

Gye-Woong Kim

List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	Carcass and retail meat cuts quality properties of broiler chicken meat based on the slaughter age. <i>Journal of Animal Science and Technology</i> , 2021, 63, 180-190.	2.5	20
2	Analysis of Reproductive Performances according to Sow Farm Sizes. <i>Jawon Gwahak Yeongu</i> , 2021, 3, 1-7.	0.2	0
3	Physicochemical properties analysis of bamboo salt on chicken emulsion sausage. <i>Journal of Animal Science and Technology</i> , 2020, 62, 103-110.	2.5	2
4	Quality properties of various dietary fibers as isolated soy protein (ISP) replacements in pork emulsion systems. <i>Journal of Animal Science and Technology</i> , 2020, 62, 94-102.	2.5	7
5	The expression and localization of V-ATPase and cytokeratin 5 during postnatal development of the pig epididymis. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 1077-1086.	2.4	8
6	Analysis of Reproductive Performances according to Environmental Conditions in Sows. <i>Jawon Gwahak Yeongu</i> , 2020, 2, 59-67.	0.2	0
7	Physicochemical Quality Properties of Loin and Tenderloin Ham from Sows. <i>Food Science of Animal Resources</i> , 2020, 40, 474-483.	4.1	3
8	Physicochemical properties of sausage manufactured with carp (<i>Carassius carassius</i>) muscle and pork. <i>Journal of Animal Science and Technology</i> , 2020, 62, 903-911.	2.5	1
9	Comparative Analysis on the Quality Characteristics between Oven Cooking Type Pork Cutlet Added Probiotics and Commercial Pork Cutlet. <i>Current Topic in Lactic Acid Bacteria and Probiotics</i> , 2019, 5, 20-26.	0.4	2
10	Effects of green tea leaf, lotus leaf, and kimchi powders on quality characteristics of chicken liver sausages. <i>Journal of Animal Science and Technology</i> , 2019, 61, 28-34.	2.5	12
11	Physicochemical Properties of Chicken Thigh Meat Sausage Manufactured with Red Yeast Rice Powder. <i>Korean Journal of Poultry Science</i> , 2019, 46, 11-15.	0.3	1
12	Analysis of Marketing Performances according to Raising Environment in Broilers. <i>Korean Journal of Poultry Science</i> , 2019, 46, 25-30.	0.3	2
13	Influences of Red Pepper Seed Powder on the Physicochemical Properties of a Meat Emulsion Model System. <i>Food Science of Animal Resources</i> , 2019, 39, 286-295.	4.1	2
14	Effect of Cacao Nip Extracts (CEs) on Quality Characteristics of Pork Patties during Cold Storage Period. <i>Food Science of Animal Resources</i> , 2019, 39, 918-933.	4.1	4
15	Changes of Reproductive Performances in Breeding Sow Farms. <i>Jawon Gwahak Yeongu</i> , 2019, 1, 51-57.	0.2	0