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FORMAL EDUCATION

EDUCATION

Ph.D. in Food Science, Washington State University, Pullman, WA, 1997-2002.

- Dissertation title: *Polymorphic Transitions of Tristearin and Cocoa Butter Affected by Sucrose Polyesters and High Hydrostatic Pressure.*
- Minor in biochemistry.
- Dissertation advisor: Dr. Barry G. Swanson.

M.S. in Food Science, Korea University, Seoul, Korea, 1993-1995.

- Thesis title: *Studies on the Characteristics of Chitosan as Cell Flocculant and Flocculation Effects of Chitosan-Glucan Complex from Ganoderma lucidum Wastes.*
- Theses advisor: Dr. Han-Chul Yang.

B.S. in Animal Science, Korea University, Seoul, Korea, 1986-1990.

PROFESSIONAL EXPERIENCE

RESEARCH EXPERIENCE

Dean of Industry-Academy Cooperation Foundation, Sangmyung University, Korea, 2019-2021

Dean of Industry-University Research Office, Sangmyung University, Korea, 2019-2021

Full Professor, Sangmyung University, Cheonan, Korea, 2019-Present

Associate Professor, Sangmyung University, Cheonan, Korea, 2013-2019

Dean of College of Industry, Sangmyung University, Cheonan, Korea, 2013-2014

Assistant Professor, Sangmyung University, Cheonan, Korea, 2009-2013

- Antimicrobial activities of plant extracts.
- Functional properties of polyphenolics extracted from natural foods.
- Development of biosensor to detect foodborne pathogenic bacteria.
- Characterization of edible packaging using biopolymers.

Assistant/Associate Professor, Tuskegee University, Tuskegee, AL, USA, 2003-2009.

- Development of biopolymer edible films using proteins, carbohydrates, and lipids.
- Efficacies of biopolymer films incorporated with antimicrobials on pathogenic bacteria.
- Functional properties of polyphenolics extracted from natural foods.

Postdoctoral Research Associate, Tuskegee University, Tuskegee, AL, USA, 2002.

- Characterization of edible packaging in protein-based films.
- Natural antimicrobial activities incorporated into edible films.

Technical and Research Assistant, Washington State University, Pullman, WA, USA, 1997-2002.

- Synthesis and physical properties of triacylglycerols.
- Polymorphic stability of tristearin and cocoa butter in the presence of diacylglycerols or sucrose polyesters.
- Effects of high hydrostatic pressure on crystallization and polymorphism of cocoa butter.

Food Product Researcher, Daesang R&D Center, Seoul, Korea, 1995-1997.

- Research on application of functional components from foods to beverages and sensory evaluation of products.
- Food product development of a functional beverage (Aspa®), a formulated canned meal for hospital patients (Nucare®), and a diet canned meal (Nucare diet®).

Research and Teaching Assistant, Korea University, Seoul, Korea, 1993-1995.

- Optimization of wastewater treatment process using photosynthetic bacteria, *Rhodospseudomonas palustris* KK14.
- Cell flocculation of chitosan polymer in wastewater treated by photosynthetic bacteria.
- Utilization of chitosan-glucan polymer in wastewater treated by photosynthetic bacteria.

TEACHING EXPERIENCE

Assistant/Associate/Full Professor, Sangmyung University, Choenan, Korea, 2009-Present.

Taught undergraduate and graduate courses related to Food Science and Technology.

- Undergraduate courses: Chemistry, Organic Chemistry, Introduction to Food Science (On-Line course), Food Chemistry and Laboratory, Food Microbiology and Laboratory, Food Processing, Nutrition, Capstone Design.
- Graduate courses: Research Methodology, Advanced Food Microbiology.

Assistant/Associate Professor, Tuskegee University, Tuskegee, AL, 2003-2009.

Taught undergraduate and graduate courses related to Food Science and Nutrition.

- Food Science: Introduction to Food Science (FOSC 0301), Food Preservation (FOSC 0403), and Food Microbiology (FOSC 0507).
- Nutrition: Nutrition, Health and Wellness (NUSC 0111-1) and Vitamins and Minerals (NUSC 0650).

