Jason T Sawyer

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/250862/publications.pdf

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| | | 2258059 | 1872680 |
|----------|----------------|--------------|----------------|
| 9 | 30 | 3 | 6 |
| papers | citations | h-index | g-index |
| | | | |
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| 9 | 9 | 9 | 9 |
| all docs | docs citations | times ranked | citing authors |
| | | | |

| # | Article | IF | CITATIONS |
|---|---|-----|-----------|
| 1 | Influence of Plant-Based Proteins on the Fresh and Cooked Characteristics of Ground Beef Patties. Foods, 2021, 10, 1971. | 4.3 | 13 |
| 2 | Vacuum Packaging Can Extend Fresh Color Characteristics of Beef Steaks during Simulated Display Conditions. Foods, 2022, 11, 520. | 4.3 | 6 |
| 3 | Characteristics of Pork Muscles Cooked to Varying End-Point Temperatures. Foods, 2021, 10, 2963. | 4.3 | 4 |
| 4 | Surface Color Variations of Ground Beef Packaged Using Enhanced, Recycle Ready, or Standard Barrier Vacuum Films. Foods, 2022, 11, 162. | 4.3 | 3 |
| 5 | Meat Substitution with Oat Protein Can Improve Ground Beef Patty Characteristics. Foods, 2021, 10, 3071. | 4.3 | 3 |
| 6 | Evaluation of Simulated Shelf-Life Conditions for Food Service Applications on Chicken Tenderloins. Animals, 2021, 11, 2028. | 2.3 | 1 |
| 7 | Impact of Packaging Film and Beef Trimmings on Ground Beef Shelf Life. Foods, 2021, 10, 1923. | 4.3 | O |
| 8 | Shelf-Life Evaluation of Ingredient Combinations and Technologies for Use in Pet Food Formulations. Animals, 2022, 12, 152. | 2.3 | 0 |
| 9 | Sampling Adipose and Muscle Tissue following Post-Harvest Scalding Does Not Affect RNA Integrity or Real-Time PCR Results in Market Weight Yorkshire Pigs. Foods, 2022, 11, 1741. | 4.3 | O |