

Margit Dall Aaslyng

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

1,781
citations

331670
21
h-index

345221
36
g-index

37
all docs

37
docs citations

37
times ranked

1874
citing authors

#	ARTICLE	IF	CITATIONS
1	Cooking loss and juiciness of pork in relation to raw meat quality and cooking procedure. Food Quality and Preference, 2003, 14, 277-288.	4.6	354
2	The effect of salt reduction on sensory quality and microbial growth in hotdog sausages, bacon, ham and salami. Meat Science, 2014, 96, 47-55.	5.5	151
3	Meat flavour in pork and beef “From animal to meal. Meat Science, 2017, 132, 112-117.	5.5	143
4	Effect of prolonged heat treatment from 48Â°C to 63Â°C on toughness, cooking loss and color of pork. Meat Science, 2011, 88, 280-285.	5.5	109
5	The influence of cooking technique and core temperature on results of a sensory analysis of pork“depending on the raw meat quality. Food Quality and Preference, 2004, 15, 19-30.	4.6	107
6	Chemical and Sensory Characterization of Hydrolyzed Vegetable Protein, a Savory Flavoring. Journal of Agricultural and Food Chemistry, 1998, 46, 481-489.	5.2	105
7	The effect of stress during lairage and stunning on muscle metabolism and drip loss in Danish pork. Meat Science, 2001, 59, 127-131.	5.5	79
8	Elucidation of the relationship between cooking temperature, water distribution and sensory attributes of pork “a combined NMR and sensory study. Meat Science, 2005, 70, 75-81.	5.5	69
9	Sensory characteristics of meat cooked for prolonged times at low temperature. Meat Science, 2012, 90, 485-489.	5.5	60
10	Welfare measurements of finishing pigs on the day of slaughter: A review. Meat Science, 2015, 103, 13-23.	5.5	52
11	Low stress pre-slaughter handling: effect of lairage time on the meat quality of pork. Meat Science, 2001, 57, 87-92.	5.5	44
12	Comparison of the Aroma Characteristics of Acid-Hydrolyzed and Enzyme-Hydrolyzed Vegetable Proteins Produced from Soy. Journal of Agricultural and Food Chemistry, 1998, 46, 5225-5231.	5.2	40
13	Perceived importance and responsibility for market-driven pig welfare: Literature review. Meat Science, 2017, 125, 37-45.	5.5	39
14	A good taste in the meat, a good taste in the mouth “Animal welfare as an aspect of pork quality in three European countries. Livestock Science, 2016, 193, 58-65.	1.6	38
15	Relationship between water mobility and distribution and sensory attributes in pork slaughtered at an age between 90 and 180 days. Meat Science, 2007, 77, 190-195.	5.5	36
16	CONSUMER PREFERENCES FOR VISUALLY PRESENTED MEALS. Journal of Sensory Studies, 2009, 24, 182-203.	1.6	36
17	Scandinavian consumer preference for beef steaks packed with or without oxygen. Meat Science, 2010, 85, 519-524.	5.5	29
18	Effects of Pressurization on Structure, Water Distribution, and Sensory Attributes of Cured Ham:Â Can Pressurization Reduce the Crucial Sodium Content?. Journal of Agricultural and Food Chemistry, 2006, 54, 9912-9917.	5.2	27

#	ARTICLE	IF	CITATIONS
19	The effect of skatole and androstenone on consumer response towards streaky bacon and pork belly roll. Meat Science, 2015, 110, 52-61.	5.5	24
20	Sensory and instrumental analysis of longitudinal and transverse textural variation in pork longissimus dorsi. Meat Science, 2004, 68, 611-629.	5.5	23
21	Pelvic suspension and fast post-mortem chilling: Effects on technological and sensory quality of pork "A combined NMR and sensory study. Meat Science, 2007, 76, 524-535.	5.5	22
22	Identification of post-mortem indicators of welfare of finishing pigs on the day of slaughter. Livestock Science, 2013, 157, 535-544.	1.6	22
23	Sensory characteristics and consumer liking of sausages with 10% fat and added rye or wheat bran. Food Science and Nutrition, 2014, 2, 534-546.	3.4	21
24	The gender background of texture attributes of pork loin. Meat Science, 2018, 136, 79-84.	5.5	21
25	THE EFFECT OF THE COMBINATION OF SALTY, BITTER AND SOUR ACCOMPANIMENT ON THE FLAVOR AND JUICINESS OF PORK PATTIES. Journal of Sensory Studies, 2010, 25, 536-548.	1.6	19
26	Enhancing the Sensory Quality of Vegetables by Decreasing Some Less-Desired Sensory Properties With Low-Fat Pork Gravy. Journal of Culinary Science and Technology, 2011, 9, 113-131.	1.4	15
27	The Satiating Properties of Pork are not Affected by Cooking Methods, Sousvide Holding Time or Mincing in Healthy Men "A Randomized Cross-Over Meal Test Study. Nutrients, 2017, 9, 941.	4.1	14
28	Sensory, chemical and sensometric studies of hydrolyzed vegetable protein produced by various processes. European Food Research and Technology, 1999, 209, 227-236.	3.3	13
29	The effect of skatole and androstenone on consumer response towards fresh pork from m. longissimus thoracis et lumborum and m. semimembranosus. Meat Science, 2016, 116, 174-185.	5.5	13
30	Meat quality in the Danish pig population anno 2018. Meat Science, 2020, 163, 108034.	5.5	13
31	The use of smoke as a strategy for masking boar taint in sausages and bacon. Food Research International, 2018, 108, 387-395.	6.2	10
32	The influence of maturation on flavor and chemical composition of hydrolyzed soy protein produced by acidic and enzymatic hydrolysis. European Food Research and Technology, 1999, 208, 355-361.	0.6	9
33	Distribution of skatole and androstenone in the pig carcass correlated to sensory characteristics. Meat Science, 2017, 127, 51-56.	5.5	8
34	Consuming pork proteins at breakfast reduces the feeling of hunger before lunch. Appetite, 2012, 59, 201-203.	3.7	7
35	Estimating the risk of dislike: An industry tool for setting sorting limits for boar taint compounds. Food Quality and Preference, 2019, 71, 209-216.	4.6	5
36	Eat what you want and when you want. Effect of a free choice menu on the energy and protein intake of geriatric medical patients. Clinical Nutrition ESPEN, 2021, 46, 288-296.	1.2	4

#	ARTICLE	IF	CITATIONS
37	Sensory assessment of meat. , 2022, , .		0