

# Sea C Min

## List of Publications by Year in descending order

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Version: 2024-02-01

81  
papers

2,888  
citations

147566

31  
h-index

182168

51  
g-index

81  
all docs

81  
docs citations

81  
times ranked

2343  
citing authors

#	ARTICLE	IF	CITATIONS
1	Microbial decontamination of red pepper powder by cold plasma. <i>Food Microbiology</i> , 2014, 38, 128-136.	2.1	171
2	Mandarin preservation by microwave-powered cold plasma treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 25-32.	2.7	133
3	Cold plasma treatment for the microbiological safety of cabbage, lettuce, and dried figs. <i>Food Microbiology</i> , 2015, 51, 74-80.	2.1	122
4	Dielectric barrier discharge atmospheric cold plasma inhibits <i>Escherichia coli</i> O157:H7, <i>Salmonella</i> , <i>Listeria monocytogenes</i> , and <i>Tulane virus</i> in Romaine lettuce. <i>International Journal of Food Microbiology</i> , 2016, 237, 114-120.	2.1	121
5	Quality and microbial safety of "Fuji" apples coated with carnauba-shellac wax containing lemongrass oil. <i>LWT - Food Science and Technology</i> , 2014, 55, 490-497.	2.5	106
6	Microbial decontamination of onion powder using microwave-powered cold plasma treatments. <i>Food Microbiology</i> , 2017, 62, 112-123.	2.1	102
7	Plum Coatings of Lemongrass Oil Incorporating Carnauba Wax-based Nanoemulsion. <i>Journal of Food Science</i> , 2013, 78, E1551-E1559.	1.5	99
8	Cold plasma treatments for improvement of the applicability of defatted soybean meal-based edible film in food packaging. <i>Food Hydrocolloids</i> , 2016, 58, 150-159.	5.6	97
9	Grape berry coatings of lemongrass oil-incorporating nanoemulsion. <i>LWT - Food Science and Technology</i> , 2014, 58, 1-10.	2.5	86
10	Comparison of effectiveness of edible coatings using emulsions containing lemongrass oil of different size droplets on grape berry safety and preservation. <i>LWT - Food Science and Technology</i> , 2017, 75, 742-750.	2.5	84
11	In-package inhibition of <i>E. coli</i> O157:H7 on bulk Romaine lettuce using cold plasma. <i>Food Microbiology</i> , 2017, 65, 1-6.	2.1	81
12	Accelerated Drying and Improved Color Properties of Red Pepper by Pretreatment of Pulsed Electric Fields. <i>Drying Technology</i> , 2015, 33, 926-932.	1.7	78
13	Potato peel-based biopolymer film development using high-pressure homogenization, irradiation, and ultrasound. <i>LWT - Food Science and Technology</i> , 2010, 43, 903-909.	2.5	75
14	Cold Oxygen Plasma Treatments for the Improvement of the Physicochemical and Biodegradable Properties of Polylactic Acid Films for Food Packaging. <i>Journal of Food Science</i> , 2016, 81, E86-96.	1.5	71
15	In-package atmospheric cold plasma treatment of bulk grape tomatoes for microbiological safety and preservation. <i>Food Research International</i> , 2018, 108, 378-386.	2.9	70
16	Inhibition of <i>Salmonella typhimurium</i> on radish sprouts using nitrogen-cold plasma. <i>International Journal of Food Microbiology</i> , 2017, 249, 66-71.	2.1	62
17	Cold plasma treatment for microbial safety and preservation of fresh lettuce. <i>Food Science and Biotechnology</i> , 2015, 24, 1717-1724.	1.2	55
18	Edible Coating Using a Chitosan-based Colloid Incorporating Grapefruit Seed Extract for Cherry Tomato Safety and Preservation. <i>Journal of Food Science</i> , 2018, 83, 138-146.	1.5	51

