

Deog-Hwan Oh

List of Publications by Year in descending order

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Version: 2024-02-01

197
papers

6,664
citations

71061

41
h-index

91828

69
g-index

198
all docs

198
docs citations

198
times ranked

6440
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances in Rapid Detection Methods for Foodborne Pathogens. <i>Journal of Microbiology and Biotechnology</i> , 2014, 24, 297-312.	0.9	528
2	Bioactive Peptides. <i>Foods</i> , 2017, 6, 32.	1.9	324
3	Electrolyzed Water as a Novel Sanitizer in the Food Industry: Current Trends and Future Perspectives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 471-490.	5.9	264
4	Biosensors for rapid and sensitive detection of <i>Staphylococcus aureus</i> in food. <i>Biosensors and Bioelectronics</i> , 2018, 105, 49-57.	5.3	201
5	Curcumin, Quercetin, Catechins and Metabolic Diseases: The Role of Gut Microbiota. <i>Nutrients</i> , 2021, 13, 206.	1.7	160
6	Hurdle technology: A novel approach for enhanced food quality and safety – A review. <i>Food Control</i> , 2017, 73, 1426-1444.	2.8	159
7	Inactivation effect of newly developed low concentration electrolyzed water and other sanitizers against microorganisms on spinach. <i>Food Control</i> , 2010, 21, 1383-1387.	2.8	126
8	Current trends and perspectives of bioactive peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2273-2284.	5.4	110
9	Microbial Etiology and Prevention of Dental Caries: Exploiting Natural Products to Inhibit Cariogenic Biofilms. <i>Pathogens</i> , 2020, 9, 569.	1.2	104
10	Combination treatment of alkaline electrolyzed water and citric acid with mild heat to ensure microbial safety, shelf-life and sensory quality of shredded carrots. <i>Food Microbiology</i> , 2011, 28, 484-491.	2.1	97
11	Integration of nisin into nanoparticles for application in foods. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 376-384.	2.7	97
12	Crosstalk between Gut and Brain in Alzheimer’s Disease: The Role of Gut Microbiota Modulation Strategies. <i>Nutrients</i> , 2021, 13, 690.	1.7	88
13	Hurdle enhancement of slightly acidic electrolyzed water antimicrobial efficacy on Chinese cabbage, lettuce, sesame leaf and spinach using ultrasonication and water wash. <i>Food Microbiology</i> , 2013, 36, 40-45.	2.1	87
14	Inactivation kinetics of <i>Listeria monocytogenes</i> and <i>Salmonella enterica</i> serovar Typhimurium on fresh-cut bell pepper treated with slightly acidic electrolyzed water combined with ultrasound and mild heat. <i>Food Microbiology</i> , 2016, 53, 165-171.	2.1	82
15	Slightly acidic electrolyzed water combined with chemical and physical treatments to decontaminate bacteria on fresh fruits. <i>Food Microbiology</i> , 2017, 67, 97-105.	2.1	79
16	Green synthesis and characterization of biologically active nanosilver from seed extract of <i>Gardenia jasminoides</i> Ellis. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2018, 185, 126-135.	1.7	79
17	Unveiling the potentials of biocompatible silver nanoparticles on human lung carcinoma A549 cells and <i>Helicobacter pylori</i> . <i>Scientific Reports</i> , 2019, 9, 5787.	1.6	70
18	Inhibitory effects of low concentration electrolyzed water and other sanitizers against foodborne pathogens on oyster mushroom. <i>Food Control</i> , 2011, 22, 318-322.	2.8	69

