

Dong U Ahn

List of Publications by Year in descending order

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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	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
2	Plant- and Animal-Based Antioxidantsâ€™ Structure, Efficacy, Mechanisms, and Applications: A Review. Antioxidants, 2022, 11, 1025.	2.2	46
3	Anti-biofilm effect of egg white ovotransferrin and its hydrolysates against Listeria monocytogenes. LWT - Food Science and Technology, 2022, 165, 113759.	2.5	6
4	Advances in preparation and bioactivity of phosvitin phosphopeptides. Journal of Future Foods, 2022, 2, 213-222.	2.0	3
5	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
6	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
7	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
8	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
9	Enzymatic Hydrolysis of Ovotransferrin and the Functional Properties of Its Hydrolysates. Food Science of Animal Resources, 2021, 41, 608-622.	1.7	5
10	Fab Fragment of Immunoglobulin Y Modulates NF-Î±B 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
11	Analytical Methods for Lipid Oxidation and Antioxidant Capacity in Food Systems. Antioxidants, 2021, 10, 1587.	2.2	90
12	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
13	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
14	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
15	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
16	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
17	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
18	Lipid oxidation and its implications to meat quality and human health. Food Science and Biotechnology, 2019, 28, 1275-1285.	1.2	110

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19	Separation and Identification of Highly Efficient Antioxidant Peptides from Eggshell Membrane. <i>Antioxidants</i> , 2019, 8, 495.	2.2	19
20	Development of an antibacterial nanobiomaterial for wound-care based on the absorption of AgNPs on the eggshell membrane. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110449.	2.5	32
21	Impact of electron-beam irradiation on the quality characteristics of raw ground beef. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 87-92.	2.7	23
22	Effective Preparation Method of Phosphopeptides from Phosvitin and the Analysis of Peptide Profiles Using Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 14086-14101.	2.4	14
23	How can heat stress affect chicken meat quality? â€” a review. <i>Poultry Science</i> , 2019, 98, 1551-1556.	1.5	144
24	Preparation and characterization of novel eggshell membrane-chitosan blend films for potential wound-care dressing: From waste to medicinal products. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 477-484.	3.6	36
25	How Can the Value and Use of Egg Yolk Be Increased?. <i>Journal of Food Science</i> , 2019, 84, 205-212.	1.5	34
26	Development of non-dairy creamer analogs/mimics for an alternative of infant formula using egg white, yolk, and soy proteins. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 881-890.	2.4	5
27	Effect of irradiation on the parameters that influence quality characteristics of raw beef round eye. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 115-121.	2.7	21
28	In Vitro Immune-Enhancing Activity of Ovotransferrin from Egg White via MAPK Signaling Pathways in RAW 264.7 Macrophages. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 1226-1236.	1.5	20
29	Antioxidant and anticancer effects of functional peptides from ovotransferrin hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4857-4864.	1.7	38
30	The Storage and Preservation of Meat. , 2017, , 231-263.		0
31	Effect of irradiation on the parameters that influence quality characteristics of raw turkey breast meat. <i>Radiation Physics and Chemistry</i> , 2017, 130, 40-46.	1.4	43
32	Effect of Oregano Essential Oil (<i>Origanum vulgare</i> subsp. <i>hirtum</i>) on the Storage Stability and Quality Parameters of Ground Chicken Breast Meat. <i>Antioxidants</i> , 2016, 5, 18.	2.2	50
33	Effects of Tannic Acid on Lipid and Protein Oxidation, Color, and Volatiles of Raw and Cooked Chicken Breast Meat during Storage. <i>Antioxidants</i> , 2016, 5, 19.	2.2	41
34	Antioxidant Effect of Extracts from the Coffee Residue in Raw and Cooked Meat. <i>Antioxidants</i> , 2016, 5, 21.	2.2	30
35	Effect of irradiation on the parameters that influence quality characteristics of uncured and cured cooked turkey meat products. <i>Poultry Science</i> , 2016, 95, 2986-2992.	1.5	12
36	Effects of adding red wine on the physicochemical properties and sensory characteristics of uncured frankfurter-type sausage. <i>Meat Science</i> , 2016, 121, 285-291.	2.7	17

