

Sun Jin Hur

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/2101165/sun-jin-hur-publications-by-year.pdf>

Version: 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

128
papers

3,173
citations

25
h-index

53
g-index

133
ext. papers

3,751
ext. citations

4.8
avg, IF

5.73
L-index

#	Paper	IF	Citations
128	A Comparative Study on the Taste Characteristics of Satellite Cell Cultured Meat Derived from Chicken and Cattle Muscles.. <i>Food Science of Animal Resources</i> , 2022 , 42, 175-185	3.2	1
127	Alternative experimental approaches to reduce animal use in biomedical studies. <i>Journal of Drug Delivery Science and Technology</i> , 2022 , 68, 103131	4.5	1
126	Main mechanisms for carcinogenic heterocyclic amine reduction in cooked meat by natural materials. <i>Meat Science</i> , 2022 , 183, 108663	6.4	0
125	Effect of age-related in vitro human digestion with gut microbiota on antioxidative activity and stability of vitamins. <i>LWT - Food Science and Technology</i> , 2022 , 159, 113243	5.4	1
124	Review of technology and materials for the development of cultured meat.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-25	11.5	2
123	Effect on health from consumption of meat and meat products. <i>Journal of Animal Science and Technology</i> , 2021 , 63, 955-976	1.6	2
122	Differences in the gut microbiota between young and elderly persons in Korea. <i>Nutrition Research</i> , 2021 , 87, 31-40	4	6
121	Changes in the stability and antioxidant activities of different molecular weight bioactive peptide extracts obtained from beef during in vitro human digestion by gut microbiota. <i>Food Research International</i> , 2021 , 141, 110116	7	2
120	Effects of Gochujang (Korean Red Pepper Paste) Marinade on Polycyclic Aromatic Hydrocarbon Formation in Charcoal-Grilled Pork Belly. <i>Food Science of Animal Resources</i> , 2021 , 41, 481-496	3.2	3
119	Effect of emulsification on the antioxidant capacity of beef myofibrillar protein-derived bioactive peptides during in vitro human digestion and on the hepatoprotective activity using HepG2 cells. <i>Journal of Functional Foods</i> , 2021 , 81, 104477	5.1	1
118	Development of bile salt in pig by-products. <i>Food and Life</i> , 2021 , 2021, 47-56	0.8	
117	Quantitative changes in peptides derived from proteins in beef tenderloin (psoas major muscle) and striploin (longissimus lumborum muscle) during cold storage. <i>Food Chemistry</i> , 2021 , 338, 128029	8.5	2
116	Changes in antimicrobial activity and resistance of antibiotics in meat patties during in vitro human digestion. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110470	5.4	1
115	Effect of encapsulated edible halophyte with different biopolymers on the inhibition of sodium absorption in mouse. <i>Food Science and Nutrition</i> , 2021 , 9, 1972-1979	3.2	
114	Principal protocols for the processing of cultured meat. <i>Journal of Animal Science and Technology</i> , 2021 , 63, 673-680	1.6	4
113	Technical requirements for cultured meat production: a review. <i>Journal of Animal Science and Technology</i> , 2021 , 63, 681-692	1.6	3
112	Analysis of in vitro digestion using human gut microbiota in adult and elderly individuals. <i>Food Chemistry</i> , 2021 , 362, 130228	8.5	3

