Per E Ertbjerg

List of Publications by Year
in descending order

85 papers	4,366 citations	76326 40 h-index	110387 64 g-index
86 all docs	86 docs citations	86 times ranked	3202 citing authors

#	Article	IF	Citations
1	Sarcoplasmic and myofibril-bound calpains during storage of pork longissimus muscle: New insights on protein degradation. Food Chemistry, 2022, 372, 131347.	8.2	7
2	Effect of wooden breast degree on lipid and protein oxidation and citrate synthase activity of chicken pectoralis major muscle. LWT - Food Science and Technology, 2022, 154, 112884.	5.2	9
3	Role of freezing-induced myofibrillar protein denaturation in the generation of thaw loss: A review. Meat Science, 2022, 190, 108841.	5.5	32
4	Utilization of fermented and enzymatically hydrolyzed soy press cake as ingredient for meat analogues. LWT - Food Science and Technology, 2022, 165, 113736.	5.2	2
5	Effects of gaseous ozone treatment on the quality and microbial community of salmon (Salmo salar) during cold storage. Food Control, 2022, 142, 109217.	5.5	5
6	Mimicking myofibrillar protein denaturation in frozen-thawed meat: Effect of pH at high ionic strength. Food Chemistry, 2021, 338, 128017.	8.2	50
7	Ca2+-induced binding of calpain-2 to myofibrils: Preliminary results in pork longissimus thoracis muscle supporting a role on myofibrillar protein degradation. Meat Science, 2021, 172, 108364.	5.5	13
8	Oxidation of proteins. , 2021, , 85-123.		5
9	Influence of Woody Breast Myopathy on Sarcomere Length and Tensile Strength in Commercial Broiler Pectoralis major Muscle. Meat and Muscle Biology, 2021, 5, .	1.9	2
10	Effect of LTLT heat treatment on cathepsin B and L activities and denaturation of myofibrillar proteins of pork. Meat Science, 2021, 175, 108454.	5.5	12
11	Myofibrillar protein characteristics of fast or slow frozen pork during subsequent storage at â^'3ÂÂ°C. Meat Science, 2021, 176, 108468.	5.5	12
12	Impact of fermentation of okara on physicochemical, techno-functional, and sensory properties of meat analogues. European Food Research and Technology, 2021, 247, 2379-2389.	3.3	6
13	Near-Infrared Reflectance Spectroscopy for Predicting the Phospholipid Fraction and the Total Fatty Acid Composition of Freeze-Dried Beef. Sensors, 2021, 21, 4230.	3.8	5
14	Has breed any effect on beef sensory quality?. Livestock Science, 2021, 250, 104548.	1.6	9
15	Freezing of meat and aquatic food: Underlying mechanisms and implications on protein oxidation. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5548-5569.	11.7	55
16	Protein degradation of black carp (Mylopharyngodon piceus) muscle during cold storage. Food Chemistry, 2020, 308, 125576.	8.2	49
17	Metabolite profile based on 1H NMR of broiler chicken breasts affected by wooden breast myodegeneration. Food Chemistry, 2020, 310, 125852.	8.2	22
18	MEATabolomics: Muscle and Meat Metabolomics in Domestic Animals. Metabolites, 2020, 10, 188.	2.9	81

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19	Effects of protein oxidation on the texture and water-holding of meat: a review. Critical Reviews in Food Science and Nutrition, 2019, 59, 3564-3578.	10.3	110
20	On the origin of thaw loss: Relationship between freezing rate and protein denaturation. Food Chemistry, 2019, 299, 125104.	8.2	87
21	Evolution of proteolytic indicators during storage of broiler wooden breast meat. Poultry Science, 2018, 97, 1448-1455.	3.4	26
22	Unsaturated fat fraction from lard increases the oxidative stability of minced pork. Meat Science, 2018, 143, 87-92.	5.5	25
23	Low-temperature long-time cooking of meat: Eating quality and underlying mechanisms. Meat Science, 2018, 143, 104-113.	5.5	153
24	Myofibrillar protein oxidation affects filament charges, aggregation and water-holding. Meat Science, 2018, 135, 102-108.	5.5	120
25	Colour variability of beef in young bulls from fifteen European breeds. International Journal of Food Science and Technology, 2018, 53, 2777-2785.	2.7	9
26	Effects of frozen-then-chilled storage on proteolytic enzyme activity and water-holding capacity of pork loin. Meat Science, 2018, 145, 375-382.	5.5	53
27	Relationship between proteolysis and water-holding of myofibrils. Meat Science, 2017, 131, 48-55.	5.5	40
28	Superficial and deep changes of histology, texture and particle size distribution in broiler wooden breast muscle during refrigerated storage. Poultry Science, 2017, 96, 3465-3472.	3.4	80
29	Muscle structure, sarcomere length and influences on meat quality: A review. Meat Science, 2017, 132, 139-152.	5.5	198
30	Myofibrillar protein gel properties are influenced by oxygen concentration in modified atmosphere packaged minced beef. Food Chemistry, 2017, 230, 475-481.	8.2	26
31	Effect of oxygen concentration in modified atmosphere packaging on color and texture of beef patties cooked to different temperatures. Meat Science, 2016, 121, 189-195.	5.5	30
32	On the water-holding of myofibrils: Effect of sarcoplasmic protein denaturation. Meat Science, 2016, 119, 32-40.	5.5	70
33	Novel DNPH-based method for determination of protein carbonylation in muscle and meat. Food Chemistry, 2016, 197, 670-675.	8.2	93
34	SNP included in candidate genes involved in muscle, lipid and energy metabolism behave like neutral markers. Animal Production Science, 2015, 55, 1164.	1.3	1
35	Relationship between oxygen concentration, shear force and protein oxidation in modified atmosphere packaged pork. Meat Science, 2015, 110, 174-179.	5.5	67
36	Effect of Various Phyto-extracts on Physico-chemical, Colour, and Oxidative Stability of Pork Frankfurters. Asian-Australasian Journal of Animal Sciences, 2015, 28, 1178-1186.	2.4	24

