

Mi-Kyung Park

List of Publications by Year in descending order

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papers

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471061
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all docs

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times ranked

847
citing authors

#	ARTICLE	IF	CITATIONS
1	Rapid and Sensitive Detection of Salmonella Typhimurium on Eggshells by Using Wireless Biosensors. <i>Journal of Food Protection</i> , 2012, 75, 631-636.	0.8	76
2	Evaluation of phage-based magnetoelastic biosensors for direct detection of Salmonella Typhimurium on spinach leaves. <i>Sensors and Actuators B: Chemical</i> , 2013, 176, 1134-1140.	4.0	61
3	Detection of methicillin-resistant Staphylococcus aureus using novel lytic phage-based magnetoelastic biosensors. <i>Sensors and Actuators B: Chemical</i> , 2015, 210, 129-136.	4.0	51
4	Recent Trends in Salmonella Outbreaks and Emerging Technology for Biocontrol of Salmonella Using Phages in Foods: A Review. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 2075-2088.	0.9	46
5	Detection of Salmonella typhimurium Grown Directly on Tomato Surface Using Phage-Based Magnetoelastic Biosensors. <i>Food and Bioprocess Technology</i> , 2013, 6, 682-689.	2.6	40
6	Rapid detection of Yersinia enterocolitica using a single-walled carbon nanotube-based biosensor for Kimchi product. <i>LWT - Food Science and Technology</i> , 2019, 108, 48-54.	2.5	37
7	The effect of incubation time for Salmonella Typhimurium binding to phage-based magnetoelastic biosensors. <i>Food Control</i> , 2012, 26, 539-545.	2.8	35
8	Single walled carbon nanotube based biosensor for detection of peanut allergy-inducing protein ara h1. <i>Korean Journal of Chemical Engineering</i> , 2018, 35, 172-178.	1.2	30
9	The analytical comparison of phage-based magnetoelastic biosensor with TaqMan-based quantitative PCR method to detect Salmonella Typhimurium on cantaloupes. <i>Food Control</i> , 2013, 33, 330-336.	2.8	29
10	Relative sweetness, sweetness quality, and temporal profile of xylooligosaccharides and luohan guo (<i>Siraitia grosvenorii</i>) extract. <i>Food Science and Biotechnology</i> , 2015, 24, 965-973.	1.2	28
11	Development of Single-Walled Carbon Nanotube-Based Biosensor for the Detection of <i>Staphylococcus aureus</i> . <i>Journal of Food Quality</i> , 2017, 2017, 1-8.	1.4	26
12	Blocking Agent Optimization for Nonspecific Binding on Phage Based Magnetoelastic Biosensors. <i>Journal of the Electrochemical Society</i> , 2012, 159, B818-B823.	1.3	21
13	Lytic Phage-Based Magnetoelastic Biosensors for On-site Detection of Methicillin-Resistant <i>Staphylococcus aureus</i> on Spinach Leaves. <i>Journal of the Electrochemical Society</i> , 2015, 162, B230-B235.	1.3	21
14	Assessment of peanut allergen Ara h1 in processed foods using a SWCNTs-based nanobiosensor. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 1134-1142.	0.6	20
15	Isolation and characterization of a novel Escherichia coli O157:H7-specific phage as a biocontrol agent. <i>Journal of Environmental Health Science & Engineering</i> , 2020, 18, 189-199.	1.4	20
16	Optimization and application of a dithiobis-succinimidyl propionate-modified immunosensor platform to detect <i>Listeria monocytogenes</i> in chicken skin. <i>Sensors and Actuators B: Chemical</i> , 2012, 171-172, 323-331.	4.0	19
17	The effect of incubation temperature on the binding of Salmonella typhimurium to phage-based magnetoelastic biosensors. <i>Sensors and Actuators B: Chemical</i> , 2011, 160, 1427-1433.	4.0	18
18	Rapid Detection of <i>E. coli</i> O157:H7 on Turnip Greens Using a Modified Gold Biosensor Combined with Light Microscopic Imaging System. <i>Journal of Food Science</i> , 2012, 77, M127-34.	1.5	17

