Dong U Ahn

List of Publications by Year
in descending order

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Version: 2024-02-01

94 papers	4,802 citations	101496 36 h-index	102432 66 g-index
97 all docs	97 docs citations	97 times ranked	4336 citing authors

#	Article	IF	Citations
1	Protein Oxidation: Basic Principles and Implications for Meat Quality. Critical Reviews in Food Science and Nutrition, 2013, 53, 1191-1201.	5.4	490
2	Improving functional value of meat products. Meat Science, 2010, 86, 15-31.	2.7	373
3	Effect of muscle type, packaging, and irradiation on lipid oxidation, volatile production, and color in raw pork patties. Meat Science, 1998, 49, 27-39.	2.7	239
4	Flavour Chemistry of Chicken Meat: A Review. Asian-Australasian Journal of Animal Sciences, 2013, 26, 732-742.	2.4	197
5	Control of Listeria monocytogenes Contamination in Ready-to-Eat Meat Products. Comprehensive Reviews in Food Science and Food Safety, 2005, 4, 34-42.	5.9	149
6	Consumption of Oxidized Oil Increases Oxidative Stress in Broilers and Affects the Quality of Breast Meat. Journal of Agricultural and Food Chemistry, 2011, 59, 969-974.	2.4	144
7	How can heat stress affect chicken meat quality? â€“ a review. Poultry Science, 2019, 98, 1551-1556.	1.5	144
8	Nutritional Regulation of Porcine Bacterial-Induced Colitis by Conjugated Linoleic Acid. Journal of Nutrition, 2002, 132, 2019-2027.	1.3	143
9	Effects of Feeding Flax and Two Types of Sunflower Seeds on Fatty Acid Compositions of Yolk Lipid Classes. Poultry Science, 1991, 70, 2467-2475.	1.5	118
10	Antioxidant activities of six natural phenolics against lipid oxidation induced by Fe2+or ultraviolet light. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1717.	0.8	118
11	Production of Volatile Compounds from Irradiated Oil Emulsion Containing Amino Acids or Proteins. Journal of Food Science, 2000, 65, 612-616.	1.5	117
12	Influence of dietary conjugated linoleic acid on volatile profiles, color and lipid oxidation of irradiated raw chicken meat. Meat Science, 2000, 56, 387-395.	2.7	114
13	Lipid oxidation and its implications to meat quality and human health. Food Science and Biotechnology, 2019, 28, 1275-1285.	1.2	110
14	Volatile production in irradiated normal, pale soft exudative (PSE) and dark firm dry (DFD) pork under different packaging and storage conditions. Meat Science, 2001, 57, 419-426.	2.7	104
15	Effect of dietary conjugated linoleic acid on the quality characteristics of chicken eggs during refrigerated storage. Poultry Science, 1999, 78, 922-928.	1.5	102
16	Simultaneous Analysis of Tocopherols, Cholesterol, and Phytosterols Using Gas Chromatography. Journal of Food Science, 2002, 67, 1696-1700.	1.5	98
17	Combination of aerobic and vacuum packaging to control lipid oxidation and off-odor volatiles of irradiated raw turkey breast. Meat Science, 2003, 63, 389-395.	2.7	97
18	Analytical Methods for Lipid Oxidation and Antioxidant Capacity in Food Systems. Antioxidants, 2021, 10, 1587.	2.2	90