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37	Effect of pre-rigor temperature incubation on sarcoplasmic protein solubility, calpain activity and meat properties in porcine muscle. LWT - Food Science and Technology, 2014, 55, 483-489.	5.2	42
38	Polymorphisms in twelve candidate genes are associated with growth, muscle lipid profile and meat quality traits in eleven European cattle breeds. Molecular Biology Reports, 2014, 41, 4721-4731.	2.3	16
39	Phenotypic and genotypic background underlying variations in fatty acid composition and sensory parameters in European bovine breeds. Journal of Animal Science and Biotechnology, 2014, 5, 20.	5.3	5
40	Temperature induced denaturation of myosin: Evidence of structural alterations of myosin subfragment-1. Meat Science, 2014, 98, 124-128.	5.5	31
41	Relationship between meat toughness and properties of connective tissue from cows and young bulls heat treated at low temperatures for prolonged times. Meat Science, 2013, 93, 787-795.	5.5	95
42	Association of genes involved in carcass and meat quality traits in 15 European bovine breeds. Livestock Science, 2013, 154, 34-44.	1.6	32
43	Genes involved in muscle lipid composition in 15 European Bos taurus breeds. Animal Genetics, 2013, 44, 493-501.	1.7	30
44	The effect of temperature on the activity of Î¼- and m-calpain and calpastatin during post-mortem storage of porcine longissimus muscle. Meat Science, 2012, 91, 50-55.	5.5	70
45	Electrical stimulation affects metabolic enzyme phosphorylation, protease activation, and meat tenderization in beef1. Journal of Animal Science, 2012, 90, 1638-1649.	0.5	53
46	High pressure treatment of brine enhanced pork affects endopeptidase activity, protein solubility, and peptide formation. Food Chemistry, 2012, 134, 1556-1563.	8.2	34
47	Relationship between collagen characteristics, lipid content and raw and cooked texture of meat from young bulls of fifteen European breeds. Meat Science, 2011, 87, 61-65.	5.5	150
48	Effect of prolonged heat treatment from 48Â°C to 63Â°C on toughness, cooking loss and color of pork. Meat Science, 2011, 88, 280-285.	5.5	109
49	Investigation on CAST, CAPN1 and CAPN3 porcine gene polymorphisms and expression in relation to post-mortem calpain activity in muscle and meat quality. Meat Science, 2011, 88, 694-700.	5.5	56
50	Influence of vitamins A, D3 and E status on post-mortem meat quality in steers under winter housing or pasture finishing systems. Animal, 2011, 5, 1141-1148.	3.3	0
51	Influence of early pH decline on calpain activity in porcine muscle. Meat Science, 2010, 85, 110-114.	5.5	41
52	Ageing of large cuts of beef loin in vacuum or high oxygen modified atmosphere â€“ Effect on shear force, calpain activity, desmin degradation and protein oxidation. Meat Science, 2010, 85, 160-166.	5.5	62
53	Desmin and troponin T are degraded faster in type IIb muscle fibers than in type I fibers during postmortem aging of porcine muscle. Meat Science, 2010, 86, 764-769.	5.5	40
54	Injection of marinade with actinidin increases tenderness of porcine M. biceps femoris and affects myofibrils and connective tissue. Journal of the Science of Food and Agriculture, 2009, 89, 1607-1614.	3.5	51

