

Jan Novakofski

List of Publications by Year in descending order

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78
papers

1,983
citations

257357

24
h-index

265120

42
g-index

79
all docs

79
docs citations

79
times ranked

1857
citing authors

#	ARTICLE	IF	CITATIONS
1	BOARD-INVITED REVIEW: The biology and regulation of preadipocytes and adipocytes in meat animals ^{1,2} . Journal of Animal Science, 2009, 87, 1218-1246.	0.2	279
2	Composition of Cooked Pork Chops: Effect of Removing Subcutaneous Fat Before Cooking. Journal of Food Science, 1989, 54, 15-17.	1.5	176
3	IL-1 β Impairs Insulin-Like Growth Factor I-Induced Differentiation and Downstream Activation Signals of the Insulin-Like Growth Factor I Receptor in Myoblasts. Journal of Immunology, 2004, 172, 7713-7720.	0.4	102
4	Cytokine-Hormone Interactions: Tumor Necrosis Factor α Impairs Biologic Activity and Downstream Activation Signals of the Insulin-Like Growth Factor I Receptor in Myoblasts. Endocrinology, 2003, 144, 2988-2996.	1.4	98
5	The importance of localized culling in stabilizing chronic wasting disease prevalence in white-tailed deer populations. Preventive Veterinary Medicine, 2014, 113, 139-145.	0.7	71
6	Consumer Sensory Evaluations of Aging Effects on Beef Quality. Journal of Food Science, 2008, 73, S78-82.	1.5	62
7	Marinade pH Affects Textural Properties of Beef. Journal of Food Science, 1992, 57, 305-311.	1.5	60
8	Allied Industry Approaches to Alter Intramuscular Fat Content and Composition in Beef Animals. Journal of Food Science, 2010, 75, R1-8.	1.5	59
9	<p>Chronic Wasting Disease In Cervids: Prevalence, Impact And Management Strategies</p>. Veterinary Medicine: Research and Reports, 2019, Volume 10, 123-139.	0.4	54
10	Prion sequence polymorphisms and chronic wasting disease resistance in Illinois white-tailed deer (<i>Odocoileus virginianus</i>). Prion, 2008, 2, 28-36.	0.9	52
11	Thermal Gelation of Pork, Beef, Fish, Chicken and Turkey Muscles as Affected by Heating Rate and pH. Journal of Food Science, 1995, 60, 936-940.	1.5	47
12	Acceptability and Shelf-life of Marinated Fresh and Precooked Pork. Journal of Food Science, 1993, 58, 1249-1253.	1.5	46
13	Evaluation of a wild white-tailed deer population management program for controlling chronic wasting disease in Illinois, 2003â€“2008. Preventive Veterinary Medicine, 2013, 110, 541-548.	0.7	45
14	Genetic assessment of environmental features that influence deer dispersal: implications for prionâ€infectected populations. Population Ecology, 2014, 56, 327-340.	0.7	35
15	Thermal Gelation of Myofibrils from Pork, Beef, Fish, Chicken and Turkey. Journal of Food Science, 1995, 60, 941-945.	1.5	34
16	Cooking rate, pH and final endpoint temperature effects on color and cook loss of a lean ground beef model system. Meat Science, 1999, 52, 443-451.	2.7	34
17	Sodium Lactate/Sodium Chloride Effects on Sensory Characteristics and Shelf-Life of Fresh Ground Pork. Journal of Food Science, 1993, 58, 978-980.	1.5	33
18	Instrumental evaluation of pH effects on ability of pork chops to bloom. Meat Science, 2006, 72, 596-602.	2.7	33