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19	Phage-Based Biosensor and Optimization of Surface Blocking Agents to Detect <i>Salmonella</i> Typhimurium on Romaine Lettuce. <i>Journal of Food Safety</i> , 2017, 37, e12299.	1.1	16
20	Isolation and Characterization of a Lytic and Highly Specific Phage against <i>Yersinia enterocolitica</i> as a Novel Biocontrol Agent. <i>Journal of Microbiology and Biotechnology</i> , 2018, 28, 1946-1954.	0.9	16
21	Characterization of a New and Efficient Polyvalent Phage Infecting <i>E. coli</i> O157:H7, <i>Salmonella</i> spp., and <i>Shigella sonnei</i> . <i>Microorganisms</i> , 2021, 9, 2105.	1.6	16
22	Detection of Peanut Allergen Ara h 6 in Commercially Processed Foods using a Single-Walled Carbon Nanotube-Based Biosensor. <i>Journal of AOAC INTERNATIONAL</i> , 2018, 101, 1558-1565.	0.7	14
23	Reusability of a single-walled carbon nanotube-based biosensor for detecting peanut allergens and <i>Y. enterocolitica</i> . <i>Microelectronic Engineering</i> , 2020, 225, 111281.	1.1	14
24	Genomic-, phenotypic-, and toxicity-based safety assessment and probiotic potency of <i>Bacillus coagulans</i> IDCC 1201 isolated from green malt. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2021, 48, .	1.4	14
25	Novel Approach of a Phage-Based Magnetoelastic Biosensor for the Detection of <i>Salmonella enterica</i> serovar Typhimurium in Soil. <i>Journal of Microbiology and Biotechnology</i> , 2016, 26, 2051-2059.	0.9	14
26	Isolation and Characterization of a Novel Broad-host-range Bacteriophage Infecting <i>Salmonella enterica</i> subsp. <i>enterica</i> for Biocontrol and Rapid Detection. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 2151-2155.	0.9	14
27	A Hybrid RSM-ANN-GA Approach on Optimization of Ultrasound-Assisted Extraction Conditions for Bioactive Component-Rich <i>Stevia rebaudiana</i> (Bertoni) Leaves Extract. <i>Foods</i> , 2022, 11, 883.	1.9	13
28	Effects of Surface Morphologies of Fresh Produce on the Performance of Phage-Based Magnetoelastic Biosensors. <i>Journal of the Electrochemical Society</i> , 2013, 160, B6-B12.	1.3	12
29	Lytic KFS-SE2 phage as a novel bio-receptor for <i>Salmonella</i> Enteritidis detection. <i>Journal of Microbiology</i> , 2019, 57, 170-179.	1.3	12
30	Studies on Lytic, Tailed <i>Bacillus cereus</i> -specific Phage for Use in a Ferromagnetoelastic Biosensor as a Novel Recognition Element. <i>Journal of Microbiology and Biotechnology</i> , 2018, 28, 87-94.	0.9	11
31	Exploring the feasibility of <i>Salmonella</i> Typhimurium-specific phage as a novel bio-receptor. <i>Journal of Animal Science and Technology</i> , 2020, 62, 668-681.	0.8	11
32	Rapid Foreign Object Detection System on Seaweed Using VNIR Hyperspectral Imaging. <i>Sensors</i> , 2021, 21, 5279.	2.1	9
33	Repellent efficacy of essential oils and plant extracts against <i>Tribolium castaneum</i> and <i>Plodia interpunctella</i> . <i>Entomological Research</i> , 2020, 50, 450-459.	0.6	8
34	Safety Evaluation of <i>Bifidobacterium breve</i> IDCC4401 Isolated from Infant Feces for Use as a Commercial Probiotic. <i>Journal of Microbiology and Biotechnology</i> , 2021, 31, 949-955.	0.9	8
35	Immunosensors combined with a light microscopic imaging system for rapid detection of <i>Salmonella</i> . <i>Food Control</i> , 2016, 59, 780-786.	2.8	7
36	Effect of Competing Foodborne Pathogens on the Selectivity and Binding Kinetics of a Lytic Phage for Methicillin-Resistant <i>Staphylococcus aureus</i> Detection. <i>Journal of the Electrochemical Society</i> , 2017, 164, B142-B146.	1.3	7

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37	Effect of steaming on the functional compounds and antioxidant activity of Fijian taro (<i>Colocasia</i>) Tj ETQq1 1 0.784314 rgBT ₅ /Overlock	0.2	5
38	Optimization and Pretreatment for Hot Water Extraction of Korean Deer (<i>Cervus canadensis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	0.9	5
39	U-Net-Based Foreign Object Detection Method Using Effective Image Acquisition System: A Case of Almond and Green Onion Flake Food Process. Sustainability, 2021, 13, 13834.	1.6	4
40	Characterization of hot water extract from Korean deer velvet antler (<i>Cervus canadensis</i> Erxleben). Korean Journal of Food Preservation, 2020, 27, 725-733.	0.2	3
41	Antiviral effect of persimmon (<i>Diospyros kaki</i> Thunb. cv. Cheongdo-Bansi) extracts on murine norovirus. Korean Journal of Food Preservation, 2021, 28, 437-444.	0.2	0
42	Studies on <i>Shigella sonnei</i> -specific bacteriophage isolated from a slaughterhouse. Korean Journal of Food Preservation, 2018, 25, 390-396.	0.2	0