

Elisabeth J Huff-Lonergan

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

80
papers

4,980
citations

32
h-index

70
g-index

137
ext. papers

5,631
ext. citations

2.7
avg, IF

5.64
L-index

#	Paper	IF	Citations
80	Mechanisms of water-holding capacity of meat: The role of postmortem biochemical and structural changes. <i>Meat Science</i> , 2005 , 71, 194-204	6.4	1074
79	Biochemistry of postmortem muscle - lessons on mechanisms of meat tenderization. <i>Meat Science</i> , 2010 , 86, 184-95	6.4	447
78	Proteolysis of specific muscle structural proteins by mu-calpain at low pH and temperature is similar to degradation in postmortem bovine muscle. <i>Journal of Animal Science</i> , 1996 , 74, 993-1008	0.7	312
77	A molecular genome scan analysis to identify chromosomal regions influencing economic traits in the pig. II. Meat and muscle composition. <i>Mammalian Genome</i> , 2001 , 12, 637-45	3.2	222
76	Progress in reducing the pale, soft and exudative (PSE) problem in pork and poultry meat. <i>Meat Science</i> , 2008 , 79, 46-63	6.4	219
75	Influence of early postmortem protein oxidation on beef quality. <i>Journal of Animal Science</i> , 2004 , 82, 785-93	0.7	208
74	Oxidative environments decrease tenderization of beef steaks through inactivation of mu-calpain. <i>Journal of Animal Science</i> , 2004 , 82, 3254-66	0.7	186
73	High-oxygen modified atmosphere packaging system induces lipid and myoglobin oxidation and protein polymerization. <i>Meat Science</i> , 2010 , 85, 759-67	6.4	169
72	Selection for lean growth efficiency in Duroc pigs influences pork quality. <i>Journal of Animal Science</i> , 2001 , 79, 2075-85	0.7	146
71	Effects of postmortem aging time, animal age, and sex on degradation of titin and nebulin in bovine longissimus muscle. <i>Journal of Animal Science</i> , 1995 , 73, 1064-73	0.7	137
70	Contribution of postmortem changes of integrin, desmin and Ecalpain to variation in water holding capacity of pork. <i>Meat Science</i> , 2006 , 74, 578-85	6.4	124
69	Rate and extent of pH decline affect proteolysis of cytoskeletal proteins and water-holding capacity in pork. <i>Meat Science</i> , 2007 , 76, 359-65	6.4	115
68	Influence of lipid content on pork sensory quality within pH classification. <i>Journal of Animal Science</i> , 2007 , 85, 1074-9	0.7	88
67	Effect of pH and ionic strength on mu- and m-calpain inhibition by calpastatin. <i>Journal of Animal Science</i> , 2005 , 83, 1370-6	0.7	79
66	10 The intricate relationship between animal nutrition, muscle growth and fresh meat quality: How does it all fit together?. <i>Journal of Animal Science</i> , 2018 , 96, 494-495	0.7	78
65	Identification of genetic markers associated with residual feed intake and meat quality traits in the pig. <i>Meat Science</i> , 2010 , 84, 645-50	6.4	65
64	Understanding postmortem biochemical processes and post-harvest aging factors to develop novel smart-aging strategies. <i>Meat Science</i> , 2018 , 144, 74-90	6.4	60