Teaching Assistant, Korea University, Seoul, Korea, 1993-1994.

- Taught laboratory sessions in Food Processing and Food Microbiology.

UNIVERSITY ACTIVITIES

Graduate Student Advisees

- Ga Min Choi. 2024. Production and characterization of phycocyanin extracted from *Galdieria sulphuraria* 074G2. M.S. Thesis. Sangmyung University, Korea
- Young June Kim. 2023. Heterotrophic cultivation of *Galdieria sulphuraria* 074 strains for phycocyanin production. M.S. Thesis. Sangmyung University, Korea
- Hyung Seok Hong. 2021. Optimization of heterotrophic culture and the extraction of phycocyanin from *Galdieria sulphuraria*. M.S. Thesis. Sangmyung University, Korea
- Seung-Whan Kim. 2020. Quality evaluation of butter sponge cake formulated with edible fats and oils. M.S. Thesis. Sangmyung University, Korea

- Abdus Sobhan. 2018. Rapid detection of *Yersinia enterocolitica* and peanut allergen using single-wall carbon nanotube-based biosensors in foods. M.S. Thesis. Sangmyung University, Korea
- Hyun Kyung Choi. 2016. Development of single-walled carbon nanotube-based biosensor for the detection of *Staphylococcus aureus*. M.S. Thesis. Sangmyung University, Korea
- Buyanbadrakh Enkhbolor. 2016. Antimicrobial and antioxidant activities of chitosan-based film containing origanum oil. M.S. Thesis, Sangmyung University, Korea
- Eun Jeong Park. 2015. Antimicrobial and antioxidant activities of Korean mugwort (*Artemisia iwayomogi* and *Artemisia princeps*) extracts. M.S. Thesis, Sangmyung University. Korea
- Kwangil Kim. 2013. The effects of plasma treatment on bacterial inactivation and physicochemical properties of dried meats. M.S. Thesis, Sangmyung University. Korea
- Fabienne Ehivet. 2009. Characterization and antimicrobial activity of sweetpotato starch-based edible film containing origanum (*Thymus capitatus*) oil. M.S. Thesis, Tuskegee University.
- Shanta Adeeb. 2009. Microbial evaluation of produce from retail establishments and farmers markets. M.S. Thesis, Tuskegee University.
- Tracey Mindingall. 2008. Characterization of edible film fabricated with channel catfish (*Ictalurus punctatus*) gelatin cross-linked with transglutaminase. M.S. Thesis, Tuskegee University.
- Siddig Edris. 2007. Development of hazard analysis critical control point (HACCP) in sweetpotato beverage process. M.S. Thesis, Tuskegee University.
- Nagat Ibrahim. 2006. Application of edible packaging with chitosan polymer to commercial cheese. M.S. Thesis, Tuskegee University.
- Monira Awad. 2006. Antimicrobial and antioxidant activities of Muscadine grape extracts. M.S. Thesis, Tuskegee University.
- Damicca Johnson. 2005. Influence of harvest time on growth responses and omega-3 fatty acid content of Purslane (*Portulaca oleracea*). M.S. Thesis, Tuskegee University.
- Cynthia Brown. 2004. The efficacy of natural antimicrobial agents incorporated into chitosan films against food-borne pathogens. M.S. Thesis, Tuskegee University.
- Anisa Yasin. 2004. Antimicrobial activities of zein edible film incorporated with natural antimicrobial agents. M.S. Thesis, Tuskegee University.

Current Student Advisees and Research Topics

- Abdus Sobhan. M.S. student. Development of CNT-based biosensors.
- Undergraduate students. 13 students.

Graduate Faculty

- Steering committee member of International Food and Nutrition Conference 2006 (IFNC 2006), Tuskegee University, October 8-10, 2006.
- Graduate Faculty in Food and Nutritional Science, Tuskegee University, 2003-Present.
- Research Reviewer of Tuskegee Horizons Journal, Tuskegee University, 2002-Present.
- Member of Food Science and Nutrition Advisory Board (FSNAB), Tuskegee University.
- Search Committee for an Associate Professor position, Food and Nutritional Sciences, Tuskegee University, 2004.

