

Hyun-Wook Kim

List of Publications by Year in descending order

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109
papers

2,409
citations

236925

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h-index

243625

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109
all docs

109
docs citations

109
times ranked

2163
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Establishment of Mixing Ratios for Senior-Friendly Gelatin Gels Formulated with $\hat{\text{I}}^{\text{e}}$ -Carrageenan and Calcium Chloride using the Response Surface Methodology. <i>Jawon Gwahak Yeongu</i> , 2022, 4, 56-66.	0.2	1
3	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
4	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
5	Quality Characteristics of Semi-Dried Restructured Jerky Processed Using Super-Heated Steam. <i>Foods</i> , 2021, 10, 762.	4.3	6
6	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
7	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
8	Nutritional Composition of White-Spotted Flower Chafer (<i>Protaetia brevitarsis</i>) Larvae Produced from Commercial Insect Farms in Korea. <i>Food Science of Animal Resources</i> , 2021, 41, 416-427.	4.1	23
9	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
10	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
11	Biogas potential assessment and characterization of Korean slaughterhouse waste for anaerobic digestion. <i>Environmental Technology and Innovation</i> , 2021, 24, 101858.	6.1	9
12	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
13	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
14	Extraction of crude gelatin from duck skin: effects of heating methods on gelatin yield. <i>Poultry Science</i> , 2020, 99, 590-596.	3.4	28
15	Quality characteristics of duck jerky: combined effects of collagen and konjac. <i>Poultry Science</i> , 2020, 99, 629-636.	3.4	11
16	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
17	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
18	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

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19	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
20	Comparative effects of dry-aging and wet-aging on physicochemical properties and digestibility of Hanwoo beef. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 501-505.	2.4	20
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	Changes in Protein Content and Thermal Denaturation Property of White-Spotted Flower Chafer (<i>Protaetia brevitarsis</i>) Larvae Powders Prepared by Different Pretreatment Methods. <i>Korean Journal of Food and Cookery Science</i> , 2019, 35, 672-676.	0.1	0
32	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
33	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
34	Effect of natural pre-converted nitrite sources on color development in raw and cooked pork sausage. <i>Asian-Australasian Journal of Animal Sciences</i> , 2018, 31, 1358-1365.	2.4	33
35	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
36	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

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37	Effects of Replacing Pork with Tuna Levels on the Quality Characteristics of Frankfurters. Korean Journal for Food Science of Animal Resources, 2018, 38, 718-726.	1.5	1
38	Effect of Mugwort and Rosemary Either Singly, or Combination with Ascorbic Acid on Shelf Stability of Pork Patties. Journal of Food Processing and Preservation, 2017, 41, e12994.	2.0	7
39	Effects of heat stress and probiotic supplementation on protein functionality and oxidative stability of ground chicken leg meat during display storage. Journal of the Science of Food and Agriculture, 2017, 97, 5343-5351.	3.5	6
40	Combined Effects of Sea Mustard and Transglutaminase on the Quality Characteristics of Reduced-Salt Frankfurters. Journal of Food Processing and Preservation, 2017, 41, e12945.	2.0	8
41	Effects of gamma-ray, electron-beam, and X-ray irradiation on physicochemical properties of heat-induced gel prepared with salt-soluble pork protein. Food Science and Biotechnology, 2017, 26, 955-958.	2.6	8
42	Effect of House Cricket (<i>Acheta domesticus</i>) Flour Addition on Physicochemical and Textural Properties of Meat Emulsion Under Various Formulations. Journal of Food Science, 2017, 82, 2787-2793.	3.1	65
43	Effects of stepwise dry/wet-aging and freezing on meat quality of beef loins. Meat Science, 2017, 123, 57-63.	5.5	58
44	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
45	Effects of aging and freezing/thawing sequence on quality attributes of bovine <i>Mm. gluteus medius</i> and <i>biceps femoris</i> . Asian-Australasian Journal of Animal Sciences, 2017, 30, 254-261.	2.4	21
46	Impacts of post-mortem ageing prior to freezing on technological and oxidative properties of coarse ground lamb sausage in a model system. Asian-Australasian Journal of Animal Sciences, 2017, 30, 1021-1028.	2.4	3
47	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
48	Impacts of Irradiation Sources on Quality Attributes of Low-salt Sausage during Refrigerated Storage. Korean Journal for Food Science of Animal Resources, 2017, 37, 698-707.	1.5	10
49	Comparative Study on the Effects of Boiling, Steaming, Grilling, Microwaving and Superheated Steaming on Quality Characteristics of Marinated Chicken Steak. Korean Journal for Food Science of Animal Resources, 2016, 36, 1-7.	1.5	56
50	Isolation and Characterization of Pepsin-soluble Collagens from Bones, Skins, and Tendons in Duck Feet. Korean Journal for Food Science of Animal Resources, 2016, 36, 665-670.	1.5	13
51	Effects of Dietary Fiber Extracted from Pumpkin (<i>Cucurbita maxima</i> Duch.) on the Physico-Chemical and Sensory Characteristics of Reduced-Fat Frankfurters. Korean Journal for Food Science of Animal Resources, 2016, 36, 309-318.	1.5	16
52	Antioxidant Activity of Brown Soybean Ethanolic Extracts and Application to Cooked Pork Patties. Korean Journal for Food Science of Animal Resources, 2016, 36, 359-368.	1.5	8
53	Effects of soy hull pectin and insoluble fiber on physicochemical and oxidative characteristics of fresh and frozen/thawed beef patties. Meat Science, 2016, 117, 63-67.	5.5	34
54	Effect of apple pomace fiber and pork fat levels on quality characteristics of uncured, reduced-fat chicken sausages. Poultry Science, 2016, 95, 1465-1471.	3.4	46

