

Margit Dall Aaslyng

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

1,781
citations

331642

21
h-index

345203

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 48°C to 63°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: 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. <i>Meat Science</i> , 2015, 110, 52-61.	5.5	24
20	Sensory and instrumental analysis of longitudinal and transverse textural variation in pork longissimus dorsi. <i>Meat Science</i> , 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. <i>Meat Science</i> , 2007, 76, 524-535.	5.5	22
22	Identification of post-mortem indicators of welfare of finishing pigs on the day of slaughter. <i>Livestock Science</i> , 2013, 157, 535-544.	1.6	22
23	Sensory characteristics and consumer liking of sausages with 10% fat and added rye or wheat bran. <i>Food Science and Nutrition</i> , 2014, 2, 534-546.	3.4	21
24	The gender background of texture attributes of pork loin. <i>Meat Science</i> , 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. <i>Journal of Sensory Studies</i> , 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. <i>Journal of Culinary Science and Technology</i> , 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. <i>Nutrients</i> , 2017, 9, 941.	4.1	14
28	Sensory, chemical and sensometric studies of hydrolyzed vegetable protein produced by various processes. <i>European Food Research and Technology</i> , 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. <i>Meat Science</i> , 2016, 116, 174-185.	5.5	13
30	Meat quality in the Danish pig population anno 2018. <i>Meat Science</i> , 2020, 163, 108034.	5.5	13
31	The use of smoke as a strategy for masking boar taint in sausages and bacon. <i>Food Research International</i> , 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. <i>European Food Research and Technology</i> , 1999, 208, 355-361.	0.6	9
33	Distribution of skatole and androstenone in the pig carcass correlated to sensory characteristics. <i>Meat Science</i> , 2017, 127, 51-56.	5.5	8
34	Consuming pork proteins at breakfast reduces the feeling of hunger before lunch. <i>Appetite</i> , 2012, 59, 201-203.	3.7	7
35	Estimating the risk of dislike: An industry tool for setting sorting limits for boar taint compounds. <i>Food Quality and Preference</i> , 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. <i>Clinical Nutrition ESPEN</i> , 2021, 46, 288-296.	1.2	4

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