Dong-Heon Song

List of Publications by Year
in descending order

52	710	567281 15	642732 23
papers	citations	h-index	g-index

52	52	52	760
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	Effect of glasswort (Salicornia herbacea L.) on the texture of frankfurters. Meat Science, 2014, 97, 513-517.	5.5	39
3	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
4	Lotus (Nelumbo nucifera) Rhizome as an Antioxidant Dietary Fiber in Cooked Sausage: Effects on Physicochemical and Sensory Characteristics. Korean Journal for Food Science of Animal Resources, 2017, 37, 219-227.	1.5	34
5	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
6	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
7	Effects of natural nitrite source from Swiss chard on quality characteristics of cured pork loin. Asian-Australasian Journal of Animal Sciences, 2019, 32, 1933-1941.	2.4	27
8	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
9	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
10	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
11	Optimization for Reduced-Fat / Low-NaCl Meat Emulsion Systems with Sea Mustard (Undaria) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.5	23
12	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
13	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
14	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
15	Antioxidative properties of onion peel extracts against lipid oxidation in raw ground pork. Food Science and Biotechnology, 2012, 21, 565-572.	2.6	17
16	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
17	Effects of Dietary Fiber Extracted from Pumpkin (Cucurbita maxima 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
18	Interaction of Porcine Myofibrillar Proteins and Various Gelatins: Impacts on Gel Properties. Food Science of Animal Resources, 2019, 39, 229-239.	4.1	16

#	Article	IF	Citations
19	Effect of chicken skin on the quality characteristics of semi-dried restructured jerky. Poultry Science, 2016, 95, 1198-1204.	3.4	15
20	Replacement of Pork Meat with Pork Head Meat for Frankfurters. Korean Journal for Food Science of Animal Resources, 2016, 36, 445-451.	1.5	14
21	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
22	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
23	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
24	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
25	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
26	Effects of Various Salts on Physicochemical Properties and Sensory Characteristics of Cured Meat. Korean Journal for Food Science of Animal Resources, 2016, 36, 152-158.	1.5	11
27	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
28	Combined effects of Laminaria japonica and transglutaminase on physicochemical and sensory characteristics of semi-dried chicken sausages. Poultry Science, 2016, 95, 1943-1949.	3.4	10
29	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
30	Relationship between the antioxidant capacity of soy sauces and its impact on lipid oxidation of beef patties. Meat Science, 2019, 158, 107907.	5.5	9
31	Half-castration is a newly effective method for increasing yield and tenderness of male cattle meat. Animal Bioscience, 2022, 35, 1258-1269.	2.0	9
32	Combined Effect of Kimchi Powder and Onion Peel Extract on Quality Characteristics of Emulsion Sausages Prepared with Irradiated Pork. Korean Journal for Food Science of Animal Resources, 2015, 35, 277-285.	1.5	8
33	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
34	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
35	Effect of Dietary Fiber Extracted from Algelica keiskei Koidz on the Quality Characteristics of Chicken Patties. Korean Journal for Food Science of Animal Resources, 2015, 35, 307-314.	1.5	6
36	Effect of soy sauce type on the quality characteristics of emulsion sausages. Food Science and Biotechnology, 2015, 24, 1309-1315.	2.6	6

#	Article	IF	Citations
37	Germinated barley as a functional ingredient in chicken sausages: effect on physicochemical and technological properties at different levels. Journal of Food Science and Technology, 2016, 53, 872-879.	2.8	6
38	Efficacy of tumbling in soy sauce marination of pork loins: effects of tumbling time and temperature. Journal of Food Science and Technology, 2019, 56, 5282-5288.	2.8	6
39	Nitrite scavenging impact of fermented soy sauce in vitro and in a pork sausage model. Meat Science, 2019, 151, 36-42.	5.5	6
40	Evaluation of NaCl and KCl Salting Effects on Technological Properties of Pre- and Post-Rigor Chicken Breasts at Various Ionic Strengths. Foods, 2020, 9, 721.	4.3	5
41	Meat quality attributes and oxidation stability of loin chops from finishing gilts and cull sows. Journal of Food Science and Technology, 2020, 57, 3142-3150.	2.8	5
42	Effects of Gelatin Hydrolysates Addition on Technological Properties and Lipid Oxidation of Cooked Sausage. Food Science of Animal Resources, 2020, 40, 1033-1043.	4.1	5
43	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
44	Effects of the slaughter weight of non-lean finishing pigs on their carcass characteristics and meat quality. Journal of Animal Science and Technology, 2022, 64, 353-364.	2.5	4
45	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
46	Optimizing the Combination of Smoking and Boiling on Quality of Korean Traditional Boiled Loin (M.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.5	3
47	Quality Characteristics of Senior-Friendly Gelatin Gels Formulated with Hot Water Extract from Red Maple Leaf as a Novel Anthocyanin Source. Foods, 2021, 10, 3074.	4.3	3
48	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
49	Effect of Halal and Conventional Slaughtering Method with CO2 and N2 Gas Stunning on Physicochemical Traits of Chicken Breast Muscle and Small Intestine. Korean Journal of Poultry Science, 2022, 49, 1-8.	0.3	2
50	Effects of fat levels on changes in flavor pattern of irradiated pork patties. Food Science and Biotechnology, 2012, 21, 1771-1774.	2.6	1
51	Establishment of Mixing Ratios for Senior-Friendly Gelatin Gels Formulated with Î²-Carrageenan and Calcium Chloride using the Response Surface Methodology. Jawon Gwahak Yeongu, 2022, 4, 56-66.	0.2	1
52	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