

Man-Seok Choi

List of Publications by Year in descending order

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7
papers

116
citations

1307594

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1720034

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8
docs citations

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98
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
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	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
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	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
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