

Ym Choi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10378031/publications.pdf>

Version: 2024-02-01

22
papers

1,388
citations

331670

21
h-index

677142

22
g-index

22
all docs

22
docs citations

22
times ranked

1372
citing authors

#	ARTICLE	IF	CITATIONS
1	Muscle fiber characteristics, myofibrillar protein isoforms, and meat quality. <i>Livestock Science</i> , 2009, 122, 105-118.	1.6	240
2	The relation between glycogen, lactate content and muscle fiber type composition, and their influence on postmortem glycolytic rate and pork quality. <i>Meat Science</i> , 2008, 80, 355-362.	5.5	156
3	Comparing the histochemical characteristics and meat quality traits of different pig breeds. <i>Meat Science</i> , 2008, 80, 363-369.	5.5	120
4	Influence of myosin heavy- and light chain isoforms on early postmortem glycolytic rate and pork quality. <i>Meat Science</i> , 2007, 76, 281-288.	5.5	91
5	The influence of pork quality traits and muscle fiber characteristics on the eating quality of pork from various breeds. <i>Meat Science</i> , 2012, 90, 284-291.	5.5	70
6	Variations in metabolite contents and protein denaturation of the longissimus dorsi muscle in various porcine quality classifications and metabolic rates. <i>Meat Science</i> , 2005, 71, 522-529.	5.5	61
7	Combined effects of potassium lactate and calcium ascorbate as sodium chloride substitutes on the physicochemical and sensory characteristics of low-sodium frankfurter sausage. <i>Meat Science</i> , 2014, 96, 21-25.	5.5	58
8	Protein solubility is related to myosin isoforms, muscle fiber types, meat quality traits, and postmortem protein changes in porcine longissimus dorsi muscle. <i>Livestock Science</i> , 2010, 127, 183-191.	1.6	53
9	Correlations of trained panel sensory values of cooked pork with fatty acid composition, muscle fiber type, and pork quality characteristics in Berkshire pigs. <i>Meat Science</i> , 2010, 86, 607-615.	5.5	50
10	Effects of supercritical carbon dioxide treatment for sterilization purpose on meat quality of porcine longissimus dorsi muscle. <i>LWT - Food Science and Technology</i> , 2008, 41, 317-322.	5.2	49
11	Effects of supercritical carbon dioxide treatment against generic <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , <i>Salmonella typhimurium</i> , and <i>E. coli</i> O157:H7 in marinades and marinated pork. <i>Meat Science</i> , 2009, 82, 419-424.	5.5	49
12	Effects of myosin heavy chain isoforms on meat quality, fatty acid composition, and sensory evaluation in Berkshire pigs. <i>Meat Science</i> , 2011, 89, 384-389.	5.5	49
13	Combined effect of organic acids and supercritical carbon dioxide treatments against nonpathogenic <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> , <i>Salmonella typhimurium</i> and <i>E. coli</i> O157:H7 in fresh pork. <i>Letters in Applied Microbiology</i> , 2009, 49, 510-515.	2.2	47
14	Sensory evaluations of porcine longissimus dorsi muscle: Relationships with postmortem meat quality traits and muscle fiber characteristics. <i>Meat Science</i> , 2009, 83, 731-736.	5.5	47
15	Potential use of supercritical carbon dioxide to decontaminate <i>Escherichia coli</i> O157:H7, <i>Listeria monocytogenes</i> , and <i>Salmonella typhimurium</i> in alfalfa sprouted seeds. <i>International Journal of Food Microbiology</i> , 2009, 136, 66-70.	4.7	42
16	Changes in microbial contamination levels of porcine carcasses and fresh pork in slaughterhouses, processing lines, retail outlets, and local markets by commercial distribution. <i>Research in Veterinary Science</i> , 2013, 94, 413-418.	1.9	40
17	EFFECT OF MYOSIN HEAVY CHAIN ISOFORMS ON MUSCLE FIBER CHARACTERISTICS AND MEAT QUALITY IN PORCINE LONGISSIMUS MUSCLE. <i>Journal of Muscle Foods</i> , 2006, 17, 413-427.	0.5	37
18	Association between polymorphisms of the heart fatty acid binding protein gene and intramuscular fat content, fatty acid composition, and meat quality in Berkshire breed. <i>Meat Science</i> , 2010, 86, 794-800.	5.5	33

#	ARTICLE	IF	CITATIONS
19	Effects of muscle cortisol concentration on muscle fiber characteristics, pork quality, and sensory quality of cooked pork. Meat Science, 2012, 91, 490-498.	5.5	28
20	The relation of blood glucose level to muscle fiber characteristics and pork quality traits. Meat Science, 2009, 83, 62-67.	5.5	23
21	Growth, carcass, fiber type, and meat quality characteristics in Large White pigs with different live weights. Livestock Science, 2013, 155, 123-129.	1.6	23
22	Sensory quality characteristics with different beef quality grades and surface texture features assessed by dented area and firmness, and the relation to muscle fiber and bundle characteristics. Meat Science, 2018, 145, 195-201.	5.5	22