

Hyun-Wook Kim

List of Publications by Year in descending order

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109
papers

2,409
citations

236925

25
h-index

243625

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all docs

109
docs citations

109
times ranked

2163
citing authors

#	ARTICLE	IF	CITATIONS
1	Characteristics of low-fat meat emulsion systems with pork fat replaced by vegetable oils and rice bran fiber. <i>Meat Science</i> , 2009, 82, 266-271.	5.5	233
2	Edible Insects as a Protein Source: A Review of Public Perception, Processing Technology, and Research Trends. <i>Food Science of Animal Resources</i> , 2019, 39, 521-540.	4.1	224
3	Optimization of replacing pork back fat with grape seed oil and rice bran fiber for reduced-fat meat emulsion systems. <i>Meat Science</i> , 2010, 84, 212-218.	5.5	155
4	Effects of rice bran fiber on heat-induced gel prepared with pork salt-soluble meat proteins in model system. <i>Meat Science</i> , 2011, 88, 59-66.	5.5	120
5	Effects of aging/freezing sequence and freezing rate on meat quality and oxidative stability of pork loins. <i>Meat Science</i> , 2018, 139, 162-170.	5.5	73
6	Effect of House Cricket (<i>Acheta domesticus</i>) Flour Addition on Physicochemical and Textural Properties of Meat Emulsion Under Various Formulations. <i>Journal of Food Science</i> , 2017, 82, 2787-2793.	3.1	65
7	Effects of stepwise dry/wet-aging and freezing on meat quality of beef loins. <i>Meat Science</i> , 2017, 123, 57-63.	5.5	58
8	Comparative Study on the Effects of Boiling, Steaming, Grilling, Microwaving and Superheated Steaming on Quality Characteristics of Marinated Chicken Steak. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 1-7.	1.5	56
9	Effects of organic solvent on functional properties of defatted proteins extracted from <i>Protaetia brevitarsis</i> larvae. <i>Food Chemistry</i> , 2021, 336, 127679.	8.2	50
10	Effects of probiotic (<i>Bacillus subtilis</i>) supplementation on meat quality characteristics of breast muscle from broilers exposed to chronic heat stress. <i>Poultry Science</i> , 2018, 97, 3358-3368.	3.4	49
11	Antioxidant effects of soy sauce on color stability and lipid oxidation of raw beef patties during cold storage. <i>Meat Science</i> , 2013, 95, 641-646.	5.5	48
12	Effects of probiotics feeding on meat quality of chicken breast during postmortem storage. <i>Poultry Science</i> , 2016, 95, 1457-1464.	3.4	48
13	Effect of apple pomace fiber and pork fat levels on quality characteristics of uncured, reduced-fat chicken sausages. <i>Poultry Science</i> , 2016, 95, 1465-1471.	3.4	46
14	Effect of glasswort (<i>Salicornia herbacea</i> L.) on the texture of frankfurters. <i>Meat Science</i> , 2014, 97, 513-517.	5.5	39
15	Effects of Various Extraction Methods on Quality Characteristics of Duck Feet Gelatin. <i>Korean Journal for Food Science of Animal Resources</i> , 2013, 33, 162-169.	1.5	39
16	Efficacy of pectin and insoluble fiber extracted from soy hulls as a functional non-meat ingredient. <i>LWT - Food Science and Technology</i> , 2015, 64, 1071-1077.	5.2	34
17	Effects of soy hull pectin and insoluble fiber on physicochemical and oxidative characteristics of fresh and frozen/thawed beef patties. <i>Meat Science</i> , 2016, 117, 63-67.	5.5	34
18	Antioxidant activities of lotus leaves (<i>Nelumbo nucifera</i>) and barley leaves (<i>Hordeum vulgare</i>) extracts. <i>Food Science and Biotechnology</i> , 2010, 19, 831-836.	2.6	33

