

Deog-Hwan Oh

List of Publications by Year in Descending Order

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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	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
188	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
187	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
186	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
185	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
184	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
183	Quantification of Amino Acids, Phenolic Compounds Profiling from Nine Rice Varieties and Their Antioxidant Potential. <i>Antioxidants</i> , 2022 , 11, 839	7.1	1
182	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
181	Research Trends on the Application of Electrolyzed Water in Food Preservation and Sanitation. <i>Processes</i> , 2021 , 9, 2240	2.9	0
180	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
179	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
178	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
177	Exploring Molecular Insights of Cereal Peptidic Antioxidants in Metabolic Syndrome Prevention. <i>Antioxidants</i> , 2021 , 10,	7.1	3
176	Probiotic Effector Compounds: Current Knowledge and Future Perspectives. <i>Frontiers in Microbiology</i> , 2021 , 12, 655705	5.7	7
175	Molecular Detection of Antibiotic Resistance Genes in Shiga Toxin-Producing Isolated from Different Sources. <i>Antibiotics</i> , 2021 , 10,	4.9	1
174	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
173	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

172	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
171	Cariogenic Biofilm: Pathology-Related Phenotypes and Targeted Therapy. <i>Microorganisms</i> , 2021 , 9,	4.9	6
170	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
169	Development of Nanosensors Based Intelligent Packaging Systems: Food Quality and Medicine. <i>Nanomaterials</i> , 2021 , 11,	5.4	6
168	UHPLC-ESI-QTOF-MS/MS characterization, antioxidant and antidiabetic properties of sorghum grains. <i>Food Chemistry</i> , 2021 , 337, 127788	8.5	19
167	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
166	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
165	Molecular mechanisms of anticancer activities of polyphyllin VII. <i>Chemical Biology and Drug Design</i> , 2021 , 97, 914-929	2.9	3
164	Curcumin, Quercetin, Catechins and Metabolic Diseases: The Role of Gut Microbiota. <i>Nutrients</i> , 2021 , 13,	6.7	50
163	New Clinical Applications of Electrolyzed Water: A Review. <i>Microorganisms</i> , 2021 , 9,	4.9	17
162	The Influence of Light Wavelength on Resveratrol Content and Antioxidant Capacity in <i>Arachis hypogaeas</i> L.. <i>Agronomy</i> , 2021 , 11, 305	3.6	1
161	Crosstalk between Gut and Brain in Alzheimer's Disease: The Role of Gut Microbiota Modulation Strategies. <i>Nutrients</i> , 2021 , 13,	6.7	27
160	Challenges and Perspective in Integrated Multi-Omics in Gut Microbiota Studies. <i>Biomolecules</i> , 2021 , 11,	5.9	10
159	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
158	Fermented Brown Rice: A Product with Enhanced Bioactive Compounds and Antioxidant Potential. <i>Antioxidants</i> , 2021 , 10,	7.1	5
157	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
156	Edible Plant Sprouts: Health Benefits, Trends, and Opportunities for Novel Exploration. <i>Nutrients</i> , 2021 , 13,	6.7	8
155	The Role of Bioactive Peptides in Diabetes and Obesity. <i>Foods</i> , 2021 , 10,	4.9	3

154	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
153	Identification and Purification of Potential Bioactive Peptide of Seed Extracts. <i>Plants</i> , 2020 , 9,	4.5	3
152	Bioactive Potential of 2-Methoxy-4-vinylphenol and Benzofuran from L. var. (Red Cabbage) on Oxidative and Microbiological Stability of Beef Meat. <i>Foods</i> , 2020 , 9,	4.9	12
151	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
150	Flavonoids in Decorticated Sorghum Grains Exert Antioxidant, Antidiabetic and Antiobesity Activities. <i>Molecules</i> , 2020 , 25,	4.8	14
149	Phenolic Profile, Antioxidant, and Antidiabetic Potential Exerted by Millet Grain Varieties. <i>Antioxidants</i> , 2020 , 9,	7.1	28
148	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
147	Virulence Characteristics and Antibiotic Resistance Profiles of Shiga Toxin-Producing Isolates from Diverse Sources. <i>Antibiotics</i> , 2020 , 9,	4.9	5
146	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
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	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
143	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
142	Isolation and Identification of Potentially Pathogenic Microorganisms Associated with Dental Caries in Human Teeth Biofilms. <i>Microorganisms</i> , 2020 , 8,	4.9	5
141	Microbial Etiology and Prevention of Dental Caries: Exploiting Natural Products to Inhibit Cariogenic Biofilms. <i>Pathogens</i> , 2020 , 9,	4.5	35
140	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
139	Food-Derived Opioid Peptides in Human Health: A Review. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	16
138	Health Impact and Therapeutic Manipulation of the Gut Microbiome. <i>High-Throughput</i> , 2020 , 9,	4.3	6
137	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

