

# Wang June Kim

## List of Publications by Year in descending order

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16  
papers

237  
citations

1163117

8  
h-index

996975

15  
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16  
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16  
docs citations

16  
times ranked

343  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antagonistic Activities and Probiotic Potential of Lactic Acid Bacteria Derived From a Plant-Based Fermented Food. <i>Frontiers in Microbiology</i> , 2018, 9, 1963.	3.5	60
2	Isolation and characterization of bacteriocin-producing <i>Pediococcus acidilactici</i> HW01 from malt and its potential to control beer spoilage lactic acid bacteria. <i>Food Control</i> , 2017, 80, 59-66.	5.5	44
3	Effect of $\alpha$ -acetolactate decarboxylase on diacetyl content of beer. <i>Food Science and Biotechnology</i> , 2015, 24, 1373-1380.	2.6	23
4	Optimization for the maximum bacteriocin production of <i>Lactobacillus brevis</i> DF01 using response surface methodology. <i>Food Science and Biotechnology</i> , 2012, 21, 653-659.	2.6	19
5	Effect of ultrasonication on fermentation kinetics of beer using six-row barley cultivated in Korea. <i>Journal of the Institute of Brewing</i> , 2015, 121, 510-517.	2.3	19
6	Isolation and characterization of anti-listerial and amylase sensitive enterocin producing <i>Enterococcus faecium</i> DB1 from Gajami-sikhae, a fermented flat fish in Korea. <i>Food Science and Biotechnology</i> , 2010, 19, 373-381.	2.6	18
7	Antilisterial and amylase-sensitive bacteriocin producing <i>Enterococcus faecium</i> SH01 from Mukeunji, a Korean over-ripened kimchi. <i>Food Science and Biotechnology</i> , 2014, 23, 1177-1184.	2.6	18
8	Characteristics of beer produced from Korean six-row barley with the addition of adjuncts. <i>Journal of the Institute of Brewing</i> , 2016, 122, 500-507.	2.3	9
9	Effect of low frequency (20~35 kHz) airborne ultrasonication on microbiological and physicochemical properties of soybean Koji. <i>Food Science and Biotechnology</i> , 2015, 24, 1035-1040.	2.6	7
10	Effect of bacteriocin-producing <i>Pediococcus acidilactici</i> K10 on beer fermentation. <i>Journal of the Institute of Brewing</i> , 2016, 122, 422-429.	2.3	7
11	PCR-DGGE analysis of population dynamics of lactic acid bacteria in kimchi by addition of bacteriocins. <i>Food Science and Biotechnology</i> , 2016, 25, 1123-1128.	2.6	4
12	Biological acidification and beer quality: addition of lactic acid bacteria isolated from malt. <i>Journal of the Institute of Brewing</i> , 2020, 126, 176-183.	2.3	3
13	Malt and wort bio-acidification by <i>Pediococcus acidilactici</i> HW01 as starter culture. <i>Food Control</i> , 2021, 120, 107560.	5.5	3
14	Multivariate analysis for feasibility of Korean six-row barleys for beer brewing. <i>Journal of the Institute of Brewing</i> , 2014, 120, n/a-n/a.	2.3	1
15	Proposal of statistical sampling plans for <i>Bacillus cereus</i> in Korean fermented soybean pastes. <i>Food Science and Biotechnology</i> , 2015, 24, 765-770.	2.6	1
16	Antilisterial Effect of Bacteriocin SH01, Obtained from <i>Enterococcus faecium</i> SH01, in Ground Beef. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 211-215.	1.5	1