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19	Apple Peel-Based Edible Film Development Using a High-Pressure Homogenization. <i>Journal of Food Science</i> , 2009, 74, E372-81.	1.5	48
20	Insect-Resistant Food Packaging Film Development Using Cinnamon Oil and Microencapsulation Technologies. <i>Journal of Food Science</i> , 2013, 78, E229-37.	1.5	46
21	Development of anti-insect food packaging film containing a polyvinyl alcohol and cinnamon oil emulsion at a pilot plant scale. <i>Journal of Stored Products Research</i> , 2015, 61, 114-118.	1.2	43
22	Moisture vaporization-combined helium dielectric barrier discharge-cold plasma treatment for microbial decontamination of onion flakes. <i>Food Control</i> , 2018, 84, 321-329.	2.8	42
23	Defatted mustard seed meal-based biopolymer film development. <i>Food Hydrocolloids</i> , 2012, 26, 118-125.	5.6	41
24	Effects of the treatment parameters on the efficacy of the inactivation of Salmonella contaminating boiled chicken breast by in-package atmospheric cold plasma treatment. <i>International Journal of Food Microbiology</i> , 2019, 293, 24-33.	2.1	41
25	Oral Toxicity of Cold Plasma-Treated Edible Films for Food Coating. <i>Journal of Food Science</i> , 2016, 81, T3052-T3057.	1.5	39
26	Microwave-powered cold plasma treatment for improving microbiological safety of cherry tomato against Salmonella. <i>Postharvest Biology and Technology</i> , 2017, 127, 21-26.	2.9	39
27	Inactivation of Escherichia coli O157:H7, Salmonella, Listeria monocytogenes, and Tulane virus in processed chicken breast via atmospheric in-package cold plasma treatment. <i>LWT - Food Science and Technology</i> , 2020, 127, 109429.	2.5	39
28	Retardation of <i>Listeria Monocytogenes</i> Growth in Mozzarella Cheese Using Antimicrobial Sachets Containing Rosemary Oil and Thyme Oil. <i>Journal of Food Science</i> , 2014, 79, E2272-8.	1.5	38
29	Effects of processing parameters on the inactivation of Bacillus cereus spores on red pepper ( <i>Tj ETQq1 1 0.784314 rgBT /Overlock 107</i> ) <i>Food Microbiology</i> , 2017, 263, 61-66.	2.1	37
30	Inactivation of Escherichia coli O157:H7 and Aerobic Microorganisms in Romaine Lettuce Packaged in a Commercial Polyethylene Terephthalate Container Using Atmospheric Cold Plasma. <i>Journal of Food Protection</i> , 2017, 80, 35-43.	0.8	35
31	Effect of cold atmospheric pressure plasma-activated water on the microbial safety of Korean rice cake. <i>LWT - Food Science and Technology</i> , 2020, 120, 108918.	2.5	35
32	Development of a defatted mustard meal-based composite film and its application to smoked salmon to retard lipid oxidation. <i>Food Chemistry</i> , 2012, 133, 1501-1509.	4.2	32
33	Effects of packaging parameters on the inactivation of Salmonella contaminating mixed vegetables in plastic packages using atmospheric dielectric barrier discharge cold plasma treatment. <i>Journal of Food Engineering</i> , 2019, 242, 55-67.	2.7	32
34	Development of an Anti-Insect Sachet Using a Polyvinyl Alcohol-Cinnamon Oil Polymer Strip Against <i>Plodia interpunctella</i> . <i>Journal of Food Science</i> , 2013, 78, E1713-20.	1.5	30
35	Trout Skin Gelatin-Based Edible Film Development. <i>Journal of Food Science</i> , 2012, 77, E240-6.	1.5	28
36	Development of antimicrobial potato peel waste-based edible films with oregano essential oil to inhibit <i>Listeria monocytogenes</i> on cold-smoked salmon. <i>International Journal of Food Science and Technology</i> , 2013, 48, 211-214.	1.3	28

