

Yeongeun Seo

List of Publications by Year in descending order

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papers

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1307594

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#	ARTICLE	IF	CITATIONS
1	Akkermansia muciniphila Prevents Fatty Liver Disease, Decreases Serum Triglycerides, and Maintains Gut Homeostasis. Applied and Environmental Microbiology, 2020, 86, .	3.1	109
2	High Prevalence of Listeria monocytogenes in Smoked Duck: Antibiotic and Heat Resistance, Virulence, and Genetics of the Isolates. Food Science of Animal Resources, 2021, 41, 324-334.	4.1	17
3	Mathematical Models to Describe the Kinetic Behavior of Staphylococcus aureus in Jerky. Food Science of Animal Resources, 2019, 39, 371-378.	4.1	14
4	Fermented milk with Lactobacillus curvatus SMFM2016-NK alleviates periodontal and gut inflammation, and alters oral and gut microbiota. Journal of Dairy Science, 2021, 104, 5197-5207.	3.4	11
5	Quantitative microbial risk assessment for Clostridium perfringens foodborne illness following consumption of kimchi in South Korea. Food Science and Biotechnology, 2020, 29, 1131-1139.	2.6	9
6	Lactobacillus fermentum SMFM2017-NK4 Isolated from Kimchi Can Prevent Obesity by Inhibiting Fat Accumulation. Foods, 2021, 10, 772.	4.3	8
7	Influence of milk microbiota on Listeria monocytogenes survival during cheese ripening. Food Science and Nutrition, 2020, 8, 5071-5076.	3.4	7
8	Combined Enrichment and Quantitative Polymerase Chain Reaction to Improve Sensitivity and Reduce Time of Detection of <i>Listeria monocytogenes</i> in Mushrooms. Foodborne Pathogens and Disease, 2020, 17, 276-283.	1.8	6
9	Anti-Inflammatory Effect of a Peptide Derived from the Synbiotics, Fermented <i>Cudrania tricuspidata</i> with <i>Lactobacillus gasseri</i> , on Inflammatory Bowel Disease. Mediators of Inflammation, 2020, 2020, 1-8.	3.0	6
10	Synthesis of nitrogen-doped carbon nanodots to destroy bacteria competing with Campylobacter jejuni in enrichment medium, and development of a monoclonal antibody to detect C. jejuni after enrichment. International Journal of Food Microbiology, 2021, 339, 109014.	4.7	5
11	Contamination of <i>Clostridium perfringens</i> in soy sauce, and quantitative microbial risk assessment for <i>C. perfringens</i> through soy sauce consumption. Food Science and Nutrition, 2021, 9, 2139-2146.	3.4	5
12	Prevalence of Salmonella in cucumbers, antibiotic and acid resistances and description of the kinetic behavior with dynamic model during storage. Journal of Food Safety, 2020, 40, e12760.	2.3	4
13	Risk and socio-economic impact for Staphylococcus aureus foodborne illness by ready-to-eat salad consumption. Microbial Risk Analysis, 2022, 21, 100219.	2.3	4
14	Development of Hydrogels to Improve the Safety of Yukhoe (Korean Beef Tartare) by Reducing Psychrotrophic Listeria monocytogenes Cell Counts on Raw Beef Surface. Korean Journal for Food Science of Animal Resources, 2018, 38, 1189-1195.	1.5	3
15	Development of antimicrobial hydrogel with edible formulations to control foodborne pathogens on food surfaces consumed raw. Innovative Food Science and Emerging Technologies, 2021, 74, 102845.	5.6	3
16	Functionality and Safety of Probiotics. Journal of Milk Science and Biotechnology, 2019, 37, 94-101.	0.3	2
17	Identification of Pathogenic Variations in Seafood Vibrio parahaemolyticus Isolates by Comparing Genome Sequences. Journal of Food Protection, 2021, 84, 1141-1149.	1.7	1
18	Development of a Selective Agar for Improving Campylobacter jejuni Detection in Food. Journal of AOAC INTERNATIONAL, 2021, 104, 1344-1349.	1.5	1

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19	Improvement of the detection efficiency of 3Mâ,¢ molecular detection system for Campylobacter in poultry using nitrogen-doped carbon nanodots. Journal of Microbiological Methods, 2021, 184, 106211.	1.6	1
20	Dynamic model to describe kinetic behavior of <i>Listeria monocytogenes</i> in smoked salmon. Journal of Food Safety, 2021, 41, e12925.	2.3	1
21	Use of Probiotics in Dairy Industry to Improve Productivity and as an Alternative to Antibiotics. Journal of Dairy Science and Biotechnology, 2021, 39, 63-67.	0.3	0
22	Development of <i>Listeria monocytogenes</i> detection technique in mushroom based on real-time quantitative PCR through improvement of enrichment medium. Food Science and Technology Research, 2021, 27, 837-846.	0.6	0
23	Application of Melting Temperature in Melting Curve of qPCR to Determine Listeria monocytogenes Presence in Golden Needle Mushroom. Journal of Food Quality, 2022, 2022, 1-5.	2.6	0