

Sun Jin Hur

List of Publications by Year in descending order

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132
papers

4,410
citations

172457

29
h-index

118850

62
g-index

133
all docs

133
docs citations

133
times ranked

5862
citing authors

#	ARTICLE	IF	CITATIONS
1	Review of technology and materials for the development of cultured meat. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8591-8615.	10.3	18
2	Main mechanisms for carcinogenic heterocyclic amine reduction in cooked meat by natural materials. <i>Meat Science</i> , 2022, 183, 108663.	5.5	22
3	A Comparative Study on the Taste Characteristics of Satellite Cell Cultured Meat Derived from Chicken and Cattle Muscles. <i>Food Science of Animal Resources</i> , 2022, 42, 175-185.	4.1	23
4	Alternative experimental approaches to reduce animal use in biomedical studies. <i>Journal of Drug Delivery Science and Technology</i> , 2022, 68, 103131.	3.0	8
5	Effect of age-related in vitro human digestion with gut microbiota on antioxidative activity and stability of vitamins. <i>LWT - Food Science and Technology</i> , 2022, 159, 113243.	5.2	7
6	Antibiotics in Livestock and Their Effects on the Human Health: Mini Review. <i>Jawon Gwahak Yeongu</i> , 2022, 4, 12-20.	0.2	0
7	Quantitative changes in peptides derived from proteins in beef tenderloin (psoas major muscle) and striploin (longissimus lumborum muscle) during cold storage. <i>Food Chemistry</i> , 2021, 338, 128029.	8.2	9
8	Changes in antimicrobial activity and resistance of antibiotics in meat patties during in vitro human digestion. <i>LWT - Food Science and Technology</i> , 2021, 137, 110470.	5.2	3
9	Effect of encapsulated edible halophyte with different biopolymers on the inhibition of sodium absorption in mouse. <i>Food Science and Nutrition</i> , 2021, 9, 1972-1979.	3.4	0
10	Differences in the gut microbiota between young and elderly persons in Korea. <i>Nutrition Research</i> , 2021, 87, 31-40.	2.9	12
11	Changes in the stability and antioxidant activities of different molecular weight bioactive peptide extracts obtained from beef during in vitro human digestion by gut microbiota. <i>Food Research International</i> , 2021, 141, 110116.	6.2	12
12	Effects of Gochujang (Korean Red Pepper Paste) Marinade on Polycyclic Aromatic Hydrocarbon Formation in Charcoal-Grilled Pork Belly. <i>Food Science of Animal Resources</i> , 2021, 41, 481-496.	4.1	12
13	Effect of emulsification on the antioxidant capacity of beef myofibrillar protein-derived bioactive peptides during in vitro human digestion and on the hepatoprotective activity using HepG2 cells. <i>Journal of Functional Foods</i> , 2021, 81, 104477.	3.4	6
14	Development of bile salt in pig by-products. <i>Food and Life</i> , 2021, 2021, 47-56.	0.5	1
15	Principal protocols for the processing of cultured meat. <i>Journal of Animal Science and Technology</i> , 2021, 63, 673-680.	2.5	15
16	Technical requirements for cultured meat production: a review. <i>Journal of Animal Science and Technology</i> , 2021, 63, 681-692.	2.5	14
17	Analysis of in vitro digestion using human gut microbiota in adult and elderly individuals. <i>Food Chemistry</i> , 2021, 362, 130228.	8.2	11
18	Effect on health from consumption of meat and meat products. <i>Journal of Animal Science and Technology</i> , 2021, 63, 955-976.	2.5	5

