

Jeffrey W Savell

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337
papers

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360
ext. papers

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ext. citations

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#	Paper	IF	Citations
337	Consumer evaluation of beef of known categories of tenderness. <i>Journal of Animal Science</i> , 1997 , 75, 1521-4	0.7	253
336	Biochemical and physical factors affecting discoloration characteristics of 19 bovine muscles. <i>Meat Science</i> , 2005 , 70, 665-82	6.4	238
335	Warner-Bratzler shear evaluations of 40 bovine muscles. <i>Meat Science</i> , 2003 , 64, 507-12	6.4	193
334	IDENTIFICATION OF THRESHOLD LEVELS FOR WARNER-BRATZLER SHEAR FORCE IN BEEF TOP LOIN STEAKS. <i>Journal of Muscle Foods</i> , 1991 , 2, 289-296		193
333	The chilling of carcasses. <i>Meat Science</i> , 2005 , 70, 449-59	6.4	186
332	National beef tenderness survey. <i>Journal of Animal Science</i> , 1991 , 69, 3274-83	0.7	184
331	Comparison of Methods for Decontamination from Beef Carcass Surfaces. <i>Journal of Food Protection</i> , 1995 , 58, 368-374	2.5	171
330	Heritabilities and phenotypic and genetic correlations for bovine postrigor calpastatin activity, intramuscular fat content, Warner-Bratzler shear force, retail product yield, and growth rate. <i>Journal of Animal Science</i> , 1994 , 72, 857-63	0.7	169
329	National Consumer Retail Beef Study: Palatability Evaluations of Beef Loin Steaks that Differed in Marbling. <i>Journal of Food Science</i> , 1987 , 52, 517-519	3.4	145
328	Influence of animal temperament and stress responsiveness on the carcass quality and beef tenderness of feedlot cattle. <i>Meat Science</i> , 2006 , 74, 546-56	6.4	130
327	National Beef Tenderness Survey-1998. <i>Journal of Animal Science</i> , 2000 , 78, 1852-60	0.7	119
326	Beef customer satisfaction: role of cut, USDA quality grade, and city on in-home consumer ratings. <i>Journal of Animal Science</i> , 1998 , 76, 1027-33	0.7	117
325	National Beef Quality Audit-2000: survey of targeted cattle and carcass characteristics related to quality, quantity, and value of fed steers and heifers. <i>Journal of Animal Science</i> , 2002 , 80, 1212-22	0.7	111
324	NATIONAL CONSUMER RETAIL BEEF STUDY: INTERACTION OF TRIM LEVEL, PRICE AND GRADE ON CONSUMER ACCEPTANCE OF BEEF STEAKS AND ROASTS. <i>Journal of Food Quality</i> , 1989 , 12, 251-274	2.7	111
323	STRUCTURAL CHANGES IN ELECTRICALLY STIMULATED BEEF MUSCLE. <i>Journal of Food Science</i> , 1978 , 43, 1606-1607	3.4	111
322	EFFECT OF ELECTRICAL STIMULATION ON PALATABILITY OF BEEF, LAMB AND GOAT MEAT. <i>Journal of Food Science</i> , 1977 , 42, 702-706	3.4	110
321	Meat tenderness and the calpain proteolytic system in longissimus muscle of young bulls and steers. <i>Journal of Animal Science</i> , 1993 , 71, 1471-6	0.7	106