HONORS AND SUPPORT

AWARDS AND SUPPORT

- Most-Cited Paper of 2007 Published in Journal of Food Science, Institute of Food Technologists (IFT), 2010.
- Technical Assistantship, Washington State University, Pullman, WA, 2002.
- Research Assistantship, Washington State University, Pullman, WA, 2000-2001.
- Travel Award, The Puget Sound Institute of Food Technologists (IFT), 2001.
- Graduate Student Travel Award, Washington State University, Pullman, WA, 2000.
- Technical Assistantship, Washington State University, Pullman, WA, 1997-1999.
- Research Assistantship, Korea University, Seoul, Korea, 1994-1995.
- Teaching Assistantship, Korea University, Seoul, Korea, 1993-1994.
- Sudang Scholarship, Samyang Co., Ltd., Seoul, Korea, 1987-1990.

RESEARCH GRANTS AND SUPPORT

- Deer Cluster, Korea, Analysis of indicate compounds and process standardization for deer antler, 97,000,000 Korean won (\$88,000) (04/2016-11/2016).
- Korean National Research Foundation, Development of carbon nanotube-based biosensor to detect psychotropic pathogens, 125,000,000 Korean won (\$113,000) (11/2014-04/2017).
- Korea Small and Medium Business Admiration, Functional properties and new product development of Hasuo plant, 100,000,000 Korean won (\$90,000) (05/2015-04/2016).
- Research Institute for Sundae, Korea, Process standardization and new product development for Korean sausage, Sundae, 120,000,000 Korean won (\$109,000) (05/2012-11/2012).
- Korea Institute of Planning and Evaluation for technology in Food, Active packaging development for persimmon, 90,000,000 Korean won (\$81,000) (01/2011-01/2012).
- Korea Rural Development Administration, Utilization of tomatoes, 208,000,000 Korean won (\$189,000) (01/2010-12/2013).
- Alabama Agricultural Land Grant Alliance (AALGA), Increasing values of catfish skins through utilization as gelatin source in further processed food products, \$33,000 (08/2005-07/2006).
- USDA-CSREES/CBG, Improving recruitment and education in food and nutritional sciences through mobile classroom and online instruction, \$199,152 (10/2004-09/2007).
- US Department of Agriculture/Corporative State Research, Education, and Extension Service (USDA/CSREES) (ALX-FNS-1), Potential use of functional foods in Reducing oxidation stress and risk of coronary disease, \$85,862 (10/2004-09/2005).
- US National Aeronautics and Space Administration (NASA) (NCC 9-158), Center for food and environmental systems for human exploration of space (CFESH), \$1,200,000 (06/2005-06/2006).
- USDA/CSREES (ALX-FS), Antimicrobial activity of chitosan film incorporated with lactoferrin, \$50,000 (10/2004-09/2005).
- USDA/CSREES (ALX-FS-3), Control of pathogens in meat products using natural antimicrobial agents, \$45,000 (01/2003-09/2003).
- USDA/CSREES 1890 Institution Teaching and Research Capacity Building Grants (CBG) (CBG 2001-38814-1187), Edible films from cross-linked protein hydrolysates with transglutaminase, \$260,076 (08/2002-09/2003).

