

Kim Cheon-Jei

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5354581/publications.pdf>

Version: 2024-02-01

76
papers

1,961
citations

279798

23
h-index

276875

41
g-index

76
all docs

76
docs citations

76
times ranked

1807
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	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
3	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
4	Effects of <i>Laminaria japonica</i> on the physico-chemical and sensory characteristics of reduced-fat pork patties. <i>Meat Science</i> , 2012, 91, 1-7.	5.5	107
5	Physicochemical properties and sensory characteristics of reduced-fat frankfurters with pork back fat replaced by dietary fiber extracted from makgeolli lees. <i>Meat Science</i> , 2014, 96, 892-900.	5.5	82
6	Quality characteristics of reduced-fat frankfurters with pork fat replaced by sunflower seed oils and dietary fiber extracted from makgeolli lees. <i>Meat Science</i> , 2013, 93, 652-658.	5.5	78
7	Oxidative and color stability of cooked ground pork containing lotus leaf (<i>Nelumbo nucifera</i>) and barley leaf (<i>Hordeum vulgare</i>) powder during refrigerated storage. <i>Meat Science</i> , 2011, 87, 12-18.	5.5	57
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	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
10	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
11	Effect of glasswort (<i>Salicornia herbacea</i> L.) on the texture of frankfurters. <i>Meat Science</i> , 2014, 97, 513-517.	5.5	39
12	Effect of bamboo salt on the physicochemical properties of meat emulsion systems. <i>Meat Science</i> , 2010, 86, 960-965.	5.5	38
13	Effects of irradiation source and dose level on quality characteristics of processed meat products. <i>Radiation Physics and Chemistry</i> , 2017, 130, 259-264.	2.8	37
14	Lotus (<i>Nelumbo nucifera</i>) Rhizome as an Antioxidant Dietary Fiber in Cooked Sausage: Effects on Physicochemical and Sensory Characteristics. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 219-227.	1.5	34
15	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
16	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
17	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
18	Effects of kimchi ethanolic extracts on oxidative stability of refrigerated cooked pork. <i>Meat Science</i> , 2011, 89, 405-411.	5.5	30

#	ARTICLE	IF	CITATIONS
19	Effects of kimchi and smoking on quality characteristics and shelf life of cooked sausages prepared with irradiated pork. <i>Meat Science</i> , 2014, 96, 548-553.	5.5	29
20	Effect of Persimmon Peel (<i>Diospyros kaki</i> Thumb.) Extracts on Lipid and Protein Oxidation of Raw Ground Pork During Refrigerated Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 254-263.	1.5	28
21	Effects of Edible Seaweed on Physicochemical and Sensory Characteristics of Reduced-salt Frankfurters. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 748-756.	1.5	28
22	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
23	Combined Effects of Wheat Sprout and Isolated Soy Protein on Quality Properties of Breakfast Sausage. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 52-61.	1.5	24
24	Optimization for Reduced-Fat / Low-NaCl Meat Emulsion Systems with Sea Mustard (<i>Undaria</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	1.5	23
25	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
26	Quality Evaluation of Chicken Nugget Formulated with Various Contents of Chicken Skin and Wheat Fiber Mixture. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 19-26.	1.5	21
27	Effect of Pre-rigor Salting Levels on Physicochemical and Textural Properties of Chicken Breast Muscles. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 577-584.	1.5	21
28	Antioxidant effects of lotus (<i>Nelumbo nucifera</i>) root and leaf extracts and their application on pork patties as inhibitors of lipid oxidation, alone and in combination. <i>International Journal of Food Properties</i> , 2019, 22, 383-394.	3.0	20
29	Effects of Replacing Pork Back Fat with Brewer's Spent Grain Dietary Fiber on Quality Characteristics of Reduced-fat Chicken Sausages. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 158-165.	1.5	19
30	Effect of Ganghwayakssuk (<i>Artemisia princeps</i> Pamp.) on oxidative stability of deep fried chicken nuggets. <i>Food Science and Biotechnology</i> , 2011, 20, 1381-1388.	2.6	17
31	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
32	Wheat fiber colored with a safflower (<i>Carthamus tinctorius</i> L.) red pigment as a natural colorant and antioxidant in cooked sausages. <i>LWT - Food Science and Technology</i> , 2015, 64, 350-355.	5.2	17
33	Effects of antioxidant combinations on shelf stability of irradiated chicken sausage during storage. <i>Radiation Physics and Chemistry</i> , 2015, 106, 315-319.	2.8	17
34	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
35	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
36	Antioxidant Activity and Phenolic Content of Persimmon Peel Extracted with Different Levels of Ethanol. <i>International Journal of Food Properties</i> , 2014, 17, 1779-1790.	3.0	16