320	Mechanisms associated with the variation in tenderness of meat from Brahman and Hereford cattle. <i>Journal of Animal Science</i> , 1990 , 68, 4206-20	0.7	102
319	Percentage Ether Extractable Fat and Moisture Content of Beef Longissimus Muscle as Related to USDA Marbling Score. <i>Journal of Food Science</i> , 1986 , 51, 838-839	3.4	101
318	Comparison of water wash, trimming, and combined hot water and lactic acid treatments for reducing bacteria of fecal origin on beef carcasses. <i>Journal of Food Protection</i> , 1998 , 61, 823-8	2.5	96
317	Detection of quantitative trait loci for growth and beef carcass fatness traits in a cross between <i>Bos taurus</i> (Angus) and <i>Bos indicus</i> (Brahman) cattle. <i>Journal of Animal Science</i> , 2003 , 81, 1933-42	0.7	89
316	Effect of acid decontamination of beef subprimal cuts on the microbiological and sensory characteristics of steaks. <i>Meat Science</i> , 1987 , 19, 217-26	6.4	89
315	National Beef Quality Audit-2005: survey of targeted cattle and carcass characteristics related to quality, quantity, and value of fed steers and heifers. <i>Journal of Animal Science</i> , 2008 , 86, 3533-43	0.7	88
314	Perinatal ontogeny of brain growth in the domestic pig. <i>Proceedings of the Society for Experimental Biology and Medicine</i> , 2000 , 223, 102-8		86
313	Use of hot water for beef carcass decontamination. <i>Journal of Food Protection</i> , 1998 , 61, 19-25	2.5	84
312	Spray-chilling and carcass decontamination systems using lactic and acetic acid. <i>Meat Science</i> , 1987 , 21, 1-14	6.4	84
311	Dry versus wet aging of beef: Retail cutting yields and consumer palatability evaluations of steaks from US Choice and US Select short loins. <i>Meat Science</i> , 2008 , 79, 631-9	6.4	82
310	RELATIONSHIP OF USDA MARBLING GROUPS TO PALATABILITY OF COOKED BEEF. <i>Journal of Food Quality</i> , 1985 , 7, 289-308	2.7	81
309	National Beef Quality Audit-1995: survey of producer-related defects and carcass quality and quantity attributes. <i>Journal of Animal Science</i> , 1998 , 76, 96-103	0.7	78
308	511 Late-Breaking: Dietary Glycine Supplementation During Growing and Finishing Phases Increases Body Weight and Improves Meat Quality of Intrauterine Growth Restricted Pigs. <i>Journal of Animal Science</i> , 2021 , 99, 208-209	0.7	78
307	Beef customer satisfaction: cooking method and degree of doneness effects on the top loin steak. <i>Journal of Animal Science</i> , 1999 , 77, 637-44	0.7	77
306	Beef customer satisfaction: trained sensory panel ratings and Warner-Bratzler shear force values. <i>Journal of Animal Science</i> , 2003 , 81, 143-9	0.7	76
305	Using calcium chloride injection to improve tenderness of beef from mature cows. <i>Journal of Animal Science</i> , 1991 , 69, 4469-76	0.7	73
304	National beef tenderness survey - 2006: Assessment of Warner-Bratzler shear and sensory panel ratings for beef from US retail and foodservice establishments. <i>Meat Science</i> , 2007 , 77, 357-64	6.4	71
303	Dry versus wet aging of beef: Retail cutting yields and consumer sensory attribute evaluations of steaks from ribeyes, strip loins, and top sirloins from two quality grade groups. <i>Meat Science</i> , 2008 , 80, 795-804	6.4	70

302	Evaluation of peroxyacetic acid as a post-chilling intervention for control of Escherichia coli O157:H7 and Salmonella Typhimurium on beef carcass surfaces. <i>Meat Science</i> , 2005 , 69, 401-7	6.4	69
301	Effect of Electrical Stimulation on Quality and Palatability of Light-weight Beef Carcasses. <i>Journal of Animal Science</i> , 1978 , 46, 1221-1228	0.7	69
300	Evidence for preadipocyte proliferation during culture of subcutaneous and intramuscular adipose tissues from Angus and Wagyu crossbred steers. <i>Journal of Animal Science</i> , 1994 , 72, 3110-7	0.7	66
299	Factors influencing the variation in tenderness of seven major beef muscles from three Angus and Brahman breed crosses. <i>Meat Science</i> , 2006 , 73, 475-83	6.4	64
298	Decontamination of beef carcass surface tissue by steam vacuuming alone and combined with hot water and lactic acid sprays. <i>Journal of Food Protection</i> , 1999 , 62, 146-51	2.5	64
297	Fatty acid composition of subcutaneous adipose tissue from male calves at different stages of growth. <i>Journal of Animal Science</i> , 1996 , 74, 1256-64	0.7	62
296	RELATIONSHIP OF USDA QUALITY GRADES TO PALATABILITY OF COOKED BEEF ¹ . <i>Journal of Food Quality</i> , 1987 , 10, 269-286	2.7	62
295	Beef customer satisfaction: factors affecting consumer evaluations of clod steaks. <i>Journal of Animal Science</i> , 2002 , 80, 401-8	0.7	61
294	National Beef Quality Audit: survey of producer-related defects and carcass quality and quantity attributes. <i>Journal of Animal Science</i> , 1993 , 71, 1495-502	0.7	60
293	Effect of castration on myofibrillar protein turnover, endogenous proteinase activities, and muscle growth in bovine skeletal muscle. <i>Journal of Animal Science</i> , 1993 , 71, 408-14	0.7	59
292	Growth, carcass traits, and fatty acid profiles of adipose tissues from steers fed whole cottonseed. <i>Journal of Animal Science</i> , 1991 , 69, 3665-72	0.7	59
291	Comparison of the fatty acid composition of subcutaneous adipose tissue from mature Brahman and Hereford cows. <i>Journal of Animal Science</i> , 1993 , 71, 625-30	0.7	58
290	Relationships between pork loin palatability traits and physical characteristics of cooked chops. <i>Journal of Animal Science</i> , 1991 , 69, 4858-65	0.7	58
289	Principles of ultrasound and measurement of intramuscular fat. <i>Journal of Animal Science</i> , 1992 , 70, 942-57	5.7	58
288	Comparison of Subcutaneous Fat Thickness, Marbling and Quality Grade for Predicting Palatability of Beef. <i>Journal of Food Science</i> , 1982 , 47, 397-401	3.4	58
287	Microbiological Effects of Acid Decontamination of Beef Carcasses at Various Locations in Processing. <i>Journal of Food Protection</i> , 1991 , 54, 868-872	2.5	57
286	BEEF QUALITY AND PALATABILITY AS AFFECTED BY ELECTRICAL STIMULATION AND COOLER AGING. <i>Journal of Food Science</i> , 1978 , 43, 1666-1668	3.4	57
285	Effect of Initial Fat Level and Cooking Method Cholesterol Content and Caloric Value of Ground Beef Patties. <i>Journal of Food Science</i> , 1987 , 52, 883-885	3.4	55

