

Deog-Hwan Oh

List of Publications by Citations

Source: <https://exaly.com/author-pdf/59711111/deog-hwan-oh-publications-by-citations.pdf>

Version: 2024-04-24

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

189
papers

4,146
citations

33
h-index

54
g-index

198
ext. papers

5,397
ext. citations

4.7
avg, IF

6.35
L-index

#	Paper	IF	Citations
189	Advances in rapid detection methods for foodborne pathogens. <i>Journal of Microbiology and Biotechnology</i> , 2014 , 24, 297-312	3.3	359
188	Bioactive Peptides. <i>Foods</i> , 2017 , 6,	4.9	190
187	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	16.4	187
186	Biosensors for rapid and sensitive detection of Staphylococcus aureus in food. <i>Biosensors and Bioelectronics</i> , 2018 , 105, 49-57	11.8	130
185	Hurdle technology: A novel approach for enhanced food quality and safety [A review]. <i>Food Control</i> , 2017 , 73, 1426-1444	6.2	114
184	Inactivation effect of newly developed low concentration electrolyzed water and other sanitizers against microorganisms on spinach. <i>Food Control</i> , 2010 , 21, 1383-1387	6.2	108
183	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, 484-91	6	83
182	Integration of nisin into nanoparticles for application in foods. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 34, 376-384	6.8	75
181	Current trends and perspectives of bioactive peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2273-2284	11.5	69
180	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, 40-5	6	69
179	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, 165-71	6	64
178	Inhibitory effects of low concentration electrolyzed water and other sanitizers against foodborne pathogens on oyster mushroom. <i>Food Control</i> , 2011 , 22, 318-322	6.2	57
177	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	6.2	55
176	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	6.7	54
175	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	3.4	52
174	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	3.4	51
173	Curcumin, Quercetin, Catechins and Metabolic Diseases: The Role of Gut Microbiota. <i>Nutrients</i> , 2021 , 13,	6.7	50

172	Slightly acidic electrolyzed water combined with chemical and physical treatments to decontaminate bacteria on fresh fruits. <i>Food Microbiology</i> , 2017 , 67, 97-105	6	47
171	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	4.9	47
170	Cold plasma treatment for microbial safety and preservation of fresh lettuce. <i>Food Science and Biotechnology</i> , 2015 , 24, 1717-1724	3	47
169	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	6.2	46
168	Nanobiotechnology and its applications in drug delivery system: a review. <i>IET Nanobiotechnology</i> , 2015 , 9, 396-400	2	45
167	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, 154-62	6	43
166	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	7.9	42
165	Current Perspectives on Antihypertensive Probiotics. <i>Probiotics and Antimicrobial Proteins</i> , 2017 , 9, 91-101	3.5	40
164	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, M111-5	3.4	40
163	Evaluation of nisin-loaded chitosan-monomethyl fumaric acid nanoparticles as a direct food additive. <i>Carbohydrate Polymers</i> , 2018 , 184, 100-107	10.3	40
162	Chitosan grafted monomethyl fumaric acid as a potential food preservative. <i>Carbohydrate Polymers</i> , 2016 , 152, 87-96	10.3	37
161	The human microbiome and metabolomics: Current concepts and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3565-3576	11.5	35
160	Microbial Etiology and Prevention of Dental Caries: Exploiting Natural Products to Inhibit Cariogenic Biofilms. <i>Pathogens</i> , 2020 , 9,	4.5	35
159	Inactivation of bacterial pathogens on lettuce, sprouts, and spinach using hurdle technology. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 43, 68-76	6.8	34
158	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	5.4	34
157	Antihypertensive peptides from whey proteins fermented by lactic acid bacteria. <i>Food Science and Biotechnology</i> , 2018 , 27, 1781-1789	3	34
156	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	5.4	33
155	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	3.4	32

