Jan Novakofski

List of Publications by Year in descending order

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78 papers	1,983 citations	257450 24 h-index	265206 42 g-index
79 all docs	79 docs citations	79 times ranked	1857 citing authors

#	Article	IF	Citations
1	Variation in the PRNP gene of Pere Davidâ€™s deer (Elaphurus davidianus) may impact genetic vulnerability to chronic wasting disease. Conservation Genetics, 2022, 23, 313-323.	1.5	2
2	Spatial epidemiology of hemorrhagic disease in Illinois wild white-tailed deer. Scientific Reports, 2022, 12, 6888.	3.3	4
3	A De Novo Chromosome-Level Genome Assembly of the White-Tailed Deer, Odocoileus Virginianus. Journal of Heredity, 2022, 113, 479-489.	2.4	3
4	Mitigation of SARS-CoV-2 transmission at a large public university. Nature Communications, 2022, 13, .	12.8	21
5	Spatial analysis of chronic wasting disease in freeâ€ranging whiteâ€tailed deer (Odocoileus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.0	10
6	Bluetongue and Epizootic Hemorrhagic Disease in the United States of America at the Wildlifeâ€“Livestock Interface. Pathogens, 2021, 10, 915.	2.8	19
7	Evaluating the ability of a locally focused culling program in removing chronic wasting disease infected freeâ€ranging whiteâ€tailed deer in Illinois, USA, 2003â€“2020. Transboundary and Emerging Diseases, 2021, , .	3.0	4
8	Caffeine, but not other phytochemicals, in mate tea (Ilex paraguariensis St. Hilaire) attenuates high-fat-high-sucrose-diet-driven lipogenesis and body fat accumulation. Journal of Functional Foods, 2020, 64, 103646.	3.4	27
9	Prion Protein Gene (PRNP) Sequences Suggest Differing Vulnerability to Chronic Wasting Disease for Florida Key Deer (Odocoileus virginianus clavium) and Columbian White-Tailed Deer (O. v. leucurus). Journal of Heredity, 2020, 111, 564-572.	2.4	7
10	Association of chronic wasting disease susceptibility with prion protein variation in white-tailed deer (Odocoileus virginianus). Prion, 2020, 14, 214-225.	1.8	11
11	Food Safety Considerations Related to the Consumption and Handling of Game Meat in North America. Veterinary Sciences, 2020, 7, 188.	1.7	18
12	Chronic Wasting Disease In Cervids: Prevalence, Impact And Management Strategies . Veterinary Medicine: Research and Reports, 2019, Volume 10, 123-139.	0.6	54
13	A comparison of three methods to evaluate otter latrine activity. Wildlife Society Bulletin, 2019, 43, 198-207.	1.6	4
14	Influence of the geographic distribution of prion protein gene sequence variation on patterns of chronic wasting disease spread in white-tailed deer (Odocoileus virginianus). Prion, 2018, 12, 204-215.	1.8	26
15	Reproductive characteristics of female white-tailed deer (Odocoileus virginianus) in the Midwestern USA. Theriogenology, 2017, 94, 71-78.	2.1	17
16	Clay content and pH: soil characteristic associations with the persistent presence of chronic wasting disease in northern Illinois. Scientific Reports, 2017, 7, 18062.	3.3	17
17	Metals in obex and retropharyngeal lymph nodes of Illinois white-tailed deer and their variations associated with CWD status. Prion, 2015, 9, 48-58.	1.8	6
18	Prion protein gene sequence and chronic wasting disease susceptibility in white-tailed deer (Odocoileus virginianus). Prion, 2015, 9, 449-462.	1.8	27

