

Min Suk Rhee

List of Publications by Year in descending order

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133
papers

3,461
citations

109264

35
h-index

182361

51
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138
all docs

138
docs citations

138
times ranked

3618
citing authors

#	ARTICLE	IF	CITATIONS
1	Variation in palatability and biochemical traits within and among eleven beef muscles ¹²³⁴ . Journal of Animal Science, 2004, 82, 534-550.	0.2	242
2	Prevalence and classification of pathogenic Escherichia coli isolated from fresh beef, poultry, and pork in Korea. International Journal of Food Microbiology, 2009, 134, 196-200.	2.1	117
3	Highly enhanced bactericidal effects of medium chain fatty acids (caprylic, capric, and lauric acid) combined with edible plant essential oils (carvacrol, eugenol, l ² -resorcylic acid, trans -cinnamaldehyde,) Tj ETQq1 1 0.784314195 /Over	0.7	14
4	Marked Synergistic Bactericidal Effects and Mode of Action of Medium-Chain Fatty Acids in Combination with Organic Acids against Escherichia coli O157:H7. Applied and Environmental Microbiology, 2013, 79, 6552-6560.	1.4	94
5	Antimicrobial Effects of Mustard Flour and Acetic Acid against Escherichia coli O157:H7, Listeria monocytogenes , and Salmonella enterica Serovar Typhimurium. Applied and Environmental Microbiology, 2003, 69, 2959-2963.	1.4	85
6	Resistance of <i>Enterobacter sakazakii</i> (<i>Cronobacter</i> spp.) to environmental stresses. Journal of Applied Microbiology, 2009, 107, 1606-1614.	1.4	75
7	Effects of different levels of dietary supplemental selenium on performance, lipid oxidation, and color stability of broiler chicks. Poultry Science, 2005, 84, 809-815.	1.5	72
8	The influence of pork quality traits and muscle fiber characteristics on the eating quality of pork from various breeds. Meat Science, 2012, 90, 284-291.	2.7	70
9	Evaluation of Consumer-Style Cooking Methods for Reduction of Escherichia coli O157:H7 in Ground Beef. Journal of Food Protection, 2003, 66, 1030-1034.	0.8	68
10	Modeling of the inactivation of Salmonella typhimurium by supercritical carbon dioxide in physiological saline and phosphate-buffered saline. Journal of Microbiological Methods, 2007, 70, 132-141.	0.7	66
11	Efficacy of chlorine dioxide gas against Alicyclobacillus acidoterrestris spores on apple surfaces. International Journal of Food Microbiology, 2006, 108, 364-8.	2.1	63
12	Combined effects of potassium lactate and calcium ascorbate as sodium chloride substitutes on the physicochemical and sensory characteristics of low-sodium frankfurter sausage. Meat Science, 2014, 96, 21-25.	2.7	58
13	Inactivation of Alicyclobacillus acidoterrestris spores in apple juice by supercritical carbon dioxide. International Journal of Food Microbiology, 2009, 136, 95-100.	2.1	54
14	Inactivation of Escherichia coli O157:H7 in biofilm on food-contact surfaces by sequential treatments of aqueous chlorine dioxide and drying. International Journal of Food Microbiology, 2014, 191, 129-134.	2.1	54
15	Synergism between carvacrol or thymol increases the antimicrobial efficacy of soy sauce with no sensory impact. International Journal of Food Microbiology, 2016, 217, 35-41.	2.1	53
16	Modeling the inactivation of Escherichia coli O157:H7 and generic Escherichia coli by supercritical carbon dioxide. International Journal of Food Microbiology, 2007, 118, 52-61.	2.1	52
17	Effect of low voltage electrical stimulation and temperature conditioning on postmortem changes in glycolysis and calpains activities of Korean native cattle (Hanwoo). Meat Science, 2001, 58, 231-237.	2.7	51
18	Phytic Acid and Sodium Chloride Show Marked Synergistic Bactericidal Effects against Nonadapted and Acid-Adapted Escherichia coli O157:H7 Strains. Applied and Environmental Microbiology, 2016, 82, 1040-1049.	1.4	51

