

Min Suk Rhee

List of Publications by Year in descending order

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133
papers

3,461
citations

109264

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182361

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138
all docs

138
docs citations

138
times ranked

3618
citing authors

#	ARTICLE	IF	CITATIONS
1	Low-shear modeled microgravity affects metabolic networks of <i>Escherichia coli</i> O157:H7 EDL933: Further insights into space-microbiology consequences. <i>Food Research International</i> , 2022, 154, 111013.	2.9	3
2	Contamination of <i>Clostridium perfringens</i> in soy sauce, and quantitative microbial risk assessment for <i>C. perfringens</i> through soy sauce consumption. <i>Food Science and Nutrition</i> , 2021, 9, 2139-2146.	1.5	5
3	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
4	Consumers' lack of understanding of customized cosmetics made on the spot and implications for regulations and controls. <i>Regulatory Toxicology and Pharmacology</i> , 2021, 124, 104979.	1.3	2
5	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
6	Virulence patterns and prevalence of seven <i>Enterococcus</i> species isolated from meats and leafy vegetables in South Korea. <i>Food Control</i> , 2020, 108, 106867.	2.8	11
7	A risk assessment study of <i>Bacillus cereus</i> in packaged tofu at a retail market in Korea. <i>Food Science and Biotechnology</i> , 2020, 29, 339-350.	1.2	9
8	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
9	Synergistic staphylocidal interaction of benzoic acid derivatives (benzoic acid, 4-hydroxybenzoic acid) Tj ETQq1 1 0.784314 rgBT /Over Antimicrobial Chemotherapy, 2020, 75, 571-575.	1.3	8
10	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
11	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> . <i>International Journal of Hygiene and Environmental Health</i> , 2020, 229, 113586.	2.1	5
12	A Closer Look at Changes in High-Risk Food-Handling Behaviors and Perceptions of Primary Food Handlers at Home in South Korea across Time. <i>Foods</i> , 2020, 9, 1457.	1.9	5
13	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
14	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. <i>International Journal of Food Microbiology</i> , 2020, 327, 108659.	2.1	3
15	Toxic potential of <i>Bacillus cereus</i> isolated from fermented alcoholic beverages. <i>Food Research International</i> , 2020, 137, 109361.	2.9	7
16	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
17	Recent Advances in the Application of Antibacterial Complexes Using Essential Oils. <i>Molecules</i> , 2020, 25, 1752.	1.7	39
18	Combined treatment of β -resorcylic acid and capric acid enhances mild heat pasteurization for inactivating <i>Salmonella</i> Typhimurium in orange juice. <i>International Journal of Food Microbiology</i> , 2020, 324, 108613.	2.1	9

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19	Quantitative Microbial Risk Assessment and Control Effects of Clostridium perfringens and Bacillus cereus in Ready-To-Eat Lunch Box. Journal of the Korean Society of Food Science and Nutrition, 2020, 49, 1009-1022.	0.2	5
20	Underestimated Risks of Infantile Infectious Disease from the Caregiver's Typical Handling Practices of Infant Formula. Scientific Reports, 2019, 9, 9799.	1.6	16
21	Cranberry extract with enhanced bactericidal activities against uropathogenic Escherichia coli within one minute of treatment. LWT - Food Science and Technology, 2019, 113, 108318.	2.5	3
22	Whole-Genome Sequences of Five Geobacillus stearothermophilus Strains Isolated from Processing Lines of Powdered Infant Formula. Microbiology Resource Announcements, 2019, 8, .	0.3	2
23	Synergistic cranberry juice combinations with naturalborne antimicrobials for the eradication of uropathogenic Escherichia coli biofilm within a short time. Letters in Applied Microbiology, 2019, 68, 321-328.	1.0	10
24	Prevalence of pathogenic Arcobacter species in South Korea: Comparison of two protocols for isolating the bacteria from foods and examination of nine putative virulence genes. Food Microbiology, 2019, 78, 18-24.	2.1	25
25	Optimization of spray drying parameters and food additives to reduce glycation using response surface methodology in powdered infant formulas. Food Science and Biotechnology, 2019, 28, 769-777.	1.2	13
26	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
27	Short-Term Antifungal Treatments of Caprylic Acid with Carvacrol or Thymol Induce Synergistic 6-Log Reduction of Pathogenic Candida albicans by Cell Membrane Disruption and Efflux Pump Inhibition. Cellular Physiology and Biochemistry, 2019, 53, 285-300.	1.1	23
28	Citrus fruit extracts with carvacrol and thymol eliminated 7-log acid-adapted Escherichia coli O157:H7, Salmonella typhimurium, and Listeria monocytogenes : A potential of effective natural antibacterial agents. Food Research International, 2018, 107, 578-588.	2.9	34
29	Microbiological criteria and ecology of commercially available processed cheeses according to the product specification and physicochemical characteristics. Food Research International, 2018, 106, 468-474.	2.9	17
30	Predictive modeling of bacterial growth in ready-to-use salted napa cabbage (Brassica pekinensis) at different storage temperatures. Food Microbiology, 2018, 70, 129-136.	2.1	14
31	Factors that determine the microbiological quality of ready-to-use salted napa cabbage (Brassica Tj ETQq1 1 0.784314 rgBT /Overlock	2.8	12
32	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
33	Novel Antibiotic Testing Approaches Reveal Reduced Antibiotic Efficacy Against Shiga Toxin-Producing Escherichia coli O157:H7 Under Simulated Microgravity. Frontiers in Microbiology, 2018, 9, 3214.	1.5	8
34	Response surface modeling of reductions in uropathogenic Escherichia coli biofilms on silicone by cranberry extract, caprylic acid, and thymol. Biofouling, 2018, 34, 710-717.	0.8	3
35	Environment-friendly mild heat and relative humidity treatment protects sprout seeds (radish, mung) Tj ETQq1 1 0.784314 rgBT /Overlock	2.8	11
36	New insights into the thermophilic spore-formers in powdered infant formula: Implications of changes in microbial composition during manufacture. Food Control, 2018, 92, 464-470.	2.8	22

