

# Joo-Sung Kim

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6307014/publications.pdf>

Version: 2024-02-01

9  
papers

120  
citations

1307594

7  
h-index

1474206

9  
g-index

10  
all docs

10  
docs citations

10  
times ranked

160  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bio-enzymes for inhibition and elimination of Escherichia coli O157:H7 biofilm and their synergistic effect with sodium hypochlorite. <i>Scientific Reports</i> , 2019, 9, 9920.	3.3	44
2	Enzymatic Inactivation of Pathogenic and Nonpathogenic Bacteria in Biofilms in Combination with Chlorine. <i>Journal of Food Protection</i> , 2019, 82, 605-614.	1.7	19
3	Role of eptC in Biofilm Formation by <i>Campylobacter jejuni</i> NCTC11168 on Polystyrene and Glass Surfaces. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 1609-1616.	2.1	12
4	Metagenomic Analysis of Microbial Composition Revealed Cross-Contamination Pathway of Bacteria at a Foodservice Facility. <i>Frontiers in Microbiology</i> , 2021, 12, 636329.	3.5	11
5	Enhanced inactivation of <i>Salmonella enterica</i> Enteritidis biofilms on the stainless steel surface by proteinase K in the combination with chlorine. <i>Food Control</i> , 2022, 132, 108519.	5.5	9
6	Inverse Correlation between Extracellular DNase Activity and Biofilm Formation among Chicken-Derived <i>Campylobacter</i> Strains. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 1942-1951.	2.1	8
7	Strain variation in <i>Bacillus cereus</i> biofilms and their susceptibility to extracellular matrix-degrading enzymes. <i>PLoS ONE</i> , 2021, 16, e0245708.	2.5	7
8	Survival of foodborne pathogens on stainless steel soiled with different food residues. <i>Food Science and Biotechnology</i> , 2020, 29, 729-737.	2.6	5
9	Prevalence of <i>Salmonella</i> in cucumbers, antibiotic and acid resistances and description of the kinetic behavior with dynamic model during storage. <i>Journal of Food Safety</i> , 2020, 40, e12760.	2.3	4