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19	Communication stations: cameras reveal river otter (Lontra canadensis) behavior and activity patterns at latrines. Journal of Ethology, 2015, 33, 225-234.	0.8	22
20	Trash to treasure: assessing viability of wing biopsies for use in bat genetic research. Conservation Genetics Resources, 2015, 7, 325-327.	0.8	1
21	Fatty acid analysis as a tool to infer the diet in Illinois river otters (Lontra canadensis). Journal of Animal Science and Technology, 2014, 56, 16.	2.5	3
22	The Scene of the Crime. American Biology Teacher, 2014, 76, 615-619.	0.2	0
23	Genetic assessment of environmental features that influence deer dispersal: implications for prionâ€infected populations. Population Ecology, 2014, 56, 327-340.	1.2	35
24	Genetic assignment tests reveal dispersal of white-tailed deer: implications for chronic wasting disease. Journal of Mammalogy, 2014, 95, 646-654.	1.3	13
25	River otters as biomonitors for organochlorine pesticides, PCBs, and PBDEs in Illinois. Ecotoxicology and Environmental Safety, 2014, 100, 99-104.	6.0	19
26	The importance of localized culling in stabilizing chronic wasting disease prevalence in white-tailed deer populations. Preventive Veterinary Medicine, 2014, 113, 139-145.	1.9	71
27	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.	1.9	45
28	Influence of landscape factors and management decisions on spatial and temporal patterns of the transmission of chronic wasting disease in white-tailed deer. Geospatial Health, 2013, 8, 215.	0.8	22
29	Microsatellites behaving badly: empirical evaluation of genotyping errors and subsequent impacts on population studies. Genetics and Molecular Research, 2011, 10, 2534-2553.	0.2	30
30	Utilizing disease surveillance to examine gene flow and dispersal in whiteâ€tailed deer. Journal of Applied Ecology, 2010, 47, 1189-1198.	4.0	26
31	Allied Industry Approaches to Alter Intramuscular Fat Content and Composition in Beef Animals. Journal of Food Science, 2010, 75, R1-8.	3.1	59
32	Perspectives on the formation of an interdisciplinary research team. Biochemical and Biophysical Research Communications, 2010, 391, 1155-1157.	2.1	13
33	A RESEARCH NOTE: EFFECT OF CITRIC ACID AND/OR ROSEMARY EXTRACT ON COLOR OF AN IRRADIATED BEEF MYOGLOBIN MODEL SYSTEM. Journal of Muscle Foods, 2009, 20, 28-36.	0.5	5
34	A RESEARCH NOTE: ANTIOXIDANT EFFECTS ON COLOR OF AN IRRADIATED BOVINE MYOGLOBIN MODEL SYSTEM. Journal of Muscle Foods, 2009, 20, 201-210.	0.5	0
35	BOARD-INVITED REVIEW: The biology and regulation of preadipocytes and adipocytes in meat animals1,2. Journal of Animal Science, 2009, 87, 1218-1246.	0.5	279
36	Consumer Sensory Evaluations of Aging Effects on Beef Quality. Journal of Food Science, 2008, 73, S78-82.	3.1	62

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37	A RESEARCH NOTE: EFFECT OF NATURAL ANTIOXIDANTS ON COLOR OF AN IRRADIATED BEEF MYOGLOBIN MODEL SYSTEM. Journal of Muscle Foods, 2008, 19, 410-419.	0.5	5
38	Prion sequence polymorphisms and chronic wasting disease resistance in Illinois white-tailed deer (Odocoileus virginianus). Prion, 2008, 2, 28-36.	1.8	52
39	Development of a panel of microsatellite markers for the assessment of genetic structure in white-tailed deer in Northern Illinois and Southern Wisconsin. Journal of Neuropathology and Experimental Neurology, 2007, 66, 433.	1.7	0
40	Instrumental evaluation of pH effects on ability of pork chops to bloom. Meat Science, 2006, 72, 596-602.	5.5	33
41	The Paradox of Toughening During the Aging of Tender Steaks. Journal of Food Science, 2006, 71, S473-S479.	3.1	13
42	Sequence Variation within the Prion Protein Gene from Whiteâ€tailed Deer <i>(Odocoileus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 T	0.5	0
43	THERMAL GELATION PROPERTIES OF MYOFIBRILLAR PROTEIN AND GELATIN COMBINATIONS. Journal of Muscle Foods, 2005, 16, 126-140.	0.5	20
44	Zinc partitions IGFs from soluble IGF binding proteins (IGFBP)-5, but not soluble IGFBP-4, to myoblast IGF type 1 receptors. Journal of Endocrinology, 2004, 180, 227-246.	2.6	10
45	IL-1Î² 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.	0.8	102
46	Zinc Alters the Kinetics of IGF-II Binding to Cell Surface Receptors and Binding Proteins. Endocrine, 2003, 21, 279-288.	2.2	3
47	Zinc partitions insulin-like growth factors (IGFs) from soluble IGF binding protein (IGFBP)-5 to the cell surface receptors of BC3H-1 muscle cells. Journal of Cellular Physiology, 2003, 197, 388-399.	4.1	3
48	Cytokine-Hormone Interactions: Tumor Necrosis Factor Î± Impairs Biologic Activity and Downstream Activation Signals of the Insulin-Like Growth Factor I Receptor in Myoblasts. Endocrinology, 2003, 144, 2988-2996.	2.8	98
49	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.	5.5	34
50	Neutral Red Assay Modification to Prevent Cytotoxicity and Improve Reproducibility Using E-63 Rat Skeletal Muscle Cells. Biotechnic and Histochemistry, 1998, 73, 211-221.	1.3	6
51	Thermal Gelation of Stretched and Cold-Shortened Bovine Sternomandibularis Muscle and Myofibrils. Journal of Food Science, 1995, 60, 661-663.	3.1	4
52	Thermal Gelation Properties of Protein Fractions from Pork and Chicken Breast Muscles. Journal of Food Science, 1995, 60, 742-747.	3.1	16
53	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.	3.1	47
54	Thermal Gelation of Myofibrils from Pork, Beef, Fish, Chicken and Turkey. Journal of Food Science, 1995, 60, 941-945.	3.1	34