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19	Subacute feeding toxicity of low-sodium sausages manufactured with sodium substitutes and biopolymer-encapsulated saltwort (<i>Salicornia herbacea</i>) in a mouse model. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 794-802.	3.5	4
20	Development of batch processing to obtain bioactive materials from pork byproducts. <i>Animal Production Science</i> , 2020, 60, 316.	1.3	5
21	Changes in the Content and Bioavailability of Onion Quercetin and Grape Resveratrol During In Vitro Human Digestion. <i>Foods</i> , 2020, 9, 694.	4.3	25
22	Structural changes in mulberry (<i>Morus Microphylla</i> . Buckl) and chokeberry (<i>Aronia melanocarpa</i>) anthocyanins during simulated in vitro human digestion. <i>Food Chemistry</i> , 2020, 318, 126449.	8.2	45
23	Changes of various insecticides during in vitro human digestion. <i>Environmental Science and Pollution Research</i> , 2020, 27, 14207-14215.	5.3	2
24	Overview of the effect of natural products on reduction of potential carcinogenic substances in meat products. <i>Trends in Food Science and Technology</i> , 2020, 99, 568-579.	15.1	39
25	Overview of Studies on the Use of Natural Antioxidative Materials in Meat Products. <i>Food Science of Animal Resources</i> , 2020, 40, 863-880.	4.1	8
26	Overview of energy intake, physical activity, and neuronal substances on obesity. <i>Food and Life</i> , 2020, 2020, 1-11.	0.5	0
27	Current strategies for the control of COVID-19 in South Korea1. <i>Food and Life</i> , 2020, 2020, 21-36.	0.5	1
28	Impact of partial substitution of NaCl by KCl, and MgCl ₂ on physicochemical and sensory properties of cooked sausages during storage. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 1666-1673.	2.4	1
29	Development of effective heparin extraction method from pig by-products and analysis of their bioavailability. <i>Journal of Animal Science and Technology</i> , 2020, 62, 933-947.	2.5	6
30	Controversy on the correlation of red and processed meat consumption with colorectal cancer risk: an Asian perspective. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3526-3537.	10.3	10
31	Effect of Treatment with Peptide Extract from Beef Myofibrillar Protein on Oxidative Stress in the Brains of Spontaneously Hypertensive Rats. <i>Foods</i> , 2019, 8, 455.	4.3	6
32	Effect of Dietary Red Meat on Colorectal Cancer Risk—A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1812-1824.	11.7	30
33	Protective effect of a 3-kDa peptide obtained from beef myofibrillar protein using alkaline-AK on neuronal cells. <i>Neurochemistry International</i> , 2019, 129, 104459.	3.8	8
34	Purification of novel angiotensin converting enzyme inhibitory peptides from beef myofibrillar proteins and analysis of their effect in spontaneously hypertensive rat model. <i>Biomedicine and Pharmacotherapy</i> , 2019, 116, 109046.	5.6	31
35	Mechanisms of Neuroprotective Effects of Peptides Derived from Natural Materials and Their Production and Assessment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 923-935.	11.7	23
36	Neuroprotective effects of different molecular weight peptide fractions obtained from beef by hydrolysis with commercial enzymes in SH-SY5Y cells. <i>Food Research International</i> , 2019, 121, 176-184.	6.2	21