63	Disulfide bond within mu-calpain active site inhibits activity and autolysis. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2008 , 1784, 1215-21	4	57
62	Antioxidant status affects color stability and tenderness of calcium chloride-injected beef. <i>Journal of Animal Science</i> , 2001 , 79, 666-77	0.7	57
61	Influence of early postmortem protein oxidation on beef quality ¹ . <i>Journal of Animal Science</i> , 2004 , 82, 785-793	0.7	57
60	Divergent genetic selection for residual feed intake impacts mitochondria reactive oxygen species production in pigs. <i>Journal of Animal Science</i> , 2013 , 91, 2133-40	0.7	55
59	Effect of oxidation, pH, and ionic strength on calpastatin inhibition of mu- and m-calpain. <i>Journal of Animal Science</i> , 2006 , 84, 925-37	0.7	54
58	New frontiers in understanding drip loss in pork: recent insights on the role of postmortem muscle biochemistry. <i>Journal of Animal Breeding and Genetics</i> , 2007 , 124 Suppl 1, 19-26	2.9	53
57	Myosin light chain 1 release from myofibrillar fraction during postmortem aging is a potential indicator of proteolysis and tenderness of beef. <i>Meat Science</i> , 2012 , 90, 345-51	6.4	51
56	Profile of biochemical traits influencing tenderness of muscles from the beef round. <i>Meat Science</i> , 2012 , 91, 247-54	6.4	49
55	Effects of selection for decreased residual feed intake on composition and quality of fresh pork. <i>Journal of Animal Science</i> , 2011 , 89, 192-200	0.7	45
54	Effects of available dietary carbohydrate and preslaughter treatment on glycolytic potential, protein degradation, and quality traits of pig muscles. <i>Journal of Animal Science</i> , 2006 , 84, 191-203	0.7	44
53	Effect of dietary restrictions on growth performance and carcass quality of pigs selected for lean growth efficiency. <i>Livestock Science</i> , 2002 , 74, 93-102		41
52	Differences in phosphorylation of phosphoglucomutase 1 in beef steaks from the longissimus dorsi with high or low star probe values. <i>Meat Science</i> , 2014 , 96, 379-84	6.4	35
51	Genetics of meat quality and carcass traits. 2011 , 355-389		35
50	Postmortem proteolysis in three muscles from growing and mature beef cattle. <i>Meat Science</i> , 2014 , 96, 854-61	6.4	34
49	Evidence of decreased muscle protein turnover in gilts selected for low residual feed intake. <i>Journal of Animal Science</i> , 2013 , 91, 4007-16	0.7	34
48	From the editors Application of science, technology, and art in producing meat: A recipe for success. <i>Animal Frontiers</i> , 2012 , 2, 4-5	5.5	32
47	Protein denaturing conditions in beef deep semimembranosus muscle results in limited calpain activation and protein degradation. <i>Meat Science</i> , 2010 , 86, 883-7	6.4	32
46	Proteomic changes to the sarcoplasmic fraction of predominantly red or white muscle following acute heat stress. <i>Journal of Proteomics</i> , 2015 , 128, 141-53	3.9	31

45	Selection for residual feed intake alters the mitochondria protein profile in pigs. <i>Journal of Proteomics</i> , 2013 , 80, 334-45	3.9	31
44	Constraints on the Use of Animal Source Foods for Young Children in Ghana: A Participatory Rapid Appraisal Approach. <i>Ecology of Food and Nutrition</i> , 2006 , 45, 351-377	1.9	31
43	Effect of low voltage electrical stimulation on protein and quality changes in bovine muscles during postmortem aging. <i>Meat Science</i> , 2013 , 94, 289-96	6.4	24
42	Acute Heat Stress and Reduced Nutrient Intake Alter Intestinal Proteomic Profile and Gene Expression in Pigs. <i>PLoS ONE</i> , 2015 , 10, e0143099	3.7	23
41	The effects of aging on moisture-enhanced pork loins. <i>Meat Science</i> , 2004 , 66, 519-24	6.4	23
40	Association of calpain and calpastatin activity to postmortem myofibrillar protein degradation and sarcoplasmic proteome changes in bovine Longissimus lumborum and Triceps brachii. <i>Meat Science</i> , 2019 , 155, 50-60	6.4	22
39	Calpain-1 activity in bovine muscle is primarily influenced by temperature, not pH decline. <i>Journal of Animal Science</i> , 2014 , 92, 1261-70	0.7	20
38	Use of 25-hydroxyvitamin D3 and vitamin E to improve tenderness of beef from the longissimus dorsi of heifers. <i>Journal of Animal Science</i> , 2008 , 86, 1649-57	0.7	20
37	Influence of harvest processes on pork loin and ham quality. <i>Journal of Animal Science</i> , 2006 , 84, 178-84	0.7	20
36	Composition and quality characteristics of carcasses from pigs divergently selected for residual feed intake on high- or low-energy diets. <i>Journal of Animal Science</i> , 2015 , 93, 2530-45	0.7	14
35	Effects of lactate/phosphate injection enhancement on oxidation stability and protein degradation in early postmortem beef cuts packaged in high oxygen modified atmosphere. <i>Meat Science</i> , 2010 , 86, 852-8	6.4	14
34	Use of 25-hydroxyvitamin D3 and dietary calcium to improve tenderness of beef from the round of beef cows. <i>Journal of Animal Science</i> , 2008 , 86, 1637-48	0.7	14
33	Growth, pork quality, and excretion characteristics of pigs fed Bt corn or non-transgenic corn. <i>Canadian Journal of Animal Science</i> , 2006 , 86, 462-469	0.9	14
32	Feeding 25-hydroxyvitamin D3 to improve beef tenderness. <i>Journal of Animal Science</i> , 2004 , 82, 1410-8	0.7	14
31	Effect of early postmortem enhancement of calcium lactate/phosphate on quality attributes of beef round muscles under different packaging systems. <i>Meat Science</i> , 2015 , 101, 63-72	6.4	13
30	Postmortem Mechanisms of Meat Tenderization 1999 , 229-251		13
29	Effect of nitric oxide and calpastatin on the inhibition of μ -calpain activity, autolysis and proteolysis of myofibrillar proteins. <i>Food Chemistry</i> , 2019 , 275, 77-84	8.5	13
28	Proteomic features linked to tenderness of aged pork loins. <i>Journal of Animal Science</i> , 2017 , 95, 2533-2546		11