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19	Teriyaki sauce with carvacrol or thymol effectively controls <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , <i>Salmonella</i> Typhimurium, and indigenous flora in marinated beef and marinade. <i>Meat Science</i> , 2017, 129, 147-152.	2.7	50
20	Raw ready-to-eat seafood safety: microbiological quality of the various seafood species available in fishery, hyper and online markets. <i>Letters in Applied Microbiology</i> , 2017, 64, 27-34.	1.0	50
21	Effects of supercritical carbon dioxide treatment against generic <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , <i>Salmonella typhimurium</i> , and <i>E. coli</i> O157:H7 in marinades and marinated pork. <i>Meat Science</i> , 2009, 82, 419-424.	2.7	49
22	Inhibitory effect of caprylic acid and mild heat on <i>Cronobacter</i> spp. (<i>Enterobacter sakazakii</i>) in reconstituted infant formula and determination of injury by flow cytometry. <i>International Journal of Food Microbiology</i> , 2009, 133, 113-120.	2.1	48
23	Combined effect of organic acids and supercritical carbon dioxide treatments against nonpathogenic <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , <i>Salmonella typhimurium</i> and <i>E. coli</i> O157:H7 in fresh pork. <i>Letters in Applied Microbiology</i> , 2009, 49, 510-515.	1.0	47
24	Health Functionality and Quality Control of Laver (<i>Porphyra</i> , <i>Pyropia</i>): Current Issues and Future Perspectives as an Edible Seaweed. <i>Marine Drugs</i> , 2020, 18, 14.	2.2	47
25	Microbiological Diversity and Prevalence of Spoilage and Pathogenic Bacteria in Commercial Fermented Alcoholic Beverages (Beer, Fruit Wine, Refined Rice Wine, and Yakju). <i>Journal of Food Protection</i> , 2015, 78, 812-818.	0.8	45
26	Survival of foodborne pathogens (<i>Escherichia coli</i> O157:H7, <i>Salmonella</i> Typhimurium, <i>Staphylococcus</i>) in soy sauce. <i>International Journal of Food Microbiology</i> , 2016, 238, 50-55.	2.1	45
27	Estimation of Sensory Pork Loin Tenderness Using Warner-Bratzler Shear Force and Texture Profile Analysis Measurements. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016, 29, 1029-1036.	2.4	43
28	Potential use of supercritical carbon dioxide to decontaminate <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , and <i>Salmonella typhimurium</i> in alfalfa sprouted seeds. <i>International Journal of Food Microbiology</i> , 2009, 136, 66-70.	2.1	42
29	Response surface methodology-based optimization of decontamination conditions for <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium on fresh-cut celery using thermoultrasound and calcium propionate. <i>International Journal of Food Microbiology</i> , 2011, 150, 128-135.	2.1	41
30	Changes in microbial contamination levels of porcine carcasses and fresh pork in slaughterhouses, processing lines, retail outlets, and local markets by commercial distribution. <i>Research in Veterinary Science</i> , 2013, 94, 413-418.	0.9	40
31	Microbial contamination of food products consumed by infants and babies in Korea. <i>Letters in Applied Microbiology</i> , 2011, 53, 532-538.	1.0	39
32	Continuous ohmic heating of commercially processed apple juice using five sequential electric fields results in rapid inactivation of <i>Alicyclobacillus acidoterrestris</i> spores. <i>International Journal of Food Microbiology</i> , 2017, 246, 80-84.	2.1	39
33	Recent Advances in the Application of Antibacterial Complexes Using Essential Oils. <i>Molecules</i> , 2020, 25, 1752.	1.7	39
34	New decontamination method based on caprylic acid in combination with citric acid or vanillin for eliminating <i>Cronobacter sakazakii</i> and <i>Salmonella enterica</i> serovar Typhimurium in reconstituted infant formula. <i>International Journal of Food Microbiology</i> , 2013, 166, 499-507.	2.1	38
35	Influence of Low-Shear Modeled Microgravity on Heat Resistance, Membrane Fatty Acid Composition, and Heat Stress-Related Gene Expression in <i>Escherichia coli</i> O157:H7 ATCC 35150, ATCC 43889, ATCC 43890, and ATCC 43895. <i>Applied and Environmental Microbiology</i> , 2016, 82, 2893-2901.	1.4	37
36	Changes in microbial contamination levels and prevalence of foodborne pathogens in alfalfa (<i>Medicago sativa</i>) and rapeseed (<i>Brassica napus</i>) during sprout production in manufacturing plants. <i>Letters in Applied Microbiology</i> , 2013, 56, 30-36.	1.0	36

