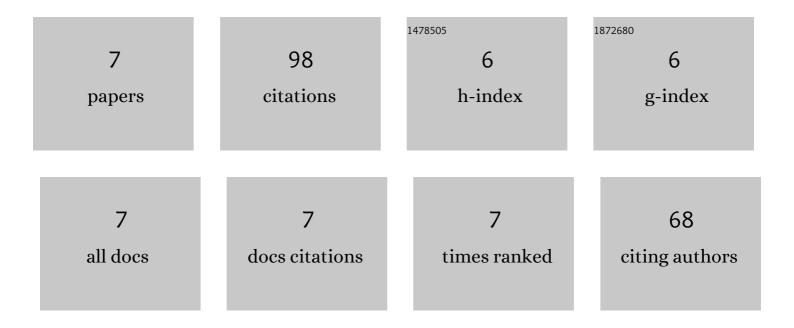
## Lee Dongheon

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5370186/publications.pdf Version: 2024-02-01



LEE DONCHEON

#	Article	IF	CITATION
1	Fat replacement in chicken sausages manufactured with broiler and old laying hens by different vegetable oils. Poultry Science, 2020, 99, 2811-2818.	3.4	27
2	Effect of Different Aging Methods on the Formation of Aroma Volatiles in Beef Strip Loins. Foods, 2021, 10, 146.	4.3	22
3	Nuclear Magnetic Resonance (NMR)-Based Quantification on Flavor-Active and Bioactive Compounds and Application for Distinguishment of Chicken Breeds. Food Science of Animal Resources, 2021, 41, 312-323.	4.1	14
4	Effect of an animal-friendly raising environment on the quality, storage stability, and metabolomic profiles of chicken thigh meat. Food Research International, 2022, 155, 111046.	6.2	13
5	Effects of cooking conditions on the physicochemical and sensory characteristics of dry- and wet-aged beef. Animal Bioscience, 2021, 34, 1705-1716.	2.0	11
6	Comparison of chicken breast quality characteristics and metabolites due to different rearing environments and refrigerated storage. Poultry Science, 2022, 101, 101953.	3.4	11
7	Effect of Animal-Welfare Environment on the Metabolomic Properties of Breast and Thigh Meat from	0.3	0