Dong-Hyeon Kim

List of Publications by Year
in descending order

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80	1,694	304368 22	315357 38
papers	citations	h-index	g-index

80	80	80	2291
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Kefir alleviates obesity and hepatic steatosis in high-fat diet-fed mice by modulation of gut microbiota and mycobiota: targeted and untargeted community analysis with correlation of biomarkers. Journal of Nutritional Biochemistry, 2017, 44, 35-43.	1.9	128
2	Characterization and antibacterial activity of a novel exopolysaccharide produced by Lactobacillus kefiranofaciens DN1 isolated from kefir. Food Control, 2017, 78, 436-442.	2.8	123
3	Dual function of Lactobacillus kefiri DH5 in preventing highâ€fatâ€dietâ€induced obesity: direct reduction of cholesterol and upregulation of PPARâ€Î± in adipose tissue. Molecular Nutrition and Food Research, 2017, 61, 1700252.	1.5	94
4	Prevalence and characterization of extended-spectrum-Î²-lactamase-producing Escherichia coli and Klebsiella pneumoniae in ready-to-eat vegetables. International Journal of Food Microbiology, 2015, 207, 83-86.	2.1	77
5	Antimicrobial Activity of Kefir against Various Food Pathogens and Spoilage Bacteria. Korean Journal for Food Science of Animal Resources, 2016, 36, 787-790.	1.5	68
6	New colorimetric aptasensor for rapid on-site detection of Campylobacter jejuni and Campylobacter coli in chicken carcass samples. Analytica Chimica Acta, 2018, 1029, 78-85.	2.6	57
7	Antimicrobial and anti-biofilm activities of Lactobacillus kefiranofaciens DD2 against oral pathogens. Journal of Oral Microbiology, 2018, 10, 1472985.	1.2	57
8	Modern perspectives on the health benefits of kefir in next generation sequencing era: Improvement of the host gut microbiota. Critical Reviews in Food Science and Nutrition, 2019, 59, 1782-1793.	5.4	54
9	Characterization of yeasts isolated from kefir as a probiotic and its synergic interaction with the wine byproduct grape seed flour/extract. LWT - Food Science and Technology, 2018, 90, 535-539.	2.5	52
10	Two-stage label-free aptasensing platform for rapid detection of Cronobacter sakazakii in powdered infant formula. Sensors and Actuators B: Chemical, 2017, 239, 94-99.	4.0	51
11	Modulation of gut microbiota and increase in fecal water content in mice induced by administration of Lactobacillus kefiranofaciens DN1. Food and Function, 2017, 8, 680-686.	2.1	50
12	Antiobesity Effect of Exopolysaccharides Isolated from Kefir Grains. Journal of Agricultural and Food Chemistry, 2017, 65, 10011-10019.	2.4	48
13	Quantitative Prevalence and Toxin Gene Profile of Bacillus cereus from Ready-to-Eat Vegetables in South Korea. Foodborne Pathogens and Disease, 2015, 12, 795-799.	0.8	47
14	Modulation of the Intestinal Microbiota Is Associated with Lower Plasma Cholesterol and Weight Gain in Hamsters Fed Chardonnay Grape Seed Flour. Journal of Agricultural and Food Chemistry, 2015, 63, 1460-1467.	2.4	46
15	Incidence, Antibiotic Susceptibility, and Toxin Profiles of Bacillus cereus sensu lato Isolated from Korean Fermented Soybean Products. Journal of Food Science, 2015, 80, M1266-70.	1.5	40
16	Detection and Enumeration of Lactic Acid Bacteria, Acetic Acid Bacteria and Yeast in Kefir Grain and Milk Using Quantitative Realâ€Time <scp>PCR</scp>. Journal of Food Safety, 2015, 35, 102-107.	1.1	39
17	Comparison of traditional and backslopping methods for kefir fermentation based on physicochemical and microbiological characteristics. LWT - Food Science and Technology, 2018, 97, 503-507.	2.5	39
18	Modulation of intestinal microbiota in mice by kefir administration. Food Science and Biotechnology, 2015, 24, 1397-1403.	1.2	36