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19	Toxin Genes Profiles and Toxin Production Ability of <i>Bacillus cereus</i> Isolated from Clinical and Food Samples. <i>Journal of Food Science</i> , 2011, 76, T25-9.	1.5	69
20	Nanobiotechnology and its applications in drug delivery system: a review. <i>IET Nanobiotechnology</i> , 2015, 9, 396-400.	1.9	67
21	Synergistic effect of low concentration electrolyzed water and calcium lactate to ensure microbial safety, shelf life and sensory quality of fresh pork. <i>Food Control</i> , 2013, 30, 176-183.	2.8	63
22	Effects of Slightly Acidic Low Concentration Electrolyzed Water on Microbiological, Physicochemical, and Sensory Quality of Fresh Chicken Breast Meat. <i>Journal of Food Science</i> , 2012, 77, M35-41.	1.5	60
23	Combined effects of thermosonication and slightly acidic electrolyzed water on the microbial quality and shelf life extension of fresh-cut kale during refrigeration storage. <i>Food Microbiology</i> , 2015, 51, 154-162.	2.1	60
24	Combined effects of slightly acidic electrolyzed water and fumaric acid on the reduction of foodborne pathogens and shelf life extension of fresh pork. <i>Food Control</i> , 2015, 47, 277-284.	2.8	59
25	Current Perspectives on Antihypertensive Probiotics. <i>Probiotics and Antimicrobial Proteins</i> , 2017, 9, 91-101.	1.9	59
26	Antihypertensive peptides from whey proteins fermented by lactic acid bacteria. <i>Food Science and Biotechnology</i> , 2018, 27, 1781-1789.	1.2	56
27	Gut Microbiome Modulation Based on Probiotic Application for Anti-Obesity: A Review on Efficacy and Validation. <i>Microorganisms</i> , 2019, 7, 456.	1.6	56
28	Cold plasma treatment for microbial safety and preservation of fresh lettuce. <i>Food Science and Biotechnology</i> , 2015, 24, 1717-1724.	1.2	55
29	Evaluation of nisin-loaded chitosan-monomethyl fumaric acid nanoparticles as a direct food additive. <i>Carbohydrate Polymers</i> , 2018, 184, 100-107.	5.1	55
30	Phenolic Profile, Antioxidant, and Antidiabetic Potential Exerted by Millet Grain Varieties. <i>Antioxidants</i> , 2020, 9, 254.	2.2	55
31	Chitosan grafted monomethyl fumaric acid as a potential food preservative. <i>Carbohydrate Polymers</i> , 2016, 152, 87-96.	5.1	51
32	Curcumin and Its Derivatives as Theranostic Agents in Alzheimer's Disease: The Implication of Nanotechnology. <i>International Journal of Molecular Sciences</i> , 2021, 22, 196.	1.8	51
33	Novel angiotensin I-converting enzyme inhibitory peptides from soybean protein isolates fermented by <i>Pediococcus pentosaceus</i> SDL1409. <i>LWT - Food Science and Technology</i> , 2018, 93, 88-93.	2.5	50
34	New Clinical Applications of Electrolyzed Water: A Review. <i>Microorganisms</i> , 2021, 9, 136.	1.6	49
35	Effect of water hardness on the production and microbicidal efficacy of slightly acidic electrolyzed water. <i>Food Microbiology</i> , 2015, 48, 28-34.	2.1	47
36	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, 795-799.	0.8	47

