Elisabeth J Huff-Lonergan

List of Publications by Year in Descending Order

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	Nutritional approaches to slow late finishing pig growth: implications on carcass composition and pork quality. *Journal of Animal Science*, **2021**, 99,	0.7	4
79	Novel Observations of Peroxiredoxin-2 Profile and Protein Oxidation in Skeletal Muscle From Pigs of Differing Residual Feed Intake and Health Status. *Meat and Muscle Biology*, **2021**, 5,	1.3	1
78	Partial Purification of Peroxiredoxin-2 From Porcine Skeletal Muscle. *Meat and Muscle Biology*, **2021**, 5,	1.3	1
77	Impact of storage conditions on protein oxidation of rendered by-product meals. *Translational Animal Science*, **2020**, 4, txaa205	1.4	3
76	Impact of dietary oxidized protein on oxidative status and performance in growing pigs. *Journal of Animal Science*, **2020**, 98,	0.7	3
75	161 Dietary oxidized protein result in growth and histology differences in pigs. *Journal of Animal Science*, **2020**, 98, 66-66	0.7	
74	Investigation of the Sarcoplasmic Proteome Contribution to the Development of Pork Loin Tenderness. *Meat and Muscle Biology*, **2020**, 4,	1.3	2
73	223 The effects of supplemental zinc and ractopamine hydrochloride on the Longissimus dorsi proteome of finishing beef steers. *Journal of Animal Science*, **2020**, 98, 134-135	0.7	
72	Association of calpain and calpastatin activity to postmortem myofibrillar protein degradation and sarcoplasmic proteome changes in bovine Longissiumus lumborum and Triceps brachii. *Meat Science*, **2019**, 155, 50-60	6.4	22
71	Effect of a dual enteric and respiratory pathogen challenge on swine growth, efficiency, carcass composition, and pork quality1. *Journal of Animal Science*, **2019**, 97, 4710-4720	0.7	0
70	The Effect of Rapid Chilling of Pork Carcasses during the Early Postmortem Period on Fresh Pork Quality. *Meat and Muscle Biology*, **2019**, 3, 424	1.3	
69	Influence of postmortem aging and post-aging freezing on pork loin quality attributes. *Meat and Muscle Biology*, **2019**, 3, 313	1.3	7
68	Effect of nitric oxide and calpastatin on the inhibition of μ-calpain activity, autolysis and proteolysis of myofibrillar proteins. *Food Chemistry*, **2019**, 275, 77-84	8.5	13
67	Effect of nitric oxide on myofibrillar proteins and the susceptibility to calpain-1 proteolysis. *Food Chemistry*, **2019**, 276, 63-70	8.5	9
66	Understanding postmortem biochemical processes and post-harvest aging factors to develop novel smart-aging strategies. *Meat Science*, **2018**, 144, 74-90	6.4	60
65	Identification of S-nitrosylated proteins in postmortem pork muscle using modified biotin switch method coupled with isobaric tags. *Meat Science*, **2018**, 145, 431-439	6.4	11
64	10 The intricate relationship between animal nutrition, muscle growth and fresh meat quality: How does it all fit together?. *Journal of Animal Science*, **2018**, 96, 494-495	0.7	78