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55	Modified atmosphere packaging affects lipid oxidation, myofibrillar fragmentation index and eating quality of beef. Packaging Technology and Science, 2009, 22, 85-96.	2.8	90
56	Compensatory growth response as a strategy to enhance tenderness in entire male and female pork M. longissimus thoracis. Meat Science, 2009, 81, 163-170.	5.5	13
57	Live weight, body size and carcass characteristics of young bulls of fifteen European breeds. Livestock Science, 2008, 114, 19-30.	1.6	183
58	In vitro study to evaluate the degradation of bovine muscle proteins post-mortem by proteasome and Î¼-calpain. Meat Science, 2008, 79, 77-85.	5.5	51
59	Evidence for post-mortem m-calpain autolysis in porcine muscle. Meat Science, 2008, 80, 761-764.	5.5	46
60	Genetic disruption of calpain correlates with loss of membrane blebbing and differential expression of RhoGDI-1, cofilin and tropomyosin. Biochemical Journal, 2008, 411, 657-666.	3.7	16
61	Novel method for determination of myofibril fragmentation post-mortem. Meat Science, 2007, 75, 719-724.	5.5	46
62	European cattle breed cluster accordingly to their meat quality parameters. Italian Journal of Animal Science, 2007, 6, 490-490.	1.9	0
63	Activities of calpastatin, Î¼-calpain and m-calpain are stable during frozen storage of meat. Meat Science, 2006, 72, 116-120.	5.5	28
64	Mechanical properties of type I and type IIB single porcine muscle fibres. Meat Science, 2006, 73, 422-425.	5.5	18
65	Changes in the muscle proteome after compensatory growth in pigs. Journal of Animal Science, 2006, 84, 918-924.	0.5	83
66	Compensatory growth in slaughter pigsâ€"in vitro muscle protein turnover at slaughter, circulating IGF-I, performance and carcass quality. Livestock Science, 2004, 88, 63-75.	1.2	60
67	Effect of proteolytic enzyme activity and heating on the mechanical properties of bovine single muscle fibres. Meat Science, 2004, 66, 361-369.	5.5	12
68	Compensatory growth improves meat tenderness in gilts but not in barrows1. Journal of Animal Science, 2004, 82, 3617-3624.	0.5	50
69	CHEMICAL ANALYSIS FOR SPECIFIC COMPONENTS | Micronutrients and Other Minor Meat Components. , 2004, , 190-195.		4
70	Cooking loss and juiciness of pork in relation to raw meat quality and cooking procedure. Food Quality and Preference, 2003, 14, 277-288.	4.6	354
71	A Capillary Electrophoresis Method to Study Postmortem Proteolysis in Relation to Pork Tenderness. Journal of Agricultural and Food Chemistry, 2003, 51, 5895-5899.	5.2	7
72	Compensatory growth response in pigs, muscle protein turn-over and meat texture: effects of restriction/realimentation period. Animal Science, 2002, 75, 367-377.	1.3	81

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73	Dietary-induced changes of muscle growth rate in pigs: Effects on in vivo and postmortem muscle proteolysis and meat quality1. Journal of Animal Science, 2002, 80, 2862-2871.	0.5	129
74	FORCE PRODUCTION DURING HYPOXIA/REOXYGENATIO N IN SKELETAL MUSCLES IS HIGHLY AFFECTED BY A SODIUM/CALCIUM EXCHANGE BLOCKER.. Medicine and Science in Sports and Exercise, 2002, 34, S80.	0.4	0
75	Tenderization of beef by lactic acid injected at different times post mortem. Meat Science, 2001, 57, 347-357.	5.5	90
76	Long-term changes in performance and meat quality of Danish Landrace pigs: a study on a current compared with an unimproved genotype. Animal Science, 2000, 71, 81-92.	1.3	100
77	Epinephrine upregulates calpain activity in cultured C2C12 muscle cells. Biochimie, 2000, 82, 197-201.	2.6	3
78	Combined effect of epinephrine and exercise on calpain/calpastatin and cathepsin B and L activity in porcine longissimus muscle.. Journal of Animal Science, 1999, 77, 2428.	0.5	54
79	Effect of prerigor lactic acid treatment on lysosomal enzyme release in bovine muscle. Journal of the Science of Food and Agriculture, 1999, 79, 95-100.	3.5	29
80	Relationship between proteolytic changes and tenderness in prerigor lactic acid marinated beef. Journal of the Science of Food and Agriculture, 1999, 79, 970-978.	3.5	42
81	Electrical stimulation of pigsâ€"effect on pH fall, meat quality and Cathepsin B+L activity. Meat Science, 1999, 52, 179-187.	5.5	30
82	Calcium content and respiratory control index of skeletal muscle mitochondria during exercise and recovery. American Journal of Physiology - Endocrinology and Metabolism, 1996, 271, E1044-E1050.	3.5	37
83	Calcium Content and Respiratory Control Index of Isolated Skeletal Muscle Mitochondria: Effects of Different Isolation Media. Analytical Biochemistry, 1996, 237, 37-41.	2.4	19
84	An FPLC method for determination of calpains and calpastatin in porcine m longissimus dorsi. Biochimie, 1993, 75, 869-872.	2.6	10
85	Characterization of ligand binding to acyl-CoA-binding protein. Biochemical Journal, 1993, 290, 321-326.	3.7	175