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37	Fungal enzyme-mediated synthesis of chitosan nanoparticles and its biocompatibility, antioxidant and bactericidal properties. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1542-1549.	3.6	47
38	Enterotoxigenic Profiling of Emetic Toxin and Enterotoxin Producing <i>Bacillus cereus</i> , Isolated from Food, Environmental, and Clinical Samples by Multiplex PCR. <i>Journal of Food Science</i> , 2014, 79, M2288-93.	1.5	46
39	Human microbiome restoration and safety. <i>International Journal of Medical Microbiology</i> , 2018, 308, 487-497.	1.5	46
40	Development of a Soy Protein Hydrolysate with an Antihypertensive Effect. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1496.	1.8	46
41	Inactivation of bacterial pathogens on lettuce, sprouts, and spinach using hurdle technology. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 68-76.	2.7	45
42	The human microbiome and metabolomics: Current concepts and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3565-3576.	5.4	44
43	Biogenic silver nanoparticles-polyvinylpyrrolidone based glycosomes coating to expand the shelf life of fresh-cut bell pepper (<i>Capsicum annuum</i> L. var. <i>grossum</i> (L.) Sendt). <i>Postharvest Biology and Technology</i> , 2020, 160, 111039.	2.9	44
44	Combined Effects of Alkaline Electrolyzed Water and Citric Acid with Mild Heat to Control Microorganisms on Cabbage. <i>Journal of Food Science</i> , 2010, 75, M1111-5.	1.5	43
45	Enhanced cancer therapy with pH-dependent and aptamer functionalized doxorubicin loaded polymeric (poly D, L-lactic-co-glycolic acid) nanoparticles. <i>Archives of Biochemistry and Biophysics</i> , 2019, 671, 143-151.	1.4	43
46	Chitosan-tea tree oil nanoemulsion and calcium chloride tailored edible coating increase the shelf life of fresh cut red bell pepper. <i>Progress in Organic Coatings</i> , 2021, 151, 106010.	1.9	43
47	A combined hurdle approach of slightly acidic electrolyzed water simultaneous with ultrasound to inactivate <i>Bacillus cereus</i> on potato. <i>LWT - Food Science and Technology</i> , 2016, 73, 615-621.	2.5	42
48	Biofilm formation of <i>Bacillus cereus</i> under food-processing-related conditions. <i>Food Science and Biotechnology</i> , 2017, 26, 1103-1111.	1.2	42
49	Bioactive Potential of 2-Methoxy-4-vinylphenol and Benzofuran from <i>Brassica oleracea</i> L. var. <i>capitata</i> f. <i>rubra</i> (Red Cabbage) on Oxidative and Microbiological Stability of Beef Meat. <i>Foods</i> , 2020, 9, 568.	1.9	41
50	Edible Plant Sprouts: Health Benefits, Trends, and Opportunities for Novel Exploration. <i>Nutrients</i> , 2021, 13, 2882.	1.7	41
51	Microbiological Quality and Safety of Fresh Fruits and Vegetables at Retail Levels in Korea. <i>Journal of Food Science</i> , 2018, 83, 386-392.	1.5	39
52	<i>Escherichia coli</i> O157:H7 Strains Isolated from Environmental Sources Differ Significantly in Acetic Acid Resistance Compared with Human Outbreak Strains. <i>Journal of Food Protection</i> , 2009, 72, 503-509.	0.8	37
53	Rapid detection of viable <i>Bacillus cereus</i> emetic and enterotoxic strains in food by coupling propidium monoazide and multiplex PCR (PMA-mPCR). <i>Food Control</i> , 2015, 55, 151-157.	2.8	37
54	The applicability of Weibull model for the kinetics inactivation of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157: H7 on soybean sprouts submitted to chemical sanitizers in combination with ultrasound at mild temperatures. <i>LWT - Food Science and Technology</i> , 2018, 91, 573-579.	2.5	37

