

# Sanghoo Park

## List of Publications by Year in descending order

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42  
papers

1,719  
citations

304743

22  
h-index

302126

39  
g-index

42  
all docs

42  
docs citations

42  
times ranked

1313  
citing authors

#	ARTICLE	IF	CITATIONS
1	Three-dimensional tomographically reconstructed optical emission profiles of Hall thruster plasmas. <i>Plasma Sources Science and Technology</i> , 2022, 31, 015013.	3.1	7
2	Structure of the ion acceleration region in cylindrical Hall thruster plasmas. <i>Journal Physics D: Applied Physics</i> , 2022, 55, 225204.	2.8	4
3	Three distinct phases of electron heating in an rf-driven atmospheric-pressure plasma jet. <i>Plasma Sources Science and Technology</i> , 2022, 31, 055011.	3.1	2
4	Stabilization of liquid instabilities with ionized gas jets. <i>Nature</i> , 2021, 592, 49-53.	27.8	37
5	Surface plasma with an inkjet-printed patterned electrode for low-temperature applications. <i>Scientific Reports</i> , 2021, 11, 12206.	3.3	4
6	Nonheating ozone suppression in pulsed air discharges: role of pulse duration and repetition rate. <i>Journal Physics D: Applied Physics</i> , 2021, 54, 394003.	2.8	4
7	Evolution of vacuum ultraviolet emission in dual-frequency capacitively coupled plasmas. <i>Current Applied Physics</i> , 2021, 31, 239-245.	2.4	1
8	(Invited) Stabilizing Effect of Impinging Plasma Jet on the Water Surface. <i>ECS Meeting Abstracts</i> , 2021, MA2021-02, 685-685.	0.0	0
9	Plasma-Polymerized Phlorotannins and Their Enhanced Biological Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2357-2365.	5.2	16
10	Origin of hydroxyl radicals in a weakly ionized plasma-facing liquid. <i>Chemical Engineering Journal</i> , 2019, 378, 122163.	12.7	13
11	Sparse data recovery of tomographic diagnostics for ultra-large-area plasmas. <i>Plasma Sources Science and Technology</i> , 2019, 28, 035012.	3.1	5
12	Electron characterization in weakly ionized collisional plasmas: from principles to techniques. <i>Advances in Physics: X</i> , 2019, 4, 1526114.	4.1	27
13	Color development, physiochemical properties, and microbiological safety of pork jerky processed with atmospheric pressure plasma. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 53, 78-84.	5.6	55
14	The creation of electric wind due to the electrohydrodynamic force. <i>Nature Communications</i> , 2018, 9, 371.	12.8	73
15	An innovative curing process with plasma-treated water for production of loin ham and for its quality and safety. <i>Plasma Processes and Polymers</i> , 2018, 15, 1700050.	3.0	69
16	Tomography-based spatial uniformity diagnostics for meter-sized plasmas. <i>Plasma Sources Science and Technology</i> , 2018, 27, 10LT01.	3.1	5
17	Electron Information in Single- and Dual-Frequency Capacitive Discharges at Atmospheric Pressure. <i>Scientific Reports</i> , 2018, 8, 7516.	3.3	10
18	Electron heating in rf capacitive discharges at atmospheric-to-subatmospheric pressures. <i>Scientific Reports</i> , 2018, 8, 10217.	3.3	6

