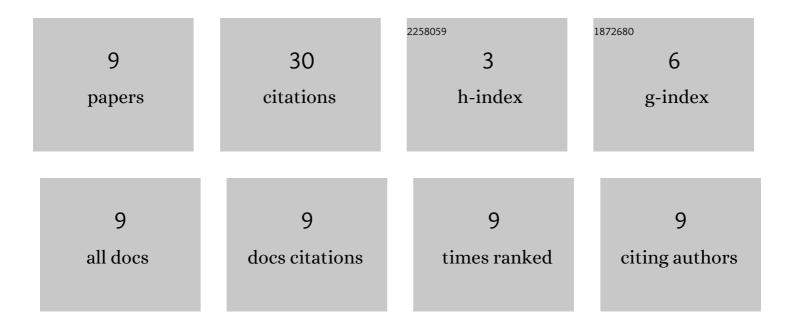
Jason T Sawyer

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/250862/publications.pdf Version: 2024-02-01



LASON T SAWVED

#	Article	IF	CITATIONS
1	Shelf-Life Evaluation of Ingredient Combinations and Technologies for Use in Pet Food Formulations. Animals, 2022, 12, 152.	2.3	0
2	Surface Color Variations of Ground Beef Packaged Using Enhanced, Recycle Ready, or Standard Barrier Vacuum Films. Foods, 2022, 11, 162.	4.3	3
3	Vacuum Packaging Can Extend Fresh Color Characteristics of Beef Steaks during Simulated Display Conditions. Foods, 2022, 11, 520.	4.3	6
4	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	0
5	Evaluation of Simulated Shelf-Life Conditions for Food Service Applications on Chicken Tenderloins. Animals, 2021, 11, 2028.	2.3	1
6	Impact of Packaging Film and Beef Trimmings on Ground Beef Shelf Life. Foods, 2021, 10, 1923.	4.3	0
7	Influence of Plant-Based Proteins on the Fresh and Cooked Characteristics of Ground Beef Patties. Foods, 2021, 10, 1971.	4.3	13
8	Characteristics of Pork Muscles Cooked to Varying End-Point Temperatures. Foods, 2021, 10, 2963.	4.3	4
9	Meat Substitution with Oat Protein Can Improve Ground Beef Patty Characteristics. Foods, 2021, 10, 3071.	4.3	3