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19	Egg Yolk Phosvitin and Functional Phosphopeptidesâ€"Review. Journal of Food Science, 2011, 76, R143-50.	1.5	83
20	Volatiles and Oxidative Changes in Irradiated Pork Sausage with Different Fatty Acid Composition and Tocopherol Content. Journal of Food Science, 2000, 65, 270-275.	1.5	79
21	Effect of NaCl, Myoglobin, Fe(II), and Fe(III) on Lipid Oxidation of Raw and Cooked Chicken Breast and Beef Loin. Journal of Agricultural and Food Chemistry, 2010, 58, 600-605.	2.4	63
22	Irradiation and additive combinations on the pathogen reduction and quality of poultry meat. Poultry Science, 2013, 92, 534-545.	1.5	56
23	Effects of dietary vitamin E supplementation on lipid oxidation and volatiles content of irradiated, cooked turkey meat patties with different packaging. Poultry Science, 1998, 77, 912-920.	1.5	55
24	Color, Oxidation-Reduction Potential, and Gas Production of Irradiated Meats from Different Animal Species. Journal of Food Science, 2002, 67, 1692-1695.	1.5	52
25	Effect of Oregano Essential Oil (Origanum vulgare subsp. hirtum) on the Storage Stability and Quality Parameters of Ground Chicken Breast Meat. Antioxidants, 2016, 5, 18.	2.2	50
26	Effect of irradiation on the quality of turkey ham during storage. Meat Science, 2004, 66, 63-68.	2.7	49
27	Volatile Substances of Chinese Traditional Jinhua Ham and Cantonese Sausage. Journal of Food Science, 2001, 66, 827-831.	1.5	48
28	Plant- and Animal-Based Antioxidantsâ€™ Structure, Efficacy, Mechanisms, and Applications: A Review. Antioxidants, 2022, 11, 1025.	2.2	46
29	Prooxidant effects of ferrous iron, hemoglobin, and ferritin in oil emulsion and cooked-meat homogenates are different from those in raw-meat homogenates. Poultry Science, 1998, 77, 348-355.	1.5	45
30	Effect of dietary vitamin E and irradiation on lipid oxidation, color, and volatiles of fresh and previously frozen turkey breast patties. Meat Science, 2003, 65, 513-521.	2.7	45
31	Effect of irradiation on the parameters that influence quality characteristics of raw turkey breast meat. Radiation Physics and Chemistry, 2017, 130, 40-46.	1.4	43
32	Effects of Tannic Acid on Lipid and Protein Oxidation, Color, and Volatiles of Raw and Cooked Chicken Breast Meat during Storage. Antioxidants, 2016, 5, 19.	2.2	41
33	Storage, Heating, and Tocopherols Affect Cholesterol Oxide Formation in Food Oils. Journal of Agricultural and Food Chemistry, 1996, 44, 3830-3834.	2.4	39
34	Effect of Fermentation Temperature on the Volatile Composition of Kimchi. Journal of Food Science, 2016, 81, C2623-C2629.	1.5	39
35	Antioxidant and anticancer effects of functional peptides from ovotransferrin hydrolysates. Journal of the Science of Food and Agriculture, 2017, 97, 4857-4864.	1.7	38
36	Effect of electron-beam irradiation before and after cooking on the chemical properties of beef, pork, and chicken. Meat Science, 2008, 80, 903-909.	2.7	37

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37	Preparation and characterization of novel eggshell membrane-chitosan blend films for potential wound-care dressing: From waste to medicinal products. International Journal of Biological Macromolecules, 2019, 123, 477-484.	3.6	36
38	Volatile profile, lipid oxidation and protein oxidation of irradiated ready-to-eat cured turkey meat products. Radiation Physics and Chemistry, 2016, 127, 27-33.	1.4	35
39	How Can the Value and Use of Egg Yolk Be Increased?. Journal of Food Science, 2019, 84, 205-212.	1.5	34
40	Addition of garlic or onion before irradiation on lipid oxidation, volatiles and sensory characteristics of cooked ground beef. Meat Science, 2011, 88, 286-291.	2.7	33
41	An easy and rapid separation method for five major proteins from egg white: Successive extraction and MALDI-TOF-MS identification. Food Chemistry, 2020, 315, 126207.	4.2	33
42	Development of an antibacterial nanobiomaterial for wound-care based on the absorption of AgNPs on the eggshell membrane. Colloids and Surfaces B: Biointerfaces, 2019, 183, 110449.	2.5	32
43	Dietary CLA affects lipid metabolism in broiler chicks. Lipids, 2003, 38, 505-511.	0.7	31
44	Sequential separation of immunoglobulin Y and phosvitin from chicken egg yolk without using organic solvents. Poultry Science, 2014, 93, 2668-2677.	1.5	30
45	Antioxidant Effect of Extracts from the Coffee Residue in Raw and Cooked Meat. Antioxidants, 2016, 5, 21.	2.2	30
46	Mechanisms of volatile production from sulfur-containing amino acids by irradiation. Radiation Physics and Chemistry, 2016, 119, 80-84.	1.4	29
47	The functional property of egg yolk phosvitin as a melanogenesis inhibitor. Food Chemistry, 2012, 135, 993-998.	4.2	28
48	Effect of irradiation on the degradation of nucleotides in turkey meat. LWT - Food Science and Technology, 2016, 73, 88-94.	2.5	28
49	Effect of garlic, onion, and their combination on the quality and sensory characteristics of irradiated raw ground beef. Meat Science, 2011, 89, 202-208.	2.7	27
50	Effect of dietary supplementation of gallic acid and linoleic acid mixture or their synthetic salt on egg quality. Food Chemistry, 2011, 129, 822-829.	4.2	25
51	Mechanisms of volatile production from non-sulfur amino acids by irradiation. Radiation Physics and Chemistry, 2016, 119, 64-73.	1.4	24
52	Impact of electron-beam irradiation on the quality characteristics of raw ground beef. Innovative Food Science and Emerging Technologies, 2019, 54, 87-92.	2.7	23
53	Cytotoxic and antigenotoxic activities of phosvitin from egg yolk. Poultry Science, 2014, 93, 2103-2107.	1.5	21
54	Effect of irradiation on the parameters that influence quality characteristics of raw beef round eye. Innovative Food Science and Emerging Technologies, 2018, 45, 115-121.	2.7	21