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55	Inactivation kinetics of slightly acidic electrolyzed water combined with benzalkonium chloride and mild heat treatment on vegetative cells, spores, and biofilms of <i>Bacillus cereus</i> . <i>Food Research International</i> , 2019, 116, 157-167.	2.9	36
56	Development of a multiplex real-time PCR for simultaneous detection of <i>Bacillus cereus</i> , <i>Listeria monocytogenes</i> , and <i>Staphylococcus aureus</i> in food samples. <i>Journal of Food Safety</i> , 2019, 39, e12558.	1.1	36
57	Ultrasonication enhanced low concentration electrolyzed water efficacy on bacteria inactivation and shelf life extension on lettuce. <i>Food Science and Biotechnology</i> , 2013, 22, 131-136.	1.2	35
58	Zinc-chitosan nanoparticles induced apoptosis in human acute T-lymphocyte leukemia through activation of tumor necrosis factor receptor CD95 and apoptosis-related genes. <i>International Journal of Biological Macromolecules</i> , 2018, 119, 1144-1153.	3.6	35
59	Enhanced anti-lung carcinoma and anti-biofilm activity of fungal molecules mediated biogenic zinc oxide nanoparticles conjugated with β -D-glucan from barley. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2020, 203, 111728.	1.7	35
60	Evaluation of Physicochemical Deterioration and Lipid Oxidation of Beef Muscle Affected by Freeze-thaw Cycles. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 772-782.	1.5	34
61	Screening for potential probiotic bacteria from Korean fermented soybean paste: In vitro and <i>Caenorhabditis elegans</i> model testing. <i>LWT - Food Science and Technology</i> , 2018, 88, 132-138.	2.5	34
62	Food-Derived Opioid Peptides in Human Health: A Review. <i>International Journal of Molecular Sciences</i> , 2020, 21, 8825.	1.8	34
63	Effect of Repeated Freeze-Thaw Cycles on Beef Quality and Safety. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 482-495.	1.5	33
64	Bacteriophages as Potential Tools for Detection and Control of <i>Salmonella</i> spp. in Food Systems. <i>Microorganisms</i> , 2019, 7, 570.	1.6	32
65	Mechanism of inhibition of graphene oxide/zinc oxide nanocomposite against wound infection causing pathogens. <i>Applied Nanoscience (Switzerland)</i> , 2020, 10, 827-849.	1.6	32
66	UHPLC-ESI-QTOF-MS/MS characterization, antioxidant and antidiabetic properties of sorghum grains. <i>Food Chemistry</i> , 2021, 337, 127788.	4.2	32
67	A Rapid Multiplex Real-Time PCR High-Resolution Melt Curve Assay for the Simultaneous Detection of <i>Bacillus cereus</i> , <i>Listeria monocytogenes</i> , and <i>Staphylococcus aureus</i> in Food. <i>Journal of Food Protection</i> , 2016, 79, 810-815.	0.8	31
68	Modeling the effect of pH, water activity, and ethanol concentration on biofilm formation of <i>Staphylococcus aureus</i> . <i>Food Microbiology</i> , 2018, 76, 287-295.	2.1	31
69	The Role of Bioactive Peptides in Diabetes and Obesity. <i>Foods</i> , 2021, 10, 2220.	1.9	31
70	Sanitization Efficacy of Slightly Acidic Electrolyzed Water against pure cultures of <i>Escherichia coli</i> , <i>Salmonella enterica</i> , <i>Typhimurium</i> , <i>Staphylococcus aureus</i> and <i>Bacillus cereus</i> spores, in Comparison with Different Water Hardness. <i>Scientific Reports</i> , 2019, 9, 4348.	1.6	30
71	Flavonoids in Decorticated Sorghum Grains Exert Antioxidant, Antidiabetic and Antiobesity Activities. <i>Molecules</i> , 2020, 25, 2854.	1.7	30
72	Evaluation of the efficacy of nisin-loaded chitosan nanoparticles against foodborne pathogens in orange juice. <i>Journal of Food Science and Technology</i> , 2018, 55, 1127-1133.	1.4	29