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37	Changes in Carcinogenic Heterocyclic Amines during in vitro Digestion. <i>Journal of Heterocyclic Chemistry</i> , 2019, 56, 759-764.	2.6	2
38	Effects of Hemin and Heating Temperature on the Mutagenicity and Lipid Oxidation of Pork Batter during In Vitro Human Digestion with Enterobacteria. <i>Journal of Food Protection</i> , 2019, 82, 93-101.	1.7	2
39	Analysis for change in microbial contents in five mixed Kimchi starter culture and commercial lactic acid bacterial-fermented sausages and biological hazard in manufacturing facilities. <i>Food Science and Biotechnology</i> , 2019, 28, 787-794.	2.6	4
40	Effects of different starter cultures on the biogenic amine concentrations, mutagenicity, oxidative stress, and neuroprotective activity of fermented sausages and their relationships. <i>Journal of Functional Foods</i> , 2019, 52, 424-429.	3.4	13
41	Differential abundance of proteome associated with intramuscular variation of meat quality in porcine longissimus thoracis et lumborum muscle. <i>Meat Science</i> , 2019, 149, 85-95.	5.5	20
42	Microbial changes under packaging conditions during transport and comparison between sampling methods of beef. <i>Journal of Animal Science and Technology</i> , 2019, 61, 47-53.	2.5	7
43	Combined Effects of Sodium Substitution and Addition of Cellulose or Chitosan on Quality Properties of Pork Sausages. <i>Food Science of Animal Resources</i> , 2019, 39, 555-564.	4.1	1
44	Reducing Veterinary Drug Residues in Animal Products: A Review. <i>Food Science of Animal Resources</i> , 2019, 39, 687-703.	4.1	82
45	Effects of Six Different Starter Cultures on Mutagenicity and Biogenic Amine Concentrations in Fermented Sausages Treated with Vitamins C and E. <i>Food Science of Animal Resources</i> , 2019, 39, 877-887.	4.1	5
46	Low Protein Digestibility of Beef Puree in Infant In Vitro Digestion Model. <i>Food Science of Animal Resources</i> , 2019, 39, 1000-1007.	4.1	19
47	Effects of Number of Washes and Salt Treatment on the Quality Characteristics of Protein Recovered from Alaska Pollock and Pork Leg. <i>Food Science of Animal Resources</i> , 2019, 39, 503-509.	4.1	0
48	Changes in the mutagenicity of heterocyclic amines, nitrite, and N-nitroso compound in pork patties during in vitro human digestion. <i>LWT - Food Science and Technology</i> , 2018, 92, 47-53.	5.2	8
49	Analysis of the effects of biopolymer encapsulation and sodium replacement combination technology on the quality characteristics and inhibition of sodium absorption from sausage in mice. <i>Food Chemistry</i> , 2018, 250, 197-203.	8.2	12
50	Development of Sausage with Inhibition of 60% Sodium Intake, Using Biopolymer Encapsulation Technology and Sodium Replacers. <i>Food and Bioprocess Technology</i> , 2018, 11, 407-416.	4.7	2
51	Effect of six different starter cultures on the concentration of residual nitrite in fermented sausages during in vitro human digestion. <i>Food Chemistry</i> , 2018, 239, 556-560.	8.2	21
52	Quality characteristics of fat-reduced emulsion-type pork sausage by partial substitution of sodium chloride with calcium chloride, potassium chloride and magnesium chloride. <i>LWT - Food Science and Technology</i> , 2018, 89, 140-147.	5.2	23
53	Changes in resistance to and antimicrobial activity of antibiotics during in vitro human digestion. <i>Journal of Global Antimicrobial Resistance</i> , 2018, 15, 277-282.	2.2	6
54	Effect of In Vitro Human Digestion on Biogenic Amine (Tyramine) Formation in Various Fermented Sausages. <i>Journal of Food Protection</i> , 2018, 81, 365-368.	1.7	5

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55	Degradation of various insecticides in cooked eggs during <i>in vitro</i> human digestion. <i>Environmental Pollution</i> , 2018, 243, 437-443.	7.5	5
56	Effects of <i>in vitro</i> Human Digestion on the Antioxidant Activity and Stability of Lycopene and Phenolic Compounds in Pork Patties Containing Dried Tomato Prepared at Different Temperatures. <i>Journal of Food Science</i> , 2018, 83, 1816-1822.	3.1	12
57	Quality changes in fat-reduced sausages by partial replacing sodium chloride with other chloride salts during five weeks of refrigeration. <i>LWT - Food Science and Technology</i> , 2018, 97, 818-824.	5.2	9
58	Development of Commercially Viable Method of Conjugated Linoleic Acid Synthesis Using Linoleic Acid Fraction Obtained from Pork By-products. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 693-702.	1.5	3
59	Effects of <i>Prunus mume</i> Sieb. et Zucc. extract and its biopolymer encapsulation on a mouse model of colitis. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 686-692.	3.5	11
60	Changes of sodium nitrate, nitrite, and N-nitrosodiethylamine during <i>in vitro</i> human digestion. <i>Food Chemistry</i> , 2017, 225, 197-201.	8.2	15
61	Effects of self-generating carbon dioxide generation material for active packaging on pH, water holding capacity, meat color, lipid oxidation and microbial growth in beef during cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3642-3648.	3.5	11
62	Antihypertensive peptides from animal products, marine organisms, and plants. <i>Food Chemistry</i> , 2017, 228, 506-517.	8.2	267
63	Overview of conjugated linoleic acid formation and accumulation in animal products. <i>Livestock Science</i> , 2017, 195, 105-111.	1.6	40
64	Effect of dietary bioactive compounds and biopolymer encapsulated lipids on metabolism of lipids in high fat diet-fed mice. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600310.	1.5	1
65	A study on current risk assessments and guidelines on the use of food animal products derived from cloned animals. <i>Food and Chemical Toxicology</i> , 2017, 108, 85-92.	3.6	7
66	Angiotensin Converting Enzyme Inhibitory and Antioxidant Activities of Enzymatic Hydrolysates of Korean Native Cattle (Hanwoo) Myofibrillar Protein. <i>BioMed Research International</i> , 2017, 2017, 1-9.	1.9	12
67	A systematic study of nuclear interactome of C-terminal domain small phosphatase-like 2 using inducible expression system and shotgun proteomics. <i>BMB Reports</i> , 2016, 49, 319-324.	2.4	6
68	Antioxidant, Liver Protective and Angiotensin I-converting Enzyme Inhibitory Activities of Old Laying Hen Hydrolysate in Crab Meat Analogue. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016, 29, 1774-1781.	2.4	1
69	Effect of the Ratio of Raw Material Components on the Physico-chemical Characteristics of Emulsion-type Pork Sausages. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016, 29, 263-270.	2.4	8
70	Effect of Freeze-Dried Mechanically Deboned Spent Laying Hen Hydrolysates on the Quality Characteristics of Boiled Fish Paste. <i>Food and Bioprocess Technology</i> , 2016, 9, 1169-1176.	4.7	1
71	Development of novel <i>in vitro</i> human digestion systems for screening the bioavailability and digestibility of foods. <i>Journal of Functional Foods</i> , 2016, 22, 113-121.	3.4	59
72	Development of Analytical Method and Monitoring of Veterinary Drug Residues in Korean Animal Products. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 319-325.	1.5	6

