Wang June Kim

List of Publications by Year
in descending order

16	237	1163117 8	996975 15
papers	citations	h-index	g-index

16	16	16	343
all docs	docs citations	times ranked	citing authors

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