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19	Assay and Storage Conditions Affect Yield of Salt Soluble Protein from Muscle. <i>Journal of Food Science</i> , 1993, 58, 963-967.	1.5	30
20	Microsatellites behaving badly: empirical evaluation of genotyping errors and subsequent impacts on population studies. <i>Genetics and Molecular Research</i> , 2011, 10, 2534-2553.	0.3	30
21	Effect of Processing, Packaging and Various Antioxidants on Lipid Oxidation of Restructured Pork. <i>Journal of Food Protection</i> , 1986, 49, 222-225.	0.8	29
22	Hormonal Regulation of the Age-Associated Decline in Immune Function. <i>Annals of the New York Academy of Sciences</i> , 1987, 496, 91-97.	1.8	27
23	Fat and Cholesterol Content of Beef Patties as Affected by Supercritical CO ₂ Extraction. <i>Journal of Food Science</i> , 1993, 58, 950-952.	1.5	27
24	Prion protein gene sequence and chronic wasting disease susceptibility in white-tailed deer (<i>Odocoileus virginianus</i>). <i>Prion</i> , 2015, 9, 449-462.	0.9	27
25	Caffeine, but not other phytochemicals, in mate tea (<i>Ilex paraguariensis</i> St. Hilaire) attenuates high-fat-high-sucrose-diet-driven lipogenesis and body fat accumulation. <i>Journal of Functional Foods</i> , 2020, 64, 103646.	1.6	27
26	Utilizing disease surveillance to examine gene flow and dispersal in white-tailed deer. <i>Journal of Applied Ecology</i> , 2010, 47, 1189-1198.	1.9	26
27	Influence of the geographic distribution of prion protein gene sequence variation on patterns of chronic wasting disease spread in white-tailed deer (<i>Odocoileus virginianus</i>). <i>Prion</i> , 2018, 12, 204-215.	0.9	26
28	Influence of landscape factors and management decisions on spatial and temporal patterns of the transmission of chronic wasting disease in white-tailed deer. <i>Geospatial Health</i> , 2013, 8, 215.	0.3	22
29	Communication stations: cameras reveal river otter (<i>Lontra canadensis</i>) behavior and activity patterns at latrines. <i>Journal of Ethology</i> , 2015, 33, 225-234.	0.4	22
30	Mitigation of SARS-CoV-2 transmission at a large public university. <i>Nature Communications</i> , 2022, 13, .	5.8	21
31	THERMAL GELATION PROPERTIES OF MYOFIBRILLAR PROTEIN AND GELATIN COMBINATIONS. <i>Journal of Muscle Foods</i> , 2005, 16, 126-140.	0.5	20
32	River otters as biomonitors for organochlorine pesticides, PCBs, and PBDEs in Illinois. <i>Ecotoxicology and Environmental Safety</i> , 2014, 100, 99-104.	2.9	19
33	Bluetongue and Epizootic Hemorrhagic Disease in the United States of America at the Wildlife-Livestock Interface. <i>Pathogens</i> , 2021, 10, 915.	1.2	19
34	Food Safety Considerations Related to the Consumption and Handling of Game Meat in North America. <i>Veterinary Sciences</i> , 2020, 7, 188.	0.6	18
35	Reproductive characteristics of female white-tailed deer (<i>Odocoileus virginianus</i>) in the Midwestern USA. <i>Theriogenology</i> , 2017, 94, 71-78.	0.9	17
36	Clay content and pH: soil characteristic associations with the persistent presence of chronic wasting disease in northern Illinois. <i>Scientific Reports</i> , 2017, 7, 18062.	1.6	17