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19	Tenderization effect of soy sauce on beef M. biceps femoris. Food Chemistry, 2013, 139, 597-603.	8.2	33
20	Effect of natural pre-converted nitrite sources on color development in raw and cooked pork sausage. Asian-Australasian Journal of Animal Sciences, 2018, 31, 1358-1365.	2.4	33
21	Effects of fat levels and rice bran fiber on the chemical, textural, and sensory properties of frankfurters. Food Science and Biotechnology, 2015, 24, 489-495.	2.6	32
22	Effects of fat replacement with a mixture of collagen and dietary fibre on small calibre fermented sausages. International Journal of Food Science and Technology, 2016, 51, 96-104.	2.7	32
23	Effects of kimchi and smoking on quality characteristics and shelf life of cooked sausages prepared with irradiated pork. Meat Science, 2014, 96, 548-553.	5.5	29
24	Extraction of crude gelatin from duck skin: effects of heating methods on gelatin yield. Poultry Science, 2020, 99, 590-596.	3.4	28
25	Effects of Pre-Converted Nitrite from Red Beet and Ascorbic Acid on Quality Characteristics in Meat Emulsions. Korean Journal for Food Science of Animal Resources, 2017, 37, 288-296.	1.5	27
26	Effects of Soaking pH and Extracting Temperature on the Physicochemical Properties of Chicken Skin Gelatin. Korean Journal for Food Science of Animal Resources, 2012, 32, 316-322.	1.5	25
27	Effect of Ginger Extract and Citric Acid on the Tenderness of Duck Breast Muscles. Korean Journal for Food Science of Animal Resources, 2015, 35, 721-730.	1.5	24
28	Combined Effects of Wheat Sprout and Isolated Soy Protein on Quality Properties of Breakfast Sausage. Korean Journal for Food Science of Animal Resources, 2017, 37, 52-61.	1.5	24
29	Nutritional Composition of White-Spotted Flower Chafer (Protaetia brevitarsis) Larvae Produced from Commercial Insect Farms in Korea. Food Science of Animal Resources, 2021, 41, 416-427.	4.1	23
30	Optimization for Reduced-Fat / Low-NaCl Meat Emulsion Systems with Sea Mustard (Undaria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	1.5	23
31	Effects of Replacing Sucrose with Various Sugar Alcohols on Quality Properties of Semi-dried Jerky. Korean Journal for Food Science of Animal Resources, 2015, 35, 622-629.	1.5	21
32	Effects of aging and freezing/thawing sequence on quality attributes of bovine Mm. gluteus medius and biceps femoris. Asian-Australasian Journal of Animal Sciences, 2017, 30, 254-261.	2.4	21
33	Effect of Pre-rigor Salting Levels on Physicochemical and Textural Properties of Chicken Breast Muscles. Korean Journal for Food Science of Animal Resources, 2015, 35, 577-584.	1.5	21
34	Comparative effects of dry-aging and wet-aging on physicochemical properties and digestibility of Hanwoo beef. Asian-Australasian Journal of Animal Sciences, 2020, 33, 501-505.	2.4	20
35	Effects of Replacing Pork Back Fat with Brewer's Spent Grain Dietary Fiber on Quality Characteristics of Reduced-fat Chicken Sausages. Korean Journal for Food Science of Animal Resources, 2014, 34, 158-165.	1.5	19
36	Effect of Ganghwayakssuk (Artemisia princeps Pamp.) on oxidative stability of deep fried chicken nuggets. Food Science and Biotechnology, 2011, 20, 1381-1388.	2.6	17