111	Changes in the Content and Bioavailability of Onion Quercetin and Grape Resveratrol During In Vitro Human Digestion. <i>Foods</i> , 2020 , 9,	4.9	14
110	Structural changes in mulberry (<i>Morus Microphylla</i> . Buckl) and chokeberry (<i>Aronia melanocarpa</i>) anthocyanins during simulated in vitro human digestion. <i>Food Chemistry</i> , 2020 , 318, 126449	8.5	23
109	Changes of various insecticides during in vitro human digestion. <i>Environmental Science and Pollution Research</i> , 2020 , 27, 14207-14215	5.1	1
108	Overview of energy intake, physical activity, and neuronal substances on obesity. <i>Food and Life</i> , 2020 , 2020, 1-11	0.8	
107	Current strategies for the control of COVID-19 in South Korea ¹ . <i>Food and Life</i> , 2020 , 2020, 21-36	0.8	1
106	Development of effective heparin extraction method from pig by-products and analysis of their bioavailability. <i>Journal of Animal Science and Technology</i> , 2020 , 62, 933-947	1.6	0
105	Overview of Studies on the Use of Natural Antioxidative Materials in Meat Products. <i>Food Science of Animal Resources</i> , 2020 , 40, 863-880	3.2	3
104	Subacute feeding toxicity of low-sodium sausages manufactured with sodium substitutes and biopolymer-encapsulated saltwort (<i>Salicornia herbacea</i>) in a mouse model. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 794-802	4.3	0
103	Development of batch processing to obtain bioactive materials from pork byproducts. <i>Animal Production Science</i> , 2020 , 60, 316	1.4	3
102	Overview of the effect of natural products on reduction of potential carcinogenic substances in meat products. <i>Trends in Food Science and Technology</i> , 2020 , 99, 568-579	15.3	19
101	Protective effect of a 3 kDa peptide obtained from beef myofibrillar protein using alkaline-AK on neuronal cells. <i>Neurochemistry International</i> , 2019 , 129, 104459	4.4	2
100	Purification of novel angiotensin converting enzyme inhibitory peptides from beef myofibrillar proteins and analysis of their effect in spontaneously hypertensive rat model. <i>Biomedicine and Pharmacotherapy</i> , 2019 , 116, 109046	7.5	24
99	Mechanisms of Neuroprotective Effects of Peptides Derived from Natural Materials and Their Production and Assessment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 923-935	16.4	13
98	Neuroprotective effects of different molecular weight peptide fractions obtained from beef by hydrolysis with commercial enzymes in SH-SY5Y cells. <i>Food Research International</i> , 2019 , 121, 176-184	7	13
97	Changes in Carcinogenic Heterocyclic Amines during in vitro Digestion. <i>Journal of Heterocyclic Chemistry</i> , 2019 , 56, 759-764	1.9	2
96	Controversy on the correlation of red and processed meat consumption with colorectal cancer risk: an Asian perspective. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3526-3537	11.5	7
95	Effect of Treatment with Peptide Extract from Beef Myofibrillar Protein on Oxidative Stress in the Brains of Spontaneously Hypertensive Rats. <i>Foods</i> , 2019 , 8,	4.9	5
94	Effect of Dietary Red Meat on Colorectal Cancer Risk-A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1812-1824	16.4	15