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73	Challenges and Perspective in Integrated Multi-Omics in Gut Microbiota Studies. <i>Biomolecules</i> , 2021, 11, 300.	1.8	28
74	Influence of different organic materials on chlorine concentration and sanitization of slightly acidic electrolyzed water. <i>LWT - Food Science and Technology</i> , 2018, 92, 187-194.	2.5	27
75	Review on Stress Tolerance in <i>Campylobacter jejuni</i> . <i>Frontiers in Cellular and Infection Microbiology</i> , 2020, 10, 596570.	1.8	27
76	The Potential Role of Polyphenols in Oxidative Stress and Inflammation Induced by Gut Microbiota in Alzheimer's Disease. <i>Antioxidants</i> , 2021, 10, 1370.	2.2	27
77	Combined Effect of Thermosonication and Slightly Acidic Electrolyzed Water to Reduce Foodborne Pathogens and Spoilage Microorganisms on Fresh-cut Kale. <i>Journal of Food Science</i> , 2015, 80, M1277-84.	1.5	25
78	Fumaric Acid and Slightly Acidic Electrolyzed Water Inactivate Gram Positive and Gram Negative Foodborne Pathogens. <i>Microorganisms</i> , 2015, 3, 34-46.	1.6	25
79	Antioxidant, Anti-Lung Cancer, and Anti-Bacterial Activities of <i>Toxicodendron vernicifluum</i> . <i>Biomolecules</i> , 2019, 9, 127.	1.8	25
80	Novel metabolites from <i>Trichoderma atroviride</i> against human prostate cancer cells and their inhibitory effect on <i>Helicobacter pylori</i> and Shigella toxin producing <i>Escherichia coli</i> . <i>Microbial Pathogenesis</i> , 2019, 126, 19-26.	1.3	25
81	Molecular discrimination of <i>Bacillus cereus</i> group species in foods (lettuce, spinach, and kimbaap) using quantitative real-time PCR targeting <i>groEL</i> and <i>gyrB</i> . <i>Microbial Pathogenesis</i> , 2018, 115, 312-320.	1.3	24
82	Substratum attachment location and biofilm formation by <i>Bacillus cereus</i> strains isolated from different sources: Effect on total biomass production and sporulation in different growth conditions. <i>Food Control</i> , 2017, 77, 270-280.	2.8	23
83	In vitro and in vivo defensive effect of probiotic LAB against <i>Pseudomonas aeruginosa</i> using <i>Caenorhabditis elegans</i> model. <i>Virulence</i> , 2018, 9, 1489-1507.	1.8	23
84	<i>Limosilactobacillus reuteri</i> Fermented Brown Rice: A Product with Enhanced Bioactive Compounds and Antioxidant Potential. <i>Antioxidants</i> , 2021, 10, 1077.	2.2	23
85	RESPONSE SURFACE MODELING OF <i>LISTERIA MONOCYTOGENES</i> INACTIVATION ON LETTUCE TREATED WITH ELECTROLYZED OXIDIZING WATER. <i>Journal of Food Process Engineering</i> , 2011, 34, 1729-1745.	1.5	22
86	Improved multiplex PCR assay for simultaneous detection of <i>Bacillus cereus</i> emetic and enterotoxic strains. <i>Food Science and Biotechnology</i> , 2012, 21, 1439-1444.	1.2	22
87	EFFECT OF PHOSPHOLIPASE A ₁ ON THE PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF HEN'S EGG YOLK, PLASMA AND GRANULES. <i>Journal of Food Biochemistry</i> , 2013, 37, 70-79.	1.2	22
88	Application of slightly acidic electrolyzed water and ultrasound for microbial decontamination of kashk. <i>Food Science and Biotechnology</i> , 2015, 24, 1011-1016.	1.2	22
89	A highly selective enrichment broth combined with real-time PCR for detection of <i>Staphylococcus aureus</i> in food samples. <i>LWT - Food Science and Technology</i> , 2018, 94, 103-110.	2.5	22
90	Genotypic characterization of ESBL-producing <i>E. coli</i> from imported meat in South Korea. <i>Food Research International</i> , 2018, 107, 158-164.	2.9	22