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37	Antioxidative properties of onion peel extracts against lipid oxidation in raw ground pork. <i>Food Science and Biotechnology</i> , 2012, 21, 565-572.	2.6	17
38	Technologies for the Production of Meat Products with a Low Sodium Chloride Content and Improved Quality Characteristics—A Review. <i>Foods</i> , 2021, 10, 957.	4.3	17
39	Physicochemical properties of thawed chicken breast as affected by microwave power levels. <i>Food Science and Biotechnology</i> , 2011, 20, 971-977.	2.6	16
40	Effects of rigor state, thawing temperature, and processing on the physicochemical properties of frozen duck breast muscle. <i>Poultry Science</i> , 2012, 91, 2662-2667.	3.4	16
41	Effects of Mechanically Deboned Chicken Meat (MDCM) and Collagen on the Quality Characteristics of Semi-dried Chicken Jerky. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 727-735.	1.5	16
42	Effects of Dietary Fiber Extracted from Pumpkin (<i>Cucurbita maxima</i> Duch.) on the Physico-Chemical and Sensory Characteristics of Reduced-Fat Frankfurters. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 309-318.	1.5	16
43	Interaction of Porcine Myofibrillar Proteins and Various Gelatins: Impacts on Gel Properties. <i>Food Science of Animal Resources</i> , 2019, 39, 229-239.	4.1	16
44	Effect of chicken skin on the quality characteristics of semi-dried restructured jerky. <i>Poultry Science</i> , 2016, 95, 1198-1204.	3.4	15
45	Evaluation of the antioxidant effect of ganghwayakssuk (<i>Artemisia princeps</i> Pamp.) extract alone and in combination with ascorbic acid in raw chicken patties. <i>Poultry Science</i> , 2013, 92, 3244-3250.	3.4	14
46	Replacement of Pork Meat with Pork Head Meat for Frankfurters. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 445-451.	1.5	14
47	The Growth Performance, Carcass Characteristics, and Meat Quality of Egg-Type Male Growing Chicken and White-Mini Broiler in Comparison with Commercial Broiler (Ross 308). <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 622-629.	1.5	13
48	Isolation and Characterization of Pepsin-soluble Collagens from Bones, Skins, and Tendons in Duck Feet. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 665-670.	1.5	13
49	Effects of membrane-filtered soy hull pectin and pre-emulsified fiber/oil on chemical and technological properties of low fat and low salt meat emulsions. <i>Journal of Food Science and Technology</i> , 2016, 53, 2580-2588.	2.8	13
50	Impacts of pre-rigor salting with KCl on technological properties of ground chicken breast. <i>Poultry Science</i> , 2020, 99, 597-603.	3.4	13
51	Effects of Red and Green Glassworts (<i>Salicornia herbacea</i> L.) on Physicochemical and Textural Properties of Reduced-salt Cooked Sausages. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 378-386.	1.5	13
52	Effect of Duck Feet Gelatin Concentration on Physicochemical, Textural, and Sensory Properties of Duck Meat Jellies. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 387-394.	1.5	12
53	Emulsion Mapping in Pork Meat Emulsion Systems with Various Lipid Types and Brown Rice Fiber. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 258-264.	1.5	12
54	Quality characteristics of duck jerky: combined effects of collagen and konjac. <i>Poultry Science</i> , 2020, 99, 629-636.	3.4	11

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55	Effect of reducing sodium chloride based on the sensory properties of meat products and the improvement strategies employed: a review. <i>Journal of Animal Science and Technology</i> , 2021, 63, 725-739.	2.5	11
56	Effects of Glasswort (<i>Salicornia herbacea</i> L.) Hydrates on Quality Characteristics of Reduced-salt, Reduced-fat Frankfurters. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 783-792.	1.5	11
57	Effects of Various Salts on Physicochemical Properties and Sensory Characteristics of Cured Meat. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 152-158.	1.5	11
58	Effect of Duck Feet Gelatin on Physicochemical, Textural, and Sensory Properties of Low-fat Frankfurters. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 415-422.	1.5	10
59	Combined effects of <i>Laminaria japonica</i> and transglutaminase on physicochemical and sensory characteristics of semi-dried chicken sausages. <i>Poultry Science</i> , 2016, 95, 1943-1949.	3.4	10
60	Effects of Low-temperature Tumbling on the Quality Characteristics of Restructured Chicken Breast Ham. <i>Korean Journal for Food Science of Animal Resources</i> , 2012, 32, 268-273.	1.5	10
61	Impacts of Irradiation Sources on Quality Attributes of Low-salt Sausage during Refrigerated Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 698-707.	1.5	10
62	Effect of soy sauce on lipid oxidation of irradiated pork patties. <i>Radiation Physics and Chemistry</i> , 2013, 90, 131-133.	2.8	9
63	Relationship between the antioxidant capacity of soy sauces and its impact on lipid oxidation of beef patties. <i>Meat Science</i> , 2019, 158, 107907.	5.5	9
64	Biogas potential assessment and characterization of Korean slaughterhouse waste for anaerobic digestion. <i>Environmental Technology and Innovation</i> , 2021, 24, 101858.	6.1	9
65	Combined Effect of Kimchi Powder and Onion Peel Extract on Quality Characteristics of Emulsion Sausages Prepared with Irradiated Pork. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 277-285.	1.5	8
66	Antioxidant Activity of Brown Soybean Ethanolic Extracts and Application to Cooked Pork Patties. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 359-368.	1.5	8
67	Combined Effects of Sea Mustard and Transglutaminase on the Quality Characteristics of Reduced-Salt Frankfurters. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12945.	2.0	8
68	Effects of gamma-ray, electron-beam, and X-ray irradiation on physicochemical properties of heat-induced gel prepared with salt-soluble pork protein. <i>Food Science and Biotechnology</i> , 2017, 26, 955-958.	2.6	8
69	New route of chitosan extraction from blue crabs and shrimp shells as flocculants on soybean solutes. <i>Food Science and Biotechnology</i> , 2018, 27, 461-466.	2.6	8
70	Arginine supplementation may improve color and redox stability of beef loins through delayed onset of mitochondrial-mediated apoptotic processes. <i>Food Chemistry</i> , 2021, 343, 128552.	8.2	8
71	Effects of soy sauce on physicochemical and textural properties of tumbled chicken breast. <i>Poultry Science</i> , 2014, 93, 680-686.	3.4	7
72	Combined effects of presalted prerigor and postrigor batter mixtures on chicken breast gelation. <i>Poultry Science</i> , 2015, 94, 758-765.	3.4	7