93	Impact of partial substitution of NaCl by KCl, and MgCl ₂ on physicochemical and sensory properties of cooked sausages during storage. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019 , 1666-1673	2.4	0
92	Microbial changes under packaging conditions during transport and comparison between sampling methods of beef. <i>Journal of Animal Science and Technology</i> , 2019 , 61, 47-53	1.6	3
91	Combined Effects of Sodium Substitution and Addition of Cellulose or Chitosan on Quality Properties of Pork Sausages. <i>Food Science of Animal Resources</i> , 2019 , 39, 555-564	3.2	1
90	Reducing Veterinary Drug Residues in Animal Products: A Review. <i>Food Science of Animal Resources</i> , 2019 , 39, 687-703	3.2	36
89	Effects of Six Different Starter Cultures on Mutagenicity and Biogenic Amine Concentrations in Fermented Sausages Treated with Vitamins C and E. <i>Food Science of Animal Resources</i> , 2019 , 39, 877-887 ³⁻²		4
88	Low Protein Digestibility of Beef Puree in Infant Digestion Model. <i>Food Science of Animal Resources</i> , 2019 , 39, 1000-1007	3.2	13
87	Effects of Number of Washes and Salt Treatment on the Quality Characteristics of Protein Recovered from Alaska Pollock and Pork Leg. <i>Food Science of Animal Resources</i> , 2019 , 39, 503-509	3.2	
86	Effects of Hemin and Heating Temperature on the Mutagenicity and Lipid Oxidation of Pork Batter during In Vitro Human Digestion with Enterobacteria. <i>Journal of Food Protection</i> , 2019 , 82, 93-101	2.5	2
85	Analysis for change in microbial contents in five mixed Kimchi starter culture and commercial lactic acid bacterial-fermented sausages and biological hazard in manufacturing facilities. <i>Food Science and Biotechnology</i> , 2019 , 28, 787-794	3	1
84	Effects of different starter cultures on the biogenic amine concentrations, mutagenicity, oxidative stress, and neuroprotective activity of fermented sausages and their relationships. <i>Journal of Functional Foods</i> , 2019 , 52, 424-429	5.1	8
83	Differential abundance of proteome associated with intramuscular variation of meat quality in porcine longissimus thoracis et lumborum muscle. <i>Meat Science</i> , 2019 , 149, 85-95	6.4	3
82	Changes in the mutagenicity of heterocyclic amines, nitrite, and N-nitroso compound in pork patties during in vitro human digestion. <i>LWT - Food Science and Technology</i> , 2018 , 92, 47-53	5.4	4
81	Analysis of the effects of biopolymer encapsulation and sodium replacement combination technology on the quality characteristics and inhibition of sodium absorption from sausage in mice. <i>Food Chemistry</i> , 2018 , 250, 197-203	8.5	7
80	Development of Sausage with Inhibition of 60% Sodium Intake, Using Biopolymer Encapsulation Technology and Sodium Replacers. <i>Food and Bioprocess Technology</i> , 2018 , 11, 407-416	5.1	2
79	Effect of six different starter cultures on the concentration of residual nitrite in fermented sausages during in vitro human digestion. <i>Food Chemistry</i> , 2018 , 239, 556-560	8.5	14
78	Quality characteristics of fat-reduced emulsion-type pork sausage by partial substitution of sodium chloride with calcium chloride, potassium chloride and magnesium chloride. <i>LWT - Food Science and Technology</i> , 2018 , 89, 140-147	5.4	10
77	Effects of in vitro Human Digestion on the Antioxidant Activity and Stability of Lycopene and Phenolic Compounds in Pork Patties Containing Dried Tomato Prepared at Different Temperatures. <i>Journal of Food Science</i> , 2018 , 83, 1816-1822	3.4	7
76	Quality changes in fat-reduced sausages by partial replacing sodium chloride with other chloride salts during five weeks of refrigeration. <i>LWT - Food Science and Technology</i> , 2018 , 97, 818-824	5.4	5