154	Effect of water hardness on the production and microbicidal efficacy of slightly acidic electrolyzed water. <i>Food Microbiology</i> , 2015 , 48, 28-34	6	32
153	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	4.1	30
152	Development of a Soy Protein Hydrolysate with an Antihypertensive Effect. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	28
151	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	6.2	28
150	Phenolic Profile, Antioxidant, and Antidiabetic Potential Exerted by Millet Grain Varieties. <i>Antioxidants</i> , 2020 , 9,	7.1	28
149	Microbiological Quality and Safety of Fresh Fruits and Vegetables at Retail Levels in Korea. <i>Journal of Food Science</i> , 2018 , 83, 386-392	3.4	28
148	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	3	28
147	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	5.4	27
146	Human microbiome restoration and safety. <i>International Journal of Medical Microbiology</i> , 2018 , 308, 487-497	3.7	27
145	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	6.2	27
144	Crosstalk between Gut and Brain in Alzheimer's Disease: The Role of Gut Microbiota Modulation Strategies. <i>Nutrients</i> , 2021 , 13,	6.7	27
143	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	7.9	26
142	<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, 503-9	2.5	25
141	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	6.7	25
140	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, 810-5	2.5	23
139	Gut Microbiome Modulation Based on Probiotic Application for Anti-Obesity: A Review on Efficacy and Validation. <i>Microorganisms</i> , 2019 , 7,	4.9	23
138	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, 795-9	3.8	22
137	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	5.4	22

136	Combined Effect of Thermo-sonication 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	3.4	22
135	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	2	22
134	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	3.8	22
133	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	6.2	21
132	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	4.9	20
131	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	3.3	20
130	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	7	20
129	Fumaric Acid and Slightly Acidic Electrolyzed Water Inactivate Gram Positive and Gram Negative Foodborne Pathogens. <i>Microorganisms</i> , 2015 , 3, 34-46	4.9	20
128	RESPONSE SURFACE MODELING OF LISTERIA MONOCYTOGENES INACTIVATION ON LETTUCE TREATED WITH ELECTROLYZED OXIDIZING WATER. <i>Journal of Food Process Engineering</i> , 2011 , 34, 1729-1745	3.4	20
127	Curcumin and Its Derivatives as Theranostic Agents in Alzheimer's Disease: The Implication of Nanotechnology. <i>International Journal of Molecular Sciences</i> , 2020 , 22,	6.3	20
126	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	6	19
125	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, 772-82		19
124	Effect of Repeated Freeze-Thaw Cycles on Beef Quality and Safety. <i>Korean Journal for Food Science of Animal Resources</i> , 2014 , 34, 482-95		19
123	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	4.4	19
122	Bacteriophages as Potential Tools for Detection and Control of spp. in Food Systems. <i>Microorganisms</i> , 2019 , 7,	4.9	19
121	UHPLC-ESI-QTOF-MS/MS characterization, antioxidant and antidiabetic properties of sorghum grains. <i>Food Chemistry</i> , 2021 , 337, 127788	8.5	19
120	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	3.8	18
119	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	5.4	18

118	Application of slightly acidic electrolyzed water and ultrasound for microbial decontamination of kashk. <i>Food Science and Biotechnology</i> , 2015 , 24, 1011-1016	3	17
117	New Clinical Applications of Electrolyzed Water: A Review. <i>Microorganisms</i> , 2021 , 9,	4-9	17
116	Biofilm formation of under food-processing-related conditions. <i>Food Science and Biotechnology</i> , 2017 , 26, 1103-1111	3	16
115	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	3	16
114	Food-Derived Opioid Peptides in Human Health: A Review. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6-3	16
113	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	6.2	15
112	Antioxidant, Anti-Lung Cancer, and Anti-Bacterial Activities of. <i>Biomolecules</i> , 2019 , 9,	5-9	15
111	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	5-4	15
110	EFFECT OF PHOSPHOLIPASE A1 ON THE PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF HEN'S EGG YOLK, PLASMA AND GRANULES. <i>Journal of Food Biochemistry</i> , 2013 , 37, 70-79	3-3	15
109	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	3-4	15
108	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, 1502-9	3-3	15
107	Mechanism of inhibition of graphene oxide/zinc oxide nanocomposite against wound infection causing pathogens. <i>Applied Nanoscience (Switzerland)</i> , 2020 , 10, 827-849	3-3	15
106	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	4.8	15
105	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	3-7	15
104	Flavonoids in Decorticated Sorghum Grains Exert Antioxidant, Antidiabetic and Antiobesity Activities. <i>Molecules</i> , 2020 , 25,	4.8	14
103	Antibacterial, and antioxidant potentials of non-cytotoxic extract of <i>Trichoderma atroviride</i> . <i>Microbial Pathogenesis</i> , 2018 , 115, 338-342	3.8	14
102	Predictive Models for the Growth Kinetics of <i>Listeria monocytogenes</i> on White Cabbage. <i>Journal of Food Safety</i> , 2013 , 33, 50-58	2	14
101	Genotypic characterization of ESBL-producing <i>E. coli</i> from imported meat in South Korea. <i>Food Research International</i> , 2018 , 107, 158-164	7	14

