

Chris R Kerth

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.

62

papers

986

citations

19

h-index

29

g-index

68

ext. papers

1,160

ext. citations

2.5

avg, IF

4.08

L-index

#	Paper	IF	Citations
62	Degree of amino acid restrictions during the grower phase and compensatory growth in pigs selected for lean growth efficiency. <i>Journal of Animal Science</i> , 2002 , 80, 2610-8	0.7	68
61	Beef flavor: a review from chemistry to consumer. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2783-98	4.3	53
60	National Beef Quality Audit-2011: In-plant survey of targeted carcass characteristics related to quality, quantity, value, and marketing of fed steers and heifers. <i>Journal of Animal Science</i> , 2012 , 90, 5143-51	0.7	53
59	Slaughter plant location, USDA quality grade, external fat thickness, and aging time effects on sensory characteristics of beef loin strip steak. <i>Journal of Animal Science</i> , 1997 , 75, 662-7	0.7	51
58	Carcass, sensory, fat color, and consumer acceptance characteristics of Angus-cross steers finished on ryegrass (<i>Lolium multiflorum</i>) forage or on a high-concentrate diet. <i>Meat Science</i> , 2007 , 75, 324-31	6.4	50
57	Improving pork quality by feeding supranutritional concentrations of vitamin D3. <i>Journal of Animal Science</i> , 2004 , 82, 218-24	0.7	44
56	Effect of vitamin D3 supplementation level on the postmortem tenderization of beef from steers. <i>Journal of Animal Science</i> , 2002 , 80, 971-81	0.7	43
55	Improvement of beef tenderness and quality traits with calcium chloride injection in beef loins 48 hours postmortem. <i>Journal of Animal Science</i> , 1995 , 73, 750-6	0.7	43
54	Consumer sensory evaluation, fatty acid composition, and shelf-life of ground beef with subcutaneous fat trimmings from different carcass locations. <i>Meat Science</i> , 2015 , 104, 30-6	6.4	32
53	Warner-Bratzler Shear Force Repeatability in Beef Longissimus Steaks Cooked With a Convection Oven, Broiler, or Clam-shell Grill. <i>Journal of Food Science</i> , 2003 , 68, 668-669	3.4	31
52	National Beef Quality Audit-2011: Harvest-floor assessments of targeted characteristics that affect quality and value of cattle, carcasses, and byproducts. <i>Journal of Animal Science</i> , 2012 , 90, 5135-42	0.7	30
51	Effect of the degree and duration of early dietary amino acid restrictions on subsequent and overall pig performance and physical and sensory characteristics of pork. <i>Journal of Animal Science</i> , 2009 , 87, 3596-606	0.7	29
50	Determining Acceptance of Domestic Forage- or Grain-Finished Beef by Consumers from Three Southeastern U.S. States. <i>Journal of Food Science</i> , 2006 , 71, S542-S546	3.4	29
49	Retail yields and palatability evaluations of individual muscles from wet-aged and dry-aged beef ribeyes and top sirloin butts that were merchandised innovatively. <i>Meat Science</i> , 2014 , 97, 21-6	6.4	27
48	Effects of growth implants on consumer perceptions of meat tenderness in beef steers. <i>Journal of Animal Science</i> , 2003 , 81, 3052-6	0.7	26
47	The effects of high levels of supplemental copper on the serum lipid profile, carcass traits, and carcass composition of goat kids. <i>Journal of Animal Science</i> , 2006 , 84, 171-7	0.7	24
46	National Beef Quality Audit 2016: In-plant survey of carcass characteristics related to quality, quantity, and value of fed steers and heifers. <i>Journal of Animal Science</i> , 2017 , 95, 2993	0.7	24