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37	Microbial diversities and potential hazards of Korean turbid rice wines (makgeolli): Multivariate analyses. <i>Food Microbiology</i> , 2018, 76, 466-472.	2.1	17
38	Strategic approaches to communicating with food consumers about genetically modified food. <i>Food Control</i> , 2018, 92, 523-531.	2.8	14
39	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
40	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
41	Development of an effective tool for risk communication about food safety issues after the Fukushima nuclear accident: What should be considered?. <i>Food Control</i> , 2017, 79, 17-26.	2.8	8
42	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
43	Insights into controversy over the effectiveness of antimicrobial soap: future prospects. <i>Journal of Hospital Infection</i> , 2017, 96, 299-300.	1.4	1
44	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
45	Changes in microbial composition and the prevalence of foodborne pathogens in crab marinated in soy sauce produced by six manufacturing plants. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1761-1767.	1.7	3
46	Current Interventions for Controlling Pathogenic <i>Escherichia coli</i> . <i>Advances in Applied Microbiology</i> , 2017, 100, 1-47.	1.3	13
47	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
48	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
49	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
50	Inactivation of <i>Bacillus cereus</i> spores in a <i>tsuyu</i> sauce using continuous ohmic heating with five sequential elbow-type electrodes. <i>Journal of Applied Microbiology</i> , 2016, 120, 175-184.	1.4	20
51	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
52	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
53	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
54	Microbicidal effects of plain soap vs triclocarban-based antibacterial soap. <i>Journal of Hospital Infection</i> , 2016, 94, 276-280.	1.4	16

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55	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
56	Phytic Acid and Sodium Chloride Show Marked Synergistic Bactericidal Effects against Nonadapted and Acid-Adapted <i>Escherichia coli</i> O157:H7 Strains. <i>Applied and Environmental Microbiology</i> , 2016, 82, 1040-1049.	1.4	51
57	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
58	Synergism between carvacrol or thymol increases the antimicrobial efficacy of soy sauce with no sensory impact. <i>International Journal of Food Microbiology</i> , 2016, 217, 35-41.	2.1	53
59	Highly enhanced bactericidal effects of medium chain fatty acids (caprylic, capric, and lauric acid) combined with edible plant essential oils (carvacrol, eugenol, <i>l</i> ² -resorcylic acid, trans -cinnamaldehyde,) <i>Tj ETQq1 1 0.7843141995 /Over</i>	1.4	9
60	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
61	Optimization of low-temperature blanching combined with calcium treatment to inactivate <i>Escherichia coli</i> O157:H7 on fresh-cut spinach. <i>Journal of Applied Microbiology</i> , 2015, 119, 139-148.	1.4	6
62	Use of caprylic acid to control pathogens (<i>Escherichia coli</i> O157:H7 and <i>Salmonella</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462</i> <i>Microbiology</i> , 2015, 119, 1317-1323.	1.4	9
63	Changes in the Microbial Composition of Microbrewed Beer during the Process in the Actual Manufacturing Line. <i>Journal of Food Protection</i> , 2015, 78, 2233-2239.	0.8	4
64	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
65	Discordance in risk perception between children, parents, and teachers in terms of consumption of cheap and poorly nutritious food sold around schools. <i>Food Quality and Preference</i> , 2015, 42, 139-145.	2.3	7
66	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. <i>International Journal of Food Microbiology</i> , 2015, 201, 42-46.	2.1	8
67	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
68	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
69	Development of selective and differential medium for <i>Shigella sonnei</i> using three carbohydrates (lactose, sorbitol, and xylose) and X-Gal. <i>Journal of Microbiological Methods</i> , 2015, 115, 34-41.	0.7	3
70	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
71	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
72	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