100	Development of predictive model for the growth of <i>Staphylococcus aureus</i> in Kimbab. <i>Food Science and Biotechnology</i> , 2011 , 20, 471-476	3	13
99	Incidence and characterization of <i>Listeria</i> spp. from foods available in Korea. <i>Journal of Food Protection</i> , 2001 , 64, 554-8	2.5	13
98	Differentiation of From Group Using a Unique Marker Based on Real-Time PCR. <i>Frontiers in Microbiology</i> , 2019 , 10, 883	5.7	12
97	Bioactive Potential of 2-Methoxy-4-vinylphenol and Benzofuran from <i>L.</i> var. (Red Cabbage) on Oxidative and Microbiological Stability of Beef Meat. <i>Foods</i> , 2020 , 9,	4.9	12
96	Molecular discrimination of <i>Bacillus cereus</i> group species in foods (lettuce, spinach, and kimbap) using quantitative real-time PCR targeting <i>groEL</i> and <i>gyrB</i> . <i>Microbial Pathogenesis</i> , 2018 , 115, 312-320	3.8	12
95	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	5.4	12
94	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, 2043-53	2.5	12
93	Mathematical modeling on the growth of <i>Staphylococcus aureus</i> in sandwich. <i>Food Science and Biotechnology</i> , 2010 , 19, 763-768	3	12
92	Prevalence and Toxin Characteristics of Isolated from Organic Vegetables. <i>Journal of Microbiology and Biotechnology</i> , 2017 , 27, 1449-1456	3.3	12
91	Genotypic and phenotypic characteristics of biofilm formation of emetic toxin producing <i>Bacillus cereus</i> strains. <i>Food Control</i> , 2019 , 96, 527-534	6.2	12
90	Growth model of <i>Escherichia coli</i> O157:H7 at various storage temperatures on kale treated by thermosonication combined with slightly acidic electrolyzed water. <i>Journal of Food Protection</i> , 2014 , 77, 23-31	2.5	11
89	Impact of the Isolation Source on the Biofilm Formation Characteristics of. <i>Journal of Microbiology and Biotechnology</i> , 2018 , 28, 77-86	3.3	11
88	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	5.4	11
87	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	3	11
86	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	4.7	11
85	Disinfection Efficacy of Slightly Acidic Electrolyzed Water Combined with Chemical Treatments on Fresh Fruits at the Industrial Scale. <i>Foods</i> , 2019 , 8,	4.9	10
84	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, 1675-81	2.5	10
83	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	2	10

82	Growth of <i>Staphylococcus aureus</i> in cooked ready-to-eat ground fish as affected by inoculum size and potassium sorbate as food preservative. <i>LWT - Food Science and Technology</i> , 2016 , 71, 400-408	5.4	10
81	Challenges and Perspective in Integrated Multi-Omics in Gut Microbiota Studies. <i>Biomolecules</i> , 2021 , 11,	5.9	10
80	Experimental studies and modeling the behavior of anaerobic growth of <i>Clostridium perfringens</i> in cooked rice under non-isothermal conditions. <i>Food Control</i> , 2017 , 71, 137-142	6.2	9
79	<i>Tupistra nutans</i> Wall. root extract, rich in phenolics, inhibits microbial growth and α -glucosidase activity, while demonstrating strong antioxidant potential. <i>Revista Brasileira De Botanica</i> , 2019 , 42, 383-397	1.2	9
78	Effects of different processing methods on the antioxidant and immune stimulating abilities of garlic. <i>Food Science and Nutrition</i> , 2019 , 7, 1222-1229	3.2	9
77	EFFECT OF TEMPERATURE AND RELATIVE HUMIDITY ON GROWTH BEHAVIOR OF <i>ESCHERICHIA COLI</i> O157:H7 ON SPINACH USING RESPONSE SURFACE METHODOLOGY. <i>Journal of Food Safety</i> , 2012 , 32, 296-304	2	9
76	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	2.5	9
75	Modeling the response of <i>Listeria monocytogenes</i> at various storage temperatures in pork with/without electrolyzed water treatment. <i>Food Science and Biotechnology</i> , 2012 , 21, 1549-1555	3	8
74	Modeling the combined effect of temperature and relative humidity on <i>Escherichia coli</i> O157:H7 on lettuce. <i>Food Science and Biotechnology</i> , 2012 , 21, 859-865	3	8
73	Optimization of inactivation of <i>Staphylococcus aureus</i> by low concentration electrolyzed water using response surface methodology. <i>Food Science and Biotechnology</i> , 2011 , 20, 1367-1371	3	8
72	Modeling the effect of temperature and relative humidity on the growth of <i>Staphylococcus aureus</i> on fresh-cut spinach using a user-friendly software. <i>Food Science and Biotechnology</i> , 2011 , 20, 1593-1597	3	8
71	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	7.9	8
70	Eradication of <i>Helicobacter pylori</i> through the inhibition of urease and peptide deformylase: Computational and biological studies. <i>Microbial Pathogenesis</i> , 2019 , 128, 236-244	3.8	8
69	Edible Plant Sprouts: Health Benefits, Trends, and Opportunities for Novel Exploration. <i>Nutrients</i> , 2021 , 13,	6.7	8
68	Predictive Model for Growth of <i>Staphylococcus aureus</i> on Raw Pork, Ham, and Sausage. <i>Journal of Food Protection</i> , 2016 , 79, 132-7	2.5	7
67	Prevalence and toxin type of in beef from four different types of meat markets in Seoul, Korea. <i>Food Science and Biotechnology</i> , 2017 , 26, 545-548	3	7
66	Assessment of Enterotoxin Production and Cross-Contamination of <i>Staphylococcus aureus</i> between Food Processing Materials and Ready-To-Eat Cooked Fish Paste. <i>Journal of Food Science</i> , 2015 , 80, M2911-6	3.4	7
65	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	3.2	7