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37	Effect of Fermentation Temperature on the Volatile Composition of Kimchi. <i>Journal of Food Science</i> , 2016, 81, C2623-C2629.	1.5	39
38	Volatile profile, lipid oxidation and protein oxidation of irradiated ready-to-eat cured turkey meat products. <i>Radiation Physics and Chemistry</i> , 2016, 127, 27-33.	1.4	35
39	Effect of irradiation on the degradation of nucleotides in turkey meat. <i>LWT - Food Science and Technology</i> , 2016, 73, 88-94.	2.5	28
40	Mechanisms of volatile production from amino acid esters by irradiation. <i>Food Research International</i> , 2016, 81, 100-107.	2.9	14
41	Mechanisms of volatile production from sulfur-containing amino acids by irradiation. <i>Radiation Physics and Chemistry</i> , 2016, 119, 80-84.	1.4	29
42	Mechanisms of volatile production from non-sulfur amino acids by irradiation. <i>Radiation Physics and Chemistry</i> , 2016, 119, 64-73.	1.4	24
43	Effect of Packaging and Antioxidant Combinations on Physicochemical Properties of Irradiated Restructured Chicken Rolls. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 248-257.	1.5	2
44	<i>In vitro</i> antioxidant and mineral chelating properties of natural and autocleaved ovotransferrin. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2065-2070.	1.7	17
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, 1-7.	0.9	6
46	Sequential separation of immunoglobulin Y and phosvitin from chicken egg yolk without using organic solvents. <i>Poultry Science</i> , 2014, 93, 2668-2677.	1.5	30
47	Cytotoxic and antigenotoxic activities of phosvitin from egg yolk. <i>Poultry Science</i> , 2014, 93, 2103-2107.	1.5	21
48	Characterisation of phosvitin phosphopeptides using MALDI-TOF mass spectrometry. <i>Food Chemistry</i> , 2014, 165, 98-103.	4.2	15
49	The Influence of Spices on the Volatile Compounds of Cooked Beef Patty. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 166-171.	1.5	10
50	Irradiation and additive combinations on the pathogen reduction and quality of poultry meat. <i>Poultry Science</i> , 2013, 92, 534-545.	1.5	56
51	Dietary cholesterol affects lipid metabolism in rabbits. <i>Food Science and Biotechnology</i> , 2013, 22, 557-565.	1.2	3
52	Dosage response of atherosclerotic lesions to dietary cholesterol in rabbits. <i>Food Science and Biotechnology</i> , 2013, 22, 1-7.	1.2	3
53	Protein Oxidation: Basic Principles and Implications for Meat Quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 1191-1201.	5.4	490
54	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, 12593-12606.	1.8	18

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55	Flavour Chemistry of Chicken Meat: A Review. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013, 26, 732-742.	2.4	197
56	Separation of Phosvitin from Egg Yolk without Using Organic Solvents. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013, 26, 1622-1629.	2.4	8
57	Sequential Separation of Lysozyme and Ovalbumin from Chicken Egg White. <i>Korean Journal for Food Science of Animal Resources</i> , 2013, 33, 501-507.	1.5	16
58	Potential Chemical Markers for the Identification of Irradiated Sausages. <i>Journal of Food Science</i> , 2012, 77, C1000-4.	1.5	6
59	The functional property of egg yolk phosvitin as a melanogenesis inhibitor. <i>Food Chemistry</i> , 2012, 135, 993-998.	4.2	28
60	Effect of Cooking on Radiation-Induced Chemical Markers in Beef and Pork during Storage. <i>Journal of Food Science</i> , 2012, 77, C211-5.	1.5	10
61	Consumption of Oxidized Oil Increases Oxidative Stress in Broilers and Affects the Quality of Breast Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 969-974.	2.4	144
62	Addition of garlic or onion before irradiation on lipid oxidation, volatiles and sensory characteristics of cooked ground beef. <i>Meat Science</i> , 2011, 88, 286-291.	2.7	33
63	Effect of garlic, onion, and their combination on the quality and sensory characteristics of irradiated raw ground beef. <i>Meat Science</i> , 2011, 89, 202-208.	2.7	27
64	Lipid and Protein Oxidation of Chicken Breast Rolls as Affected by Dietary Oxidation Levels and Packaging. <i>Journal of Food Science</i> , 2011, 76, C612-7.	1.5	19
65	Egg Yolk Phosvitin and Functional Phosphopeptides—Review. <i>Journal of Food Science</i> , 2011, 76, R143-50.	1.5	83
66	Antioxidant effect of fractions from chicken breast and beef loin homogenates in phospholipid liposome systems. <i>Food Chemistry</i> , 2011, 128, 299-307.	4.2	10
67	Effect of dietary supplementation of gallic acid and linoleic acid mixture or their synthetic salt on egg quality. <i>Food Chemistry</i> , 2011, 129, 822-829.	4.2	25
68	Effect of NaCl, Myoglobin, Fe(II), and Fe(III) on Lipid Oxidation of Raw and Cooked Chicken Breast and Beef Loin. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 600-605.	2.4	63
69	Improving functional value of meat products. <i>Meat Science</i> , 2010, 86, 15-31.	2.7	373
70	Effect of electron-beam irradiation before and after cooking on the chemical properties of beef, pork, and chicken. <i>Meat Science</i> , 2008, 80, 903-909.	2.7	37
71	The Effects of Irradiation at 1.6 kGy on Quality Characteristics of Commercially Produced Ham and Pork Frankfurters over Extended Storage. <i>Journal of Food Science</i> , 2006, 70, S262-S266.	1.5	18
72	Control of <i>Listeria monocytogenes</i> Contamination in Ready-to-Eat Meat Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2005, 4, 34-42.	5.9	149