PROFESSIONAL MEETINGS AND PUBLICATION

CONFERENCE MEETINGS AND ABSTRACTS

- Lee, J., **Oh**, J-H., and Busnaina, A. 2015. Enzyme modified single-walled carbon nanotube (SWNT)-based microbiosensor for D-glucose detection. Poster presentation at the 2015 IFT Annual Meeting & Food Expo, Chicago, IL.
- Choi, H.K., Lee, J., and **Oh**, J-H. 2015. Development of single-walled carbon nanotube-based biosensor for the detection of *Staphylococcus aureus*. Poster presentation at the 2015 IFT Annual Meeting & Food Expo, Chicago, IL.
- Park, E-J., and **Oh**, J-H. 2015. Antimicrobial and antioxidant activities of Korean mugwort (*Artemisia iwayomogi* and *Artemisia princeps*) extracts. Poster presentation at the 2015 IFT Annual Meeting & Food Expo, Chicago, IL.
- Park, M-K., Byeon, H-M., and **Oh**, J-H. 2014. Optimization of immunomagnetic beads separation coupling with dithiobis-succinimidyl propionate-modified immunosensor to detect *Listeria monocytogenes*. Poster presentation at the 2014 IFT Annual Meeting & Food Expo, New Orleans, LA.
- Yook, H-S., Kim, K-H., Yang, Y.J., and **Oh**, J-H. 2013. Characterization and product development of Soondae, a Korean sausage, containing prickly pear powder and colorants. Poster presentation at the 2013 IFT Annual Meeting & Food Expo, Chicago, IL.
- Kim, G., Yoon, Y.S., Park, M-K., and **Oh**, J-H. 2013. The effects of plasma treatment on bacterial inactivation and physicochemical properties of dried meats. Poster presentation at the 2013 IFT Annual Meeting & Food Expo, Chicago, IL.
- Koh, J-H., Kim, Y., and **Oh**, J-H. 2012. Development and characterization of immature green cheery tomato pickle product. Poster presentation at the 2012 IFT Annual Meeting & Food Expo, Las Vegas, NV.
- Kim, G., Koh, J-H., Kim, Y., and **Oh**, J-H. 2012. Characterization and Product Development of Far-Infrared Radiation-Dried Cherry Tomato Powder. Poster presentation at the 2012 IFT Annual Meeting & Food Expo, Las Vegas, NV.
- Park, M-K., Li, S., Horikawa, S., Chai, Y., Huang, T-S., **Oh**, J-H., and Chin, B.A. 2012. Application of TaqMan-Based Quantitative Real-time PCR for the Detection of *Salmonella* Typhimurium Grown Directly on Tomato Surfaces Using STM4497 Target Primers. Poster presentation at the 2012 IFT Annual Meeting & Food Expo, Las Vegas, NV.
- Park, M-K., Horikawa, S., Li, S., **Oh**, J-H., and Chin, B.A. 2012. Comparison of phage-based magnetoelastic biosensors with TaqMan-based quantitative real-time PCR for the detection of *Salmonella* Typhimurium directly grown on spinach leaves. Poster presentation at the International Association of Food Protection (IAFP) 2012 Annual Meeting, Providence, RI
- Park, M-K., Huang, T-S., Pace, R.D., **Oh**, J-H., and Chin, B.A. 2011. Rapid detection of *Escherichia coli* O157:H7 on turnip greens using a modified gold biosensor combined with light microscopic imaging system. Poster presentation at the International Association of Food Protection (IAFP) 2011 Annual Meeting, Milwaukee, WI.
- Koh, J-H., Kim, Y., and **Oh**, J-H. 2010. Chemical and sensory characterization of tomato juice fermented with bifidobacteria. Poster presentation at the 2010 IFT Annual Meeting & Food Expo, Chicago, IL.
- Min, B., Sajeev, M.S., and **Oh**, J-H. 2009. Mechanical and rheological properties of biodegradable films fabricated with sweetpotato starch and catfish gelatin. Poster presentation at the 2009 IFT Annual Meeting & Food Expo, Anaheim, CA.