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37	Thermal Gelation Properties of Protein Fractions from Pork and Chicken Breast Muscles. <i>Journal of Food Science</i> , 1995, 60, 742-747.	1.5	16
38	Fatty Acid and Cholesterol Changes in Pork Longissimus Muscle and Fat due to Ractopamine. <i>Journal of Food Science</i> , 1992, 57, 1266-1268.	1.5	15
39	BELLY THICKNESS EFFECTS ON THE PROXIMATE COMPOSITION, PROCESSING, AND SENSORY CHARACTERISTICS OF BACON. <i>Journal of Muscle Foods</i> , 1995, 6, 283-296.	0.5	13
40	The Paradox of Toughening During the Aging of Tender Steaks. <i>Journal of Food Science</i> , 2006, 71, S473-S479.	1.5	13
41	Perspectives on the formation of an interdisciplinary research team. <i>Biochemical and Biophysical Research Communications</i> , 2010, 391, 1155-1157.	1.0	13
42	Genetic assignment tests reveal dispersal of white-tailed deer: implications for chronic wasting disease. <i>Journal of Mammalogy</i> , 2014, 95, 646-654.	0.6	13
43	Properties of Frankfurters Processed with Different Levels of Sodium Bicarbonate ¹ . <i>Journal of Food Protection</i> , 1985, 48, 861-864.	0.8	12
44	Association of chronic wasting disease susceptibility with prion protein variation in white-tailed deer (<i>Odocoileus virginianus</i>). <i>Prion</i> , 2020, 14, 214-225.	0.9	11
45	Modulation of IGF mRNA abundance during muscle denervation atrophy. <i>Medicine and Science in Sports and Exercise</i> , 1993, 25, 1005-1008.	0.2	10
46	Zinc partitions IGFs from soluble IGF binding proteins (IGFBP)-5, but not soluble IGFBP-4, to myoblast IGF type 1 receptors. <i>Journal of Endocrinology</i> , 2004, 180, 227-246.	1.2	10
47	Spatial analysis of chronic wasting disease in free-ranging white-tailed deer (<i>Odocoileus</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10	1.3	10
48	Effect of Salt Reduction on the Yield, Breaking Force, and Sensory Characteristics of Emulsion-Coated Chunked and Formed Ham. <i>Journal of Food Science</i> , 1986, 51, 1439-1441.	1.5	8
49	Effect of Mixture and Storage on the Palatability of Beef-Turkey Patties. <i>Journal of Food Science</i> , 1987, 52, 1159-1160.	1.5	8
50	Varying amounts of stretch stimulus regulate stretch-induced muscle hypertrophy in the chicken. <i>Comparative Biochemistry and Physiology A, Comparative Physiology</i> , 1991, 100, 55-61.	0.7	7
51	SODIUM LACTATE EFFECTS ON THE STABILITY OF FRESH AND CURED PORK LONGISSIMUS. <i>Journal of Muscle Foods</i> , 1994, 5, 285-297.	0.5	7
52	Prion Protein Gene (<i>PRNP</i>) Sequences Suggest Differing Vulnerability to Chronic Wasting Disease for Florida Key Deer (<i>Odocoileus virginianus clavium</i>) and Columbian White-Tailed Deer (<i>O. v. leucurus</i>). <i>Journal of Heredity</i> , 2020, 111, 564-572.	1.0	7
53	Neutral Red Assay Modification to Prevent Cytotoxicity and Improve Reproducibility Using E-63 Rat Skeletal Muscle Cells. <i>Biotechnic and Histochemistry</i> , 1998, 73, 211-221.	0.7	6
54	Metals in obex and retropharyngeal lymph nodes of Illinois white-tailed deer and their variations associated with CWD status. <i>Prion</i> , 2015, 9, 48-58.	0.9	6