63	Proteomic features linked to tenderness of aged pork loins. *Journal of Animal Science*, **2017**, 95, 2533-2546	0.7	11
62	A systematic review and meta-analysis of tenderness metrics in control groups used in comparative nutrition experiments. *Translational Animal Science*, **2017**, 1, 261-276	1.4	
61	Proteomic changes to the sarcoplasmic fraction of predominantly red or white muscle following acute heat stress. *Journal of Proteomics*, **2015**, 128, 141-53	3.9	31
60	Effect of early postmortem enhancement of calcium lactate/phosphate on quality attributes of beef round muscles under different packaging systems. *Meat Science*, **2015**, 101, 63-72	6.4	13
59	Investigation of the efficacy of albumin removal procedures on porcine serum proteome profile. *Journal of Animal Science*, **2015**, 93, 1592-8	0.7	5
58	Acute Heat Stress and Reduced Nutrient Intake Alter Intestinal Proteomic Profile and Gene Expression in Pigs. *PLoS ONE*, **2015**, 10, e0143099	3.7	23
57	Composition and quality characteristics of carcasses from pigs divergently selected for residual feed intake on high- or low-energy diets. *Journal of Animal Science*, **2015**, 93, 2530-45	0.7	14
56	Calpain-1 activity in bovine muscle is primarily influenced by temperature, not pH decline. *Journal of Animal Science*, **2014**, 92, 1261-70	0.7	20
55	Postmortem proteolysis in three muscles from growing and mature beef cattle. *Meat Science*, **2014**, 96, 854-61	6.4	34
54	Differences in phosphorylation of phosphoglucomutase 1 in beef steaks from the longissimus dorsi with high or low star probe values. *Meat Science*, **2014**, 96, 379-84	6.4	35
53	Relationship between gilt behavior and meat quality using principal component analysis. *Meat Science*, **2014**, 96, 264-9	6.4	5
52	Liver and skeletal muscle mitochondria proteomes are altered in pigs divergently selected for residual feed intake. *Journal of Animal Science*, **2014**, 92, 1995-2007	0.7	11
51	Effect of low voltage electrical stimulation on protein and quality changes in bovine muscles during postmortem aging. *Meat Science*, **2013**, 94, 289-96	6.4	24
50	Selection for residual feed intake alters the mitochondria protein profile in pigs. *Journal of Proteomics*, **2013**, 80, 334-45	3.9	31
49	Evidence of decreased muscle protein turnover in gilts selected for low residual feed intake. *Journal of Animal Science*, **2013**, 91, 4007-16	0.7	34
48	Divergent genetic selection for residual feed intake impacts mitochondria reactive oxygen species production in pigs. *Journal of Animal Science*, **2013**, 91, 2133-40	0.7	55
47	Myosin light chain 1 release from myofibrillar fraction during postmortem aging is a potential indicator of proteolysis and tenderness of beef. *Meat Science*, **2012**, 90, 345-51	6.4	51
46	Profile of biochemical traits influencing tenderness of muscles from the beef round. *Meat Science*, **2012**, 91, 247-54	6.4	49

45	From the editors: Application of science, technology, and art in producing meat: A recipe for success. *Animal Frontiers*, **2012**, 2, 4-5	5.5	32
44	Effect of calcium lactate on m-calpain activity and protein degradation under oxidising conditions. *Food Chemistry*, **2012**, 131, 73-78	8.5	3
43	Effects of selection for decreased residual feed intake on composition and quality of fresh pork. *Journal of Animal Science*, **2011**, 89, 192-200	0.7	45
42	Genetics of meat quality and carcass traits. **2011**, 355-389		35
41	Identification of genetic markers associated with residual feed intake and meat quality traits in the pig. *Meat Science*, **2010**, 84, 645-50	6.4	65
40	High-oxygen modified atmosphere packaging system induces lipid and myoglobin oxidation and protein polymerization. *Meat Science*, **2010**, 85, 759-67	6.4	169
39	Biochemistry of postmortem muscle - lessons on mechanisms of meat tenderization. *Meat Science*, **2010**, 86, 184-95	6.4	447
38	Protein denaturing conditions in beef deep semimembranosus muscle results in limited μ-calpain activation and protein degradation. *Meat Science*, **2010**, 86, 883-7	6.4	32
37	Effects of lactate/phosphate injection enhancement on oxidation stability and protein degradation in early postmortem beef cuts packaged in high oxygen modified atmosphere. *Meat Science*, **2010**, 86, 852-8	6.4	14
36	Cell biology symposium: the role of microRNA in cell function. *Journal of Animal Science*, **2009**, 87, E19-20	0.7	2
35	Fresh meat water-holding capacity **2009**, 147-160		6
34	Progress in reducing the pale, soft and exudative (PSE) problem in pork and poultry meat. *Meat Science*, **2008**, 79, 46-63	6.4	219
33	Effects of deep-bedded finishing system on market pig performance, composition and pork quality. *Animal*, **2008**, 2, 459-70	3.1	8
32	Effects of space allocation within a deep-bedded finishing system on pig growth performance, fatty acid composition and pork quality. *Animal*, **2008**, 2, 471-8	3.1	7
31	Use of 25-hydroxyvitamin D3 and vitamin E to improve tenderness of beef from the longissimus dorsi of heifers. *Journal of Animal Science*, **2008**, 86, 1649-57	0.7	20
30	Use of 25-hydroxyvitamin D3 and dietary calcium to improve tenderness of beef from the round of beef cows. *Journal of Animal Science*, **2008**, 86, 1637-48	0.7	14
29	Disulfide bond within mu-calpain active site inhibits activity and autolysis. *Biochimica Et Biophysica Acta - Proteins and Proteomics*, **2008**, 1784, 1215-21	4	57
28	Influence of lipid content on pork sensory quality within pH classification. *Journal of Animal Science*, **2007**, 85, 1074-9	0.7	88