45	Vitamin-mineral supplementation and accelerated chilling effects on quality of pork from pigs that are monomutant or noncarriers of the halothane gene. <i>Journal of Animal Science</i> , 2001 , 79, 2346-55	0.7	22
44	Determination of volatile aroma compounds in beef using differences in steak thickness and cook surface temperature. <i>Meat Science</i> , 2016 , 117, 27-35	6.4	19
43	National Beef Quality Audit-2011: Survey of instrument grading assessments of beef carcass characteristics. <i>Journal of Animal Science</i> , 2012 , 90, 5152-8	0.7	18
42	Electrical stimulation effects on tenderness of five muscles from Hampshire x Rambouillet crossbred lambs with the callipyge phenotype. <i>Journal of Animal Science</i> , 1999 , 77, 2951-5	0.7	18
41	Grilling temperature effects on tenderness, juiciness, flavor and volatile aroma compounds of aged ribeye, strip loin, and top sirloin steaks. <i>Meat Science</i> , 2019 , 150, 141-148	6.4	18
40	Finishing steers on winter annual ryegrass (<i>Lolium multiflorum</i> Lam.) with varied levels of corn supplementation I: effects on animal performance, carcass traits, and forage quality. <i>Journal of Animal Science</i> , 2009 , 87, 2690-9	0.7	17
39	Protein turnover and sensory traits of longissimus muscle from implanted and nonimplanted heifers. <i>Journal of Animal Science</i> , 2003 , 81, 1728-35	0.7	16
38	Shear gradient in longissimus steaks. <i>Journal of Animal Science</i> , 2002 , 80, 2390-5	0.7	16
37	Air-cleaning System Effectiveness for Control of Airborne Microbes in a Meat-processing Plant. <i>Journal of Food Science</i> , 2002 , 67, 1170-1174	3.4	15
36	National Beef Quality Audit-2016: Transportation, mobility, live cattle, and carcass assessments of targeted producer-related characteristics that affect value of market cows and bulls, their carcasses, and associated by-products. <i>Translational Animal Science</i> , 2017 , 1, 570-584	1.4	13
35	National Beef Quality Audit-2016: Transportation, mobility, and harvest-floor assessments of targeted characteristics that affect quality and value of cattle, carcasses, and by-products. <i>Translational Animal Science</i> , 2017 , 1, 229-238	1.4	13
34	Translocation of surface-inoculated <i>Escherichia coli</i> into whole muscle nonintact beef striploins following blade tenderization. <i>Journal of Food Protection</i> , 2011 , 74, 1334-7	2.5	12
33	Growth Performance, Carcass Characteristics and Meat Quality of Boer-Cross Wether and Buck Goats Grazing Marshall Ryegrass. <i>Asian-Australasian Journal of Animal Sciences</i> , 2011 , 24, 351-357	2.4	12
32	Improved sensitivity for determining thiobarbituric acid reactive substances in ground beef. <i>Meat Science</i> , 2016 , 117, 85-8	6.4	9
31	Rust and Thinning Management Effect on Cup Quality and Plant Performance for Two Cultivars of <i>Coffea arabica</i> L. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 5281-5292	5.7	8
30	Benchmarking the minimum Electron Beam (eBeam) dose required for the sterilization of space foods. <i>Radiation Physics and Chemistry</i> , 2018 , 143, 72-78	2.5	8
29	Ground beef patties prepared from brisket, flank and plate have unique fatty acid and sensory characteristics. <i>Meat Science</i> , 2015 , 103, 46-53	6.4	7
28	Effects of ovariectomization and ractopamine hydrochloride inclusion on heifer feedlot performance, meat yield, and tenderness of select muscles. <i>Meat Science</i> , 2014 , 96, 73-81	6.4	7