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73	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
74	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
75	Survival of Foodborne Pathogenic Bacteria (<i>Bacillus cereus</i> , <i>Escherichia coli</i> O157:H7, <i>Salmonella</i>) Tj ETQq1 1 0.784314 rgBT /Overload cereus Spores in Fermented Alcoholic Beverages (Beer and Refined Rice Wine). <i>Journal of Food Protection</i> , 2014, 77, 419-426.	0.8	28
76	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
77	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
78	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
79	Short communication: Fate of major foodborne pathogens and <i>Bacillus cereus</i> spores in sterilized and non-sterilized Korean turbid rice wine (Maŕgeolli). <i>Food Control</i> , 2014, 39, 139-145.	2.8	15
80	Combined effects of potassium lactate and calcium ascorbate as sodium chloride substitutes on the physicochemical and sensory characteristics of low-sodium frankfurter sausage. <i>Meat Science</i> , 2014, 96, 21-25.	2.7	58
81	Enhanced bactericidal action of acidified sodium chlorite caused by the saturation of reactants. <i>Journal of Applied Microbiology</i> , 2014, 116, 1447-1457.	1.4	10
82	Inactivation of <i>Escherichia coli</i> O157:H7 in biofilm on food-contact surfaces by sequential treatments of aqueous chlorine dioxide and drying. <i>International Journal of Food Microbiology</i> , 2014, 191, 129-134.	2.1	54
83	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
84	Marked Synergistic Bactericidal Effects and Mode of Action of Medium-Chain Fatty Acids in Combination with Organic Acids against <i>Escherichia coli</i> O157:H7. <i>Applied and Environmental Microbiology</i> , 2013, 79, 6552-6560.	1.4	94
85	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
86	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
87	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
88	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
89	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
90	Microbial diversity and prevalence of foodborne pathogens in cheap and junk foods consumed by primary schoolchildren. <i>Letters in Applied Microbiology</i> , 2013, 57, 47-53.	1.0	9

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91	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
92	Microbiological Quality and Risk Factors Related to Sandwiches Served in Bakeries, Cafés, and Sandwich Bars in South Korea. Journal of Food Protection, 2013, 76, 231-238.	0.8	13
93	Effects of Supercritical Carbon Dioxide Treatment on Meat Quality and Sensory Evaluation in Soy Sauce and Hot-pepper Paste Marinated Pork. Korean Journal for Food Science of Animal Resources, 2013, 33, 581-586.	1.5	1
94	Effects of polyacrylamide-glutamic acid on the physicochemical characteristics of skim milk yoghurt. International Journal of Dairy Technology, 2012, 65, 423-428.	1.3	1
95	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
96	A new cost-effective, selective and differential medium for the isolation of Cronobacter spp.. Journal of Microbiological Methods, 2011, 85, 149-154.	0.7	19
97	Prevalence and classification of toxigenic Staphylococcus aureus isolated from refrigerated ready-to-eat foods (sushi, kimbab and California rolls) in Korea. Journal of Applied Microbiology, 2011, 111, 1456-1464.	1.4	30
98	Microbial contamination of food products consumed by infants and babies in Korea. Letters in Applied Microbiology, 2011, 53, 532-538.	1.0	39
99	SUPERCritical CARBON DIOXIDE AS A POTENTIAL INTERVENTION FOR GROUND PORK DECONTAMINATION. Journal of Food Safety, 2011, 31, 48-53.	1.1	15
100	APPLICATION OF SUPERCritical CARBON DIOXIDE FOR MICROORGANISM REDUCTIONS IN FRESH PORK. Journal of Food Safety, 2011, 31, 511-517.	1.1	16
101	Response surface methodology-based optimization of decontamination conditions for Escherichia coli O157:H7 and Salmonella Typhimurium on fresh-cut celery using thermoultrasound and calcium propionate. International Journal of Food Microbiology, 2011, 150, 128-135.	2.1	41
102	Antagonistic effect of acetic acid and salt for inactivating <i>Escherichia coli</i> O157:H7 in cucumber puree. Journal of Applied Microbiology, 2010, 108, 1361-1368.	1.4	33
103	Direct application of supercritical carbon dioxide for the reduction of Cronobacter spp. (<i>Enterobacter sakazakii</i>) in end products of dehydrated powdered infant formula. Journal of Dairy Science, 2010, 93, 1854-1860.	1.4	30
104	Inhibitory effect of caprylic acid and mild heat on Cronobacter spp. (<i>Enterobacter sakazakii</i>) in reconstituted infant formula and determination of injury by flow cytometry. International Journal of Food Microbiology, 2009, 133, 113-120.	2.1	48
105	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
106	Potential use of supercritical carbon dioxide to decontaminate Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella typhimurium in alfalfa sprouted seeds. International Journal of Food Microbiology, 2009, 136, 66-70.	2.1	42
107	Inactivation of Alicyclobacillus acidoterrestris spores in apple juice by supercritical carbon dioxide. International Journal of Food Microbiology, 2009, 136, 95-100.	2.1	54
108	Resistance of <i>Enterobacter sakazakii</i> (<i>Cronobacter</i> spp.) to environmental stresses. Journal of Applied Microbiology, 2009, 107, 1606-1614.	1.4	75

