

Tae Jin Cho

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

319
citations

840728

11
h-index

839512

18
g-index

21
all docs

21
docs citations

21
times ranked

430
citing authors

#	ARTICLE	IF	CITATIONS
1	Virulence patterns and prevalence of seven Enterococcus species isolated from meats and leafy vegetables in South Korea. Food Control, 2020, 108, 106867.	5.5	11
2	Health Functionality and Quality Control of Laver (Porphyra, Pyropia): Current Issues and Future Perspectives as an Edible Seaweed. Marine Drugs, 2020, 18, 14.	4.6	47
3	A Closer Look at Changes in High-Risk Food-Handling Behaviors and Perceptions of Primary Food Handlers at Home in South Korea across Time. Foods, 2020, 9, 1457.	4.3	5
4	Changes in Consumers' Food Purchase and Transport Behaviors over a Decade (2010 to 2019) Following Health and Convenience Food Trends. International Journal of Environmental Research and Public Health, 2020, 17, 5448.	2.6	13
5	Labchip-based diagnosis system for on-site application: Sensitive and easy-to-implement detection of single recoverable Cronobacter in infant formula without post-enrichment treatment. International Journal of Food Microbiology, 2020, 327, 108659.	4.7	3
6	Toxic potential of Bacillus cereus isolated from fermented alcoholic beverages. Food Research International, 2020, 137, 109361.	6.2	7
7	Risk factors influencing contamination of customized cosmetics made on-the-spot: Evidence from the national pilot project for public health. Scientific Reports, 2020, 10, 1561.	3.3	16
8	Recent Advances in the Application of Antibacterial Complexes Using Essential Oils. Molecules, 2020, 25, 1752.	3.8	39
9	Underestimated Risks of Infantile Infectious Disease from the Caregiver's Typical Handling Practices of Infant Formula. Scientific Reports, 2019, 9, 9799.	3.3	16
10	Whole-Genome Sequences of Five Geobacillus stearothermophilus Strains Isolated from Processing Lines of Powdered Infant Formula. Microbiology Resource Announcements, 2019, 8, .	0.6	2
11	Prevalence of pathogenic Arcobacter species in South Korea: Comparison of two protocols for isolating the bacteria from foods and examination of nine putative virulence genes. Food Microbiology, 2019, 78, 18-24.	4.2	25
12	Underrecognized niche of spore-forming bacilli as a nitrite-producer isolated from the processing lines and end-products of powdered infant formula. Food Microbiology, 2019, 80, 50-61.	4.2	8
13	Citrus fruit extracts with carvacrol and thymol eliminated 7-log acid-adapted Escherichia coli O157:H7, Salmonella typhimurium, and Listeria monocytogenes : A potential of effective natural antibacterial agents. Food Research International, 2018, 107, 578-588.	6.2	34
14	Microbiological criteria and ecology of commercially available processed cheeses according to the product specification and physicochemical characteristics. Food Research International, 2018, 106, 468-474.	6.2	17
15	New insights into the thermophilic spore-formers in powdered infant formula: Implications of changes in microbial composition during manufacture. Food Control, 2018, 92, 464-470.	5.5	22
16	Development of an effective tool for risk communication about food safety issues after the Fukushima nuclear accident: What should be considered?. Food Control, 2017, 79, 17-26.	5.5	8
17	Changes in microbial composition and the prevalence of foodborne pathogens in crab marinated in soy sauce produced by six manufacturing plants. Journal of the Science of Food and Agriculture, 2017, 97, 1761-1767.	3.5	3
18	Current Interventions for Controlling Pathogenic Escherichia coli. Advances in Applied Microbiology, 2017, 100, 1-47.	2.4	13

#	ARTICLE	IF	CITATIONS
19	Sodium Chloride Does Not Ensure Microbiological Safety of Foods: Cases and Solutions. <i>Advances in Applied Microbiology</i> , 2017, 101, 1-47.	2.4	17
20	Implications for effective food risk communication following the Fukushima nuclear accident based on a consumer survey. <i>Food Control</i> , 2015, 50, 304-312.	5.5	11