- Min, B., Herring, J. L., Wang, Y., and **Oh**, J-H. 2008. Antimicrobial activity of catfish gelatin coating containing origanum oil against gram-negative pathogenic bacteria. Poster presentation at the 2008 IFT Annual Meeting & Food Expo, New Orleans, LA.
- Min, B., and **Oh**, J-H. 2008. Disinfection of egg shell using catfish gelatin coating containing origanum essential oil. Oral presentation at the AEA/ARD Land-Grant Conference, Memphis, TN.
- Herring, J. L., **Oh**, J-H., Wang, Y., and Zhang, S. 2007. Effect of two drying methods on the physical structure of catfish gelatin viewed by SEM. Poster presentation at the 2007 IFT Annual Meeting & Food Expo, Chicago, IL.
- Oh**, J-H., Zhang, S., Wang, Y., and Herring, J. 2007. Film forming properties of gelatin extracted from Channel Catfish (*Ictalurus punctatus*) skin. Poster presentation at the 2007 IFT Annual Meeting & Food Expo, Chicago, IL.
- Awad, M., Wang, B., Pace, R.D., and **Oh**, J-H. 2006. Antioxidant and antimicrobial activities of muscadine grape extracts. Poster presentation at the 2006 IFT Annual Meeting & Food Expo, Orlando, FL.
- Huang, Z., Wang, B., Pace, R.D., and **Oh**, J-H. 2006. *Trans*-fatty acid content of selected foods in an African-American Community. Poster presentation at the 2006 IFT Annual Meeting & Food Expo, Orlando, FL.
- Edris, S., and **Oh**, J-H. 2006. Implementation of hazard analysis critical control point (HACCP) to sweet potato beverage process. Poster presentation at the Association of Research Directors, Inc. (ARD) 14th Biennial Research Symposium, Atlanta, GA.
- Sohail, S. S., Wang, B., **Oh**, J-H., and Biswas, M.A. 2005. Improving the quality of edible film fabricated with casein using zein hydrolysate and wax emulsion. Oral presentation at the 2005 IFT Annual Meeting & Food Expo, New Orleans, LA.
- Brown, C., Wang, B., Jun, S., and **Oh**, J-H. 2004. Antimicrobial efficacy of lactoferrin in chitosan-based edible film against foodborne pathogenic bacteria. Poster presentation at the 2004 IFT Annual Meeting & Food Expo, Las Vegas, NV.
- Oh**, J-H., Wang, B., Dessai, A., and Aglan, H. 2003. The efficacy of natural anti-microbial agents lactoferrin in protein-based edible film against *E. coli*. Poster presentation at the 2003 IFT Annual Meeting & Food Expo, Chicago, IL.
- Oh**, J-H., Wang, B., Filed, D., and Aglan, H. 2003. Characteristics of protein-based films cross-linked using transglutaminase. Oral presentation at the Association of Research Directors, Inc. (ARD) 13th Biennial Research Symposium, Atlanta, GA.
- Oh**, J-H., and Swanson, B.G. 2002. Crystallization and polymorphic transitions of cocoa butter induced by high hydrostatic pressure. Poster presentation at the 2002 IFT Annual Meeting & Food Expo, Anaheim, CA.
- Oh**, J-H., and Swanson, B.G. 2001. Stabilizing polymorphic transitions using diacylglycerols and sucrose polyesters. Poster presentation at the 2001 IFT Annual Meeting & Food Expo, New Orleans, LA.
- Oh**, J-H., and Swanson, B.G. 2000. Physical characteristics of polymorphic forms of synthesized tristearin. Poster presentation at the 2000 IFT Annual Meeting & Food Expo, Dallas, TX.

PUBLICATIONS

44. Enkhbolor, B., and Oh, J-H. 2025. Antioxidant and antimicrobial activities of wild Mongolian sea buckthorn berry extracts. *Journal of Agriculture & Life Science*. Accepted for publication (2025.03).