27	Identification of S-nitrosylated proteins in postmortem pork muscle using modified biotin switch method coupled with isobaric tags. <i>Meat Science</i> , 2018 , 145, 431-439	6.4	11
26	Liver and skeletal muscle mitochondria proteomes are altered in pigs divergently selected for residual feed intake. <i>Journal of Animal Science</i> , 2014 , 92, 1995-2007	0.7	11
25	The effects of irradiation on quality of injected fresh pork loins. <i>Meat Science</i> , 2004 , 67, 395-401	6.4	11
24	Effect of nitric oxide on myofibrillar proteins and the susceptibility to calpain-1 proteolysis. <i>Food Chemistry</i> , 2019 , 276, 63-70	8.5	9
23	Effects of deep-bedded finishing system on market pig performance, composition and pork quality. <i>Animal</i> , 2008 , 2, 459-70	3.1	8
22	Effects of space allocation within a deep-bedded finishing system on pig growth performance, fatty acid composition and pork quality. <i>Animal</i> , 2008 , 2, 471-8	3.1	7
21	Influence of postmortem aging and post-aging freezing on pork loin quality attributes. <i>Meat and Muscle Biology</i> , 2019 , 3, 313	1.3	7
20	Fresh meat water-holding capacity 2009 , 147-160		6
19	Relationship between gilt behavior and meat quality using principal component analysis. <i>Meat Science</i> , 2014 , 96, 264-9	6.4	5
18	Investigation of the efficacy of albumin removal procedures on porcine serum proteome profile. <i>Journal of Animal Science</i> , 2015 , 93, 1592-8	0.7	5
17	Effect of dietary protein on calpastatin in canine skeletal muscle. <i>Journal of Animal Science</i> , 2003 , 81, 2199-205	0.7	5
16	Nutritional approaches to slow late finishing pig growth: implications on carcass composition and pork quality. <i>Journal of Animal Science</i> , 2021 , 99,	0.7	4
15	Impact of storage conditions on protein oxidation of rendered by-product meals. <i>Translational Animal Science</i> , 2020 , 4, txa205	1.4	3
14	Impact of dietary oxidized protein on oxidative status and performance in growing pigs. <i>Journal of Animal Science</i> , 2020 , 98,	0.7	3
13	Effect of calcium lactate on m-calpain activity and protein degradation under oxidising conditions. <i>Food Chemistry</i> , 2012 , 131, 73-78	8.5	3
12	Chemistry and Biochemistry of Meat3-24		3
11	The Effect of pH on μ -calpain Activity and Implications in Meat Tenderness		3
10	Cell biology symposium: the role of microRNA in cell function. <i>Journal of Animal Science</i> , 2009 , 87, E19-20.7		2

9	Short communication: Effect of dietary protein depletion and repletion on skeletal muscle calpastatin during early lactation. <i>Journal of Dairy Science</i> , 2004 , 87, 1428-31	4	2
8	Investigation of the Sarcoplasmic Proteome Contribution to the Development of Pork Loin Tenderness. <i>Meat and Muscle Biology</i> , 2020 , 4,	1.3	2
7	Novel Observations of Peroxiredoxin-2 Profile and Protein Oxidation in Skeletal Muscle From Pigs of Differing Residual Feed Intake and Health Status. <i>Meat and Muscle Biology</i> , 2021 , 5,	1.3	1
6	Partial Purification of Peroxiredoxin-2 From Porcine Skeletal Muscle. <i>Meat and Muscle Biology</i> , 2021 , 5,	1.3	1
5	Effect of a dual enteric and respiratory pathogen challenge on swine growth, efficiency, carcass composition, and pork quality ¹ . <i>Journal of Animal Science</i> , 2019 , 97, 4710-4720	0.7	0
4	A systematic review and meta-analysis of tenderness metrics in control groups used in comparative nutrition experiments. <i>Translational Animal Science</i> , 2017 , 1, 261-276	1.4	
3	161 Dietary oxidized protein result in growth and histology differences in pigs. <i>Journal of Animal Science</i> , 2020 , 98, 66-66	0.7	
2	The Effect of Rapid Chilling of Pork Carcasses during the Early Postmortem Period on Fresh Pork Quality. <i>Meat and Muscle Biology</i> , 2019 , 3, 424	1.3	
1	223 The effects of supplemental zinc and ractopamine hydrochloride on the Longissimus dorsi proteome of finishing beef steers. <i>Journal of Animal Science</i> , 2020 , 98, 134-135	0.7	