

Chris R Kerth

List of Publications by Year in Descending Order

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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 | 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 |
| 61 | 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 |
| 60 | 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 |
| 59 | Validating Thermal Lethality to in Chicken Blood by Simulated Commercial Rendering. <i>Microorganisms</i> , 2020 , 8, | 4.9 | 1 |
| 58 | 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 |
| 57 | 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 |
| 56 | 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 |
| 55 | Inhibition of O157:H7 and Isolates on Spinach Leaf Surfaces Using Eugenol-Loaded Surfactant Micelles. <i>Foods</i> , 2019 , 8, | 4.9 | 7 |
| 54 | 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 |
| 53 | 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 |
| 52 | 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 |
| 51 | 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 |
| 50 | Increased Effectiveness of Microbiological Verification by Concentration-Dependent Neutralization of Sanitizers Used in Poultry Slaughter and Fabrication Allowing <i>Salmonella enterica</i> Survival. <i>Foods</i> , 2018 , 7, | 4.9 | 4 |
| 49 | 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 |
| 48 | 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 |
| 47 | 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 |
| 46 | 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 |

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| 45 | National Beef Quality Audit-2016: Phase 1, Face-to-face interviews. <i>Translational Animal Science</i> , 2017 , 1, 320-332 | 1.4 | 1 |
| 44 | 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 |
| 43 | 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 |
| 42 | 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 |
| 41 | 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 |
| 40 | Improved sensitivity for determining thiobarbituric acid reactive substances in ground beef. <i>Meat Science</i> , 2016 , 117, 85-8 | 6.4 | 9 |
| 39 | <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 |
| 38 | 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 |
| 37 | 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 |
| 36 | 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 |
| 35 | 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 |
| 34 | 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 |
| 33 | Muscle Structure and Cytoskeletal Proteins 2013 , 49-64 | | 2 |
| 32 | Muscle Metabolism and Contraction 2013 , 65-78 | | 3 |
| 31 | Meat Tenderness 2013 , 99-117 | | 0 |
| 30 | Meat Cookery 2013 , 199-205 | | |
| 29 | 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 |
| 28 | 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 |

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| 27 | 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 |
| 26 | 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 |
| 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 | 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 |
| 23 | 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 |
| 22 | 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 |
| 21 | 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 |
| 20 | 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 |
| 19 | 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 |
| 18 | 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 |
| 17 | Improving pork quality by feeding supranutritional concentrations of vitamin D3. <i>Journal of Animal Science</i> , 2004 , 82, 218-24 | 0.7 | 44 |
| 16 | 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 |
| 15 | 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 |
| 14 | 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 |
| 13 | 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 |
| 12 | 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 |
| 11 | 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 |
| 10 | 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 |

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| 9 | 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 |
| 8 | 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 |
| 7 | Shear gradient in longissimus steaks. <i>Journal of Animal Science</i> , 2002 , 80, 2390-5 | 0.7 | 16 |
| 6 | 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 |
| 5 | 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 |
| 4 | 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 |
| 3 | 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 |
| 2 | 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 |
| 1 | Implant and biological type effects on beef carcass characteristics. <i>Meat Science</i> , 1995 , 41, 47-53 | 6.4 | 4 |