64	Assessment of Mineral and Phenolic Profiles and Their Association with the Antioxidant, Cytotoxic Effect, and Antimicrobial Potential of Miller. <i>Plants</i> , 2020 , 9,	4.5	7
63	Probiotic Effector Compounds: Current Knowledge and Future Perspectives. <i>Frontiers in Microbiology</i> , 2021 , 12, 655705	5.7	7
62	Highly efficient and specific separation of from lettuce and milk using Dynabeads protein G conjugates. <i>Food Science and Biotechnology</i> , 2016 , 25, 1501-1505	3	7
61	Biological activities of a garlic- Nakai blend fermented with. <i>Food Science and Nutrition</i> , 2019 , 7, 2024-2032	3.2	6
60	In vivo screening platform for shiga toxin-producing Escherichia coli (STEC) using Caenorhabditis elegans as a model. <i>PLoS ONE</i> , 2018 , 13, e0193277	3.7	6
59	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,	7.1	6
58	Health Impact and Therapeutic Manipulation of the Gut Microbiome. <i>High-Throughput</i> , 2020 , 9,	4.3	6
57	Untargeted Metabolomics of Fermented Rice Using UHPLC Q-TOF MS/MS Reveals an Abundance of Potential Antihypertensive Compounds. <i>Foods</i> , 2020 , 9,	4.9	6
56	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,	7.1	6
55	Cariogenic Biofilm: Pathology-Related Phenotypes and Targeted Therapy. <i>Microorganisms</i> , 2021 , 9,	4.9	6
54	Development of Nanosensors Based Intelligent Packaging Systems: Food Quality and Medicine. <i>Nanomaterials</i> , 2021 , 11,	5.4	6
53	Impact of manganese and heme on biofilm formation of Bacillus cereus food isolates. <i>PLoS ONE</i> , 2018 , 13, e0200958	3.7	6
52	Whole genome sequence of Bacillus thuringiensis ATCC 10792 and improved discrimination of Bacillus thuringiensis from Bacillus cereus group based on novel biomarkers. <i>Microbial Pathogenesis</i> , 2019 , 129, 284-297	3.8	5
51	Microbiological Analysis of Rice Cake Processing in Korea. <i>Journal of Food Protection</i> , 2016 , 79, 157-62	2.5	5
50	Potential application of Brassica rapa subsp. pekinensis extract on fresh beef meat during refrigeration storage. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14240	2.1	5
49	Novel motB as a potential predictive tool for identification of B. cereus, B. thuringiensis and differentiation from other Bacillus species by triplex real-time PCR. <i>Microbial Pathogenesis</i> , 2017 , 111, 22-27	3.8	5
48	Prevalence, genetic diversity, and antibiotic susceptibility of Cronobacter spp. (Enterobacter sakazakii) isolated from Sunshik, its ingredients and soils. <i>Food Science and Biotechnology</i> , 2011 , 20, 941-948	3.48	5
47	Virulence Characteristics and Antibiotic Resistance Profiles of Shiga Toxin-Producing Isolates from Diverse Sources. <i>Antibiotics</i> , 2020 , 9,	4.9	5