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37	Estimation of Correlation Coefficients between Histological Parameters and Carcass Traits of Pig Longissimus Dorsi Muscle. <i>Asian-Australasian Journal of Animal Sciences</i> , 2004, 17, 428-433.	2.4	36
38	Synergistic antimicrobial activity of caprylic acid in combination with citric acid against both <i>Escherichia coli</i> O157:H7 and indigenous microflora in carrot juice. <i>Food Microbiology</i> , 2015, 49, 166-172.	2.1	35
39	Citrus fruit extracts with carvacrol and thymol eliminated 7-log acid-adapted <i>Escherichia coli</i> O157:H7, <i>Salmonella typhimurium</i> , and <i>Listeria monocytogenes</i> : A potential of effective natural antibacterial agents. <i>Food Research International</i> , 2018, 107, 578-588.	2.9	34
40	Antagonistic effect of acetic acid and salt for inactivating <i>Escherichia coli</i> O157:H7 in cucumber puree. <i>Journal of Applied Microbiology</i> , 2010, 108, 1361-1368.	1.4	33
41	Microgravity Alters the Physiological Characteristics of <i>Escherichia coli</i> O157:H7 ATCC 35150, ATCC 43889, and ATCC 43895 under Different Nutrient Conditions. <i>Applied and Environmental Microbiology</i> , 2014, 80, 2270-2278.	1.4	33
42	Synergistic bactericidal action of phytic acid and sodium chloride against <i>Escherichia coli</i> O157:H7 cells protected by a biofilm. <i>International Journal of Food Microbiology</i> , 2016, 227, 17-21.	2.1	31
43	Direct application of supercritical carbon dioxide for the reduction of <i>Cronobacter</i> spp. (<i>Enterobacter sakazakii</i>) in end products of dehydrated powdered infant formula. <i>Journal of Dairy Science</i> , 2010, 93, 1854-1860.	1.4	30
44	Prevalence and classification of toxigenic <i>Staphylococcus aureus</i> isolated from refrigerated ready-to-eat foods (sushi, kimbab and California rolls) in Korea. <i>Journal of Applied Microbiology</i> , 2011, 111, 1456-1464.	1.4	30
45	Bactericidal effects of triclosan in soap both <i>in vitro</i> and <i>in vivo</i> . <i>Journal of Antimicrobial Chemotherapy</i> , 2015, 70, dkv275.	1.3	30
46	Survival of Foodborne Pathogenic Bacteria (<i>Bacillus cereus</i> , <i>Escherichia coli</i> O157:H7, <i>Salmonella</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 cereus Spores in Fermented Alcoholic Beverages (Beer and Refined Rice Wine). <i>Journal of Food Protection</i> , 2014, 77, 419-426.	0.8	28
47	Prevalence of pathogenic <i>Arcobacter</i> species in South Korea: Comparison of two protocols for isolating the bacteria from foods and examination of nine putative virulence genes. <i>Food Microbiology</i> , 2019, 78, 18-24.	2.1	25
48	Combination of low voltage electrical stimulation and early postmortem temperature conditioning on degradation of myofibrillar proteins in Korean native cattle (Hanwoo). <i>Meat Science</i> , 2000, 55, 391-396.	2.7	23
49	Temperature increase of foods in car trunk and the potential hazard for microbial growth. <i>Food Control</i> , 2013, 29, 66-70.	2.8	23
50	Short-Term Antifungal Treatments of Caprylic Acid with Carvacrol or Thymol Induce Synergistic 6-Log Reduction of Pathogenic <i>Candida albicans</i> by Cell Membrane Disruption and Efflux Pump Inhibition. <i>Cellular Physiology and Biochemistry</i> , 2019, 53, 285-300.	1.1	23
51	Use of phytic acid and hyper-salting to eliminate <i>Escherichia coli</i> O157:H7 from napa cabbage for kimchi production in a commercial plant. <i>International Journal of Food Microbiology</i> , 2015, 214, 24-30.	2.1	22
52	New insights into the thermophilic spore-formers in powdered infant formula: Implications of changes in microbial composition during manufacture. <i>Food Control</i> , 2018, 92, 464-470.	2.8	22
53	Decontamination efficacy of neutral electrolyzed water to eliminate indigenous flora on a large-scale of cabbage and carrot both in the laboratory and on a real processing line. <i>Food Research International</i> , 2014, 64, 234-240.	2.9	21
54	Microbiological Quality of Seasoned Roasted Laver and Potential Hazard Control in a Real Processing Line. <i>Journal of Food Protection</i> , 2014, 77, 2069-2075.	0.8	20