43. Kim, D-S, Sobhan, A., Oh, J-H., Lee, J., Park, C., Lee, J. 2024. Development of single-walled carbon nanotube-based electrodes with dispersion and electrochemical properties for blood glucose monitoring. *Biosensors*. 14:630. (2024. 12).
42. Kim, S-H., Ameer, K., **Oh**, J-H., and Park, M-K. 2020. Characterization of hot water extract from Korean deer velvet antler (*Cervus canadensis* Erxleben). *Korean Journal of Food Preservation*. 27(6):725-733. (2020. 12).
41. Jang, D.W., Ameer, K., **Oh**, J-H., and Park, M-K. 2020. Optimization and pretreatment for hot water extraction of Korean Deer (*Cervus canadensis* Erxleben) velvet antlers. *Journal of Microbiology and Biotechnology*. 30(8):1116-1123 (2020. 08).
40. Buyanbadrakh, E., Hong, H-S., Lee, K-W., Huang, W.Y., and **Oh**, J-H. 2020. Antioxidant activity, macamide B content and muscle cell protection of maca (*Lepidium meyenii*) extracted using ultrasonification-assisted extraction. *Microbiology and Biotechnology Letters*. 48 (accepted).
39. Sobhan, A., **Oh**, J-H., Park, M-K., and Lee, J. 2020. Reusability of a single-walled carbon nanotube-based biosensor for detecting peanut allergens and *Y. enterocolitica*. *Microelectronic Engineering*. 225:111281 (2020. 2).
38. Sobhan, A., Lee, J., Park, M-K., and **Oh**, J-H. 2019. Rapid detection of *Yersinia enterocolitica* using a single-walled carbon nanotube-based biosensor for Kimchi product. *LWT-Food Science and Technology*. 108:48-54 (2019. 7).
37. Kwak, K.M., Choi, I.Y., Lee, J., **Oh**, J-H., and Park, M-K. 2018. Isolation and characterization of a lytic and highly specific phage against *Yersinia enterocolitica* as a novel biocontrol agent. *Journal of Microbiology and Biotechnology*. 28(11):1946-1954 (2018. 12).
36. Sobhan, A., **Oh**, J-H., Park, M-K., and Lee, J. 2018. Detection of peanut allergen Ara h 6 in commercially processed foods using a single-walled carbon nanotube-based biosensor. *Journal of AOAC International*. 101(5):1558-1565 (2018. 6).
35. An, B., Park M-K., and **Oh**, J-H. 2018. Food waste treatment using *Bacillus* species isolated from food wastes and production of air-dried *Bacillus* cell starters. *Environmental Engineering Research*. 23(3):258-264 (2018. 9).
34. Sobhan, A., **Oh**, J-H., Park, M-K., Kim, S.W., and Lee, J. 2018. Assessment of peanut allergen Ara h1 in processed foods using a SWCNTs-based nanobiosensor. *Bioscience, Biotechnology, and Biochemistry*. 82(7):1134-1141 (2018. 7).
33. Choi, I.Y., Park, J.H., Gwak, K.M., Kim, K-P., **Oh**, J-H., and Park, M-K. 2018. Studies on lytic, tailed *Bacillus cereus*-specific phage for use in a ferromagnetoelastic biosensor as a novel recognition element. *Journal of Microbiology and Biotechnology*. 28(1):87-94 (2018. 1).
32. Sobhan, A., **Oh**, J-H., Park, M-K., Kim, S.W., Park, C., and Lee, J. 2018. Single walled carbon nanotube based biosensor for detection of peanut allergy-inducing protein ara h1. *Korean Journal of Chemical Engineering*. 35(1):172-178(2018. 1).
31. Choi, H-K., Lee, J., Park, M-K., and **Oh**, J-H. 2017. Development of single-walled carbon nanotube-based biosensor for the detection of *Staphylococcus aureus*. *Journal of Food Quality*. 2017:1-8 (2017. 11).
30. **Oh**, J-H., and Park, M-K. 2017. Recent trends in *Salmonella* outbreaks and emerging technology for biocontrol of *Salmonella* using phages in foods: a review. *Journal of Microbiology and Biotechnology*. 27(12):2075-2088 (2017. 12).
29. **Oh**, J-H., and Park, M-K. 2016. Immunosensors combined with a light microscopic imaging system for rapid detection of *Salmonella*. *Food Control*. 59:780-786 (2016. 01).
28. Koh, J-H., Hong, J-H., and Oh, J-H. 2015. Characterization of tomato pomace and reaction conditions of industrial pectinase to treat tomato pomace. *Food Engineering Progress*. 19(4):279-284.