46	Isolation and Identification of Potentially Pathogenic Microorganisms Associated with Dental Caries in Human Teeth Biofilms. <i>Microorganisms</i> , 2020 , 8,	4.9	5
45	Fermented Brown Rice: A Product with Enhanced Bioactive Compounds and Antioxidant Potential. <i>Antioxidants</i> , 2021 , 10,	7.1	5
44	Unique biomarkers as a potential predictive tool for differentiation of <i>Bacillus cereus</i> group based on real-time PCR. <i>Microbial Pathogenesis</i> , 2018 , 115, 131-137	3.8	4
43	Attenuation and Production of the Amphotericin B-Resistant <i>Leishmania tropica</i> Strain. <i>Jundishapur Journal of Microbiology</i> , 2016 , 9, e32159	1.2	4
42	Phytochemical characterization, and antioxidant and antimicrobial activities of white cabbage extract on the quality and shelf life of raw beef during refrigerated storage.. <i>RSC Advances</i> , 2020 , 10, 41430-41442	3.7	4
41	GG and Biochemical Agents Enrich the Shelf Life of Fresh-Cut Bell Pepper (<i>L. var. grossum</i> (L.) Sendt). <i>Foods</i> , 2020 , 9,	4.9	4
40	UHPLC-ESI-QTOF-MS/MS Metabolite Profiling of the Antioxidant and Antidiabetic Activities of Red Cabbage and Broccoli Seeds and Sprouts. <i>Antioxidants</i> , 2021 , 10,	7.1	4
39	Combined treatments of chestnut shell extract, fumaric acid, and mild heat to inactivate foodborne pathogens inoculated on beetroot (<i>L.</i>) leaves. <i>Food Science and Biotechnology</i> , 2016 , 25, 1217-1220	3	4
38	New perspectives on Mega plasmid sequence (poh1) in <i>Bacillus thuringiensis</i> ATCC 10792 harbouring antimicrobial, insecticidal and antibiotic resistance genes. <i>Microbial Pathogenesis</i> , 2019 , 126, 14-18	3.8	4
37	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> , 2021 ,	5.5	4
36	Application of Electrolyzed Water on Environment Sterilization 2019 , 177-204		3
35	Development of Predictive Models for the Growth Kinetics of <i>Listeria monocytogenes</i> on Fresh Pork under Different Storage Temperatures. <i>Journal of Food Protection</i> , 2015 , 78, 921-6	2.5	3
34	Identification and Purification of Potential Bioactive Peptide of Seed Extracts. <i>Plants</i> , 2020 , 9,	4.5	3
33	Complete Genome Sequences of <i>Escherichia coli</i> O157:H7 Strains SRCC 1675 and 28RC, Which Vary in Acid Resistance. <i>Genome Announcements</i> , 2016 , 4,		3
32	Modeling the Growth of Epiphytic Bacteria on Kale Treated by Thermo-sonication Combined with Slightly Acidic Electrolyzed Water and Stored under Dynamic Temperature Conditions. <i>Journal of Food Science</i> , 2016 , 81, M2021-30	3.4	3
31	Modification of Karmali agar by supplementation with potassium clavulanate for the isolation of <i>Campylobacter</i> from chicken carcass rinses. <i>Journal of Food Protection</i> , 2014 , 77, 1207-11	2.5	3
30	Analysis of microbiological contamination in mixed pressed ham and cooked sausage in Korea. <i>Journal of Food Protection</i> , 2014 , 77, 412-8	2.5	3
29	Exploring Molecular Insights of Cereal Peptidic Antioxidants in Metabolic Syndrome Prevention. <i>Antioxidants</i> , 2021 , 10,	7.1	3