75	Development of Commercially Viable Method of Conjugated Linoleic Acid Synthesis Using Linoleic Acid Fraction Obtained from Pork By-products. <i>Korean Journal for Food Science of Animal Resources</i> , 2018 , 38, 693-702		3
74	Changes in resistance to and antimicrobial activity of antibiotics during in vitro human digestion. <i>Journal of Global Antimicrobial Resistance</i> , 2018 , 15, 277-282	3-4	5
73	Effect of In Vitro Human Digestion on Biogenic Amine (Tyramine) Formation in Various Fermented Sausages. <i>Journal of Food Protection</i> , 2018 , 81, 365-368	2-5	3
72	Degradation of various insecticides in cooked eggs during in vitro human digestion. <i>Environmental Pollution</i> , 2018 , 243, 437-443	9-3	3
71	Effects of Prunus mume Sieb. et Zucc. extract and its biopolymer encapsulation on a mouse model of colitis. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 686-692	4-3	7
70	Changes of sodium nitrate, nitrite, and N-nitrosodiethylamine during in vitro human digestion. <i>Food Chemistry</i> , 2017 , 225, 197-201	8-5	12
69	Effects of self-carbon dioxide-generation material for active packaging on pH, water-holding capacity, meat color, lipid oxidation and microbial growth in beef during cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3642-3648	4-3	9
68	Antihypertensive peptides from animal products, marine organisms, and plants. <i>Food Chemistry</i> , 2017 , 228, 506-517	8-5	176
67	Overview of conjugated linoleic acid formation and accumulation in animal products. <i>Livestock Science</i> , 2017 , 195, 105-111	1-7	27
66	Effect of dietary bioactive compounds and biopolymer encapsulated lipids on metabolism of lipids in high fat diet-fed mice. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1600310	3	1
65	Angiotensin Converting Enzyme Inhibitory and Antioxidant Activities of Enzymatic Hydrolysates of Korean Native Cattle (Hanwoo) Myofibrillar Protein. <i>BioMed Research International</i> , 2017 , 2017, 5274637		10
64	A study on current risk assessments and guidelines on the use of food animal products derived from cloned animals. <i>Food and Chemical Toxicology</i> , 2017 , 108, 85-92	4-7	6
63	Development of novel in vitro human digestion systems for screening the bioavailability and digestibility of foods. <i>Journal of Functional Foods</i> , 2016 , 22, 113-121	5-1	46
62	Development of Analytical Method and Monitoring of Veterinary Drug Residues in Korean Animal Products. <i>Korean Journal for Food Science of Animal Resources</i> , 2016 , 36, 319-25		5
61	Effect of Thyme and Rosemary on The Quality Characteristics, Shelf-life, and Residual Nitrite Content of Sausages During Cold Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2016 , 36, 656-664		10
60	Induction of MAP kinase phosphatase 3 through Erk/MAP kinase activation in three oncogenic Ras (H-, K- and N-Ras)-expressing NIH/3T3 mouse embryonic fibroblast cell lines. <i>BMB Reports</i> , 2016 , 49, 370-55		1
59	Antioxidant, Liver Protective and Angiotensin I-converting Enzyme Inhibitory Activities of Old Laying Hen Hydrolysate in Crab Meat Analogue. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016 , 29, 1774-1781	2-4	1
58	Effect of the Ratio of Raw Material Components on the Physico-chemical Characteristics of Emulsion-type Pork Sausages. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016 , 29, 263-70	2-4	5

57	Effect of Freeze-Dried Mechanically Deboned Spent Laying Hen Hydrolysates on the Quality Characteristics of Boiled Fish Paste. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1169-1176	5.1	1
56	Effect of <i>Coptis chinensis</i> Franch Addition on the Quality Characteristics of Sausages During Cold Storage. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1045-1053	5.1	1
55	Proteomic analysis of meat exudates to discriminate fresh and freeze-thawed porcine longissimus thoracis muscle. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1235-1238	5.4	8
54	Development of Sausages Containing Mechanically Deboned Chicken Meat Hydrolysates. <i>Journal of Food Science</i> , 2015 , 80, S1563-7	3.4	12
53	Low concentrations of doxycycline attenuates FasL-induced apoptosis in HeLa cells. <i>Biological Research</i> , 2015 , 48, 38	7.6	6
52	Current topics in active and intelligent food packaging for preservation of fresh foods. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2799-810	4.3	105
51	A comparison of antioxidative and anti-inflammatory activities of sword beans and soybeans fermented with <i>Bacillus subtilis</i> . <i>Food and Function</i> , 2015 , 6, 2736-48	6.1	20
50	Effect of <i>Escherichia coli</i> and <i>Lactobacillus casei</i> on Luteolin Found in Simulated Human Digestion System. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2015 , 3, 311-316	1.9	2
49	Effect of biopolymer encapsulation on the digestibility of lipid and cholesterol oxidation products in beef during in vitro human digestion. <i>Food Chemistry</i> , 2015 , 166, 254-260	8.5	30
48	Effect of Various Herbal Medicine Extracts on the Physico-chemical Properties of Emulsion-type Pork Sausage. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2015 , 3, 290-296	1.9	9
47	Effect of fermentation on the antioxidant activity in plant-based foods. <i>Food Chemistry</i> , 2014 , 160, 346-355	5.5	353
46	Effects of Biopolymers Encapsulations on the Lipid Digestibility of Emulsion-Type Sausages Using a Simulated Human Gastrointestinal Digestion Model. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2198-2206	5.1	10
45	Effects of dietary cholesterol and its oxidation products on pathological lesions and cholesterol and lipid oxidation in the rabbit liver. <i>BioMed Research International</i> , 2014 , 2014, 598612	3	5
44	Effect of Substituting Surimi with Spent Laying Hen Meat on the Physicochemical Characteristics of Fried Fish Paste. <i>Food and Bioprocess Technology</i> , 2014 , 7, 901-908	5.1	7
43	In Vitro Effects of Cooking Methods on Digestibility of Lipids and Formation of Cholesterol Oxidation Products in Pork. <i>Korean Journal for Food Science of Animal Resources</i> , 2014 , 34, 280-6		11
42	Antioxidative, Antimicrobial and Anticytotoxic Activities of Seungmagalgeuntang and Fermented Seungmagalgeuntang. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2014 , 43, 980-988	1.5	3
41	Relationship of Carcass Weight to Muscle Fiber Characteristics and Pork Quality of Crossbred (Korean Native Black Pig \times Landrace) F2 Pigs. <i>Food and Bioprocess Technology</i> , 2013 , 6, 522-529	5.1	32
40	Effect of adenovirus and influenza virus infection on obesity. <i>Life Sciences</i> , 2013 , 93, 531-5	6.8	17