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91	Disinfection Efficacy of Slightly Acidic Electrolyzed Water Combined with Chemical Treatments on Fresh Fruits at the Industrial Scale. <i>Foods</i> , 2019, 8, 497.	1.9	22
92	Disinfection of <i>Bacillus cereus</i> biofilms on leafy green vegetables with slightly acidic electrolyzed water, ultrasound and mild heat. <i>LWT - Food Science and Technology</i> , 2019, 116, 108582.	2.5	22
93	Genotypic and phenotypic characteristics of biofilm formation of emetic toxin producing <i>Bacillus cereus</i> strains. <i>Food Control</i> , 2019, 96, 527-534.	2.8	22
94	Development of antimicrobial edible coating based on modified chitosan for the improvement of strawberries shelf life. <i>Food Science and Biotechnology</i> , 2019, 28, 1257-1264.	1.2	22
95	Predictive model for growth of <i>Listeria monocytogenes</i> in untreated and treated lettuce with alkaline electrolyzed water. <i>World Journal of Microbiology and Biotechnology</i> , 2010, 26, 863-869.	1.7	21
96	Development and evaluation of chitosan and its derivative for the shelf life extension of beef meat under refrigeration storage. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1111-1121.	1.3	21
97	Antibacterial, and antioxidant potentials of non-cytotoxic extract of <i>Trichoderma atroviride</i> . <i>Microbial Pathogenesis</i> , 2018, 115, 338-342.	1.3	21
98	Preservative effect of Chinese cabbage (<i>Brassica rapa</i> subsp. <i>pekinensis</i>) extract on their molecular docking, antioxidant and antimicrobial properties. <i>PLoS ONE</i> , 2018, 13, e0203306.	1.1	21
99	Differentiation of <i>Bacillus thuringiensis</i> From <i>Bacillus cereus</i> Group Using a Unique Marker Based on Real-Time PCR. <i>Frontiers in Microbiology</i> , 2019, 10, 883.	1.5	21
100	Development of Nanosensors Based Intelligent Packaging Systems: Food Quality and Medicine. <i>Nanomaterials</i> , 2021, 11, 1515.	1.9	21
101	Predictive Models for the Growth Kinetics of <i>Listeria monocytogenes</i> on White Cabbage. <i>Journal of Food Safety</i> , 2013, 33, 50-58.	1.1	20
102	Acid Resistance and Molecular Characterization of <i>Escherichia coli</i> O157:H7 and Different Non-O157 Shiga Toxin-Producing <i>E. coli</i> Serogroups. <i>Journal of Food Science</i> , 2015, 80, M2257-64.	1.5	20
103	A novel pentaplex real time (RT)- PCR high resolution melt curve assay for simultaneous detection of emetic and enterotoxin producing <i>Bacillus cereus</i> in food. <i>Food Control</i> , 2016, 60, 560-568.	2.8	19
104	Impact of manganese and heme on biofilm formation of <i>Bacillus cereus</i> food isolates. <i>PLoS ONE</i> , 2018, 13, e0200958.	1.1	19
105	Cariogenic Biofilm: Pathology-Related Phenotypes and Targeted Therapy. <i>Microorganisms</i> , 2021, 9, 1311.	1.6	19
106	Effects of different processing methods on the antioxidant and immune stimulating abilities of garlic. <i>Food Science and Nutrition</i> , 2019, 7, 1222-1229.	1.5	18
107	Untargeted Metabolomics of Korean Fermented Brown Rice Using UHPLC Q-TOF MS/MS Reveal an Abundance of Potential Dietary Antioxidative and Stress-Reducing Compounds. <i>Antioxidants</i> , 2021, 10, 626.	2.2	18
108	Prevalence and Toxin Characteristics of <i>Bacillus thuringiensis</i> Isolated from Organic Vegetables. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 1449-1456.	0.9	18