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55	A RESEARCH NOTE: EFFECT OF NATURAL ANTIOXIDANTS ON COLOR OF AN IRRADIATED BEEF MYOGLOBIN MODEL SYSTEM. <i>Journal of Muscle Foods</i> , 2008, 19, 410-419.	0.5	5
56	A RESEARCH NOTE: EFFECT OF CITRIC ACID AND/OR ROSEMARY EXTRACT ON COLOR OF AN IRRADIATED BEEF MYOGLOBIN MODEL SYSTEM. <i>Journal of Muscle Foods</i> , 2009, 20, 28-36.	0.5	5
57	Processing and Sensory Properties of Round Pork Bacon. <i>Journal of Food Science</i> , 1989, 54, 214-215.	1.5	4
58	Thermal Gelation of Stretched and Cold-Shortened Bovine Sternomandibularis Muscle and Myofibrils. <i>Journal of Food Science</i> , 1995, 60, 661-663.	1.5	4
59	A comparison of three methods to evaluate otter latrine activity. <i>Wildlife Society Bulletin</i> , 2019, 43, 198-207.	1.6	4
60	Evaluating the ability of a locally focused culling program in removing chronic wasting disease infected free-ranging white-tailed deer in Illinois, USA, 2003-2020. <i>Transboundary and Emerging Diseases</i> , 2021, , .	1.3	4
61	Spatial epidemiology of hemorrhagic disease in Illinois wild white-tailed deer. <i>Scientific Reports</i> , 2022, 12, 6888.	1.6	4
62	EFFECTS OF TENTH RIB FAT THICKNESS ON MOISTURE, LIPID AND CHOLESTEROL CONTENT OF SUBCUTANEOUS, INTERMUSCULAR AND INTERNAL FATS. <i>Journal of Muscle Foods</i> , 1993, 4, 291-303.	0.5	3
63	Zinc Alters the Kinetics of IGF-II Binding to Cell Surface Receptors and Binding Proteins. <i>Endocrine</i> , 2003, 21, 279-288.	2.2	3
64	Zinc partitions insulin-like growth factors (IGFs) from soluble IGF binding protein (IGFBP)-5 to the cell surface receptors of BC3H-1 muscle cells. <i>Journal of Cellular Physiology</i> , 2003, 197, 388-399.	2.0	3
65	Fatty acid analysis as a tool to infer the diet in Illinois river otters (<i>Lontra canadensis</i>). <i>Journal of Animal Science and Technology</i> , 2014, 56, 16.	0.8	3
66	A De Novo Chromosome-Level Genome Assembly of the White-Tailed Deer, <i>Odocoileus virginianus</i> . <i>Journal of Heredity</i> , 2022, 113, 479-489.	1.0	3
67	Palatability and Texture of Ground Meat Patties Made with Varying Amounts of Pork and Turkey. <i>Journal of Food Science</i> , 1987, 52, 1490-1494.	1.5	2
68	INITIAL POSTMORTEM PORCINE MUSCLE PH EFFECT ON HEAT-INDUCED GELATION PROPERTIES. <i>Journal of Muscle Foods</i> , 1995, 6, 403-412.	0.5	2
69	Variation in the PRNP gene of Pere David's deer (<i>Elaphurus davidianus</i>) may impact genetic vulnerability to chronic wasting disease. <i>Conservation Genetics</i> , 2022, 23, 313-323.	0.8	2
70	PROPERTIES OF FRANKFURTERS PROCESSED WITH POTASSIUM AND SODIUM BICARBONATE. <i>Journal of Food Quality</i> , 1989, 11, 475-485.	1.4	1
71	Muscle catabolism in lean and obese Zucker rats fed a very low calorie diet. <i>Nutrition Research</i> , 1992, 12, 289-296.	1.3	1
72	Trash to treasure: assessing viability of wing biopsies for use in bat genetic research. <i>Conservation Genetics Resources</i> , 2015, 7, 325-327.	0.4	1

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73	Is insulin-like growth factor gene expression modulated during cardiac hypertrophy?. <i>Medicine and Science in Sports and Exercise</i> , 1993, 11, 495-500.	0.2	0
74	EFFECT OF LOW VOLTAGE ELECTRICAL STIMULATION ON THE CARCASS AND SHELF-LIFE CHARACTERISTICS OF SPECIAL FED VEAL. <i>Journal of Muscle Foods</i> , 1994, 5, 355-365.	0.5	0
75	Development of a panel of microsatellite markers for the assessment of genetic structure in white-tailed deer in Northern Illinois and Southern Wisconsin. <i>Journal of Neuropathology and Experimental Neurology</i> , 2007, 66, 433.	0.9	0
76	A RESEARCH NOTE: ANTIOXIDANT EFFECTS ON COLOR OF AN IRRADIATED BOVINE MYOGLOBIN MODEL SYSTEM. <i>Journal of Muscle Foods</i> , 2009, 20, 201-210.	0.5	0
77	The Scene of the Crime. <i>American Biology Teacher</i> , 2014, 76, 615-619.	0.1	0
78	Sequence Variation within the Prion Protein Gene from White-tailed Deer (<i>Odocoileus</i>)	0.2	0