

# Boin Lee

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1314957/publications.pdf>

Version: 2024-02-01

16  
papers

98  
citations

1478505

6  
h-index

1474206

9  
g-index

16  
all docs

16  
docs citations

16  
times ranked

115  
citing authors

#	ARTICLE	IF	CITATIONS
1	Correlation of Marbling Characteristics with Meat Quality and Histochemical Characteristics in Longissimus Thoracis Muscle from Hanwoo Steers. <i>Food Science of Animal Resources</i> , 2019, 39, 151-161.	4.1	18
2	Muscle fiber and fresh meat characteristics of white-stripping chicken breasts, and its effects on palatability of sous-vide cooked meat. <i>Poultry Science</i> , 2021, 100, 101177.	3.4	13
3	Effect of Searing Process on Quality Characteristics and Storage Stability of Sous-Vide Cooked Pork Patties. <i>Foods</i> , 2020, 9, 1011.	4.3	11
4	Associations of Heat-Shock Protein Expression with Meat Quality and Sensory Quality Characteristics in Highly Marbled Longissimus Thoracis Muscle from Hanwoo Steers Categorized by Warner's Bratzler Shear Force Value. <i>Foods</i> , 2019, 8, 638.	4.3	9
5	Comparison of Marbling Fleck Characteristics and Objective Tenderness Parameters with Different Marbling Coarseness within Muscle of High-marbled Hanwoo Steer. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 606-614.	1.5	7
6	Comparison of Quality Characteristics and Palatability between Sous-Vide Cooked Pork Loin Patties with Different Searing Treatments. <i>Food Science of Animal Resources</i> , 2021, 41, 214-223.	4.1	6
7	Prevention of Cholesterol Gallstone Formation by <i>Lactobacillus acidophilus</i> ATCC 43121 and <i>Lactobacillus fermentum</i> MF27 in Lithogenic Diet-Induced Mice. <i>Food Science of Animal Resources</i> , 2021, 41, 343-352.	4.1	5
8	Research Note: Comparison of histochemical characteristics, chicken meat quality, and heat shock protein expressions between PSE-like condition and white-stripping features of pectoralis major muscle. <i>Poultry Science</i> , 2021, 100, 101260.	3.4	5
9	Comparison of Beef Palatability Characteristics between Longissimus Thoracis and Vastus Lateralis Muscles from Different Grades during Postmortem Aging. <i>Food Science of Animal Resources</i> , 2020, 40, 34-43.	4.1	5
10	Muscle fiber growth in olive flounder, <i>Paralichthys olivaceus</i> : Fiber hyperplasia at a specific body weight period and continuous hypertrophy. <i>Journal of the World Aquaculture Society</i> , 2019, 50, 593-603.	2.4	4
11	Effects of <i>Astragalus membranaceus</i> , <i>Adenophora triphylla</i> , and <i>Ulmus pumila</i> Extracts on Quality Characteristics and Storage Stability of Sous-Vide Cooked Chicken Breasts. <i>Food Science of Animal Resources</i> , 2021, 41, 664-673.	4.1	4
12	Sensory Quality and Histochemical Characteristics of Longissimus Thoracis Muscles between Hanwoo and Holstein Steers from Different Quality Grades. <i>Food Science of Animal Resources</i> , 2021, 41, 779-787.	4.1	4
13	Associations of Apoptotic and Anti-Apoptotic Factors with Beef Quality, Histochemical Characteristics, and Palatability of Hanwoo Longissimus thoracis Muscle. <i>Animals</i> , 2022, 12, 467.	2.3	4
14	Research Note: Expression level of heat shock protein 27 in PSE-like and fast-glycolyzing conditions of chicken pectoralis major muscle. <i>Poultry Science</i> , 2021, 100, 101424.	3.4	3
15	Association of Serum Glucose, Serotonin, Aspartate Aminotransferase, and Calcium Levels with Meat Quality and Palatability Characteristics of Broiler Pectoralis Major Muscle. <i>Animals</i> , 2022, 12, 1567.	2.3	0
16	Comparison of Appearance Acceptability and Eating Quality Characteristics between Iberian Jamon Grades. <i>Jawon Gwahak Yeongu</i> , 2022, 4, 30-37.	0.2	0