39	Effect of Packaging Methods on Quality Characteristics of Low-Grade Beef during Aging at 16C. <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 1111-1118	2.1	2
38	Effects of biopolymer encapsulation on trans fatty acid digestibility in an in vitro human digestion system. <i>Food and Function</i> , 2013 , 4, 1827-34	6.1	8
37	Quality characteristics of Cheonggukjang containing Phellinus linteus extracts and antitumor effects in hep-2 and SK-MES cells. <i>Food Science and Biotechnology</i> , 2013 , 22, 1717-1724	3	1
36	Effect of dietary cholesterol and cholesterol oxides on blood cholesterol, lipids, and the development of atherosclerosis in rabbits. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 12593-6066	6.3	12
35	The effects of biopolymer encapsulation on total lipids and cholesterol in egg yolk during in vitro human digestion. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 16333-47	6.3	20
34	Effects of dietary conjugated linoleic acid and biopolymer encapsulation on lipid metabolism in mice. <i>International Journal of Molecular Sciences</i> , 2013 , 14, 6848-62	6.3	15
33	Onion extract structural changes during in vitro digestion and its potential antioxidant effect on brain lipids obtained from low- and high-fat-fed mice. <i>Free Radical Research</i> , 2013 , 47, 1009-15	4	11
32	Effect of Modified Atmosphere Packaging and Vacuum Packaging on Quality Characteristics of Low Grade Beef during Cold Storage. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013 , 26, 1781-9	2.4	27
31	Comparison of live performance and meat quality parameter of cross bred (korean native black pig and landrace) pigs with different coat colors. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013 , 26, 1047-53	2.4	10
30	Antioxidant activities of aqueous extracts from three cultivars of guava leaf. <i>Food Science and Biotechnology</i> , 2012 , 21, 1557-1563	3	10
29	Review of natural products actions on cytokines in inflammatory bowel disease. <i>Nutrition Research</i> , 2012 , 32, 801-16	4	99
28	Effect of buckwheat extract on the antioxidant activity of lipid in mouse brain and its structural change during in vitro human digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10699-704	5.7	21
27	A preliminary study on the development of an easy method for beef freshness using a cyclic voltammetric system. <i>Food Control</i> , 2011 , 22, 133-136	6.2	5
26	Effect of Cryoprotectants on Chemical, Mechanical and Sensorial Characteristics of Spent Laying Hen Surimi. <i>Food and Bioprocess Technology</i> , 2011 , 4, 1407-1413	5.1	9
25	Impact of salt and lipid type on in vitro digestion of emulsified lipids. <i>Food Chemistry</i> , 2011 , 126, 1559-648.5		34
24	In vitro human digestion models for food applications. <i>Food Chemistry</i> , 2011 , 125, 1-12	8.5	605
23	The development of imitation crab sticks by substituting spent laying hen meat for Alaska pollack. <i>Poultry Science</i> , 2011 , 90, 1799-808	3.9	8
22	EFFECTS OF DIETARY GLYCINE BETAINE ON BLOOD CHARACTERISTICS AND PORK QUALITY. <i>Journal of Muscle Foods</i> , 2010 , 21, 87-101		8