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73	Effect of dietary fats on blood cholesterol and lipid and the development of atherosclerosis in rabbits. <i>Nutrition Research</i> , 2005, 25, 925-935.	1.3	17
74	Irradiation-induced Cured Ham Color Fading and Regeneration. <i>Journal of Food Science</i> , 2005, 70, C281-C285.	1.5	15
75	The effects of irradiation on quality of injected fresh pork loins. <i>Meat Science</i> , 2004, 67, 395-401.	2.7	12
76	Effect of irradiation on the quality of turkey ham during storage. <i>Meat Science</i> , 2004, 66, 63-68.	2.7	49
77	Dietary CLA affects lipid metabolism in broiler chicks. <i>Lipids</i> , 2003, 38, 505-511.	0.7	31
78	Combination of aerobic and vacuum packaging to control lipid oxidation and off-odor volatiles of irradiated raw turkey breast. <i>Meat Science</i> , 2003, 63, 389-395.	2.7	97
79	Effect of dietary vitamin E and irradiation on lipid oxidation, color, and volatiles of fresh and previously frozen turkey breast patties. <i>Meat Science</i> , 2003, 65, 513-521.	2.7	45
80	Nutritional Regulation of Porcine Bacterial-Induced Colitis by Conjugated Linoleic Acid. <i>Journal of Nutrition</i> , 2002, 132, 2019-2027.	1.3	143
81	Color, Oxidation-Reduction Potential, and Gas Production of Irradiated Meats from Different Animal Species. <i>Journal of Food Science</i> , 2002, 67, 1692-1695.	1.5	52
82	Simultaneous Analysis of Tocopherols, Cholesterol, and Phytosterols Using Gas Chromatography. <i>Journal of Food Science</i> , 2002, 67, 1696-1700.	1.5	98
83	Volatile production in irradiated normal, pale soft exudative (PSE) and dark firm dry (DFD) pork under different packaging and storage conditions. <i>Meat Science</i> , 2001, 57, 419-426.	2.7	104
84	Volatile Substances of Chinese Traditional Jinhua Ham and Cantonese Sausage. <i>Journal of Food Science</i> , 2001, 66, 827-831.	1.5	48
85	Volatiles and Oxidative Changes in Irradiated Pork Sausage with Different Fatty Acid Composition and Tocopherol Content. <i>Journal of Food Science</i> , 2000, 65, 270-275.	1.5	79
86	Production of Volatile Compounds from Irradiated Oil Emulsion Containing Amino Acids or Proteins. <i>Journal of Food Science</i> , 2000, 65, 612-616.	1.5	117
87	Influence of dietary conjugated linoleic acid on volatile profiles, color and lipid oxidation of irradiated raw chicken meat. <i>Meat Science</i> , 2000, 56, 387-395.	2.7	114
88	Effect of dietary conjugated linoleic acid on the quality characteristics of chicken eggs during refrigerated storage. <i>Poultry Science</i> , 1999, 78, 922-928.	1.5	102
89	Antioxidant activities of six natural phenolics against lipid oxidation induced by Fe ²⁺ or ultraviolet light. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1998, 75, 1717.	0.8	118
90	Effect of muscle type, packaging, and irradiation on lipid oxidation, volatile production, and color in raw pork patties. <i>Meat Science</i> , 1998, 49, 27-39.	2.7	239

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91	Prooxidant effects of ferrous iron, hemoglobin, and ferritin in oil emulsion and cooked-meat homogenates are different from those in raw-meat homogenates. <i>Poultry Science</i> , 1998, 77, 348-355.	1.5	45
92	Effects of dietary vitamin E supplementation on lipid oxidation and volatiles content of irradiated, cooked turkey meat patties with different packaging. <i>Poultry Science</i> , 1998, 77, 912-920.	1.5	55
93	Storage, Heating, and Tocopherols Affect Cholesterol Oxide Formation in Food Oils. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3830-3834.	2.4	39
94	Effects of Feeding Flax and Two Types of Sunflower Seeds on Fatty Acid Compositions of Yolk Lipid Classes. <i>Poultry Science</i> , 1991, 70, 2467-2475.	1.5	118