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55	Inactivation of <i>Bacillus cereus</i> spores in a tsuyu sauce using continuous ohmic heating with five sequential elbow-type electrodes. <i>Journal of Applied Microbiology</i> , 2016, 120, 175-184.	1.4	20
56	A new cost-effective, selective and differential medium for the isolation of Cronobacter spp.. <i>Journal of Microbiological Methods</i> , 2011, 85, 149-154.	0.7	19
57	Pathogenicity and seasonal variation of <i>Aeromonas hydrophila</i> isolated from seafood and ready-to-eat sushi in South Korea. <i>Food Research International</i> , 2021, 147, 110484.	2.9	19
58	Effects of Orally-Administered <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> Strain BB12 on Dextran Sodium Sulfate-Induced Colitis in Mice. <i>Journal of Microbiology and Biotechnology</i> , 2018, 28, 1800-1805.	0.9	18
59	Influence of Dietary $\hat{\pm}$ -Tocopheryl Acetate Supplementation on Cholesterol Oxidation in Retail Packed Chicken Meat during Refrigerated Storage. <i>Bioscience, Biotechnology and Biochemistry</i> , 2006, 70, 808-814.	0.6	17
60	Postmortem Metabolic Rate and Calpain System Activities on Beef <i>Longissimus</i> Tenderness Classifications. <i>Bioscience, Biotechnology and Biochemistry</i> , 2006, 70, 1166-1172.	0.6	17
61	Sodium Chloride Does Not Ensure Microbiological Safety of Foods: Cases and Solutions. <i>Advances in Applied Microbiology</i> , 2017, 101, 1-47.	1.3	17
62	Microbiological criteria and ecology of commercially available processed cheeses according to the product specification and physicochemical characteristics. <i>Food Research International</i> , 2018, 106, 468-474.	2.9	17
63	Microbial diversities and potential hazards of Korean turbid rice wines (makgeolli): Multivariate analyses. <i>Food Microbiology</i> , 2018, 76, 466-472.	2.1	17
64	Sodium chloride significantly enhances the bactericidal actions of carvacrol and thymol against the halotolerant species <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , and <i>Staphylococcus aureus</i> . <i>LWT - Food Science and Technology</i> , 2020, 122, 109015.	2.5	17
65	Eight enrichment broths for the isolation of <i>Campylobacter jejuni</i> from inoculated suspensions and ground pork. <i>Letters in Applied Microbiology</i> , 2009, 49, 620-626.	1.0	16
66	APPLICATION OF SUPERCRITICAL CARBON DIOXIDE FOR MICROORGANISM REDUCTIONS IN FRESH PORK. <i>Journal of Food Safety</i> , 2011, 31, 511-517.	1.1	16
67	A combined intervention using fermented ethanol and supercritical carbon dioxide to control <i>Bacillus cereus</i> and <i>Bacillus subtilis</i> in rice. <i>Food Control</i> , 2013, 32, 93-98.	2.8	16
68	Destruction of <i>Bacillus cereus</i> spores in a thick soy bean paste (<i>doenjang</i>) by continuous ohmic heating with five sequential electrodes. <i>Letters in Applied Microbiology</i> , 2016, 63, 66-73.	1.0	16
69	Microbicidal effects of plain soap vs triclocarban-based antibacterial soap. <i>Journal of Hospital Infection</i> , 2016, 94, 276-280.	1.4	16
70	Underestimated Risks of Infantile Infectious Disease from the Caregiver's Typical Handling Practices of Infant Formula. <i>Scientific Reports</i> , 2019, 9, 9799.	1.6	16
71	Risk factors influencing contamination of customized cosmetics made on-the-spot: Evidence from the national pilot project for public health. <i>Scientific Reports</i> , 2020, 10, 1561.	1.6	16
72	SUPERCRITICAL CARBON DIOXIDE AS A POTENTIAL INTERVENTION FOR GROUND PORK DECONTAMINATION. <i>Journal of Food Safety</i> , 2011, 31, 48-53.	1.1	15