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55	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
56	Effects of fat replacement with a mixture of collagen and dietary fibre on small calibre fermented sausages. <i>International Journal of Food Science and Technology</i> , 2016, 51, 96-104.	2.7	32
57	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
58	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
59	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
60	Effect of chicken skin on the quality characteristics of semi-dried restructured jerky. <i>Poultry Science</i> , 2016, 95, 1198-1204.	3.4	15
61	Effects of probiotics feeding on meat quality of chicken breast during postmortem storage. <i>Poultry Science</i> , 2016, 95, 1457-1464.	3.4	48
62	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
63	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
64	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
65	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
66	Effects of Replacing Sucrose with Various Sugar Alcohols on Quality Properties of Semi-dried Jerky. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 622-629.	1.5	21
67	Effect of Ginger Extract and Citric Acid on the Tenderness of Duck Breast Muscles. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 721-730.	1.5	24
68	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
69	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
70	Combined effects of presalted prerigor and postrigor batter mixtures on chicken breast gelation. <i>Poultry Science</i> , 2015, 94, 758-765.	3.4	7
71	Effects of fat levels and rice bran fiber on the chemical, textural, and sensory properties of frankfurters. <i>Food Science and Biotechnology</i> , 2015, 24, 489-495.	2.6	32
72	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

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73	Optimizing the Combination of Smoking and Boiling on Quality of Korean Traditional Boiled Loin (M.) Tj ETQq1 1 0,784314 rgBT /Overlock 10 Tf 50 622	1.5	12
74	Emulsion Mapping in Pork Meat Emulsion Systems with Various Lipid Types and Brown Rice Fiber. Korean Journal for Food Science of Animal Resources, 2015, 35, 258-264.	1.5	12
75	Combined Effects of Mugwort Herb and Vitamin C on Shelf-Life of Vacuum-Packed Seasoned Pork. Korean Journal for Food Science of Animal Resources, 2015, 35, 421-430.	1.5	4
76	Optimization for Reduced-Fat / Low-NaCl Meat Emulsion Systems with Sea Mustard (Undaria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	1.5	23
77	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
78	Effects of Glasswort (Salicornia herbacea L.) Hydrates on Quality Characteristics of Reduced-salt, Reduced-fat Frankfurters. Korean Journal for Food Science of Animal Resources, 2015, 35, 783-792.	1.5	11
79	Effects of Mechanically Deboned Chicken Meat (MDCM) and Collagen on the Quality Characteristics of Semi-dried Chicken Jerky. Korean Journal for Food Science of Animal Resources, 2014, 34, 727-735.	1.5	16
80	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). Korean Journal for Food Science of Animal Resources, 2014, 34, 622-629.	1.5	13
81	Effect of Duck Feet Gelatin on Physicochemical, Textural, and Sensory Properties of Low-fat Frankfurters. Korean Journal for Food Science of Animal Resources, 2014, 34, 415-422.	1.5	10
82	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
83	Effects of soy sauce on physicochemical and textural properties of tumbled chicken breast. Poultry Science, 2014, 93, 680-686.	3.4	7
84	Effects of soy sauce and packaging method on volatile compounds and lipid oxidation of cooked irradiated beef patties. Radiation Physics and Chemistry, 2014, 103, 209-212.	2.8	3
85	Effect of glasswort (Salicornia herbacea L.) on the texture of frankfurters. Meat Science, 2014, 97, 513-517.	5.5	39
86	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
87	Application of Ganghwa Mugwort in Combination with Ascorbic Acid for the Reduction of Residual Nitrite in Pork Sausage during Refrigerated Storage. Korean Journal for Food Science of Animal Resources, 2014, 34, 178-184.	1.5	3
88	Effects of Red and Green Glassworts (Salicornia herbacea L.) on Physicochemical and Textural Properties of Reduced-salt Cooked Sausages. Korean Journal for Food Science of Animal Resources, 2014, 34, 378-386.	1.5	13
89	Effect of Duck Feet Gelatin Concentration on Physicochemical, Textural, and Sensory Properties of Duck Meat Jellies. Korean Journal for Food Science of Animal Resources, 2014, 34, 387-394.	1.5	12
90	Effect of Mixing Ratio between Pork Loin and Chicken Breast on Textural and Sensory Properties of Emulsion Sausages. Korean Journal for Food Science of Animal Resources, 2014, 34, 133-140.	1.5	0