136	GG and Biochemical Agents Enrich the Shelf Life of Fresh-Cut Bell Pepper (L. var. grossum (L.) Sendt). <i>Foods</i> , 2020 , 9,	4.9	4
135	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
134	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
133	Review on Stress Tolerance in. <i>Frontiers in Cellular and Infection Microbiology</i> , 2020 , 10, 596570	5.9	3
132	Tupistra nutans 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	4.2	9
131	Hurdle Enhancement of Electrolyzed Water with Other Techniques 2019 , 231-260		1
130	Application of Electrolyzed Water on Environment Sterilization 2019 , 177-204		3
129	Differentiation of From Group Using a Unique Marker Based on Real-Time PCR. <i>Frontiers in Microbiology</i> , 2019 , 10, 883	5.7	12
128	Antioxidant, Anti-Lung Cancer, and Anti-Bacterial Activities of. <i>Biomolecules</i> , 2019 , 9,	5.9	15
127	Biological activities of a garlic- Nakai blend fermented with. <i>Food Science and Nutrition</i> , 2019 , 7, 2024-2032	3.2	6
126	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
125	Development of a Soy Protein Hydrolysate with an Antihypertensive Effect. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	28
124	Unveiling the potentials of biocompatible silver nanoparticles on human lung carcinoma A549 cells and Helicobacter pylori. <i>Scientific Reports</i> , 2019 , 9, 5787	4.9	47
123	Sanitization Efficacy of Slightly Acidic Electrolyzed Water against pure cultures of Escherichia coli, Salmonella enterica, Typhimurium, Staphylococcus aureus and Bacillus cereus spores, in Comparison with Different Water Hardness. <i>Scientific Reports</i> , 2019 , 9, 4348	4.9	20
122	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
121	Inactivation kinetics of slightly acidic electrolyzed water combined with benzalkonium chloride and mild heat treatment on vegetative cells, spores, and biofilms of Bacillus cereus. <i>Food Research International</i> , 2019 , 116, 157-167	7	20
120	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
119	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

118	Gut Microbiome Modulation Based on Probiotic Application for Anti-Obesity: A Review on Efficacy and Validation. <i>Microorganisms</i> , 2019 , 7,	4.9	23
117	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
116	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
115	Potential application of <i>Brassica rapa</i> subsp. <i>pekinensis</i> extract on fresh beef meat during refrigeration storage. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14240	2.1	5
114	Bacteriophages as Potential Tools for Detection and Control of spp. in Food Systems. <i>Microorganisms</i> , 2019 , 7,	4.9	19
113	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
112	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
111	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
110	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
109	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
108	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
107	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
106	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
105	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
104	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
103	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
102	Biosensors for rapid and sensitive detection of <i>Staphylococcus aureus</i> in food. <i>Biosensors and Bioelectronics</i> , 2018 , 105, 49-57	11.8	130
101	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

100	Molecular discrimination of <i>Bacillus cereus</i> group species in foods (lettuce, spinach, and kimbaap) using quantitative real-time PCR targeting groEL and gyrB. <i>Microbial Pathogenesis</i> , 2018 , 115, 312-320	3.8	12
99	Antibacterial, and antioxidant potentials of non-cytotoxic extract of <i>Trichoderma atroviride</i> . <i>Microbial Pathogenesis</i> , 2018 , 115, 338-342	3.8	14
98	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
97	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
96	Current trends and perspectives of bioactive peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2273-2284	11.5	69
95	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
94	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
93	Human microbiome restoration and safety. <i>International Journal of Medical Microbiology</i> , 2018 , 308, 487-497	4.7	27
92	In vivo screening platform for shiga toxin-producing <i>Escherichia coli</i> (STEC) using <i>Caenorhabditis elegans</i> as a model. <i>PLoS ONE</i> , 2018 , 13, e0193277	3.7	6
91	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
90	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
89	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
88	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
87	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
86	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
85	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
84	Impact of manganese and heme on biofilm formation of <i>Bacillus cereus</i> food isolates. <i>PLoS ONE</i> , 2018 , 13, e0200958	3.7	6
83	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

82	Antihypertensive peptides from whey proteins fermented by lactic acid bacteria. <i>Food Science and Biotechnology</i> , 2018 , 27, 1781-1789	3	34
81	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
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	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
78	Current Perspectives on Antihypertensive Probiotics. <i>Probiotics and Antimicrobial Proteins</i> , 2017 , 9, 91-105	10.5	40
77	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
76	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
75	A Single-Step Enrichment Medium for Nonchromogenic Isolation of Healthy and Cold-Injured <i>Salmonella</i> spp. from Fresh Vegetables. <i>Foodborne Pathogens and Disease</i> , 2017 , 14, 84-88	3.8	1
74	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
73	Novel motB as a potential predictive tool for identification of <i>B. cereus</i> , <i>B. thuringiensis</i> and differentiation from other <i>Bacillus</i> species by triplex real-time PCR. <i>Microbial Pathogenesis</i> , 2017 , 111, 22-27	3.8	5
72	Biofilm formation of under food-processing-related conditions. <i>Food Science and Biotechnology</i> , 2017 , 26, 1103-1111	3	16
71	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
70	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
69	Hurdle technology: A novel approach for enhanced food quality and safety – A review. <i>Food Control</i> , 2017 , 73, 1426-1444	6.2	114
68	Bioactive Peptides. <i>Foods</i> , 2017 , 6,	4.9	190
67	Prevalence and Toxin Characteristics of Isolated from Organic Vegetables. <i>Journal of Microbiology and Biotechnology</i> , 2017 , 27, 1449-1456	3.3	12
66	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
65	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

64	Modeling the Growth of Epiphytic Bacteria on Kale Treated by Thermosonication 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
63	Chitosan grafted monomethyl fumaric acid as a potential food preservative. <i>Carbohydrate Polymers</i> , 2016 , 152, 87-96	10.3	37
62	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
61	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
60	Integration of nisin into nanoparticles for application in foods. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 34, 376-384	6.8	75
59	Microbiological Analysis of Rice Cake Processing in Korea. <i>Journal of Food Protection</i> , 2016 , 79, 157-62	2.5	5
58	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
57	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
56	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
55	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
54	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
53	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
52	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
51	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
50	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
49	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
48	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
47	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

46	Cold plasma treatment for microbial safety and preservation of fresh lettuce. <i>Food Science and Biotechnology</i> , 2015 , 24, 1717-1724	3	47
45	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
44	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
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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
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