284	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
283	Beef customer satisfaction: cooking method and degree of doneness effects on the top sirloin steak. <i>Journal of Animal Science</i> , 1999 , 77, 645-52	0.7	53
282	Identification and evaluation of volatile compounds of vacuum and modified atmosphere packaged beef strip loins. <i>Meat Science</i> , 1992 , 31, 175-90	6.4	53
281	INFLUENCE OF ELECTRICAL STIMULATION ON CERTAIN CHARACTERISTICS OF HEAVY-WEIGHT BEEF CARCASSES. <i>Journal of Food Science</i> , 1979 , 44, 911-913	3.4	50
280	Influence of realimentation of mature cows on maturity, color, collagen solubility, and sensory characteristics. <i>Journal of Animal Science</i> , 1996 , 74, 2187-94	0.7	49
279	Subcellular Distribution of Cholesterol within Muscle and Adipose Tissues of Beef Loin Steaks. <i>Journal of Food Science</i> , 1988 , 53, 718-722	3.4	49
278	Determination of sensory, chemical and cooking characteristics of retail beef cuts differing in intramuscular and external fat. <i>Meat Science</i> , 1998 , 50, 55-72	6.4	48
277	Candidate gene analysis of GH1 for effects on growth and carcass composition of cattle. <i>Animal Genetics</i> , 1998 , 29, 194-201	2.5	48
276	Composition of free and peptide-bound amino acids in beef chuck, loin, and round cuts. <i>Journal of Animal Science</i> , 2016 , 94, 2603-13	0.7	48
275	National Beef Tenderness Survey-2010: Warner-Bratzler shear force values and sensory panel ratings for beef steaks from United States retail and food service establishments. <i>Journal of Animal Science</i> , 2013 , 91, 1005-14	0.7	47
274	Fatty Acid Composition and Caloric Value of Ground Beef Containing Low Levels of Fat. <i>Journal of Food Science</i> , 1989 , 54, 1163-1168	3.4	46
273	Palatability of Chilled and Frozen Beef Steaks. <i>Journal of Food Science</i> , 1990 , 55, 301-304	3.4	44
272	Reducing Postmortem Aging Time of Beef with Electrical Stimulation. <i>Journal of Food Science</i> , 1981 , 46, 1777-1781	3.4	44
271	High voltage electrical stimulation enhances muscle tenderness, increases aging response, and improves muscle color from cabrito carcasses. <i>Meat Science</i> , 2004 , 68, 529-35	6.4	42
270	Protein kinetics in callipyge lambs. <i>Journal of Animal Science</i> , 2000 , 78, 78-87	0.7	42
269	National beef market basket survey. <i>Journal of Animal Science</i> , 1991 , 69, 2883-93	0.7	42
268	Decontamination of cattle hides prior to slaughter using washes with and without antimicrobial agents. <i>Journal of Food Protection</i> , 2004 , 67, 579-82	2.5	40
267	Mitochondrial abundance and efficiency contribute to lean color of dark cutting beef. <i>Meat Science</i> , 2016 , 116, 165-73	6.4	39

