

Ji-Hoon Kang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6899675/publications.pdf>

Version: 2024-02-01

19
papers

286
citations

1040056

9
h-index

940533

16
g-index

19
all docs

19
docs citations

19
times ranked

278
citing authors

#	ARTICLE	IF	CITATIONS
1	Understanding inactivation of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> O157:H7 inoculated on romaine lettuce by emulsified thyme essential oil. <i>Food Microbiology</i> , 2022, 105, 104013.	4.2	4
2	Electrostatic Spraying of Passion Fruit (<i>Passiflora edulis</i> L.) Peel Extract for Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> on Fresh-Cut Lollo Rossa and Beetroot Leaves. <i>Food and Bioprocess Technology</i> , 2021, 14, 898-908.	4.7	11
3	Application of <i>Cudrania tricuspidata</i> leaf extract as a washing agent to inactivate <i>Listeria monocytogenes</i> on fresh-cut romaine lettuce and kale. <i>International Journal of Food Science and Technology</i> , 2020, 55, 276-282.	2.7	9
4	Combined washing effect of noni extract and oregano essential oil on the decontamination of <i>Listeria monocytogenes</i> on romaine lettuce. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3515-3523.	2.7	9
5	Inactivation of <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7, and Pre-existing Bacteria on Spinach by Combined Treatment of <i>Cudrania tricuspidata</i> Leaf Extract Washing and Ultraviolet-C Irradiation. <i>Food and Bioprocess Technology</i> , 2020, 13, 1229-1239.	4.7	5
6	Development of a Sword Bean (<i>Canavalia gladiata</i>) Starch Film Containing Goji Berry Extract. <i>Food and Bioprocess Technology</i> , 2020, 13, 911-921.	4.7	35
7	Surfactant type affects the washing effect of cinnamon leaf essential oil emulsion on kale leaves. <i>Food Chemistry</i> , 2019, 271, 122-128.	8.2	26
8	Antibacterial activity of the noni fruit extract against <i>Listeria monocytogenes</i> and its applicability as a natural sanitizer for the washing of fresh-cut produce. <i>Food Microbiology</i> , 2019, 84, 103260.	4.2	37
9	Inhibitory activities of quaternary ammonium surfactants against <i>Escherichia coli</i> O157:H7, <i>Salmonella Typhimurium</i> , and <i>Listeria monocytogenes</i> inoculated on spinach leaves. <i>LWT - Food Science and Technology</i> , 2019, 102, 284-290.	5.2	15
10	Combined Treatment of High Hydrostatic Pressure and Cationic Surfactant Washing to Inactivate <i>Listeria monocytogenes</i> on Fresh-Cut Broccoli. <i>Journal of Microbiology and Biotechnology</i> , 2019, 29, 1240-1247.	2.1	3
11	Antibacterial activities of a cinnamon essential oil with cetylpyridinium chloride emulsion against <i>Escherichia coli</i> O157:H7 and <i>Salmonella Typhimurium</i> in basil leaves. <i>Food Science and Biotechnology</i> , 2018, 27, 47-55.	2.6	23
12	Inhibitory effect of plant essential oil nanoemulsions against <i>Listeria monocytogenes</i> , <i>Escherichia coli</i> O157:H7, and <i>Salmonella Typhimurium</i> on red mustard leaves. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 447-454.	5.6	49
13	Geranium Essential Oil Emulsion Containing Benzalkonium Chloride as a Wash Solution on Fresh-Cut Vegetables. <i>Food and Bioprocess Technology</i> , 2018, 11, 2164-2171.	4.7	9
14	Combined effect of a positively charged cinnamon leaf oil emulsion and organic acid on the inactivation of <i>Listeria monocytogenes</i> inoculated on fresh-cut Treviso leaves. <i>Food Microbiology</i> , 2018, 76, 146-153.	4.2	8
15	Improving the Microbial Safety of Fresh-cut Endive with a Combined Treatment of Cinnamon Leaf Oil Emulsion Containing Cationic Surfactants and Ultrasound. <i>Journal of Microbiology and Biotechnology</i> , 2018, 28, 503-509.	2.1	10
16	Effect of pomegranate (<i>Punica granatum</i>) pomace extract as a washing agent on the inactivation of <i>Listeria monocytogenes</i> inoculated on fresh produce. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2295-2302.	2.7	16
17	Combined treatments of chestnut shell extract, fumaric acid, and mild heat to inactivate foodborne pathogens inoculated on beetroot (<i>Beta vulgaris</i> L.) leaves. <i>Food Science and Biotechnology</i> , 2016, 25, 1217-1220.	2.6	7
18	Inactivation of pre-existing bacteria and foodborne pathogens on perilla leaves using a combined treatment with an organic acid and a surfactant. <i>Horticulture Environment and Biotechnology</i> , 2015, 56, 195-199.	2.1	7

#	ARTICLE	IF	CITATIONS
19	Non-thermal Treatment of Postharvest Strawberry and Establishment of Its Optimal Freezing Condition. <i>Journal of Applied Biological Chemistry</i> , 2015, 58, 55-60.	0.4	3