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91	Enhanced Antioxidant Activity of Mugwort Herb and Vitamin C in Combination on Shelf-life of Chicken Nuggets. Korean Journal for Food Science of Animal Resources, 2014, 34, 582-590.	1.5	2
92	Antioxidant effects of soy sauce on color stability and lipid oxidation of raw beef patties during cold storage. Meat Science, 2013, 95, 641-646.	5.5	48
93	Effect of soy sauce on lipid oxidation of irradiated pork patties. Radiation Physics and Chemistry, 2013, 90, 131-133.	2.8	9
94	Tenderization effect of soy sauce on beef M. biceps femoris. Food Chemistry, 2013, 139, 597-603.	8.2	33
95	Evaluation of the antioxidant effect of ganghwayakssuk (<i>Artemisia princeps</i> Pamp.) extract alone and in combination with ascorbic acid in raw chicken patties. Poultry Science, 2013, 92, 3244-3250.	3.4	14
96	Effects of Various Extraction Methods on Quality Characteristics of Duck Feet Gelatin. Korean Journal for Food Science of Animal Resources, 2013, 33, 162-169.	1.5	39
97	Effects of rigor state, thawing temperature, and processing on the physicochemical properties of frozen duck breast muscle. Poultry Science, 2012, 91, 2662-2667.	3.4	16
98	Effects of fat levels on changes in flavor pattern of irradiated pork patties. Food Science and Biotechnology, 2012, 21, 1771-1774.	2.6	1
99	Antioxidative properties of onion peel extracts against lipid oxidation in raw ground pork. Food Science and Biotechnology, 2012, 21, 565-572.	2.6	17
100	Effects of Low-temperature Tumbling on the Quality Characteristics of Restructured Chicken Breast Ham. Korean Journal for Food Science of Animal Resources, 2012, 32, 268-273.	1.5	10
101	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
102	Effects of Pre-rigor Salting on the Physicochemical and Textural Properties of Ground Duck Breast Muscle. Korean Journal for Food Science of Animal Resources, 2012, 32, 756-762.	1.5	3
103	Effects of rice bran fiber on heat-induced gel prepared with pork salt-soluble meat proteins in model system. Meat Science, 2011, 88, 59-66.	5.5	120
104	Physicochemical properties of thawed chicken breast as affected by microwave power levels. Food Science and Biotechnology, 2011, 20, 971-977.	2.6	16
105	Effect of Ganghwayakssuk (<i>Artemisia princeps</i> Pamp.) on oxidative stability of deep fried chicken nuggets. Food Science and Biotechnology, 2011, 20, 1381-1388.	2.6	17
106	Effects of Salt Concentration in Soybean Sauce on the Physicochemical Properties of Pre-rigor Ground Hanwoo Muscle. Korean Journal for Food Science of Animal Resources, 2011, 31, 389-397.	1.5	5
107	Antioxidant activities of lotus leaves (<i>Nelumbo nucifera</i>) and barley leaves (<i>Hordeum vulgare</i>) extracts. Food Science and Biotechnology, 2010, 19, 831-836.	2.6	33
108	Optimization of replacing pork back fat with grape seed oil and rice bran fiber for reduced-fat meat emulsion systems. Meat Science, 2010, 84, 212-218.	5.5	155

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109	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