266	Perimysium thickness as an indicator of beef tenderness. <i>Meat Science</i> , 2004 , 67, 329-34	6.4	39
265	BLADE TENDERIZATION OF FOUR MUSCLES FROM THREE WEIGHT-GRADE GROUPS OF BEEF. <i>Journal of Food Science</i> , 1977 , 42, 866-870	3.4	39
264	Role of lactate dehydrogenase in metmyoglobin reduction and color stability of different bovine muscles. <i>Meat Science</i> , 2009 , 83, 376-82	6.4	38
263	Benchmarking value in the pork supply chain: Processing characteristics and consumer evaluations of pork bellies of different thicknesses when manufactured into bacon. <i>Meat Science</i> , 2005 , 70, 121-31	6.4	38
262	Determination of the occurrence of <i>Arcobacter butzleri</i> in beef and dairy cattle from Texas by various isolation methods. <i>Journal of Food Protection</i> , 2002 , 65, 1849-53	2.5	38
261	Evaluation of Longissimus dorsi muscle pH at three hours Post mortem as a predictor of beef tenderness. <i>Meat Science</i> , 1994 , 37, 195-204	6.4	38
260	Microbial Flora of Livers, Kidneys and Hearts from Beef, Pork and Lamb: Effects of Refrigeration, Freezing and Thawing. <i>Journal of Food Protection</i> , 1982 , 45, 63-73	2.5	38
259	Centralized Packaging of Beef Loin Steaks with Different Oxygen-Barrier Films: Microbiological Characteristics. <i>Journal of Food Science</i> , 1982 , 47, 1070-1079	3.4	38
258	Salmonella prevalence in bovine lymph nodes differs among feedyards. <i>Journal of Food Protection</i> , 2012 , 75, 1131-3	2.5	36
257	Beef customer satisfaction: cooking method and degree of doneness effects on the top round steak. <i>Journal of Animal Science</i> , 1999 , 77, 653-60	0.7	36
256	Effect of breed-type and feeding regimen on goat carcass traits. <i>Journal of Animal Science</i> , 1999 , 77, 3215-8	0.7	36
255	Using live estimates and ultrasound measurements to predict beef carcass cutability. <i>Journal of Animal Science</i> , 2000 , 78, 1255-61	0.7	35
254	Effects of Beef and Chicken Consumption on Plasma Lipid Levels in Hypercholesterolemic Men. <i>Archives of Internal Medicine</i> , 1994 , 154, 1261		35
253	Effect of postmortem treatments on the tenderness of meat from Hereford, Brahman and Brahman-cross beef cattle. <i>Journal of Animal Science</i> , 1990 , 68, 3677-86	0.7	35
252	Factors Affecting Properties of Precooked-Frozen Pork Sausage Patties Made with Various NaCl/Phosphate Combinations. <i>Journal of Food Science</i> , 1984 , 49, 1372-1375	3.4	35
251	Effects of Certain Electrical Stimulation Parameters on Quality and Palatability of Beef. <i>Journal of Food Science</i> , 1981 , 46, 13-18	3.4	35
250	Evaluation of peroxyacetic acid as a potential pre-grinding treatment for control of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium on beef trimmings. <i>Meat Science</i> , 2005 , 70, 197-203	6.4	34
249	Physical, chemical, and histological characteristics of 18 lamb muscles. <i>Meat Science</i> , 2006 , 73, 48-54	6.4	34

