

Kim Cheon-Jei

List of Publications by Year in descending order

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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	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	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
15	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
16	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
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	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

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19	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
20	Effect of chicken skin on the quality characteristics of semi-dried restructured jerky. <i>Poultry Science</i> , 2016, 95, 1198-1204.	3.4	15
21	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
22	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
23	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
24	Predicting the Growth Kinetics of Total Microflora in Kimchi Powder-treated Pork Snack Sticks. <i>Journal of Food Safety</i> , 2015, 35, 172-178.	2.3	1
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	Combined effects of presalted prerigor and postrigor batter mixtures on chicken breast gelation. <i>Poultry Science</i> , 2015, 94, 758-765.	3.4	7
33	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
34	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
35	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
36	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

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37	Quality Characteristics of Marinated Chicken Breast as Influenced by the Methods of Mechanical Processing. Korean Journal for Food Science of Animal Resources, 2015, 35, 101-107.	1.5	6
38	Optimizing the Combination of Smoking and Boiling on Quality of Korean Traditional Boiled Loin (M.) Tj ETQq0 0 0.0196 BT / Overlock 10 T	1.5	3
39	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
40	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
41	Optimization for Reduced-Fat / Low-NaCl Meat Emulsion Systems with Sea Mustard (Undaria) Tj ETQq1 1 0.784314 1.96 BT / Overlock 10 T	1.5	23
42	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
43	Effects of Edible Seaweed on Physicochemical and Sensory Characteristics of Reduced-salt Frankfurters. Korean Journal for Food Science of Animal Resources, 2015, 35, 748-756.	1.5	28
44	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
45	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
46	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
47	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
48	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
49	Physicochemical properties and sensory characteristics of reduced-fat frankfurters with pork back fat replaced by dietary fiber extracted from makgeolli lees. Meat Science, 2014, 96, 892-900.	5.5	82
50	Antioxidant Activity and Phenolic Content of Persimmon Peel Extracted with Different Levels of Ethanol. International Journal of Food Properties, 2014, 17, 1779-1790.	3.0	16
51	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
52	Effect of glasswort (Salicornia herbacea L.) on the texture of frankfurters. Meat Science, 2014, 97, 513-517.	5.5	39
53	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
54	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

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55	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
56	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
57	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
58	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
59	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
60	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
61	Effect of soy sauce on lipid oxidation of irradiated pork patties. <i>Radiation Physics and Chemistry</i> , 2013, 90, 131-133.	2.8	9
62	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
63	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
64	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
65	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
66	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
67	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
68	Effects of kimchi ethanolic extracts on oxidative stability of refrigerated cooked pork. <i>Meat Science</i> , 2011, 89, 405-411.	5.5	30
69	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
70	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
71	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
72	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

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73	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
74	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
75	Effect of bamboo salt on the physicochemical properties of meat emulsion systems. <i>Meat Science</i> , 2010, 86, 960-965.	5.5	38
76	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