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73	Effects of postmortem temperature on the physicochemical characteristics of prerigor Pekin duck breast muscles. <i>Poultry Science</i> , 2016, 95, 645-650.	3.4	7
74	Effect of Mugwort and Rosemary Either Singly, or Combination with Ascorbic Acid on Shelf Stability of Pork Patties. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12994.	2.0	7
75	Effect of Dietary Fiber Extracted from <i>Algelica keiskei</i> Koidz on the Quality Characteristics of Chicken Patties. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 307-314.	1.5	6
76	Effect of soy sauce type on the quality characteristics of emulsion sausages. <i>Food Science and Biotechnology</i> , 2015, 24, 1309-1315.	2.6	6
77	Germinated barley as a functional ingredient in chicken sausages: effect on physicochemical and technological properties at different levels. <i>Journal of Food Science and Technology</i> , 2016, 53, 872-879.	2.8	6
78	Effects of heat stress and probiotic supplementation on protein functionality and oxidative stability of ground chicken leg meat during display storage. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5343-5351.	3.5	6
79	Efficacy of tumbling in soy sauce marination of pork loins: effects of tumbling time and temperature. <i>Journal of Food Science and Technology</i> , 2019, 56, 5282-5288.	2.8	6
80	Nitrite scavenging impact of fermented soy sauce in vitro and in a pork sausage model. <i>Meat Science</i> , 2019, 151, 36-42.	5.5	6
81	Quality Characteristics of Semi-Dried Restructured Jerky Processed Using Super-Heated Steam. <i>Foods</i> , 2021, 10, 762.	4.3	6
82	Evaluation of NaCl and KCl Salting Effects on Technological Properties of Pre- and Post-Rigor Chicken Breasts at Various Ionic Strengths. <i>Foods</i> , 2020, 9, 721.	4.3	5
83	Meat quality attributes and oxidation stability of loin chops from finishing gilts and cull sows. <i>Journal of Food Science and Technology</i> , 2020, 57, 3142-3150.	2.8	5
84	Effects of Salt Concentration in Soybean Sauce on the Physicochemical Properties of Pre-rigor Ground Hanwoo Muscle. <i>Korean Journal for Food Science of Animal Resources</i> , 2011, 31, 389-397.	1.5	5
85	Effects of Gelatin Hydrolysates Addition on Technological Properties and Lipid Oxidation of Cooked Sausage. <i>Food Science of Animal Resources</i> , 2020, 40, 1033-1043.	4.1	5
86	Effects of red glasswort as sodium chloride substitute on the physicochemical properties of pork loin ham. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 662-669.	2.4	5
87	Efficacy of ascorbic acid on processing characteristics and lipid oxidation of pre-rigor salted chicken breasts during vacuum refrigerated storage. <i>LWT - Food Science and Technology</i> , 2020, 118, 108691.	5.2	4
88	Effects of hydrocolloids on the quality characteristics of cold-cut duck meat jelly. <i>Journal of Animal Science and Technology</i> , 2020, 62, 587-594.	2.5	4
89	Combined Effects of Mugwort Herb and Vitamin C on Shelf-Life of Vacuum-Packed Seasoned Pork. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 421-430.	1.5	4
90	Rapid Discoloration of Aged Beef Muscles after Short-Term/Extreme Temperature Abuse during Retail Display. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 343-351.	1.5	4

