

# Yeongeun Seo

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

217  
citations

1307594

7  
h-index

1058476

14  
g-index

23  
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23  
docs citations

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times ranked

273  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of Melting Temperature in Melting Curve of qPCR to Determine <i>Listeria monocytogenes</i> Presence in Golden Needle Mushroom. <i>Journal of Food Quality</i> , 2022, 2022, 1-5.	2.6	0
2	Risk and socio-economic impact for <i>Staphylococcus aureus</i> foodborne illness by ready-to-eat salad consumption. <i>Microbial Risk Analysis</i> , 2022, 21, 100219.	2.3	4
3	Synthesis of nitrogen-doped carbon nanodots to destroy bacteria competing with <i>Campylobacter jejuni</i> in enrichment medium, and development of a monoclonal antibody to detect <i>C. jejuni</i> after enrichment. <i>International Journal of Food Microbiology</i> , 2021, 339, 109014.	4.7	5
4	Identification of Pathogenic Variations in Seafood <i>Vibrio parahaemolyticus</i> Isolates by Comparing Genome Sequences. <i>Journal of Food Protection</i> , 2021, 84, 1141-1149.	1.7	1
5	Contamination of <i>Clostridium perfringens</i> in soy sauce, and quantitative microbial risk assessment for <i>C. perfringens</i> through soy sauce consumption. <i>Food Science and Nutrition</i> , 2021, 9, 2139-2146.	3.4	5
6	High Prevalence of <i>Listeria monocytogenes</i> in Smoked Duck: Antibiotic and Heat Resistance, Virulence, and Genetics of the Isolates. <i>Food Science of Animal Resources</i> , 2021, 41, 324-334.	4.1	17
7	Development of a Selective Agar for Improving <i>Campylobacter jejuni</i> Detection in Food. <i>Journal of AOAC INTERNATIONAL</i> , 2021, 104, 1344-1349.	1.5	1
8	<i>Lactobacillus fermentum</i> SMFM2017-NK4 Isolated from Kimchi Can Prevent Obesity by Inhibiting Fat Accumulation. <i>Foods</i> , 2021, 10, 772.	4.3	8
9	Improvement of the detection efficiency of 3M <sub>2</sub> molecular detection system for <i>Campylobacter</i> in poultry using nitrogen-doped carbon nanodots. <i>Journal of Microbiological Methods</i> , 2021, 184, 106211.	1.6	1
10	Fermented milk with <i>Lactobacillus curvatus</i> SMFM2016-NK alleviates periodontal and gut inflammation, and alters oral and gut microbiota. <i>Journal of Dairy Science</i> , 2021, 104, 5197-5207.	3.4	11
11	Use of Probiotics in Dairy Industry to Improve Productivity and as an Alternative to Antibiotics. <i>Journal of Dairy Science and Biotechnology</i> , 2021, 39, 63-67.	0.3	0
12	Dynamic model to describe kinetic behavior of <i>Listeria monocytogenes</i> in smoked salmon. <i>Journal of Food Safety</i> , 2021, 41, e12925.	2.3	1
13	Development of antimicrobial hydrogel with edible formulations to control foodborne pathogens on food surfaces consumed raw. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102845.	5.6	3
14	Development of <i>Listeria monocytogenes</i> detection technique in mushroom based on real-time quantitative PCR through improvement of enrichment medium. <i>Food Science and Technology Research</i> , 2021, 27, 837-846.	0.6	0
15	Combined Enrichment and Quantitative Polymerase Chain Reaction to Improve Sensitivity and Reduce Time of Detection of <i>Listeria monocytogenes</i> in Mushrooms. <i>Foodborne Pathogens and Disease</i> , 2020, 17, 276-283.	1.8	6
16	Anti-Inflammatory Effect of a Peptide Derived from the Synbiotics, Fermented <i>Cudrania tricuspidata</i> with <i>Lactobacillus gasseri</i> , on Inflammatory Bowel Disease. <i>Mediators of Inflammation</i> , 2020, 2020, 1-8.	3.0	6
17	Influence of milk microbiota on <i>Listeria monocytogenes</i> survival during cheese ripening. <i>Food Science and Nutrition</i> , 2020, 8, 5071-5076.	3.4	7
18	Prevalence of <i>Salmonella</i> in cucumbers, antibiotic and acid resistances and description of the kinetic behavior with dynamic model during storage. <i>Journal of Food Safety</i> , 2020, 40, e12760.	2.3	4

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19	Akkermansia muciniphila Prevents Fatty Liver Disease, Decreases Serum Triglycerides, and Maintains Gut Homeostasis. Applied and Environmental Microbiology, 2020, 86, .	3.1	109
20	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
21	Mathematical Models to Describe the Kinetic Behavior of Staphylococcus aureus in Jerky. Food Science of Animal Resources, 2019, 39, 371-378.	4.1	14
22	Functionality and Safety of Probiotics. Journal of Milk Science and Biotechnology, 2019, 37, 94-101.	0.3	2
23	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