27	New frontiers in understanding drip loss in pork: recent insights on the role of postmortem muscle biochemistry. *Journal of Animal Breeding and Genetics*, **2007**, 124 Suppl 1, 19-26	2.9	53
26	Rate and extent of pH decline affect proteolysis of cytoskeletal proteins and water-holding capacity in pork. *Meat Science*, **2007**, 76, 359-65	6.4	115
25	Constraints on the Use of Animal Source Foods for Young Children in Ghana: A Participatory Rapid Appraisal Approach. *Ecology of Food and Nutrition*, **2006**, 45, 351-377	1.9	31
24	Contribution of postmortem changes of integrin, desmin and calpain to variation in water holding capacity of pork. *Meat Science*, **2006**, 74, 578-85	6.4	124
23	Effects of available dietary carbohydrate and preslaughter treatment on glycolytic potential, protein degradation, and quality traits of pig muscles. *Journal of Animal Science*, **2006**, 84, 191-203	0.7	44
22	Influence of harvest processes on pork loin and ham quality. *Journal of Animal Science*, **2006**, 84, 178-84	0.7	20
21	Effect of oxidation, pH, and ionic strength on calpastatin inhibition of mu- and m-calpain. *Journal of Animal Science*, **2006**, 84, 925-37	0.7	54
20	Growth, pork quality, and excretion characteristics of pigs fed Bt corn or non-transgenic corn. *Canadian Journal of Animal Science*, **2006**, 86, 462-469	0.9	14
19	Mechanisms of water-holding capacity of meat: The role of postmortem biochemical and structural changes. *Meat Science*, **2005**, 71, 194-204	6.4	1074
18	Effect of pH and ionic strength on mu- and m-calpain inhibition by calpastatin. *Journal of Animal Science*, **2005**, 83, 1370-6	0.7	79
17	Oxidative environments decrease tenderization of beef steaks through inactivation of mu-calpain. *Journal of Animal Science*, **2004**, 82, 3254-66	0.7	186
16	Influence of early postmortem protein oxidation on beef quality. *Journal of Animal Science*, **2004**, 82, 785-93	0.7	208
15	The effects of irradiation on quality of injected fresh pork loins. *Meat Science*, **2004**, 67, 395-401	6.4	11
14	Short commuunication: Effect of dietary protein depletion and repletion on skeletal muscle calpastatin during early lactation. *Journal of Dairy Science*, **2004**, 87, 1428-31	4	2
13	The effects of aging on moisture-enhanced pork loins. *Meat Science*, **2004**, 66, 519-24	6.4	23
12	Feeding 25-hydroxyvitamin D3 to improve beef tenderness. *Journal of Animal Science*, **2004**, 82, 1410-8	0.7	14
11	Influence of early postmortem protein oxidation on beef quality1. *Journal of Animal Science*, **2004**, 82, 785-793	0.7	57
10	Effect of dietary protein on calpastatin in canine skeletal muscle. *Journal of Animal Science*, **2003**, 81, 2199-205	0.7	5

9	Effect of dietary restrictions on growth performance and carcass quality of pigs selected for lean growth efficiency. *Livestock Science*, **2002**, 74, 93-102		41
8	A molecular genome scan analysis to identify chromosomal regions influencing economic traits in the pig. II. Meat and muscle composition. *Mammalian Genome*, **2001**, 12, 637-45	3.2	222
7	Antioxidant status affects color stability and tenderness of calcium chloride-injected beef. *Journal of Animal Science*, **2001**, 79, 666-77	0.7	57
6	Selection for lean growth efficiency in Duroc pigs influences pork quality. *Journal of Animal Science*, **2001**, 79, 2075-85	0.7	146
5	Postmortem Mechanisms of Meat Tenderization **1999**, 229-251		13
4	Proteolysis of specific muscle structural proteins by mu-calpain at low pH and temperature is similar to degradation in postmortem bovine muscle. *Journal of Animal Science*, **1996**, 74, 993-1008	0.7	312
3	Effects of postmortem aging time, animal age, and sex on degradation of titin and nebulin in bovine longissimus muscle. *Journal of Animal Science*, **1995**, 73, 1064-73	0.7	137
2	Chemistry and Biochemistry of Meat3-24		3
1	The Effect of pH on □-calpain Activity and Implications in Meat Tenderness		3