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73	Short communication: Fate of major foodborne pathogens and <i>Bacillus cereus</i> spores in sterilized and non-sterilized Korean turbid rice wine (Makgeolli). <i>Food Control</i> , 2014, 39, 139-145.	2.8	15
74	Microbial composition of turbid rice wine (Makgeolli) at different stages of production in a real processing line. <i>Food Control</i> , 2015, 53, 1-8.	2.8	15
75	Microbial ecology of alfalfa, radish, and rapeseed sprouts based on culture methods and 16S rRNA microbiome sequencing. <i>Food Research International</i> , 2021, 144, 110316.	2.9	15
76	Predictive modeling of bacterial growth in ready-to-use salted napa cabbage (<i>Brassica pekinensis</i>) at different storage temperatures. <i>Food Microbiology</i> , 2018, 70, 129-136.	2.1	14
77	Strategic approaches to communicating with food consumers about genetically modified food. <i>Food Control</i> , 2018, 92, 523-531.	2.8	14
78	Microbiological Quality and Risk Factors Related to Sandwiches Served in Bakeries, Caf��s, and Sandwich Bars in South Korea. <i>Journal of Food Protection</i> , 2013, 76, 231-238.	0.8	13
79	Current Interventions for Controlling Pathogenic <i>Escherichia coli</i> . <i>Advances in Applied Microbiology</i> , 2017, 100, 1-47.	1.3	13
80	Optimization of spray drying parameters and food additives to reduce glycation using response surface methodology in powdered infant formulas. <i>Food Science and Biotechnology</i> , 2019, 28, 769-777.	1.2	13
81	Changes in Consumers' Food Purchase and Transport Behaviors over a Decade (2010 to 2019) Following Health and Convenience Food Trends. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 5448.	1.2	13
82	Correlations among various blood parameters at exsanguination and their relationships to pork quality traits. <i>Animal Production Science</i> , 2015, 55, 672.	0.6	12
83	Factors that determine the microbiological quality of ready-to-use salted napa cabbage (<i>Brassica</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 12	2.8	12
84	Rapid and Simple Estimation of Microbiological Quality of Raw Milk Using Chromogenic Limulus Amoebocyte Lysate Endpoint Assay. <i>Journal of Food Protection</i> , 2002, 65, 1447-1451.	0.8	11
85	Development of a miniaturized four-culture method for the rapid enumeration of four bacterial groups in ground beef. <i>Letters in Applied Microbiology</i> , 2003, 36, 197-202.	1.0	11
86	Predictive model and optimization of a combined treatment of caprylic acid and citric acid for the reduction of <i>Escherichia coli</i> O157:H7 using the response surface methodology. <i>International Journal of Food Microbiology</i> , 2015, 197, 9-14.	2.1	11
87	Implications for effective food risk communication following the Fukushima nuclear accident based on a consumer survey. <i>Food Control</i> , 2015, 50, 304-312.	2.8	11
88	Antibacterial activity of caprylic acid for potential application as an active antiseptic ingredient in consumer antiseptics. <i>International Journal of Antimicrobial Agents</i> , 2016, 48, 765-767.	1.1	11
89	Optimization of heat and relative humidity conditions to reduce <i>Escherichia coli</i> O157:H7 contamination and maximize the germination of radish seeds. <i>Food Microbiology</i> , 2016, 56, 14-20.	2.1	11
90	Environment-friendly mild heat and relative humidity treatment protects sprout seeds (radish, mung) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.8	11