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55	In Vitro Immune-Enhancing Activity of Ovotransferrin from Egg White via MAPK Signaling Pathways in RAW 264.7 Macrophages. Korean Journal for Food Science of Animal Resources, 2018, 38, 1226-1236.	1.5	20
56	Functional properties of ovotransferrin from chicken egg white and its derived peptides: a review. Food Science and Biotechnology, 2021, 30, 619-630.	1.2	20
57	Lipid and Protein Oxidation of Chicken Breast Rolls as Affected by Dietary Oxidation Levels and Packaging. Journal of Food Science, 2011, 76, C612-7.	1.5	19
58	Separation and Identification of Highly Efficient Antioxidant Peptides from Eggshell Membrane. Antioxidants, 2019, 8, 495.	2.2	19
59	The Effects of Irradiation at 1.6 kGy on Quality Characteristics of Commercially Produced Ham and Pork Frankfurters over Extended Storage. Journal of Food Science, 2006, 70, S262-S266.	1.5	18
60	Effect of Dietary Cholesterol and Cholesterol Oxides on Blood Cholesterol, Lipids, and the Development of Atherosclerosis in Rabbits. International Journal of Molecular Sciences, 2013, 14, 12593-12606.	1.8	18
61	Effect of dietary fats on blood cholesterol and lipid and the development of atherosclerosis in rabbits. Nutrition Research, 2005, 25, 925-935.	1.3	17
62	In vitro antioxidant and mineralâ€chelating properties of natural and autocleaved ovotransferrin. Journal of the Science of Food and Agriculture, 2015, 95, 2065-2070.	1.7	17
63	Effects of adding red wine on the physicochemical properties and sensory characteristics of uncured frankfurter-type sausage. Meat Science, 2016, 121, 285-291.	2.7	17
64	Ovalbumin Hydrolysates Inhibit Nitric Oxide Production in LPS-induced RAW 264.7 Macrophages. Food Science of Animal Resources, 2020, 40, 274-285.	1.7	17
65	Phosvitin phosphopeptides produced by pressurized hea-trypsin hydrolysis promote the differentiation and mineralization of MC3T3-E1 cells via the OPG/RANKL signaling pathways. Poultry Science, 2021, 100, 527-536.	1.5	16
66	Sequential Separation of Lysozyme and Ovalbumin from Chicken Egg White. Korean Journal for Food Science of Animal Resources, 2013, 33, 501-507.	1.5	16
67	Irradiation-induced Cured Ham Color Fading and Regeneration. Journal of Food Science, 2005, 70, C281-C285.	1.5	15
68	Characterisation of phosvitin phosphopeptides using MALDI-TOF mass spectrometry. Food Chemistry, 2014, 165, 98-103.	4.2	15
69	Mechanisms of volatile production from amino acid esters by irradiation. Food Research International, 2016, 81, 100-107.	2.9	14
70	Effective Preparation Method of Phosphopeptides from Phosvitin and the Analysis of Peptide Profiles Using Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2019, 67, 14086-14101.	2.4	14
71	An easy and simple separation method for Fc and Fab fragments from chicken immunoglobulin Y (IgY). Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1141, 122011.	1.2	13
72	The effects of irradiation on quality of injected fresh pork loins. Meat Science, 2004, 67, 395-401.	2.7	12