27. Byeon, H.M., Vodyanoy, V.J., **Oh**, J-H., Kwon, J-H., and Park, M-K. 2015. Lytic phage-based magnetoelastic biosensors for on-site detection of methicillin-resistant *Staphylococcus aureus* on spinach leaves. *Journal of The Electrochemical Society*. 162(8):B230-B235 (August, 2015).
26. Park, M-K., and **Oh**, J-H. 2015. Antioxidant and antimicrobial activities of muscadine extracts. *Korean Journal of Food Preservation*. 22(1):12-18. (2015. 02).
25. Park, M-K., and **Oh**, J-H. 2014. Immunomagnetic bead separation coupled with a dithiobis-succinimidyl propionate (DSP)-modified immunosensor to detect *Listeria monocytogenes* in chicken skin. *Journal of The Electrochemical Society*. 161(12):B237-B242 (August, 2014).
24. Park, M-K., Weerakoon, K.A., **Oh**, J-H., and Chin, B.A. 2013. The analytical comparison of phage-based magnetoelastic biosensor with TaqMan-based quantitative PCR method to detect *Salmonella* Typhimurium on cantaloupes. *Food Control*. 33:330-336.
23. Koh, J-H., Woo, Y-K., Kim, Y., and **Oh**, J-H. 2012. Hypolipidemic effects of enzyme-treated tomato cake on Sprague-Dawley rats fed a high cholesterol diet. *Korean Journal of Food and Nutrition*. 25(3):590-598.
22. **Oh**, J-H., Lee, E-J., Kim, K., Yook, H-S. 2012. Characteristics of Korean blood sausages (Soondae) for globalization. *Food Industry and Nutrition*. 17(2):23-26.
21. Park, M-K., Park, J-W., and **Oh**, J-H. 2012. Optimization and application of a dithiobis-succinimidyl propionate-modified immunosensor platform to detect *Listeria monocytogenes* in chicken skin. *Sensors and Actuators B*. 171-172:323-331.
20. **Oh**, J-H. 2012. Characterization of edible film fabricated with Channel catfish *Ictalurus punctatus* gelatin by cross-linking with transglutaminase. *Fisheries and Aquatic Sciences*. 15(1):9-14.
19. Mortley, D.G., **Oh**, J-H., Johnson, D.S., Bonsi, C.K., and Hill, W.A. 2012. Influence of harvest intervals on growth responses and fatty acid content of purslane (*Portulaca oleracea*). *HortScience*. 47(3):437-439.
18. Park, M-K., and **Oh**, J-H. 2012. Rapid detection of *Escherichia coli* O157:H7 on turnip greens using a modified gold biosensor combined with light microscopic imaging system. *Journal of Food Science*. 77(2):M127-M134.
17. Park, M-K., **Oh**, J-H., and Chin, B.A. 2011. The effect of incubation temperature on the binding of *Salmonella* Typhimurium to phage-based magnetoelastic biosensors. *Sensors and Actuators B: Chemical*. 160(1):1427-1433.
16. Ehivet, F.E., Min, B., Park, M-K., and **Oh**, J-H. 2011. Characterization and antimicrobial activity of sweetpotato starch-based edible film containing organum (*Thymus capitatus*) oil. *Journal of Food Science*. 76(1):C178-C184.
15. Liu, S., Wang, Y., **Oh**, J-H., and Herring, J. 2011. Fast biodiesel production from beef tallow with radio frequency heating. *Renewable Energy*. 36(3):1003-1007.
14. Koh, J-H., Kim, Y., and **Oh**, J-H. 2010. Chemical characterization of tomato juice fermented with bifidobacteria. *Journal of Food Science*. 75(5):C428-C432.
13. Min, B., and **Oh**, J-H. 2009. Antimicrobial activity of catfish gelatin coating containing organum (*Thymus capitatus*) oil against gram-negative pathogenic bacteria. *Journal of Food Science*. 74(4):M143-M148.
12. Brown, C.A., Wang, B., and **Oh**, J-H. 2008. Antimicrobial activity of lactoferrin incorporated into edible chitosan film against foodborne pathogenic bacteria. *Journal of Food Protection*. 71(2):319-324.
11. Zhang, S., Wang, Y., Herring, J., and **Oh**, J-H. 2007. Characterization of edible film fabricated with channel catfish (*Ictalurus punctatus*) gelatin extract using selected pretreatment methods. *Journal of Food Science*. 72(9):C498-C503.