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19	Incidence, Antimicrobial Resistance, and Molecular Characteristics of Nontyphoidal Salmonella Including Extended-Spectrum Î²-Lactamase Producers in Retail Chicken Meat. Journal of Food Protection, 2015, 78, 1932-1937.	0.8	31
20	Modulation of the intestinal microbiota of dogs by kefir as a functional dairy product. Journal of Dairy Science, 2019, 102, 3903-3911.	1.4	31
21	Chardonnay Grape Seed Flour Ameliorates Hepatic Steatosis and Insulin Resistance via Altered Hepatic Gene Expression for Oxidative Stress, Inflammation, and Lipid and Ceramide Synthesis in Diet-Induced Obese Mice. PLoS ONE, 2016, 11, e0167680.	1.1	27
22	Growth Inhibition of Cronobacter sakazakii in Experimentally Contaminated Powdered Infant Formula by Kefir Supernatant. Journal of Food Protection, 2015, 78, 1651-1655.	0.8	23
23	Prevalence, Seasonal Occurrence, and Antimicrobial Resistance of Salmonella spp. Isolates Recovered from Chicken Carcasses Sampled at Major Poultry Processing Plants of South Korea. Foodborne Pathogens and Disease, 2016, 13, 544-550.	0.8	23
24	Culture supernatant produced by Lactobacillus kefiri from kefir inhibits the growth of Cronobacter sakazakii. Journal of Dairy Research, 2018, 85, 98-103.	0.7	23
25	Prevalence, toxin-typing, and antimicrobial susceptibility of Clostridium perfringens from retail meats in Seoul, Korea. Anaerobe, 2020, 64, 102235.	1.0	22
26	Flavonoid-rich Chardonnay grape seed flour supplementation ameliorates diet-induced visceral adiposity, insulin resistance, and glucose intolerance via altered adipose tissue gene expression. Journal of Functional Foods, 2015, 17, 881-891.	1.6	21
27	Chardonnay grape seed flour supplemented diets alter intestinal microbiota in diet-induced obese mice. Journal of Food Biochemistry, 2017, 41, e12396.	1.2	21
28	Rapid Detection of Lactobacillus kefiranofaciens in Kefir Grain and Kefir Milk Using Newly Developed Real-Time PCR. Journal of Food Protection, 2015, 78, 855-858.	0.8	20
29	High Occurrence Rate and Contamination Level of Bacillus cereus in Organic Vegetables on Sale in Retail Markets. Foodborne Pathogens and Disease, 2016, 13, 656-660.	0.8	19
30	Comparison of Culture, Conventional and Real-time PCR Methods for Listeria monocytogenes in Foods. Korean Journal for Food Science of Animal Resources, 2014, 34, 665-673.	1.5	17
31	Heat resistance of Salmonella Enteritidis under prolonged exposure to acid-salt combined stress and subsequent refrigeration. International Journal of Food Microbiology, 2018, 285, 165-172.	2.1	15
32	Biochemical characteristics, virulence traits and antifungal resistance of two major yeast species isolated from kefir: Kluyveromyces marxianus and Saccharomyces unisporus. International Journal of Dairy Technology, 2019, 72, 275-281.	1.3	15
33	Synbiotic Effect of Whole Grape Seed Flour and Newly Isolated Kefir Lactic Acid Bacteria on Intestinal Microbiota of Diet-Induced Obese Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 13131-13137.	2.4	15
34	Development of bloodâ€“yolkâ€“polymyxin Bâ€“trimethoprim agar for the enumeration of Bacillus cereus in various foods. International Journal of Food Microbiology, 2013, 165, 144-147.	2.1	12
35	Development of rapid and highly specific TaqMan probe-based real-time PCR assay for the identification and enumeration of Lactobacillus kefiri in kefir milk. International Dairy Journal, 2016, 61, 18-21.	1.5	12
36	Prevalence and toxin type of Clostridium perfringens in beef from four different types of meat markets in Seoul, Korea. Food Science and Biotechnology, 2017, 26, 545-548.	1.2	12