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73	Effect of irradiation on the parameters that influence quality characteristics of uncured and cured cooked turkey meat products. Poultry Science, 2016, 95, 2986-2992.	1.5	12
74	Antioxidant effect of fractions from chicken breast and beef loin homogenates in phospholipid liposome systems. Food Chemistry, 2011, 128, 299-307.	4.2	10
75	Effect of Cooking on Radiationâ€Induced Chemical Markers in Beef and Pork during Storage. Journal of Food Science, 2012, 77, C211-5.	1.5	10
76	The Influence of Spices on the Volatile Compounds of Cooked Beef Patty. Korean Journal for Food Science of Animal Resources, 2014, 34, 166-171.	1.5	10
77	An efficient, scalable and environmentally friendly separation method for ovoinhibitor from chicken egg white. LWT - Food Science and Technology, 2020, 127, 109367.	2.5	9
78	Separation of Phosvitin from Egg Yolk without Using Organic Solvents. Asian-Australasian Journal of Animal Sciences, 2013, 26, 1622-1629.	2.4	8
79	Anti-Biofilm Effect of Egg Yolk Phosvitin by Inhibition of Biomass Production and Adherence Activity against Streptococcus mutans. Food Science of Animal Resources, 2020, 40, 1001-1013.	1.7	8
80	Improved immune-enhancing activity of egg white protein ovotransferrin after enzyme hydrolysis. Journal of Animal Science and Technology, 2021, 63, 1159-1168.	0.8	7
81	Fab Fragment of Immunoglobulin Y Modulates NF-Î²B and MAPK Signaling through TLR4 and Î±VÎ²3 Integrin and Inhibits the Inflammatory Effect on R264.7 Macrophages. Journal of Agricultural and Food Chemistry, 2021, 69, 8747-8757.	2.4	7
82	Effects of phosvitin phosphopeptide-Ca complex prepared by efficient enzymatic hydrolysis on calcium absorption and bone deposition of mice. Food Science and Human Wellness, 2022, 11, 1631-1640.	2.2	7
83	Potential Chemical Markers for the Identification of Irradiated Sausages. Journal of Food Science, 2012, 77, C1000-4.	1.5	6
84	Effects of Dietary Cholesterol and Its Oxidation Products on Pathological Lesions and Cholesterol and Lipid Oxidation in the Rabbit Liver. BioMed Research International, 2014, 2014, 1-7.	0.9	6
85	Anti-biofilm effect of egg white ovotransferrin and its hydrolysates against Listeria monocytogenes. LWT - Food Science and Technology, 2022, 165, 113759.	2.5	6
86	Enzymatic Hydrolysis of Ovotransferrin and the Functional Properties of Its Hydrolysates. Food Science of Animal Resources, 2021, 41, 608-622.	1.7	5
87	Development of non-dairy creamer analogs/mimics for an alternative of infant formula using egg white, yolk, and soy proteins. Asian-Australasian Journal of Animal Sciences, 2019, 32, 881-890.	2.4	5
88	Dietary cholesterol affects lipid metabolism in rabbits. Food Science and Biotechnology, 2013, 22, 557-565.	1.2	3
89	Dosage response of atherosclerotic lesions to dietary cholesterol in rabbits. Food Science and Biotechnology, 2013, 22, 1-7.	1.2	3
90	Fate of natural bacterial flora, and artificially inoculated Escherichia coli O157:H7, Listeria monocytogenes, and Salmonella enterica in raw ground chicken meat with added oregano oil or tannic acid alone or combined. Food Control, 2022, 139, 109059.	2.8	3

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91	Advances in preparation and bioactivity of phosvitin phosphopeptides. Journal of Future Foods, 2022, 2, 213-222.	2.0	3
92	Effect of Packaging and Antioxidant Combinations on Physicochemical Properties of Irradiated Restructured Chicken Rolls. Korean Journal for Food Science of Animal Resources, 2015, 35, 248-257.	1.5	2
93	The Storage and Preservation of Meat. , 2017, , 231-263.		0
94	Inhibition of natural bacterial flora, Staphylococcus aureus, and enterotoxin A production in cooked ground chicken with oregano oil or tannic acid (TA) alone or combination. Korean Journal of Food Preservation, 2021, 28, 857-867.	0.2	0