27	Characterization and consumer acceptance of three muscles from Hampshire x Rambouillet cross sheep expressing the callipyge phenotype. <i>Journal of Animal Science</i> , 2003 , 81, 2213-8	0.7	7
26	Inhibition of O157:H7 and Isolates on Spinach Leaf Surfaces Using Eugenol-Loaded Surfactant Micelles. <i>Foods</i> , 2019 , 8,	4.9	7
25	Texture and acceptability of goat meat frankfurters processed with 3 different sources of fat. <i>Journal of Animal Science</i> , 2011 , 89, 1429-33	0.7	6
24	National Beef Quality Audit 2016: Survey of carcass characteristics through instrument grading assessments. <i>Journal of Animal Science</i> , 2017 , 95, 3003	0.7	6
23	Assessing the impact of corn variety and Texas terroir on flavor and alcohol yield in new-make bourbon whiskey. <i>PLoS ONE</i> , 2019 , 14, e0220787	3.7	5
22	Inhibition of bacterial human pathogens on tomato skin surfaces using eugenol-loaded surfactant micelles during refrigerated and abuse storage. <i>Journal of Food Safety</i> , 2019 , 39, e12598	2	5
21	Increased Effectiveness of Microbiological Verification by Concentration-Dependent Neutralization of Sanitizers Used in Poultry Slaughter and Fabrication Allowing Salmonella enterica Survival. <i>Foods</i> , 2018 , 7,	4.9	4
20	Marination with natural curing ingredients, storage time, and serving temperature effects on the sensory characteristics of forage-finished or commercially-sourced beef roasts. <i>Meat Science</i> , 2012 , 90, 747-54	6.4	4
19	Microbial Reduction Efficiencies of Filtration, Electrostatic Polarization, and UV Components of a Germicidal Air Cleaning System. <i>Journal of Food Science</i> , 2002 , 67, 2278-2281	3.4	4
18	Implant and biological type effects on beef carcass characteristics. <i>Meat Science</i> , 1995 , 41, 47-53	6.4	4
17	Muscle Metabolism and Contraction 2013 , 65-78		3
16	Steak Thickness, Cook Surface Temperature and Quality Grade Affected Top Loin Steak Consumer and Descriptive Sensory Attributes. <i>Meat and Muscle Biology</i> , 2019 , 3,	1.3	3
15	National Beef Quality Audit-2016: assessment of cattle hide characteristics, offal condemnations, and carcass traits to determine the quality status of the market cow and bull beef industry. <i>Translational Animal Science</i> , 2018 , 2, 37-49	1.4	3
14	Nutrient Profiles and Volatile Odorous Compounds of Raw Milk After Exposure to Electron Beam Pasteurizing Doses. <i>Journal of Food Science</i> , 2017 , 82, 1614-1621	3.4	2
13	Replacing cottonseed meal and sorghum grain with corn dried distillers grains with solubles in lamb feedlot diets: carcass, trained sensory panel, and volatile aroma compounds traits. <i>Journal of Animal Science</i> , 2020 , 98,	0.7	2
12	Substituting ground woody plants for cottonseed hulls in lamb feedlot diets: carcass characteristics, adipose tissue fatty acid composition, and sensory panel traits. <i>Journal of Animal Science</i> , 2018 , 96, 487-497	0.7	2
11	Muscle Structure and Cytoskeletal Proteins 2013 , 49-64		2
10	Accuracy of application of USDA beef quality and yield grades using the traditional system and the proposed seven-grade yield grade system. <i>Journal of Animal Science</i> , 1999 , 77, 116-9	0.7	2

9	Effects of feeding juniper as a roughage on feedlot performance, carcass measurements, meat sensory attributes, and volatile aroma compounds of yearling Rambouillet wethers ^{1,2} . <i>Journal of Animal Science</i> , 2019 , 97, 2850-2864	0.7	1
8	National Beef Quality Audit-2016: Phase 1, Face-to-face interviews. <i>Translational Animal Science</i> , 2017 , 1, 320-332	1.4	1
7	Relationship Between Aerosolized Microbial Load and Contamination of Fully Cooked Then Frozen Meat Products. <i>Journal of Food Science</i> , 2004 , 69, FMS13-FMS16	3.4	1
6	Validating Thermal Lethality to in Chicken Blood by Simulated Commercial Rendering. <i>Microorganisms</i> , 2020 , 8,	4.9	1
5	Antimicrobial-Loaded Polymeric Micelles Inhibit Enteric Bacterial Pathogens on Spinach Leaf Surfaces During Multiple Simulated Pathogen Contamination Events. <i>Frontiers in Sustainable Food Systems</i> , 2021 , 5,	4.8	1
4	<i>Escherichia albertii</i> Inactivation following l-Lactic Acid Exposure or Cooking in Ground Beef. <i>Journal of Food Protection</i> , 2016 , 79, 1475-1481	2.5	1
3	Meat Tenderness 2013 , 99-117		0
2	Encapsulated Plant-Derived Antimicrobial Reduces Enteric Bacterial Pathogens on Melon Surfaces during Differing Contamination and Sanitization Treatment Scenarios. <i>Applied Microbiology</i> , 2021 , 1, 460-470		0
1	Meat Cookery 2013 , 199-205		