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73	Effect of Thyme and Rosemary on The Quality Characteristics, Shelf-life, and Residual Nitrite Content of Sausages During Cold Storage. Korean Journal for Food Science of Animal Resources, 2016, 36, 656-664.	1.5	17
74	Induction of MAP kinase phosphatase 3 through Erk/MAP kinase activation in three oncogenic Ras (H-, Tj ETQq0 0.0 µgBT /Overlock 10	2.4	1
75	Low concentrations of doxycycline attenuates FasL-induced apoptosis in HeLa cells. Biological Research, 2015, 48, 38.	3.4	6
76	Current topics in active and intelligent food packaging for preservation of fresh foods. Journal of the Science of Food and Agriculture, 2015, 95, 2799-2810.	3.5	133
77	A comparison of antioxidative and anti-inflammatory activities of sword beans and soybeans fermented with Bacillus subtilis. Food and Function, 2015, 6, 2736-2748.	4.6	35
78	Effect of <i>Escherichia coli</i> and <i>Lactobacillus casei</i> on Luteolin Found in Simulated Human Digestion System. Journal of Food and Nutrition Research (Newark, Del), 2015, 3, 311-316.	0.3	2
79	Effect of biopolymer encapsulation on the digestibility of lipid and cholesterol oxidation products in beef during in vitro human digestion. Food Chemistry, 2015, 166, 254-260.	8.2	36
80	Effect of Coptis chinensis Franch Addition on the Quality Characteristics of Sausages During Cold Storage. Food and Bioprocess Technology, 2015, 8, 1045-1053.	4.7	5
81	Proteomic analysis of meat exudates to discriminate fresh and freeze-thawed porcine longissimus thoracis muscle. LWT - Food Science and Technology, 2015, 62, 1235-1238.	5.2	13
82	Development of Sausages Containing Mechanically Deboned Chicken Meat Hydrolysates. Journal of Food Science, 2015, 80, S1563-7.	3.1	16
83	Effect of Phytochemicals on the Antioxidative Activity of Brain Lipids in High- and Low-fat-fed Mice and Their Structural Changes during <i>in vitro</i> Digestion. Journal of Food and Nutrition Research (Newark, Del), 2015, 3, 274-280.	0.3	1
84	Effect of Various Herbal Medicine Extracts on the Physico-chemical Properties of Emulsion-type Pork Sausage. Journal of Food and Nutrition Research (Newark, Del), 2015, 3, 290-296.	0.3	11
85	Effects of Dietary Cholesterol and Its Oxidation Products on Pathological Lesions and Cholesterol and Lipid Oxidation in the Rabbit Liver. BioMed Research International, 2014, 2014, 1-7.	1.9	6
86	Effect of Substituting Surimi with Spent Laying Hen Meat on the Physicochemical Characteristics of Fried Fish Paste. Food and Bioprocess Technology, 2014, 7, 901-908.	4.7	7
87	Effect of fermentation on the antioxidant activity in plant-based foods. Food Chemistry, 2014, 160, 346-356.	8.2	550
88	Effects of Biopolymers Encapsulations on the Lipid Digestibility of Emulsion-Type Sausages Using a Simulated Human Gastrointestinal Digestion Model. Food and Bioprocess Technology, 2014, 7, 2198-2206.	4.7	13
89	In Vitro Effects of Cooking Methods on Digestibility of Lipids and Formation of Cholesterol Oxidation Products in Pork. Korean Journal for Food Science of Animal Resources, 2014, 34, 280-286.	1.5	12
90	Antioxidative, Antimicrobial and Anticytotoxic Activities of Seungmagalgeuntang and Fermented Seungmagalgeuntang. Journal of the Korean Society of Food Science and Nutrition, 2014, 43, 980-988.	0.9	4

