

# Man-Seok Choi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7813049/publications.pdf>

Version: 2024-02-01

7  
papers

116  
citations

1307594

7  
h-index

1720034

7  
g-index

8  
all docs

8  
docs citations

8  
times ranked

98  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of non-thermal dielectric barrier discharge plasma on <i>Staphylococcus aureus</i> and <i>Bacillus cereus</i> and quality of dried blackmouth angler ( <i>Lophiomus setigerus</i> ). <i>Journal of Food Engineering</i> , 2020, 278, 109952.	5.2	37
2	Virucidal Effects of Dielectric Barrier Discharge Plasma on Human Norovirus Infectivity in Fresh Oysters ( <i>Crassostrea gigas</i> ). <i>Foods</i> , 2020, 9, 1731.	4.3	24
3	Characterizing the effects of thermal treatment on human norovirus GII.4 viability using propidium monoazide combined with RT-qPCR and quality assessments in mussels. <i>Food Control</i> , 2020, 109, 106954.	5.5	15
4	Application of dielectric barrier discharge plasma for the reduction of non-pathogenic <i>Escherichia coli</i> and <i>E. coli</i> O157:H7 and the quality stability of fresh oysters ( <i>Crassostrea gigas</i> ). <i>LWT - Food Science and Technology</i> , 2022, 154, 112698.	5.2	14
5	The Efficiency of Atmospheric Dielectric Barrier Discharge Plasma against <i>Escherichia coli</i> and <i>Bacillus cereus</i> on Dried Laver ( <i>Porphyra tenera</i> ). <i>Foods</i> , 2020, 9, 1013.	4.3	10
6	Assessment of potential infectivity of human norovirus in the traditional Korean salted clam product "Jogaejeotgal" by floating electrode-dielectric barrier discharge plasma. <i>Food Research International</i> , 2021, 141, 110107.	6.2	9
7	Synergistic Effects of Mild Heating and Dielectric Barrier Discharge Plasma on the Reduction of <i>Bacillus Cereus</i> in Red Pepper Powder. <i>Foods</i> , 2020, 9, 171.	4.3	7