

S-Y Lee

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5377913/publications.pdf>

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12
papers

195
citations

1684188

5
h-index

1199594

12
g-index

12
all docs

12
docs citations

12
times ranked

290
citing authors

#	ARTICLE	IF	CITATIONS
1	Review: Comparison of the effectiveness of decontaminating strategies for fresh fruits and vegetables and related limitations. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 3189-3208.	10.3	56
2	Inhibitory activity of natural antimicrobial compounds alone or in combination with nisin against <i>Enterobacter sakazakii</i> . <i>Letters in Applied Microbiology</i> , 2008, 47, 315-321.	2.2	43
3	Effects of varying concentrations of sodium chloride and acidic conditions on the behavior of <i>Vibrio parahaemolyticus</i> and <i>Vibrio vulnificus</i> cold-starved in artificial sea water microcosms. <i>Food Science and Biotechnology</i> , 2017, 26, 829-839.	2.6	30
4	Characteristics of viable-but-nonculturable <i>Vibrio parahaemolyticus</i> induced by nutrient-deficiency at cold temperature. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1302-1320.	10.3	28
5	Detection of viable but nonculturable <i>Vibrio parahaemolyticus</i> induced by prolonged cold-starvation using propidium monoazide real-time polymerase chain reaction. <i>Letters in Applied Microbiology</i> , 2019, 68, 537-545.	2.2	13
6	Evaluation of the microbial contamination of fresh produces and their cultivation environments from farms in Korea. <i>Food Science and Biotechnology</i> , 2019, 28, 1265-1274.	2.6	6
7	Treatment with chlorous acid to inhibit spores of <i>Alicyclobacillus acidoterrestris</i> in aqueous suspension and on apples. <i>Letters in Applied Microbiology</i> , 2010, 51, no-no.	2.2	5
8	Effect of the precutting process on sanitizing treatments for reducing pathogens in vegetables. <i>Food Science and Biotechnology</i> , 2017, 26, 531-536.	2.6	3
9	Response surface modeling for the inactivation of <i>Bacillus cereus</i> on cooked spinach by natural antimicrobials at various temperatures. <i>Journal of Food Safety</i> , 2018, 38, e12484.	2.3	3
10	<i>Sphingobium tyrosinilyticum</i> sp. nov., a tyrosine hydrolyzing bacterium isolated from Korean radish garden. <i>Archives of Microbiology</i> , 2018, 200, 1143-1149.	2.2	3
11	Optimization of resuscitation-promoting broths for the revival of <i>Vibrio parahaemolyticus</i> from a viable but nonculturable state. <i>Food Science and Biotechnology</i> , 2021, 30, 159-169.	2.6	3
12	Evaluation of the microbiological quality of jacobever and plaices in Korea, 2015-2016. <i>Food Science and Biotechnology</i> , 2016, 25, 1677-1681.	2.6	2