21	Anti-inflammatory effects of <i>Inonotus obliquus</i> in colitis induced by dextran sodium sulfate. <i>Journal of Biomedicine and Biotechnology</i> , 2010 , 2010, 943516		33
20	The relationship between muscle fiber characteristics and meat quality traits of highly marbled Hanwoo (Korean native cattle) steers. <i>Meat Science</i> , 2010 , 86, 456-61	6.4	150
19	Effects of trans-10,cis-12 conjugated linoleic acid on body composition in genetically obese mice. <i>Journal of Medicinal Food</i> , 2009 , 12, 56-63	2.8	10
18	EFFECT OF STORAGE TEMPERATURE ON MEAT QUALITY OF MUSCLE WITH DIFFERENT FIBER TYPE COMPOSITION FROM KOREAN NATIVE CATTLE (HANWOO). <i>Journal of Food Quality</i> , 2009 , 32, 315-333	2.7	9
17	Discoloration characteristics of 3 major muscles from cattle during cold storage. <i>Journal of Food Science</i> , 2009 , 74, C1-5	3.4	46
16	Effects of various fiber additions on lipid digestion during in vitro digestion of beef patties. <i>Journal of Food Science</i> , 2009 , 74, C653-7	3.4	45
15	Influence of initial emulsifier type on microstructural changes occurring in emulsified lipids during in vitro digestion. <i>Food Chemistry</i> , 2009 , 114, 253-262	8.5	226
14	A Comparison of the Meat Qualities from the Hanwoo (Korean Native Cattle) and Holstein Steer. <i>Food and Bioprocess Technology</i> , 2008 , 1, 196-200	5.1	14
13	Effect of extra virgin olive oil substitution for fat on quality of pork patty. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 1231-1237	4.3	23
12	Effect of muscle type and washing times on physico-chemical characteristics and qualities of surimi. <i>Journal of Food Engineering</i> , 2007 , 81, 618-623	6	54
11	A COMPARISON OF THE EFFECTS OF DIETARY CONJUGATED LINOLEIC ACID CONTENTS, CHOLESTEROL, LIPID OXIDATION AND DRIP LOSS IN PORK LOIN AND CHICKEN BREAST. <i>Journal of Muscle Foods</i> , 2007 , 18, 264-275		7
10	Effect of conjugated linoleic acid on bone formation and rheumatoid arthritis. <i>European Journal of Pharmacology</i> , 2007 , 568, 16-24	5.3	28
9	Formation of cholesterol oxidation products (COPs) in animal products. <i>Food Control</i> , 2007 , 18, 939-947	6.2	91
8	Biological activities of conjugated linoleic acid (CLA) and effects of CLA on animal products. <i>Livestock Science</i> , 2007 , 110, 221-229	1.7	39
7	The development of sausage including meat from spent laying hen surimi. <i>Poultry Science</i> , 2007 , 86, 2676-84	9.84	31
6	Effect of dietary fats on blood cholesterol and lipid and the development of atherosclerosis in rabbits. <i>Nutrition Research</i> , 2005 , 25, 925-935	4	14
5	Effects of conjugated linoleic acid on color and lipid oxidation of beef patties during cold storage. <i>Meat Science</i> , 2004 , 66, 771-5	6.4	64
4	Quality characteristics of irradiated chicken breast rolls from broilers fed different levels of conjugated linoleic acid. <i>Meat Science</i> , 2003 , 63, 249-55	6.4	22

3	Effect of Dietary Conjugated Linoleic Acid on Lipid Characteristics of Egg Yolk. <i>Asian-Australasian Journal of Animal Sciences</i> , 2003 , 16, 1165-1170	2.4	7
2	Effect of dietary conjugated linoleic acid, irradiation, and packaging conditions on the quality characteristics of raw broiler breast fillets. <i>Meat Science</i> , 2002 , 60, 9-15	6.4	43
1	Raw-meat packaging and storage affect the color and odor of irradiated broiler breast fillets after cooking. <i>Meat Science</i> , 2002 , 61, 49-54	6.4	47