

D D Johnson

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

16
papers

1,277
citations

15
h-index

16
g-index

16
ext. papers

1,396
ext. citations

2.4
avg, IF

3.16
L-index

#	Paper	IF	Citations
16	Consumer evaluation of beef of known categories of tenderness. <i>Journal of Animal Science</i> , 1997 , 75, 1521-4	0.7	253
15	Effects of calpastatin and micro-calpain markers in beef cattle on tenderness traits. <i>Journal of Animal Science</i> , 2006 , 84, 520-5	0.7	157
14	Muscle profiling: Characterizing the muscles of the beef chuck and round. <i>Meat Science</i> , 2005 , 71, 39-51	6.4	137
13	A new single nucleotide polymorphism in CAPN1 extends the current tenderness marker test to include cattle of <i>Bos indicus</i> , <i>Bos taurus</i> , and crossbred descent. <i>Journal of Animal Science</i> , 2005 , 83, 2001-8	0.7	119
12	National Beef Tenderness Survey-1998. <i>Journal of Animal Science</i> , 2000 , 78, 1852-60	0.7	119
11	Assessment of single nucleotide polymorphisms in genes residing on chromosomes 14 and 29 for association with carcass composition traits in <i>Bos indicus</i> cattle. <i>Journal of Animal Science</i> , 2005 , 83, 13-9	0.7	110
10	National beef tenderness survey - 2006: Assessment of Warner-Bratzler shear and sensory panel ratings for beef from US retail and foodservice establishments. <i>Meat Science</i> , 2007 , 77, 357-64	6.4	71
9	Estimated genetic parameters for carcass traits of Brahman cattle. <i>Journal of Animal Science</i> , 2002 , 80, 955-62	0.7	63
8	The effects of quality grade, aging, and location within muscle on Warner-Bratzler shear force in beef muscles of locomotion. <i>Meat Science</i> , 2005 , 70, 279-84	6.4	56
7	National Beef Tenderness Survey-2010: Warner-Bratzler shear force values and sensory panel ratings for beef steaks from United States retail and food service establishments. <i>Journal of Animal Science</i> , 2013 , 91, 1005-14	0.7	47
6	Estimated genetic parameters for palatability traits of steaks from Brahman cattle. <i>Journal of Animal Science</i> , 2003 , 81, 54-60	0.7	36
5	Chemical properties of cow and beef muscles: benchmarking the differences and similarities. <i>Journal of Animal Science</i> , 2008 , 86, 1904-16	0.7	30
4	Enhancing palatability traits in beef chuck muscles. <i>Meat Science</i> , 2005 , 71, 52-61	6.4	30
3	Effect of ractopamine-HCl supplementation for 28 days on carcass characteristics, muscle fiber morphometrics, and whole muscle yields of six distinct muscles of the loin and round. <i>Meat Science</i> , 2010 , 85, 379-84	6.4	27
2	Effect of sire on mu- and m-calpain activity and rate of tenderization as indicated by myofibril fragmentation indices of steaks from Brahman cattle. <i>Journal of Animal Science</i> , 2003 , 81, 2440-7	0.7	15
1	The effect of breed of sire and age at feeding on muscle tenderness in the beef chuck. <i>Journal of Animal Science</i> , 1991 , 69, 3673-8	0.7	7