S-Y Lee

List of Publications by Year in descending order

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

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		1684188	1199594	
12	195	5	12	
papers	citations	h-index	g-index	
12	12	12	290	
all docs	docs citations	times ranked	citing authors	

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