.4	6
25	Evaluation of potassium-clavulanate-supplemented modified charcoal-cefoperazone-deoxycholate agar for enumeration of <i>Campylobacter</i> in chicken carcass rinse. <i>Journal of Food Science</i> , 2014 , 79, M923-6	3.4	5
24	Quantitative Validation of Two Novel Selective Media for the Enumeration of <i>Bacillus cereus</i> in Naturally Contaminated Fermented Sauce Samples. <i>Journal of Food Safety</i> , 2014 , 34, 340-344	2	3
23	Comparison of the Microsatellite and Single Nucleotide Polymorphism Methods for Discriminating among Hanwoo (Korean Native Cattle), Imported, and Crossbred Beef in Korea. <i>Korean Journal for Food Science of Animal Resources</i> , 2014 , 34, 763-8		2
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20	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	6.1	20
19	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	5.8	17
18	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, 2789-97	3.9	17
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15	Isolation and characterization of <i>Cronobacter</i> from desiccated foods in Korea. <i>Journal of Food Science</i> , 2012 , 77, M354-8	3.4	35
14	Toxin profile, antibiotic resistance, and phenotypic and molecular characterization of <i>Bacillus cereus</i> in Sunsik. <i>Food Microbiology</i> , 2012 , 32, 217-22	6	41
13	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, 1342-5	2.5	16
12	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, 1624-6	4.8	27
11	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, 530-4	3.3	21

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9	Prevalence, antibiotic resistance, and molecular characterization of Salmonella serovars in retail meat products. <i>Journal of Food Protection</i> , 2011 , 74, 161-6	2.5	62
8	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. <i>Journal of Food Protection</i> , 2011 , 74, 456-60	2.5	17
7	Comparison of Real-Time PCR and Culture Methods for Detection of Campylobacter jejuni in Various Foods. <i>Korean Journal of Food Science and Technology</i> , 2011 , 43, 119-123		3
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5	Development of multiplex real-time PCR with Internal amplification control for simultaneous detection of Salmonella and Cronobacter in powdered infant formula. <i>International Journal of Food Microbiology</i> , 2010 , 144, 177-81	5.8	42
4	Comparison of Methods for Detection of Escherichia coli O157:H7 in Ground Beef and Radish Sprouts. <i>Korean Journal for Food Science of Animal Resources</i> , 2010 , 30, 179-184		2
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1	Use of Negative Air Ionization for Reducing Airborne Levels of Salmonella enterica serovar enteritidis in a Room Containing Infected Caged Layers. <i>Journal of Applied Poultry Research</i> , 1999 , 8, 440-446	2	22