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91	Effects of the slaughter weight of non-lean finishing pigs on their carcass characteristics and meat quality. <i>Journal of Animal Science and Technology</i> , 2022, 64, 353-364.	2.5	4
92	Effects of soy sauce and packaging method on volatile compounds and lipid oxidation of cooked irradiated beef patties. <i>Radiation Physics and Chemistry</i> , 2014, 103, 209-212.	2.8	3
93	Impacts of post-mortem ageing prior to freezing on technological and oxidative properties of coarse ground lamb sausage in a model system. <i>Asian-Australasian Journal of Animal Sciences</i> , 2017, 30, 1021-1028.	2.4	3
94	Effects of Pre-rigor Salting on the Physicochemical and Textural Properties of Ground Duck Breast Muscle. <i>Korean Journal for Food Science of Animal Resources</i> , 2012, 32, 756-762.	1.5	3
95	Application of Ganghwa Mugwort in Combination with Ascorbic Acid for the Reduction of Residual Nitrite in Pork Sausage during Refrigerated Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 178-184.	1.5	3
96	Optimizing the Combination of Smoking and Boiling on Quality of Korean Traditional Boiled Loin (M.) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf</i>	1.5	3
97	Gel-forming Ability and Hardness of Animal and Plant Protein Gels at Various Concentrations for Developing Senior-friendly Jelly Foods. <i>Korean Journal of Food and Cookery Science</i> , 2020, 36, 305-312.	0.1	3
98	Quality Characteristics of Senior-Friendly Gelatin Gels Formulated with Hot Water Extract from Red Maple Leaf as a Novel Anthocyanin Source. <i>Foods</i> , 2021, 10, 3074.	4.3	3
99	Enhanced Antioxidant Activity of Mugwort Herb and Vitamin C in Combination on Shelf-life of Chicken Nuggets. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 582-590.	1.5	2
100	Effects of Glasswort and Pepsin-Soluble Collagen on Processing Characteristics of Low-Salt Pork Patties. <i>Korean Journal of Food and Cookery Science</i> , 2019, 35, 187-197.	0.1	2
101	Effects of Addition Levels of Pre-rigor Salted Chicken on Quality Attributes of Reduced-Sodium Chicken Sausage. <i>Korean Journal of Food and Cookery Science</i> , 2020, 36, 499-508.	0.1	2
102	Efficacy of Alkali-treated Sugarcane Fiber for Improving Physicochemical and Textural Properties of Meat Emulsions with Different Fat Levels. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 315-324.	1.5	2
103	Effects of fat levels on changes in flavor pattern of irradiated pork patties. <i>Food Science and Biotechnology</i> , 2012, 21, 1771-1774.	2.6	1
104	The mineral composition of pork loins from finishing gilt and cull sow: A comparative study. <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103707.	3.9	1
105	Effects of Replacing Pork with Tuna Levels on the Quality Characteristics of Frankfurters. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 718-726.	1.5	1
106	Establishment of Mixing Ratios for Senior-Friendly Gelatin Gels Formulated with \hat{I}^2 -Carrageenan and Calcium Chloride using the Response Surface Methodology. <i>Jawon Gwahak Yeongu</i> , 2022, 4, 56-66.	0.2	1
107	Effects of Different Extraction Methods on the Physicochemical Properties of Edible Insect Oils Obtained from Yellow Mealworm (<i>Tenebrio molitor</i>) and Superworm (<i>Zophobas morio</i>) Larvae. <i>Korean Journal of Food and Cookery Science</i> , 2021, 37, 245-251.	0.1	0
108	Effect of Mixing Ratio between Pork Loin and Chicken Breast on Textural and Sensory Properties of Emulsion Sausages. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 133-140.	1.5	0

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109	Changes in Protein Content and Thermal Denaturation Property of White-Spotted Flower Chafer (<i>Protaetia brevitarsis</i>) Larvae Powders Prepared by Different Pretreatment Methods. Korean Journal of Food and Cookery Science, 2019, 35, 672-676.	0.1	0