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37	Properties of broiler breast meat with pale color and a new approach for evaluating meat freshness in poultry processing plants. Poultry Science, 2022, 101, 101627.	1.5	12
38	Supplementation of Bolton broth with triclosan improves detection of Campylobacter jejuni and Campylobacter coli in chicken carcass rinse. International Journal of Food Microbiology, 2014, 181, 37-39.	2.1	11
39	Microbial composition of Korean kefir and antimicrobial activity of Acetobacter fabarum DH1801. Journal of Food Safety, 2020, 40, e12728.	1.1	11
40	Development of a novel selective medium for the isolation and enumeration of acetic acid bacteria from various foods. Food Control, 2019, 106, 106717.	2.8	10
41	Synergistic effects of the early administration of Lactobacillus kefiranofaciens DN1 and Kluyveromyces marxianus KU140723-05 on the inhibition of Salmonella Enteritidis colonization in young chickens. Poultry Science, 2020, 99, 5999-6006.	1.5	10
42	Effect of folic acid supplementation on proliferation and apoptosis in bovine mammary epithelial (MAC-T) cells. Animal Biotechnology, 2022, 33, 13-21.	0.7	10
43	Perspectives on Subcutaneous Infliximab for Rheumatic Diseases and Inflammatory Bowel Disease: Before, During, and After the COVID-19 Era. Advances in Therapy, 2022, 39, 2342-2364.	1.3	10
44	Prevalence, Antibiotic-Resistance, and Virulence Characteristics of Vibrio parahaemolyticus in Restaurant Fish Tanks in Seoul, South Korea. Foodborne Pathogens and Disease, 2020, 17, 209-214.	0.8	9
45	Development of a real-time PCR assay for rapid screening of acetic acid bacteria as a group in food products. Food Control, 2019, 100, 78-82.	2.8	8
46	A Combined In Vitro and In Vivo Assessment of the Safety of the Yeast Strains Kluyveromyces marxianus A4 and A5 Isolated from Korean Kefir. Probiotics and Antimicrobial Proteins, 2023, 15, 129-138.	1.9	8
47	Effect of microbial control measures on farmstead cheesemaking and antimicrobial resistance of Staphylococcus aureus and Enterococcus spp. isolates. Journal of Food Safety, 2018, 38, e12432.	1.1	7
48	Effects of kefir on doxorubicin-induced multidrug resistance in human colorectal cancer cells. Journal of Functional Foods, 2021, 78, 104371.	1.6	7
49	Preparation of Bioactive Kefir with Added Flaxseed (Linum usitatissimumL.) Extract. Journal of Milk Science and Biotechnology, 2017, 35, 176-183.	0.3	7
50	Nutritional Effects and Antimicrobial Activity of Kefir (Grains). Journal of Milk Science and Biotechnology, 2018, 36, 1-13.	0.3	7
51	Antimicrobial Effect of Mentha piperita (Peppermint) Oil against Bacillus cereus, Staphylococcus aureus, Cronobacter sakazakii, and Salmonella Enteritidis in Various Dairy Foods: Preliminary Study. Journal of Milk Science and Biotechnology, 2018, 36, 146-154.	0.3	7
52	Re-Routing Infliximab Therapy: Subcutaneous Infliximab Opens a Path Towards Greater Convenience and Clinical Benefit. Clinical Drug Investigation, 2022, 42, 477-489.	1.1	7
53	Fates of Salmonella Enteritidis and Cronobacter sakazakii in various multipleâ€strain yogurts and kefir during cold storage. Journal of Food Safety, 2018, 38, e12429.	1.1	6
54	Development of a rapid and reliable TaqMan probe-based real-time PCR assay for the detection and enumeration of the multifaceted yeast Kluyveromyces marxianus in dairy products. LWT - Food Science and Technology, 2018, 87, 163-168.	2.5	6