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109	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
110	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
111	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
112	Modeling of the inactivation of <i>Salmonella typhimurium</i> by supercritical carbon dioxide in physiological saline and phosphate-buffered saline. <i>Journal of Microbiological Methods</i> , 2007, 70, 132-141.	0.7	66
113	Modeling the inactivation of <i>Escherichia coli</i> O157:H7 and generic <i>Escherichia coli</i> by supercritical carbon dioxide. <i>International Journal of Food Microbiology</i> , 2007, 118, 52-61.	2.1	52
114	Influence of Dietary α -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
115	Efficacy of chlorine dioxide gas against <i>Alicyclobacillus acidoterrestris</i> spores on apple surfaces. <i>International Journal of Food Microbiology</i> , 2006, 108, 364-8.	2.1	63
116	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
117	Effects of different levels of dietary supplemental selenium on performance, lipid oxidation, and color stability of broiler chicks. <i>Poultry Science</i> , 2005, 84, 809-815.	1.5	72
118	Expression of Serum and Muscle Endocrine Factors at Antemortem and Postmortem Periods and Their Relationship with Pig Carcass Grade. <i>Asian-Australasian Journal of Animal Sciences</i> , 2005, 18, 716-722.	2.4	1
119	Variation in palatability and biochemical traits within and among eleven beef muscles. <i>Journal of Animal Science</i> , 2004, 82, 534-550.	0.2	242
120	Estimation of Correlation Coefficients between Histological Parameters and Carcass Traits of Pig <i>Longissimus Dorsi</i> Muscle. <i>Asian-Australasian Journal of Animal Sciences</i> , 2004, 17, 428-433.	2.4	36
121	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
122	Antimicrobial Effects of Mustard Flour and Acetic Acid against <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , and <i>Salmonella enterica</i> Serovar Typhimurium. <i>Applied and Environmental Microbiology</i> , 2003, 69, 2959-2963.	1.4	85
123	Evaluation of Consumer-Style Cooking Methods for Reduction of <i>Escherichia coli</i> O157:H7 in Ground Beef. <i>Journal of Food Protection</i> , 2003, 66, 1030-1034.	0.8	68
124	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
125	Rapid and Simple Estimation of Microbiological Quality of Raw Milk Using Chromogenic <i>Limulus</i> Amoebocyte Lysate Endpoint Assay. <i>Journal of Food Protection</i> , 2002, 65, 1447-1451.	0.8	11
126	Combined Effects of Mustard Flour, Acetic Acid, and Salt against <i>Escherichia coli</i> O157:H7 Stored at 5 and 22°C. <i>Journal of Food Protection</i> , 2002, 65, 1632-1636.	0.8	9

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127	The correlation method for rapid monitoring of Escherichia coli in foods. Letters in Applied Microbiology, 2002, 34, 269-273.	1.0	6
128	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
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