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109	Incidence and Characterization of <i>Listeria</i> spp. from Foods Available in Korea. <i>Journal of Food Protection</i> , 2001, 64, 554-558.	0.8	17
110	Detection of <i>Listeria monocytogenes</i> using Dynabeads [®] anti- <i>Listeria</i> combined with real-time PCR in soybean sprouts. <i>LWT - Food Science and Technology</i> , 2019, 99, 533-539.	2.5	17
111	Synergistic Effect of Slightly Acidic Electrolyzed Water and Ultrasound at Mild Heat Temperature in Microbial Reduction and Shelf-Life Extension of Fresh-Cut Bell Pepper. <i>Journal of Microbiology and Biotechnology</i> , 2015, 25, 1502-1509.	0.9	17
112	Impact of the Isolation Source on the Biofilm Formation Characteristics of <i>Bacillus cereus</i> . <i>Journal of Microbiology and Biotechnology</i> , 2018, 28, 77-86.	0.9	17
113	Sensory and microbiological qualities of romaine lettuce and kale affected by a combined treatment of aqueous chlorine dioxide and ultraviolet-C. <i>Horticulture Environment and Biotechnology</i> , 2012, 53, 387-396.	0.7	16
114	Effect of Electrolyzed Water on the Disinfection of <i>Bacillus cereus</i> Biofilms: The Mechanism of Enhanced Resistance of Sessile Cells in the Biofilm Matrix. <i>Journal of Food Protection</i> , 2018, 81, 860-869.	0.8	16
115	Effect of slightly acidic electrolyzed water on amino acid and phenolic profiling of germinated brown rice sprouts and their antioxidant potential. <i>LWT - Food Science and Technology</i> , 2022, 157, 113119.	2.5	16
116	Mathematical modeling on the growth of <i>Staphylococcus aureus</i> in sandwich. <i>Food Science and Biotechnology</i> , 2010, 19, 763-768.	1.2	15
117	<i>Tupistra nutans</i> Wall. root extract, rich in phenolics, inhibits microbial growth and β -glucosidase activity, while demonstrating strong antioxidant potential. <i>Revista Brasileira De Botanica</i> , 2019, 42, 383-397.	0.5	15
118	Isolation and Identification of Potentially Pathogenic Microorganisms Associated with Dental Caries in Human Teeth Biofilms. <i>Microorganisms</i> , 2020, 8, 1596.	1.6	15
119	Development of predictive model for the growth of <i>Staphylococcus aureus</i> in Kimbab. <i>Food Science and Biotechnology</i> , 2011, 20, 471-476.	1.2	14
120	Modeling the Effect of Storage Temperatures on the Growth of <i>Listeria monocytogenes</i> on Ready-to-Eat Ham and Sausage. <i>Journal of Food Protection</i> , 2015, 78, 1675-1681.	0.8	14
121	Whole genome sequence of <i>Bacillus thuringiensis</i> ATCC 10792 and improved discrimination of <i>Bacillus thuringiensis</i> from <i>Bacillus cereus</i> group based on novel biomarkers. <i>Microbial Pathogenesis</i> , 2019, 129, 284-297.	1.3	14
122	Health Impact and Therapeutic Manipulation of the Gut Microbiome. <i>High-Throughput</i> , 2020, 9, 17.	4.4	14
123	Identification and Purification of Potential Bioactive Peptide of <i>Moringa oleifera</i> Seed Extracts. <i>Plants</i> , 2020, 9, 1445.	1.6	14
124	Effect of Germination on Alfalfa and Buckwheat: Phytochemical Profiling by UHPLC-ESI-QTOF-MS/MS, Bioactive Compounds, and In-Vitro Studies of Their Diabetes and Obesity-Related Functions. <i>Antioxidants</i> , 2021, 10, 1613.	2.2	14
125	Modeling of <i>Bacillus cereus</i> Growth in Brown Rice Submitted to a Combination of Ultrasonication and Slightly Acidic Electrolyzed Water Treatment. <i>Journal of Food Protection</i> , 2014, 77, 2043-2053.	0.8	13
126	Untargeted Metabolomics of Fermented Rice Using UHPLC Q-TOF MS/MS Reveals an Abundance of Potential Antihypertensive Compounds. <i>Foods</i> , 2020, 9, 1007.	1.9	13

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127	Probiotic Effector Compounds: Current Knowledge and Future Perspectives. <i>Frontiers in Microbiology</i> , 2021, 12, 655705.	1.5	13
128	Influence of fermented soy protein consumption on hypertension and gut microbial modulation in spontaneous hypertensive rats. <i>Bioscience of Microbiota, Food and Health</i> , 2020, 39, 199-208.	0.8	13
129	Ovotransferrin Antibacterial Peptide Coupling Mesoporous Silica Nanoparticle as an Effective Antibiotic Delivery System for Treating Bacterial Infection In Vivo. <i>ACS Biomaterials Science and Engineering</i> , 2022, 8, 109-118.	2.6	13
130	Highly efficient and specific separation of <i>Staphylococcus aureus</i> from lettuce and milk using Dynabeads protein G conjugates. <i>Food Science and Biotechnology</i> , 2016, 25, 1501-1505.	1.2	12
131	Prevalence and toxin type of <i>Clostridium perfringens</i> in beef from four different types of meat markets in Seoul, Korea. <i>Food Science and Biotechnology</i> , 2017, 26, 545-548.	1.2	12
132	Unveiling the potentials of bacteriocin (Pediocin L50) from <i>Pediococcus acidilactici</i> with antagonist spectrum in a <i>Caenorhabditis elegans</i> model. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 555-572.	3.6	12
133	Molecular mechanisms of anticancer activities of polyphyllin VII. <i>Chemical Biology and Drug Design</i> , 2021, 97, 914-929.	1.5	12
134	Role of Recent Therapeutic Applications and the Infection Strategies of Shiga Toxin-Producing <i>Escherichia coli</i> . <i>Frontiers in Cellular and Infection Microbiology</i> , 2021, 11, 614963.	1.8	12
135	The Functional Interplay between Gut Microbiota, Protein Hydrolysates/Bioactive Peptides, and Obesity: A Critical Review on the Study Advances. <i>Antioxidants</i> , 2022, 11, 333.	2.2	12
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