# Ym Choi

List of Publications by Year
in descending order

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

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|---|---|---|---|
| 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 | 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 |
| 2 | Combined effects of potassium lactate and calcium ascorbate as sodium chloride substitutes on the physicochemical and sensory characteristics of low-sodium frankfurter sausage. Meat Science, 2014, 96, 21-25. | 5.5 | 58 |
| 3 | Changes in microbial contamination levels of porcine carcasses and fresh pork in slaughterhouses, processing lines, retail outlets, and local markets by commercial distribution. Research in Veterinary Science, 2013, 94, 413-418. | 1.9 | 40 |
| 4 | 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 |
| 5 | The influence of pork quality traits and muscle fiber characteristics on the eating quality of pork from various breeds. Meat Science, 2012, 90, 284-291. | 5.5 | 70 |
| 6 | 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 |
| 7 | Effects of myosin heavy chain isoforms on meat quality, fatty acid composition, and sensory evaluation in Berkshire pigs. Meat Science, 2011, 89, 384-389. | 5.5 | 49 |
| 8 | Protein solubility is related to myosin isoforms, muscle fiber types, meat quality traits, and postmortem protein changes in porcine longissimus dorsi muscle. Livestock Science, 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. Meat Science, 2010, 86, 607-615. | 5.5 | 50 |
| 10 | Association between polymorphisms of the heart fatty acid binding protein gene and intramuscular fat content, fatty acid composition, and meat quality in Berkshire breed. Meat Science, 2010, 86, 794-800. | 5.5 | 33 |
| 11 | Potential use of supercritical carbon dioxide to decontaminate Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella typhimurium in alfalfa sprouted seeds. International Journal of Food Microbiology, 2009, 136, 66-70. | 4.7 | 42 |
| 12 | Combined effect of organic acids and supercritical carbon dioxide treatments against nonpathogenicEscherichia coli,Listeria monocytogenes,Salmonella typhimuriumandE.ÂcoliO157:H7 in fresh pork. Letters in Applied Microbiology, 2009, 49, 510-515. | 2.2 | 47 |
| 13 | Muscle fiber characteristics, myofibrillar protein isoforms, and meat quality. Livestock Science, 2009, 122, 105-118. | 1.6 | 240 |
| 14 | Effects of supercritical carbon dioxide treatment against generic Escherichia coli, Listeria monocytogenes, Salmonella typhimurium, and E. coli O157:H7 in marinades and marinated pork. Meat Science, 2009, 82, 419-424. | 5.5 | 49 |
| 15 | The relation of blood glucose level to muscle fiber characteristics and pork quality traits. Meat Science, 2009, 83, 62-67. | 5.5 | 23 |
| 16 | Sensory evaluations of porcine longissimus dorsi muscle: Relationships with postmortem meat quality traits and muscle fiber characteristics. Meat Science, 2009, 83, 731-736. | 5.5 | 47 |
| 17 | Effects of supercritical carbon dioxide treatment for sterilization purpose on meat quality of porcine longissimus dorsi muscle. LWT - Food Science and Technology, 2008, 41, 317-322. | 5.2 | 49 |
| 18 | The relation between glycogen, lactate content and muscle fiber type composition, and their influence on postmortem glycolytic rate and pork quality. Meat Science, 2008, 80, 355-362. | 5.5 | 156 |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 19 | Comparing the histochemical characteristics and meat quality traits of different pig breeds. Meat Science, 2008, 80, 363-369. | 5.5 | 120 |
| 20 | Influence of myosin heavy- and light chain isoforms on early postmortem glycolytic rate and pork quality. Meat Science, 2007, 76, 281-288. | 5.5 | 91 |
| 21 | EFFECT OF MYOSIN HEAVY CHAIN ISOFORMS ON MUSCLE FIBER CHARACTERISTICS AND MEAT QUALITY IN PORCINE LONGISSIMUS MUSCLE. Journal of Muscle Foods, 2006, 17, 413-427. | 0.5 | 37 |
| 22 | Variations in metabolite contents and protein denaturation of the longissimus dorsi muscle in various porcine quality classifications and metabolic rates. Meat Science, 2005, 71, 522-529. | 5.5 | 61 |