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91	Virulence patterns and prevalence of seven Enterococcus species isolated from meats and leafy vegetables in South Korea. Food Control, 2020, 108, 106867.	2.8	11
92	Enhanced bactericidal action of acidified sodium chlorite caused by the saturation of reactants. Journal of Applied Microbiology, 2014, 116, 1447-1457.	1.4	10
93	Synergistic cranberry juice combinations with natural foodborne antimicrobials for the eradication of uropathogenic <i>Escherichia coli</i> biofilm within a short time. Letters in Applied Microbiology, 2019, 68, 321-328.	1.0	10
94	Combined Effects of Mustard Flour, Acetic Acid, and Salt against <i>Escherichia coli</i> O157:H7 Stored at 5 and 22°C. Journal of Food Protection, 2002, 65, 1632-1636.	0.8	9
95	Microbial diversity and prevalence of foodborne pathogens in cheap and junk foods consumed by primary schoolchildren. Letters in Applied Microbiology, 2013, 57, 47-53.	1.0	9
96	Use of caprylic acid to control pathogens (<i>Escherichia coli</i> O157:H7 and <i>Salmonella</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54. Microbiology, 2015, 119, 1317-1323.	1.4	9
97	A risk assessment study of <i>Bacillus cereus</i> in packaged tofu at a retail market in Korea. Food Science and Biotechnology, 2020, 29, 339-350.	1.2	9
98	Combined treatment of β -resorcylic acid and capric acid enhances mild heat pasteurization for inactivating <i>Salmonella</i> Typhimurium in orange juice. International Journal of Food Microbiology, 2020, 324, 108613.	2.1	9
99	Decontamination method using heat and relative humidity for radish seeds achieves a 7-log reduction of <i>Escherichia coli</i> O157:H7 without affecting product quality. International Journal of Food Microbiology, 2015, 201, 42-46.	2.1	8
100	Development of an effective tool for risk communication about food safety issues after the Fukushima nuclear accident: What should be considered?. Food Control, 2017, 79, 17-26.	2.8	8
101	Novel Antibiotic Testing Approaches Reveal Reduced Antibiotic Efficacy Against Shiga Toxin-Producing <i>Escherichia coli</i> O157:H7 Under Simulated Microgravity. Frontiers in Microbiology, 2018, 9, 3214.	1.5	8
102	Underrecognized niche of spore-forming bacilli as a nitrite-producer isolated from the processing lines and end-products of powdered infant formula. Food Microbiology, 2019, 80, 50-61.	2.1	8
103	Synergistic staphylocidal interaction of benzoic acid derivatives (benzoic acid, 4-hydroxybenzoic acid) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 54. Antimicrobial Chemotherapy, 2020, 75, 571-575.	1.3	8
104	Discordance in risk perception between children, parents, and teachers in terms of consumption of cheap and poorly nutritious food sold around schools. Food Quality and Preference, 2015, 42, 139-145.	2.3	7
105	Toxic potential of <i>Bacillus cereus</i> isolated from fermented alcoholic beverages. Food Research International, 2020, 137, 109361.	2.9	7
106	The correlation method for rapid monitoring of <i>Escherichia coli</i> in foods. Letters in Applied Microbiology, 2002, 34, 269-273.	1.0	6
107	Optimization of low-temperature blanching combined with calcium treatment to inactivate <i>Escherichia coli</i> O157:H7 on fresh-cut spinach. Journal of Applied Microbiology, 2015, 119, 139-148.	1.4	6
108	Early Postmortem Processing Conditions on Meat Quality of Hanwoo (Korean Native Cattle) Beef during Storage. Asian-Australasian Journal of Animal Sciences, 2001, 14, 1763-1768.	2.4	6