10. Yang, H., Wang, Y., Jiang, M., **Oh**, J-H., Herring, J., and Zhou, P. 2007. 2-step optimization of the extraction and subsequent physical properties of channel catfish (*Ictalurus punctatus*) skin gelatin. *Journal of Food Science*. 72(4):C188-C195.
9. **Oh**, J-H., and Swanson, B.G. 2006. Polymorphic transitions of cocoa butter affected by high hydrostatic pressure and sucrose polyesters. *Journal of the American Oil Chemists' Society*. 83(12):1007-1014.
8. Huang, Z., Wang, B., Pace, R., and **Oh**, J-H. 2006. *Trans*-fatty acid content of selected foods in an African-American community. *Journal of Food Science*. 71(6):C322-C327.
7. Sohail, S. S., Wang, B., Biswas, M.A., and **Oh**, J-H. 2006. Physical, morphological, and barrier properties of edible casein films with wax applications. *Journal of Food Science*. 71(4): C255-C259.
6. **Oh**, J-H., McCurdy, A.R., Clark, S., and Swanson, B.G. 2005. Stabilizing polymorphic transitions of tristearin using diacylglycerols and sucrose polyesters. *Journal of the American Oil Chemists' Society*. 82(1):13-19.
5. **Oh**, J-H., Wang, B., Filed, P., and Aglan, H. 2004. Characteristics of edible films made from dairy proteins and zein hydrolysate cross-linked with transglutaminase. *International Journal of Food Science and Technology*. 39(3):287-294.
4. **Oh**, J-H., McCurdy, A.R., Clark, S., and Swanson, B.G. 2002. Characterization and thermal stability of polymorphic forms of synthesized tristearin. *Journal of Food Science*. 67(8): 2911-2917.
3. **Oh**, J-H., Cho, H-Y., and Yang, H-C. 1995. Utilization of chitosan-glucan complex extracted from *Ganoderma lucidum* wastes as a bioflocculant. *Korean Journal of Applied Microbiology and Biotechnology*. 23(6):770-776.
2. **Oh**, J-H., Cho, H-Y., and Yang, H-C. 1995. Effects of chitosan on cell flocculation in soybean curd wastewater treated by photosynthetic bacteria. *Korean Journal of Applied Microbiology and Biotechnology*. 23(6):763-769.
1. Kim, H-S., **Oh**, J-H., Kim, H-I., Cho, H-Y., and Yang, H-C. 1994. Optimization for small scale process of swine wastewater treatment using *Rhodopseudomonas palustris* KK14. *Korean Agricultural Chemistry and Biotechnology*. 37(4):303-309.

AFFILIATIONS

Vice Presidents, The Korean Society of Food Preservation, Daegu, Korea (2024-present)
 Treasure, The Korean Society of Food Preservation, Daegu, Korea (2014-2015)
 Editor, Food Science and Biotechnology, Korean Society of Food Science and Technology (KoSFoST), Seoul, Korea (2007-Present).
 Scientific Program Committee, Food Chemistry Division, Institute of Food Technologists (IFT) (2006-2008).
 Professional Member of the IFT (1998- Present).
 Food Microbiology Division.
 Dixie Regional Section of IFT.
 Member of American Oil Chemists Society (AOCS) (1999-2002).
 Member of Korean Scientists' Association (KSA) (1997-2001).
 Member of Korean-American Food Technology Association (KAFTA).
 Treasurer (2002-2006).