28	Role of Recent Therapeutic Applications and the Infection Strategies of Shiga Toxin-Producing. <i>Frontiers in Cellular and Infection Microbiology</i> , 2021 , 11, 614963	5.9	3
27	Molecular mechanisms of anticancer activities of polyphyllin VII. <i>Chemical Biology and Drug Design</i> , 2021 , 97, 914-929	2.9	3
26	Review on Stress Tolerance in. <i>Frontiers in Cellular and Infection Microbiology</i> , 2020 , 10, 596570	5.9	3
25	The Potential Role of Polyphenols in Oxidative Stress and Inflammation Induced by Gut Microbiota in Alzheimer's Disease. <i>Antioxidants</i> , 2021 , 10,	7.1	3
24	The Role of Bioactive Peptides in Diabetes and Obesity. <i>Foods</i> , 2021 , 10,	4.9	3
23	A New Secondary Model Developed for the Growth Rate of Escherichia coli O157:H7 in Broth. <i>Indian Journal of Microbiology</i> , 2012 , 52, 99-101	3.7	2
22	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	5.4	2
21	Slightly acidic electrolyzed water combination with antioxidants and fumaric acid treatment to maintain the quality of fresh-cut bell peppers. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111565	5.4	2
20	A Single-Step Enrichment Medium for Nonchromogenic Isolation of Healthy and Cold-Injured Salmonella spp. from Fresh Vegetables. <i>Foodborne Pathogens and Disease</i> , 2017 , 14, 84-88	3.8	1
19	Hurdle Enhancement of Electrolyzed Water with Other Techniques 2019 , 231-260		1
18	Effect of Rice Processing towards Lower Rapidly Available Glucose (RAG) Favors , a South Indian Fermented Food Suitable for Diabetic Patients. <i>Nutrients</i> , 2019 , 11,	6.7	1
17	Comprehensive profiling of bioactive compounds in germinated black soybeans via UHPLC-ESI-QTOF-MS/MS and their anti-Alzheimer's activity.. <i>PLoS ONE</i> , 2022 , 17, e0263274	3.7	1
16	The Functional Interplay between Gut Microbiota, Protein Hydrolysates/Bioactive Peptides, and Obesity: A Critical Review on the Study Advances.. <i>Antioxidants</i> , 2022 , 11,	7.1	1
15	Genomic diversity and molecular dynamics interaction on mutational variances among RB domains of SARS-CoV-2 interplay drug inactivation. <i>Infection, Genetics and Evolution</i> , 2021 , 105128	4.5	1
14	Molecular Detection of Antibiotic Resistance Genes in Shiga Toxin-Producing Isolated from Different Sources. <i>Antibiotics</i> , 2021 , 10,	4.9	1
13	In Vitro and In Vivo Cholesterol Reducing Ability and Safety of Probiotic Candidates Isolated from Korean Fermented Soya Beans. <i>Probiotics and Antimicrobial Proteins</i> , 2021 , 1	5.5	1
12	Dynabeads protein G antibody conjugates combined with modified brain heart infusion broth for the enrichment and separation of in artificially contaminated vegetables. <i>Food Science and Biotechnology</i> , 2016 , 25, 941-947	3	1
11	The Influence of Light Wavelength on Resveratrol Content and Antioxidant Capacity in Arachis hypogaeas L.. <i>Agronomy</i> , 2021 , 11, 305	3.6	1

10	Crack resistance of a noble green hydrophobic antimicrobial sealing coating film against environmental corrosion applied on the steel-cement interface for power insulators.. <i>RSC Advances</i> , 2022 , 12, 10126-10141	3.7	1
9	Quantification of Amino Acids, Phenolic Compounds Profiling from Nine Rice Varieties and Their Antioxidant Potential. <i>Antioxidants</i> , 2022 , 11, 839	7.1	1
8	An effective datasets describing antimicrobial peptide produced from - purification and mode of action determined by molecular docking. <i>Data in Brief</i> , 2020 , 31, 105745	1.2	0
7	Research Trends on the Application of Electrolyzed Water in Food Preservation and Sanitation. <i>Processes</i> , 2021 , 9, 2240	2.9	0
6	Elicitation: a new perspective into plant chemo-diversity and functional property. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	0
5	Antibacterial activities of volatile compounds in cereals and cereal by-products. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15081	2.1	0
4	Optimization and Effect of Water Hardness for the Production of Slightly Acidic Electrolyzed Water on Sanitization Efficacy.. <i>Frontiers in Microbiology</i> , 2022 , 13, 816671	5.7	0
3	Anti-adhesion and anti-biofilm activity of slightly acidic electrolyzed water combined with sodium benzoate against <i>Streptococcus mutans</i> : A novel ecofriendly oral sanitizer to prevent cariogenesis.. <i>Microbial Pathogenesis</i> , 2022 , 105535	3.8	0
2	Phytochemical profiling and cellular antioxidant efficacy of different rice varieties in colorectal adenocarcinoma cells exposed to oxidative stress. <i>PLoS ONE</i> , 2022 , 17, e0269403	3.7	0
1	Antigenotoxicity of Enzymatic Browning Reaction Products of Potatoes in the Micronucleus Test. <i>Journal of Food Protection</i> , 1997 , 60, 1247-1250	2.5	