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37	Microbial decontamination of red pepper powder using pulsed light plasma. <i>Journal of Food Engineering</i> , 2020, 284, 110075.	2.7	28
38	Evaluation of In-Package Atmospheric Dielectric Barrier Discharge Cold Plasma Treatment as an Intervention Technology for Decontaminating Bulk Ready-To-Eat Chicken Breast Cubes in Plastic Containers. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6301.	1.3	25
39	Antimicrobial edible defatted soybean meal-based films incorporating the lactoperoxidase system. <i>LWT - Food Science and Technology</i> , 2013, 54, 42-50.	2.5	24
40	Coating Satsuma mandarin using grapefruit seed extract incorporated carnauba wax for its preservation. <i>Food Science and Biotechnology</i> , 2018, 27, 1649-1658.	1.2	24
41	<i>Listeria monocytogenes</i> inhibition by defatted mustard meal-based edible films. <i>International Journal of Food Microbiology</i> , 2012, 153, 99-105.	2.1	23
42	Preservation of red pepper flakes using microwave combined cold plasma treatment. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1577-1585.	1.7	22
43	Inactivation of Potato Polyphenol Oxidase Using Microwave Cold Plasma Treatment. <i>Journal of Food Science</i> , 2019, 84, 1122-1128.	1.5	22
44	Microbial decontamination of black peppercorns by simultaneous treatment with cold plasma and ultraviolet C. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 63, 102392.	2.7	22
45	Development of antimicrobial defatted soybean meal-based edible films incorporating the lactoperoxidase system by heat pressing. <i>Journal of Food Engineering</i> , 2014, 120, 183-190.	2.7	19
46	Pasteurization of mixed mandarin and Hallabong tangor juice using pulsed electric field processing combined with heat. <i>Food Science and Biotechnology</i> , 2018, 27, 669-675.	1.2	19
47	Pulsed light plasma treatment for the inactivation of <i>Aspergillus flavus</i> spores, <i>Bacillus pumilus</i> spores, and <i>Escherichia coli</i> O157:H7 in red pepper flakes. <i>Food Control</i> , 2020, 118, 107401.	2.8	19
48	Microbial decontamination system combining antimicrobial solution washing and atmospheric dielectric barrier discharge cold plasma treatment for preservation of mandarins. <i>Postharvest Biology and Technology</i> , 2020, 162, 111102.	2.9	18
49	Improvement of the Antioxidant Activity, Water Solubility, and Dispersion Stability of Prickly Pear Cactus Fruit Extracts Using Argon Cold Plasma Treatment. <i>Journal of Food Science</i> , 2019, 84, 2876-2882.	1.5	16
50	Inactivation of Indigenous Microorganisms and Salmonella in Korean Rice Cakes by In-Package Cold Plasma Treatment. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 3360.	1.2	16
51	Microbial Decontamination of Vegetables and Spices Using Cold Plasma Treatments. <i>Korean Journal of Food Science and Technology</i> , 2013, 45, 735-741.	0.0	16
52	Cold Plasma Treatment Application to Improve Microbiological Safety of Infant Milk Powder and Onion Powder. <i>Korean Journal of Food Science and Technology</i> , 2015, 47, 486-491.	0.0	15
53	Effects of microwave-discharged cold plasma on synthesis and characteristics of citrate derivatives of corn starch granules. <i>Food Science and Biotechnology</i> , 2017, 26, 697-706.	1.2	14
54	Inactivation of Salmonella in ready-to-eat cabbage slices packaged in a plastic container using an integrated in-package treatment of hydrogen peroxide and cold plasma. <i>Food Control</i> , 2021, 130, 108392.	2.8	14