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91	Relationship of Carcass Weight to Muscle Fiber Characteristics and Pork Quality of Crossbred (Korean Native Black Pig × Landrace) F2 Pigs. <i>Food and Bioprocess Technology</i> , 2013, 6, 522-529.	4.7	36
92	Effect of adenovirus and influenza virus infection on obesity. <i>Life Sciences</i> , 2013, 93, 531-535.	4.3	20
93	Effect of Packaging Methods on Quality Characteristics of Low-Grade Beef during Aging at 16C. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 1111-1118.	2.0	3
94	Effects of biopolymer encapsulation on trans fatty acid digestibility in an in vitro human digestion system. <i>Food and Function</i> , 2013, 4, 1827.	4.6	12
95	Quality characteristics of Cheonggukjang containing <i>Phellinus linteus</i> extracts and antitumor effects in hep-2 and SK-MES cells. <i>Food Science and Biotechnology</i> , 2013, 22, 1717-1724.	2.6	2
96	Effect of Dietary Cholesterol and Cholesterol Oxides on Blood Cholesterol, Lipids, and the Development of Atherosclerosis in Rabbits. <i>International Journal of Molecular Sciences</i> , 2013, 14, 12593-12606.	4.1	18
97	The Effects of Biopolymer Encapsulation on Total Lipids and Cholesterol in Egg Yolk during in Vitro Human Digestion. <i>International Journal of Molecular Sciences</i> , 2013, 14, 16333-16347.	4.1	21
98	Effects of Dietary Conjugated Linoleic Acid and Biopolymer Encapsulation on Lipid Metabolism in Mice. <i>International Journal of Molecular Sciences</i> , 2013, 14, 6848-6862.	4.1	17
99	Onion extract structural changes during in vitro digestion and its potential antioxidant effect on brain lipids obtained from low- and high-fat-fed mice. <i>Free Radical Research</i> , 2013, 47, 1009-1015.	3.3	14
100	Effect of Modified Atmosphere Packaging and Vacuum Packaging on Quality Characteristics of Low Grade Beef during Cold Storage. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013, 26, 1781-1789.	2.4	40
101	Comparison of Live Performance and Meat Quality Parameter of Cross Bred (Korean Native Black Pig) Tj ETQq1 1 0.784314 rgBT /Ovedlo 1047-1053.	2.4	11
102	Antioxidant activities of aqueous extracts from three cultivars of guava leaf. <i>Food Science and Biotechnology</i> , 2012, 21, 1557-1563.	2.6	15
103	Review of natural products actions on cytokines in inflammatory bowel disease. <i>Nutrition Research</i> , 2012, 32, 801-816.	2.9	118
104	Effect of Buckwheat Extract on the Antioxidant Activity of Lipid in Mouse Brain and Its Structural Change during in Vitro Human Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10699-10704.	5.2	26
105	A preliminary study on the development of an easy method for beef freshness using a cyclic voltammetric system. <i>Food Control</i> , 2011, 22, 133-136.	5.5	5
106	Effect of Cryoprotectants on Chemical, Mechanical and Sensorial Characteristics of Spent Laying Hen Surimi. <i>Food and Bioprocess Technology</i> , 2011, 4, 1407-1413.	4.7	12
107	Impact of salt and lipid type on in vitro digestion of emulsified lipids. <i>Food Chemistry</i> , 2011, 126, 1559-1564.	8.2	46
108	In vitro human digestion models for food applications. <i>Food Chemistry</i> , 2011, 125, 1-12.	8.2	727