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109	A rapid and simple screening method of <i>Cronobacter</i> spp. in cell suspension and tofu. Journal of the Science of Food and Agriculture, 2013, 93, 1520-1524.	1.7	5
110	A fast and effective alternative to a high-ethanol disinfectant: Low concentrations of fermented ethanol, caprylic acid, and citric acid synergistically eradicate biofilm-embedded methicillin-resistant <i>Staphylococcus aureus</i> . International Journal of Hygiene and Environmental Health, 2020, 229, 113586.	2.1	5
111	A Closer Look at Changes in High-Risk Food-Handling Behaviors and Perceptions of Primary Food Handlers at Home in South Korea across Time. Foods, 2020, 9, 1457.	1.9	5
112	Contamination of <i>Clostridium perfringens</i> in soy sauce, and quantitative microbial risk assessment for <i>C.Âperfringens</i> through soy sauce consumption. Food Science and Nutrition, 2021, 9, 2139-2146.	1.5	5
113	Quantitative Microbial Risk Assessment and Control Effects of <i>Clostridium perfringens</i> and <i>Bacillus cereus</i> in Ready-To-Eat Lunch Box. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 1009-1022.	0.2	5
114	Changes in the Microbial Composition of Microbrewed Beer during the Process in the Actual Manufacturing Line. Journal of Food Protection, 2015, 78, 2233-2239.	0.8	4
115	Development of selective and differential medium for <i>Shigella sonnei</i> using three carbohydrates (lactose, sorbitol, and xylose) and X-Gal. Journal of Microbiological Methods, 2015, 115, 34-41.	0.7	3
116	Changes in microbial composition and the prevalence of foodborne pathogens in crab marinated in soy sauce produced by six manufacturing plants. Journal of the Science of Food and Agriculture, 2017, 97, 1761-1767.	1.7	3
117	Response surface modeling of reductions in uropathogenic <i>Escherichia coli</i> biofilms on silicone by cranberry extract, caprylic acid, and thymol. Biofouling, 2018, 34, 710-717.	0.8	3
118	Cranberry extract with enhanced bactericidal activities against uropathogenic <i>Escherichia coli</i> within one minute of treatment. LWT - Food Science and Technology, 2019, 113, 108318.	2.5	3
119	Labchip-based diagnosis system for on-site application: Sensitive and easy-to-implement detection of single recoverable <i>Cronobacter</i> in infant formula without post-enrichment treatment. International Journal of Food Microbiology, 2020, 327, 108659.	2.1	3
120	Objectively Predicting Ultimate Quality of Post-Rigor Pork Musculature:II. Practical Classification Method on the Cutting-Line. Asian-Australasian Journal of Animal Sciences, 2000, 13, 77-85.	2.4	3
121	Comparative Studies on Metabolic Rate and Calpain/Calpastatin Activity between Hanwoo and Holstein Beef. Asian-Australasian Journal of Animal Sciences, 2002, 15, 1747-1753.	2.4	3
122	Low-shear modeled microgravity affects metabolic networks of <i>Escherichia coli</i> O157:H7 EDL933: Further insights into space-microbiology consequences. Food Research International, 2022, 154, 111013.	2.9	3
123	Factors Affecting Microbiological Quality of Vegetable- and Meat-Based Meals Served at Cafeterias in the Republic of Korea. Journal of Food Protection, 2018, 81, 1838-1843.	0.8	2
124	Whole-Genome Sequences of Five <i>Geobacillus stearothermophilus</i> Strains Isolated from Processing Lines of Powdered Infant Formula. Microbiology Resource Announcements, 2019, 8, .	0.3	2
125	Consumersâ€™ lack of understanding of customized cosmetics made on the spot and implications for regulations and controls. Regulatory Toxicology and Pharmacology, 2021, 124, 104979.	1.3	2
126	Monitoring of Blood Cytokines by PIT-1 Genotypes in Day 150 Male Pigs. Asian-Australasian Journal of Animal Sciences, 2001, 14, 1659-1664.	2.4	2

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127	Relationships of Concentrations of Endocrine Factors at Antemortem and Postmortem Periods to Carcass Weight and Backfat Thickness in Pigs. <i>Asian-Australasian Journal of Animal Sciences</i> , 2003, 16, 335-341.	2.4	2
128	Effects of poly- ϵ -glutamic acid on the physicochemical characteristics of skim milk yoghurt. <i>International Journal of Dairy Technology</i> , 2012, 65, 423-428.	1.3	1
129	Enhanced protection of pathogenic <i>Escherichia coli</i> ingested by a soil nematode <i>Caenorhabditis elegans</i> against sanitizer treatments. <i>Bioscience, Biotechnology and Biochemistry</i> , 2014, 78, 1917-1922.	0.6	1
130	Insights into controversy over the effectiveness of antimicrobial soap: future prospects. <i>Journal of Hospital Infection</i> , 2017, 96, 299-300.	1.4	1
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133	Thermal Resistance Characteristics of <i>Bacillus cereus</i> , <i>Escherichia coli</i> O157:H7, and <i>Listeria monocytogenes</i> in a Multi-grain Soy Milk Product. <i>Korean Journal of Food Science and Technology</i> , 2015, 47, 593-598.	0.0	1