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55	Microbial decontamination of particulate food using a pilot-scale atmospheric plasma jet treatment system. <i>Journal of Food Engineering</i> , 2021, 294, 110436.	2.7	13
56	Determination of Material Requirements for 3D Gel Food Printing Using a Fused Deposition Modeling 3D Printer. <i>Foods</i> , 2021, 10, 2272.	1.9	13
57	Preservation of mandarins using a microbial decontamination system integrating calcium oxide solution washing, modified atmosphere packaging, and dielectric barrier discharge cold plasma treatment. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100682.	3.3	12
58	Inactivation of Salmonella in steamed fish cake using an in-package combined treatment of cold plasma and ultraviolet-activated zinc oxide. <i>Food Control</i> , 2022, 135, 108772.	2.8	12
59	Indian Meal Moth ( <i>Plodia interpunctella</i> )-Resistant Food Packaging Film Development Using Microencapsulated Cinnamon Oil. <i>Journal of Food Science</i> , 2014, 79, E2023-30.	1.5	11
60	Plasticization and moisture sensitivity of potato peel-based biopolymer films. <i>Food Science and Biotechnology</i> , 2015, 24, 1703-1710.	1.2	11
61	Microbial inhibition in mozzarella cheese using rosemary and thyme oils in combination with sodium diacetate. <i>Food Science and Biotechnology</i> , 2015, 24, 75-84.	1.2	10
62	Microbial Decontamination of Rice Germ Using a Large-Scale Plasma Jet-Pulsed Light-Ultraviolet-C Integrated Treatment System. <i>Food and Bioprocess Technology</i> , 2021, 14, 542-553.	2.6	10
63	Inactivation of Salmonella on black peppercorns using an integrated ultraviolet-C and cold plasma intervention. <i>Food Control</i> , 2021, 119, 107498.	2.8	8
64	Effects of packaging parameters on the microbial decontamination of Korean steamed rice cakes using in-package atmospheric cold plasma treatment. <i>Food Science and Biotechnology</i> , 2021, 30, 1535-1542.	1.2	8
65	Plasma-activated water effectively decontaminates steamed rice cake. <i>LWT - Food Science and Technology</i> , 2022, 157, 112838.	2.5	8
66	Consecutive treatments of cold plasma and intense pulsed light for microbial decontamination of fresh cabbage slices in plastic containers. <i>International Journal of Food Microbiology</i> , 2022, 369, 109626.	2.1	8
67	Combined treatments of chestnut shell extract, fumaric acid, and mild heat to inactivate foodborne pathogens inoculated on beetroot ( <i>Beta vulgaris</i> L.) leaves. <i>Food Science and Biotechnology</i> , 2016, 25, 1217-1220.	1.2	7
68	Development of Anti-Insect Microencapsulated Polypropylene Films Using a Large Scale Film Coating System. <i>Journal of Food Science</i> , 2018, 83, 1011-1016.	1.5	7
69	Development of a Microbial Decontamination System Combining Washing with Highly Activated Calcium Oxide Solution and Antimicrobial Coating for Improvement of Mandarin Storability. <i>Journal of Food Science</i> , 2019, 84, 2190-2198.	1.5	7
70	Helium dielectric barrier discharge-cold plasma treatment for microbiological safety and preservation of onion powder. <i>Korean Journal of Food Science and Technology</i> , 2016, 48, 486-491.	0.0	7
71	Development of a Gulfweed-Based Edible Coating Using High-Pressure Homogenization and Its Application to Smoked Salmon. <i>Journal of Food Science</i> , 2018, 83, 3027-3034.	1.5	6
72	Study of $\alpha$ -, $\beta$ -, and $\gamma$ -tocopherols in the oxidative stability of lard. <i>Food Science and Biotechnology</i> , 2011, 20, 817-822.	1.2	5

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73	Microbial Inactivation and Quality Preservation of Chicken Breast Salad Using Atmospheric Dielectric Barrier Discharge Cold Plasma Treatment. <i>Foods</i> , 2021, 10, 1214.	1.9	5
74	Effects of Edible Coating on the Quality Change in "Hongro"™ Apples during Storage. <i>Journal of Applied Biological Chemistry</i> , 2015, 58, 61-64.	0.2	5
75	Prediction of the coating requirements for smoked salmon protection against <i>Listeria monocytogenes</i> using a defatted mustard meal-based antimicrobial edible film containing thiocyanates. <i>LWT - Food Science and Technology</i> , 2015, 61, 231-237.	2.5	4
76	Development and shelf-life determination of senior-friendly strawberry jelly. <i>Korean Journal of Food Science and Technology</i> , 2017, 49, 181-185.	0.0	4
77	Material requirements for printing cookie dough using a fused deposition modeling 3D printer. <i>Food Science and Biotechnology</i> , 2022, 31, 807-817.	1.2	4
78	THERMOFORMED CONTAINER WALL THICKNESS EFFECTS ON ORANGE JUICE QUALITY. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 758-766.	0.9	3
79	In-package cold plasma treatment enhances the antimicrobial efficacy of malic acid-incorporated whey protein edible coating against <i>Salmonella</i> and <i>Listeria monocytogenes</i> in steamed fish paste. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100905.	3.3	3
80	Effects of washing and packaging combined treatments on the quality of satsuma mandarins during storage. <i>LWT - Food Science and Technology</i> , 2020, 121, 108982.	2.5	2
81	Microbial Decontamination of Black Pepper Powder Using a Commercial-scale Intervention System Combining Ultraviolet-C and Plasma Treatments. <i>Food Engineering Progress</i> , 2018, 22, 386-391.	0.0	2