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109	Comments on the Letter to the Editor. Food Chemistry, 2011, 128, 822.	8.2	0
110	The development of imitation crab sticks by substituting spent laying hen meat for Alaska pollack. Poultry Science, 2011, 90, 1799-1808.	3.4	10
111	EFFECTS OF DIETARY GLYCINE BETAINE ON BLOOD CHARACTERISTICS AND PORK QUALITY. Journal of Muscle Foods, 2010, 21, 87-101.	0.5	9
112	Anti-Inflammatory Effects of <i>Inonotus obliquus</i> in Colitis Induced by Dextran Sodium Sulfate. Journal of Biomedicine and Biotechnology, 2010, 2010, 1-5.	3.0	38
113	The relationship between muscle fiber characteristics and meat quality traits of highly marbled Hanwoo (Korean native cattle) steers. Meat Science, 2010, 86, 456-461.	5.5	208
114	Effects of <i>trans</i> -10, <i>cis</i> -12 Conjugated Linoleic Acid on Body Composition in Genetically Obese Mice. Journal of Medicinal Food, 2009, 12, 56-63.	1.5	12
115	EFFECT OF STORAGE TEMPERATURE ON MEAT QUALITY OF MUSCLE WITH DIFFERENT FIBER TYPE COMPOSITION FROM KOREAN NATIVE CATTLE (HANWOO). Journal of Food Quality, 2009, 32, 315-333.	2.6	14
116	Discoloration Characteristics of 3 Major Muscles From Cattle During Cold Storage. Journal of Food Science, 2009, 74, C1-5.	3.1	71
117	Effects of Various Fiber Additions on Lipid Digestion during <i>In Vitro</i> Digestion of Beef Patties. Journal of Food Science, 2009, 74, C653-7.	3.1	56
118	Influence of initial emulsifier type on microstructural changes occurring in emulsified lipids during <i>in vitro</i> digestion. Food Chemistry, 2009, 114, 253-262.	8.2	256
119	A Comparison of the Meat Qualities from the Hanwoo (Korean Native Cattle) and Holstein Steer. Food and Bioprocess Technology, 2008, 1, 196-200.	4.7	18
120	Effect of extra virgin olive oil substitution for fat on quality of pork patty. Journal of the Science of Food and Agriculture, 2008, 88, 1231-1237.	3.5	28
121	Formation of cholesterol oxidation products (COPs) in animal products. Food Control, 2007, 18, 939-947.	5.5	98
122	Biological activities of conjugated linoleic acid (CLA) and effects of CLA on animal products. Livestock Science, 2007, 110, 221-229.	1.6	52
123	The Development of Sausage Including Meat from Spent Laying Hen Surimi. Poultry Science, 2007, 86, 2676-2684.	3.4	37
124	Effect of muscle type and washing times on physico-chemical characteristics and qualities of surimi. Journal of Food Engineering, 2007, 81, 618-623.	5.2	65
125	A COMPARISON OF THE EFFECTS OF DIETARY CONJUGATED LINOLEIC ACID CONTENTS, CHOLESTEROL, LIPID OXIDATION AND DRIP LOSS IN PORK LOIN AND CHICKEN BREAST. Journal of Muscle Foods, 2007, 18, 264-275.	0.5	8
126	Effect of conjugated linoleic acid on bone formation and rheumatoid arthritis. European Journal of Pharmacology, 2007, 568, 16-24.	3.5	34

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127	Effect of dietary fats on blood cholesterol and lipid and the development of atherosclerosis in rabbits. <i>Nutrition Research</i> , 2005, 25, 925-935.	2.9	17
128	Effects of conjugated linoleic acid on color and lipid oxidation of beef patties during cold storage. <i>Meat Science</i> , 2004, 66, 771-775.	5.5	73
129	Quality characteristics of irradiated chicken breast rolls from broilers fed different levels of conjugated linoleic acid. <i>Meat Science</i> , 2003, 63, 249-255.	5.5	27
130	Effect of Dietary Conjugated Linoleic Acid on Lipid Characteristics of Egg Yolk. <i>Asian-Australasian Journal of Animal Sciences</i> , 2003, 16, 1165-1170.	2.4	13
131	Effect of dietary conjugated linoleic acid, irradiation, and packaging conditions on the quality characteristics of raw broiler breast fillets. <i>Meat Science</i> , 2002, 60, 9-15.	5.5	48
132	Raw-meat packaging and storage affect the color and odor of irradiated broiler breast fillets after cooking. <i>Meat Science</i> , 2002, 61, 49-54.	5.5	58