#	ARTICLE	IF	CITATIONS
37	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
38	Effect of chicken skin on the quality characteristics of semi-dried restructured jerky. <i>Poultry Science</i> , 2016, 95, 1198-1204.	3.4	15
39	Evaluations of physicochemical and anti-oxidant properties of powdered leaves from lotus, shepherd's purse and goldenrod in restructured duck/pork patties. <i>Journal of Food Science and Technology</i> , 2017, 54, 2494-2502.	2.8	15
40	Kimchi extracts as inhibitors of colour deterioration and lipid oxidation in raw ground pork meat during refrigerated storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2735-2742.	3.5	14
41	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
42	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
43	Effects of gamma irradiation on physicochemical properties of heat-induced gel prepared with chicken salt-soluble proteins. <i>Radiation Physics and Chemistry</i> , 2015, 106, 16-20.	2.8	13
44	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
45	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
46	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
47	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
48	Antimicrobial Effect of Nisin against <i>Bacillus cereus</i> in Beef Jerky during Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 272-276.	1.5	11
49	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
50	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
51	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
52	Quality and Sensory Characteristics of Reduced-fat Chicken Patties with Pork Back Fat Replaced by Dietary Fiber from Wheat Sprout. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 799-806.	1.5	10
53	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
54	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

#	ARTICLE	IF	CITATIONS
55	Effect of soy sauce on lipid oxidation of irradiated pork patties. <i>Radiation Physics and Chemistry</i> , 2013, 90, 131-133.	2.8	9
56	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
57	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
58	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
59	Effect of Gaeddongssuk (<i>Artemisia annua</i> L.) Powder on Quality and Shelf Stability of Emulsion Sausages during Refrigerated Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 601-611.	1.5	8
60	Combined effects of presalted prerigor and postrigor batter mixtures on chicken breast gelation. <i>Poultry Science</i> , 2015, 94, 758-765.	3.4	7
61	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
62	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
63	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
64	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
65	The Antioxidative Properties of Ganghwayakssuk (<i>Artemisia princeps</i> Pamp.) Extracts Added to Refrigerated Raw Chicken Nugget Batter against Lipid Oxidation. <i>Korean Journal for Food Science of Animal Resources</i> , 2011, 31, 166-175.	1.5	6
66	Quality Characteristics of Marinated Chicken Breast as Influenced by the Methods of Mechanical Processing. <i>Korean Journal for Food Science of Animal Resources</i> , 2015, 35, 101-107.	1.5	6
67	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
68	Effects of Curing Methods on the Quality Characteristics of Pork Jerky. <i>Food Science and Technology Research</i> , 2011, 17, 179-186.	0.6	3
69	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
70	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
71	Optimizing the Combination of Smoking and Boiling on Quality of Korean Traditional Boiled Loin (M.) Tj ETQq1 1 0,784314 rgBT /Ov	1.5	3
72	Gastric Fluid and Heat Stress Response of <i>Listeria monocytogenes</i> Inoculated on Frankfurters Formulated with 10%, 20%, and 30% Fat Content. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 20-25.	1.5	2

#	ARTICLE	IF	CITATIONS
73	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
74	Effects of fat levels on changes in flavor pattern of irradiated pork patties. Food Science and Biotechnology, 2012, 21, 1771-1774.	2.6	1
75	Predicting the Growth Kinetics of Total Microflora in <i>Kimchi</i> Powder-treated Pork Snack Sticks. Journal of Food Safety, 2015, 35, 172-178.	2.3	1
76	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