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55	BELLY THICKNESS EFFECTS ON THE PROXIMATE COMPOSITION, PROCESSING, AND SENSORY CHARACTERISTICS OF BACON. Journal of Muscle Foods, 1995, 6, 283-296.	0.5	13
56	INITIAL POSTMORTEM PORCINE MUSCLE PH EFFECT ON HEAT-INDUCED GELATION PROPERTIES. Journal of Muscle Foods, 1995, 6, 403-412.	0.5	2
57	SODIUM LACTATE EFFECTS ON THE STABILITY OF FRESH AND CURED PORK LONGISSIMUS. Journal of Muscle Foods, 1994, 5, 285-297.	0.5	7
58	EFFECT OF LOW VOLTAGE ELECTRICAL STIMULATION ON THE CARCASS AND SHELF-LIFE CHARACTERISTICS OF SPECIAL FED VEAL. Journal of Muscle Foods, 1994, 5, 355-365.	0.5	0
59	Fat and Cholesterol Content of Beef Patties as Affected by Supercritical CO2Extraction. Journal of Food Science, 1993, 58, 950-952.	3.1	27
60	Assay and Storage Conditions Affect Yield of Salt Soluble Protein from Muscle. Journal of Food Science, 1993, 58, 963-967.	3.1	30
61	Sodium Lactate/Sodium Chloride Effects on Sensory Characteristics and Shelf-Life of Fresh Ground Pork. Journal of Food Science, 1993, 58, 978-980.	3.1	33
62	Acceptability and Shelf-life of Marinated Fresh and Precooked Pork. Journal of Food Science, 1993, 58, 1249-1253.	3.1	46
63	EFFECTS OF TENTH RIB FAT THICKNESS ON MOISTURE, LIPID AND CHOLESTEROL CONTENT OF SUBCUTANEOUS, INTERMUSCULAR AND INTERNAL FATS. Journal of Muscle Foods, 1993, 4, 291-303.	0.5	3
64	Is insulin-like growth factor gene expression modulated during cardiac hypertrophy?. Medicine and Science in Sports and Exercise, 1993, 11, 495???500.	0.4	0
65	Modulation of IGF mRNA abundance during muscle denervation atrophy. Medicine and Science in Sports and Exercise, 1993, 25, 1005???1008.	0.4	10
66	Muscle catabolism in lean and obese zucker rats fed a very low calorie diet. Nutrition Research, 1992, 12, 289-296.	2.9	1
67	Marinade pH Affects Textural Properties of Beef. Journal of Food Science, 1992, 57, 305-311.	3.1	60
68	Fatty Acid and Cholesterol Changes in Pork Longissimus Muscle and Fat due to Ractopamine. Journal of Food Science, 1992, 57, 1266-1268.	3.1	15
69	Varying amounts of stretch stimulus regulate stretch-induced muscle hypertrophy in the chicken. Comparative Biochemistry and Physiology A, Comparative Physiology, 1991, 100, 55-61.	0.6	7
70	PROPERTIES OF FRANKFURTERS PROCESSED WITH POTASSIUM AND SODIUM BICARBONATE. Journal of Food Quality, 1989, 11, 475-485.	2.6	1
71	Composition of Cooked Pork Chops: Effect of Removing Subcutaneous Fat Before Cooking. Journal of Food Science, 1989, 54, 15-17.	3.1	176
72	Processing and Sensory Properties of Round Pork Bacon. Journal of Food Science, 1989, 54, 214-215.	3.1	4

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73	Hormonal Regulation of the Age-Associated Decline in Immune Function. Annals of the New York Academy of Sciences, 1987, 496, 91-97.	3.8	27
74	Palatability and Texture of Ground Meat Patties Made with Varying Amounts of Pork and Turkey. Journal of Food Science, 1987, 52, 1490-1494.	3.1	2
75	Effect of Mixture and Storage on the Palatability of Beef-Turkey Patties. Journal of Food Science, 1987, 52, 1159-1160.	3.1	8
76	Effect of Processing, Packaging and Various Antioxidants on Lipid Oxidation of Restructured Pork. Journal of Food Protection, 1986, 49, 222-225.	1.7	29
77	Effect of Salt Reduction on the Yield, Breaking Force, and Sensory Characteristics of Emulsion-Coated Chunked and Formed Ham. Journal of Food Science, 1986, 51, 1439-1441.	3.1	8
78	Properties of Frankfurters Processed with Different Levels of Sodium Bicarbonate1. Journal of Food Protection, 1985, 48, 861-864.	1.7	12