

# Ok Kyung Koo

## List of Publications by Year in descending order

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

Version: 2024-02-01

13  
papers

231  
citations

933447

10  
h-index

1125743

13  
g-index

13  
all docs

13  
docs citations

13  
times ranked

292  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of crAssphage as a human-specific microbial source-tracking marker in the Republic of Korea. <i>Environmental Monitoring and Assessment</i> , 2022, 194, 367.	2.7	3
2	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
3	Biofilm and Spore Formation of <i>Clostridium perfringens</i> and Its Resistance to Disinfectant and Oxidative Stress. <i>Antibiotics</i> , 2021, 10, 396.	3.7	11
4	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
5	Synergistic anti-biofilm effects of Brassicaceae plant extracts in combination with proteinase K against <i>Escherichia coli</i> O157:H7. <i>Scientific Reports</i> , 2020, 10, 21090.	3.3	14
6	Anti-attachment, anti-biofilm, and antioxidant properties of Brassicaceae extracts on <i>Escherichia coli</i> O157:H7. <i>Food Science and Biotechnology</i> , 2019, 28, 1881-1890.	2.6	9
7	Bio-enzymes for inhibition and elimination of <i>Escherichia coli</i> O157:H7 biofilm and their synergistic effect with sodium hypochlorite. <i>Scientific Reports</i> , 2019, 9, 9920.	3.3	44
8	Molecular genotyping, biofilm formation and antibiotic resistance of enterotoxigenic <i>Clostridium perfringens</i> isolated from meat supplied to school cafeterias in South Korea. <i>Anaerobe</i> , 2018, 52, 115-121.	2.1	43
9	Isolation of indigenous bacteria from a cafeteria kitchen and their biofilm formation and disinfectant susceptibility. <i>LWT - Food Science and Technology</i> , 2017, 77, 376-382.	5.2	30
10	Microbial ecology of meat slicers as determined by denaturing gradient gel electrophoresis. <i>Food Control</i> , 2014, 42, 242-247.	5.5	18
11	Influence of <i>Listeria innocua</i> on the attachment of <i>Listeria monocytogenes</i> to stainless steel and aluminum surfaces. <i>Food Control</i> , 2014, 39, 135-138.	5.5	10
12	Observation and relative quantification of cross-contamination within a mock retail delicatessen environment. <i>Food Control</i> , 2013, 31, 116-124.	5.5	14
13	Role of Lactic Acid Bacteria as a Biosanitizer To Prevent Attachment of <i>Listeria monocytogenes</i> F6900 on Deli Slicer Contact Surfaces. <i>Journal of Food Protection</i> , 2012, 75, 1429-1436.	1.7	19