

Jae-Ik Lee

List of Publications by Year in descending order

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7
papers

92
citations

1684188
5
h-index

1720034
7
g-index

7
all docs

7
docs citations

7
times ranked

40
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of DNA probes to detect <i>Cronobacter sakazakii</i> based on comparative genomics and its application in food samples. <i>Food Control</i> , 2022, 137, 108853.	5.5	4
2	The combined effect of folic acid and 365–405 nm light emitting diode for inactivation of foodborne pathogens and its bactericidal mechanisms. <i>International Journal of Food Microbiology</i> , 2022, 373, 109704.	4.7	6
3	Detection of <i>Salmonella enterica</i> serovar Montevideo in food products using specific PCR primers developed by comparative genomics. <i>LWT - Food Science and Technology</i> , 2022, 165, 113677.	5.2	5
4	Application of comparative genomics in the development of DNA probes to detect <i>Bacillus cereus</i> and <i>Bacillus subtilis</i> . <i>LWT - Food Science and Technology</i> , 2021, 142, 110996.	5.2	8
5	Susceptibility of <i>Escherichia coli</i> O157:H7 grown at low temperatures to the krypton-chlorine excilamp. <i>Scientific Reports</i> , 2019, 9, 563.	3.3	16
6	Effect of 222-nm krypton-chloride excilamp treatment on inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella Typhimurium</i> on alfalfa seeds and seed germination. <i>Food Microbiology</i> , 2019, 82, 171-176.	4.2	10
7	Application of a 222-nm krypton-chlorine excilamp to control foodborne pathogens on sliced cheese surfaces and characterization of the bactericidal mechanisms. <i>International Journal of Food Microbiology</i> , 2017, 243, 96-102.	4.7	43