Ok Kyung Koo

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6859227/publications.pdf

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13	231	933447 10	1125743 13
papers	citations	h-index	g-index

13	13	13	292
all docs	docs citations	times ranked	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. Scientific Reports, 2019, 9, 9920.	3.3	44
2	Molecular genotyping, biofilm formation and antibiotic resistance of enterotoxigenic Clostridium perfringens isolated from meat supplied to school cafeterias in South Korea. Anaerobe, 2018, 52, 115-121.	2.1	43
3	Isolation of indigenous bacteria from a cafeteria kitchen and their biofilm formation and disinfectant susceptibility. LWT - Food Science and Technology, 2017, 77, 376-382.	5.2	30
4	Role of Lactic Acid Bacteria as a Biosanitizer To Prevent Attachment of Listeria monocytogenes F6900 on Deli Slicer Contact Surfaces. Journal of Food Protection, 2012, 75, 1429-1436.	1.7	19
5	Microbial ecology of meat slicers as determined by denaturing gradient gel electrophoresis. Food Control, 2014, 42, 242-247.	5.5	18
6	Observation and relative quantification of cross-contamination within a mock retail delicatessen environment. Food Control, 2013, 31, 116-124.	5.5	14
7	Synergistic anti-biofilm effects of Brassicaceae plant extracts in combination with proteinase K against Escherichia coli O157:H7. Scientific Reports, 2020, 10, 21090.	3.3	14
8	Metagenomic Analysis of Microbial Composition Revealed Cross-Contamination Pathway of Bacteria at a Foodservice Facility. Frontiers in Microbiology, 2021, 12, 636329.	3.5	11
9	Biofilm and Spore Formation of Clostridium perfringens and Its Resistance to Disinfectant and Oxidative Stress. Antibiotics, 2021, 10, 396.	3.7	11
10	Influence of Listeria innocua on the attachment of Listeria monocytogenes to stainless steel and aluminum surfaces. Food Control, 2014, 39, 135-138.	5.5	10
11	Anti-attachment, anti-biofilm, and antioxidant properties of Brassicaceae extracts on Escherichia coli O157:H7. Food Science and Biotechnology, 2019, 28, 1881-1890.	2.6	9
12	Survival of foodborne pathogens on stainless steel soiled with different food residues. Food Science and Biotechnology, 2020, 29, 729-737.	2.6	5
13	Evaluation of crAssphage as a human-specific microbial source-tracking marker in the Republic of Korea. Environmental Monitoring and Assessment, 2022, 194, 367.	2.7	3