

# Ki Ho Baek

## List of Publications by Year in descending order

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Version: 2024-02-01

19  
papers

306  
citations

840776  
11  
h-index

888059  
17  
g-index

19  
all docs

19  
docs citations

19  
times ranked

315  
citing authors

#	ARTICLE	IF	CITATIONS
1	Synergistic bactericidal effect of clove oil and encapsulated atmospheric pressure plasma against <i>Escherichia coli</i> O157:H7 and <i>Staphylococcus aureus</i> and its mechanism of action. <i>Food Microbiology</i> , 2021, 93, 103611.	4.2	46
2	Effects of Replacing Pork Back Fat with Canola and Flaxseed Oils on Physicochemical Properties of Emulsion Sausages from Spent Layer Meat. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016, 29, 865-871.	2.4	37
3	Characteristic Metabolic Changes of the Crust from Dry-Aged Beef Using 2D NMR Spectroscopy. <i>Molecules</i> , 2020, 25, 3087.	3.8	29
4	Antimicrobial effects and mechanism of plasma activated fine droplets produced from arc discharge plasma on planktonic <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7. <i>Journal Physics D: Applied Physics</i> , 2020, 53, 124002.	2.8	23
5	Effects of cooking method and final core-temperature on cooking loss, lipid oxidation, nucleotide-related compounds and aroma volatiles of Hanwoo brisket. <i>Asian-Australasian Journal of Animal Sciences</i> , 2018, 31, 293-300.	2.4	19
6	Estimation of inactivation effects against <i>Escherichia coli</i> O157:H7 biofilm by different plasma-treated solutions and post-treatment storage. <i>Applied Physics Letters</i> , 2019, 114, .	3.3	19
7	Inactivation of <i>Salmonella</i> Typhimurium by Non-Thermal Plasma Bubbles: Exploring the Key Reactive Species and the Influence of Organic Matter. <i>Foods</i> , 2020, 9, 1689.	4.3	19
8	Plasma-Polymerized Phlorotannins and Their Enhanced Biological Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2357-2365.	5.2	16
9	Effect of inkjet-printed flexible dielectric barrier discharge plasma on reduction of pathogen and quality changes on sliced cheese. <i>LWT - Food Science and Technology</i> , 2021, 143, 111128.	5.2	16
10	Correlation between Antioxidant Enzyme Activity, Free Iron Content and Lipid Oxidation in Four Lines of Korean Native Chicken Meat. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 44-50.	1.5	12
11	High pressure processing for dark-firm-dry beef: effect on physical properties and oxidative deterioration during refrigerated storage. <i>Asian-Australasian Journal of Animal Sciences</i> , 2017, 30, 424-431.	2.4	12
12	Effect of plasma-activated acetic acid on inactivation of <i>Salmonella</i> Typhimurium and quality traits on chicken meats. <i>Poultry Science</i> , 2022, 101, 101793.	3.4	11
13	Effects of Searing Cooking on Sensory and Physicochemical Properties of Beef Steak. <i>Food Science of Animal Resources</i> , 2020, 40, 44-54.	4.1	10
14	No mutagenicity and oral toxicity of winter mushroom powder treated with atmospheric non-thermal plasma. <i>Food Chemistry</i> , 2021, 338, 127826.	8.2	8
15	Comparative Meat Qualities of Boston Butt Muscles ( <i>M. subscapularis</i> ) from Different Pig Breeds Available in Korean Market. <i>Food Science of Animal Resources</i> , 2021, 41, 71-84.	4.1	8
16	Effects of high-pressure processing on taste-related ATP breakdown compounds and aroma volatiles in grass-fed beef during vacuum aging. <i>Asian-Australasian Journal of Animal Sciences</i> , 2018, 31, 1336-1344.	2.4	7
17	Blue light promotes bactericidal action of plasma-activated water against <i>Staphylococcus aureus</i> on stainless steel surfaces. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 69, 102663.	5.6	6
18	Sustainable Antibacterial and Antiviral High-Performance Copper-Coated Filter Produced via Ion Beam Treatment. <i>Polymers</i> , 2022, 14, 1007.	4.5	5

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19	Instant inactivation of aerosolized SARS-CoV-2 by dielectric filter discharge. PLoS ONE, 2022, 17, e0268049.	2.5	3