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55	High prevalence of non-faecalis and non-faecium Enterococcus spp. in farmstead cheesehouse and their applicability as hygiene indicators. LWT - Food Science and Technology, 2020, 126, 109271.	2.5	6
56	Antibacterial Activity of Crude Aronia melanocarpa (Black Chokeberry) Extracts against Bacillus cereus, Staphylococcus aureus, Cronobacter sakazakii, and Salmonella Enteritidis in Various Dairy Foods: Preliminary Study. Journal of Milk Science and Biotechnology, 2018, 36, 155-163.	0.3	6
57	Efficacy of Syringe Filtration for the Selective Isolation of Campylobacter from Chicken Carcass Rinse. Journal of Food Protection, 2017, 80, 1050-1053.	0.8	5
58	Survivability of Kluyveromyces marxianus Isolated From Korean Kefir in a Simulated Gastrointestinal Environment. Frontiers in Microbiology, 2022, 13, 842097.	1.5	5
59	Modification of Karmali Agar by Supplementation with Potassium Clavulanate for the Isolation of Campylobacter from Chicken Carcass Rinses. Journal of Food Protection, 2014, 77, 1207-1211.	0.8	4
60	Citrobacter braakii: A Major Cause of Falseâ€Positive Results on MacConkey and Levine's Eosin Methylene Blue Selective Agars Used for the Isolation of Escherichia Coli from Fresh Vegetable Samples. Journal of Food Safety, 2016, 36, 33-37.	1.1	4
61	Heat resistance of Salmonella Enteritidis in four different liquid egg products and the performance and equivalent conditions of Ministry of Food and Drug Safety of South Korea and US Department of Agriculture protocols. Food Control, 2018, 94, 1-6.	2.8	4
62	Supplementation of Modified Mannitolâ€Yolkâ€Polymyxin B Agar with Cefuroxime for Quantitative Detection of Bacillus cereus in Food. Journal of Food Science, 2019, 84, 133-137.	1.5	4
63	Strategies for expanding HACCP certification rate using an awareness survey of dairy farmers. International Journal of Dairy Technology, 2021, 74, 453-461.	1.3	4
64	Analysis and Improvement of HACCP Program for Smalland Medium-sized Dairy Plants of Korea. Han'gug Sigpum Wi'saeng Anjeonseong Haghoeji, 2017, 32, 14-19.	0.1	4
65	Quantitative Validation of Two Novel Selective Media for the Enumeration of <scp>B</scp>acillus cereus in Naturally Contaminated Fermented Sauce Samples. Journal of Food Safety, 2014, 34, 340-344.	1.1	3
66	Evaluation of Selective-Enrichment and Chromogenic Media forSalmonellaDetection in Raw Shell Egg Contents with a Low Microbial Load. Foodborne Pathogens and Disease, 2017, 14, 414-418.	0.8	3
67	Comparison of Direct Syringe Filtration and Membrane Filtration for the Selective Isolation ofCampylobacter jejunifrom Ready-to-Eat Sprouts. Foodborne Pathogens and Disease, 2019, 16, 371-375.	0.8	3
68	Antimicrobial activity of epigallocatechin gallate from green tea (Camellia sinensis) on pathogenic Salmonella Enteritidis in braised quail eggs. Korean Journal of Food Science and Technology, 2016, 48, 329-334.	0.0	3
69	Sensory Profiles of Protein-Fortified Kefir prepared Using Edible Insects (Silkworm Pupae, Bombyx) Tj ETQq1 1 0.784314 rgBT /Overlock	0.3	3
70	Establishing Quantitative Standards for Residual Alkaline Phosphatase in Pasteurized Milk. Korean Journal for Food Science of Animal Resources, 2016, 36, 194-197.	1.5	2
71	Evaluation of Tazobactam-Supplemented, Modified Charcoal-Cefoperazone-Deoxycholate Agar for Qualitative Detection of Campylobacter from Chicken Carcass Rinse. Foodborne Pathogens and Disease, 2016, 13, 251-254.	0.8	2
72	Evaluation of cephamycins as supplements to selective agar for detecting Campylobacter spp. in chicken carcass rinses. International Journal of Food Microbiology, 2016, 223, 75-78.	2.1	2

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73	Sensory Evaluation of Various Gouda Cheeses Produced from Raw Milk. Journal of Milk Science and Biotechnology, 2018, 36, 95-105.	0.3	2
74	Contamination Level of Hygiene Indicator and Prevalence of Foodborne Pathogens in Retail Beef in Parallel with Market Factor. Korean Journal for Food Science of Animal Resources, 2018, 38, 1237-1245.	1.5	2
75	Improvement of Enterobacteriaceae enrichment broth by supplementation with sodium citrate for detection of Cronobacter sakazakii using real-time PCR. Food Science and Biotechnology, 2016, 25, 1205-1209.	1.2	1
76	A Single-Step Enrichment Medium for Nonchromogenic Isolation of Healthy and Cold-InjuredSalmonellaspp. from Fresh Vegetables. Foodborne Pathogens and Disease, 2017, 14, 84-88.	0.8	1
77	Nutritional Functions of Milk and Dairy Products in Improving Human Health. Journal of Milk Science and Biotechnology, 2016, 34, 145-155.	0.3	1
78	Use of Lipid Extracts from Various Oil Grains to Supply Dietary Omega-3 Fatty Acids for Dairy Foods - A Preliminary Study. Journal of Milk Science and Biotechnology, 2018, 36, 32-38.	0.3	1
79	Microbiological Safety of Various Gouda Cheeses Produced from Raw Milk. Journal of Milk Science and Biotechnology, 2018, 36, 106-120.	0.3	1
80	Improvement of Polymyxinâ€“Egg Yolkâ€“Mannitolâ€“Bromothymol Blue Agar for the Enumeration and Isolation of Bacillus cereus in Various Foods. Journal of Food Protection, 2017, 80, 502-505.	0.8	0