#	ARTICLE	IF	CITATIONS
19	Interplay among ozone and nitrogen oxides in air plasmas: Rapid change in plasma chemistry. <i>Chemical Engineering Journal</i> , 2018, 352, 1014-1021.	12.7	67
20	Magnetic field configurations on thruster performance in accordance with ion beam characteristics in cylindrical Hall thruster plasmas. <i>Applied Physics Letters</i> , 2017, 110, .	3.3	19
21	Plasma-Functionalized Solution: A Potent Antimicrobial Agent for Biomedical Applications from Antibacterial Therapeutics to Biomaterial Surface Engineering. <i>ACS Applied Materials &amp; Interfaces</i> , 2017, 9, 43470-43477.	8.0	53
22	Flexible thin-layer plasma inactivation of bacteria and mold survival in beef jerky packaging and its effects on the meat's physicochemical properties. <i>Meat Science</i> , 2017, 123, 151-156.	5.5	89
23	Effect of Surface Dielectric Barrier Discharge on the Physiological Activities of Quercetin. <i>The Korean Journal of Food and Nutrition</i> , 2017, 30, 290-296.	0.3	1
24	Color Developing Capacity of Plasma-treated Water as a Source of Nitrite for Meat Curing. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 703-706.	1.5	42
25	Effect of atmospheric pressure plasma jet on the foodborne pathogens attached to commercial food containers. <i>Journal of Food Science and Technology</i> , 2015, 52, 8410-8415.	2.8	22
26	The use of atmospheric pressure plasma-treated water as a source of nitrite for emulsion-type sausage. <i>Meat Science</i> , 2015, 108, 132-137.	5.5	109
27	Spatio-temporally resolved electron temperature in argon radio-frequency capacitive discharge at atmospheric pressure. <i>Plasma Sources Science and Technology</i> , 2015, 24, 032006.	3.1	11
28	Continuum emission-based electron diagnostics for atmospheric pressure plasmas and characteristics of nanosecond-pulsed argon plasma jets. <i>Plasma Sources Science and Technology</i> , 2015, 24, 034003.	3.1	24
29	Effect of magnetic field configuration on the multiply charged ion and plume characteristics in Hall thruster plasmas. <i>Applied Physics Letters</i> , 2015, 106, .	3.3	23
30	Pathogen inactivation and quality changes in sliced cheddar cheese treated using flexible thin-layer dielectric barrier discharge plasma. <i>Food Research International</i> , 2015, 69, 57-63.	6.2	114
31	Evaluation of pathogen inactivation on sliced cheese induced by encapsulated atmospheric pressure dielectric barrier discharge plasma. <i>Food Microbiology</i> , 2015, 46, 46-50.	4.2	121
32	Flexible thin-layer dielectric barrier discharge plasma treatment of pork butt and beef loin: Effects on pathogen inactivation and meat-quality attributes. <i>Food Microbiology</i> , 2015, 46, 51-57.	4.2	212
33	Microbial safety and quality attributes of milk following treatment with atmospheric pressure encapsulated dielectric barrier discharge plasma. <i>Food Control</i> , 2015, 47, 451-456.	5.5	142
34	Evaluation of the Treatment of Both Sides of Raw Chicken Breasts with an Atmospheric Pressure Plasma Jet for the Inactivation of <i>Escherichia coli</i> . <i>Foodborne Pathogens and Disease</i> , 2014, 11, 652-657.	1.8	31
35	Electron density and temperature measurement by continuum radiation emitted from weakly ionized atmospheric pressure plasmas. <i>Applied Physics Letters</i> , 2014, 104, .	3.3	43
36	Effect of atmospheric pressure dielectric barrier discharge plasma on the biological activity of naringin. <i>Food Chemistry</i> , 2014, 160, 241-245.	8.2	47

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37	Multiple (eight) plasma bullets in helium atmospheric pressure plasma jet and the role of nitrogen. Applied Physics Letters, 2013, 103, .	3.3	17
38	Functionalization of nanomaterials by non-thermal large area atmospheric pressure plasmas: application to flexible dye-sensitized solar cells. Nanoscale, 2013, 5, 7825.	5.6	27
39	Effects of dielectric barrier discharge plasma on pathogen inactivation and the physicochemical and sensory characteristics of pork loin. Current Applied Physics, 2013, 13, 1420-1425.	2.4	143
40	Effect of Inactivating Salmonella Typhimurium in Raw Chicken Breast and Pork Loin Using an Atmospheric Pressure Plasma Jet. Journal of Animal Science and Technology, 2013, 55, 545-549.	2.5	23
41	Atmospheric pressure plasma induced cell cycle arrest in human aortic endothelial cells. FASEB Journal, 2013, 27, 916.8.	0.5	0
42	Effects of atmospheric pressure plasma on microorganisms and human cells. , 2012, , .		1