248	Effect of Growth of Individual Meat Bacteria on pH, Color and Odor of Aseptically Prepared Vacuum-Packaged Round Steaks. <i>Journal of Food Protection</i> , 1983 , 46, 216-221	2.5	34
247	Effects of cryogenic chilling on beef carcass grade, shrinkage and palatability characteristics. <i>Meat Science</i> , 1987 , 21, 67-72	6.4	33
246	Factors Affecting Properties of Raw-Frozen Pork Sausage Patties Made with Various NaCl/Phosphate Combinations. <i>Journal of Food Science</i> , 1984 , 49, 1363-1366	3.4	33
245	Beef customer satisfaction: USDA quality grade and marination effects on consumer evaluations of top round steaks. <i>Journal of Animal Science</i> , 2005 , 83, 662-70	0.7	32
244	Creatine monohydrate supplementation and the quality of fresh pork in normal and halothane carrier pigs. <i>Journal of Animal Science</i> , 2002 , 80, 997-1004	0.7	32
243	Carcass traits and retail display-life of chops from different goat breed types. <i>Journal of Animal Science</i> , 2000 , 78, 1262-6	0.7	32
242	Ostrich slaughter and fabrication: 1. Slaughter yields of carcasses and effects of electrical stimulation on post-mortem pH. <i>Poultry Science</i> , 1995 , 74, 1683-7	3.9	32
241	QUALITY, APPEARANCE, AND TENDERNESS OF ELECTRICALLY STIMULATED LAMB. <i>Journal of Food Science</i> , 1980 , 45, 119-121	3.4	32
240	Evaluation of palatability of lamb, mutton, and chevon by sensory panels of various cultural backgrounds. <i>Small Ruminant Research</i> , 1992 , 8, 67-74	1.7	31
239	Relationship of USDA Maturity Groups to Palatability of Cooked Beef. <i>Journal of Food Science</i> , 1982 , 47, 1100-1107	3.4	31
238	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
237	Evaluation of antioxidant capacity and colour stability of calcium lactate enhancement on fresh beef under highly oxidising conditions. <i>Food Chemistry</i> , 2009 , 115, 272-278	8.5	30
236	Benchmarking value in the pork supply chain: Characterization of US pork in the retail marketplace. <i>Meat Science</i> , 2005 , 71, 451-63	6.4	30
235	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, 2993-3002	0.7	29
234	Interrelationships of breed type, USDA quality grade, cooking method, and degree of doneness on consumer evaluations of beef in Dallas and San Antonio, Texas, USA. <i>Meat Science</i> , 2004 , 66, 399-406	6.4	29
233	Methods to increase tenderness of individual muscles from beef rounds when cooked with dry or moist heat. <i>Meat Science</i> , 2004 , 68, 145-54	6.4	28
232	Evaluation of calcium chloride and lactic acid injection on chemical, microbiological and descriptive attributes of mature cow beef. <i>Meat Science</i> , 1994 , 38, 443-51	6.4	28
231	Evaluation of the Tenderness of Beef Top Sirloin Steaks. <i>Journal of Food Science</i> , 1992 , 57, 6-9	3.4	28

230	Using Ultrasound, Linear Measurements and Live Fat Thickness Estimates to Determine the Carcass Composition of Market Lambs. <i>Journal of Animal Science</i> , 1989 , 67, 3322	0.7	28
229	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
228	Effect of Time-on-Feed on the Palatability of Rib Steaks from Steers and Heifers. <i>Journal of Food Science</i> , 1982 , 47, 368-373	3.4	27
227	Microbiological effects of acid decontamination of pork carcasses at various locations in processing. <i>Meat Science</i> , 1992 , 32, 413-23	6.4	26
226	Palatability of Beef from Steer and Young Bull Carcasses as Influenced by Electrical Stimulation, Subcutaneous Fat Thickness and Marbling. <i>Journal of Animal Science</i> , 1983 , 56, 592-597	0.7	26
225	Beef hide antimicrobial interventions as a means of reducing bacterial contamination. <i>Meat Science</i> , 2006 , 73, 245-8	6.4	25
224	Effect of Degree of Sanitation From Slaughter Through Fabrication on the Microbiological and Sensory Characteristics of Beef. <i>Journal of Food Protection</i> , 1991 , 54, 200-207	2.5	25
223	Effect of acid treatment of beef strip loin steaks on microbiological and sensory characteristics. <i>International Journal of Food Microbiology</i> , 1987 , 5, 181-186	5.8	25
222	Characterization of Cattle Types to Meet Specific Beef Targets. <i>Journal of Animal Science</i> , 1989 , 67, 2294-2308	0.7	25
221	Singular and combined effects of electrical stimulation, post-mortem ageing and blade tenderisation on the palatability attributes of beef from young bulls. <i>Meat Science</i> , 1982 , 6, 97-109	6.4	25
220	Beef Retail Cut Composition: 2. Proximate Analysis. <i>Journal of Food Composition and Analysis</i> , 2000 , 13, 243-251	4.1	24
219	Development of a quantitative quality grading system for mature cow carcasses. <i>Journal of Animal Science</i> , 1992 , 70, 1840-7	0.7	24
218	A Comparison of Growth of Individual Meat Bacteria on the Lean and Fatty Tissue of Beef, Pork and Lamb. <i>Journal of Food Science</i> , 1986 , 51, 5-8	3.4	24
217	Techniques for Predicting Beef Carcass Composition. <i>Journal of Animal Science</i> , 1985 , 60, 1201-1207	0.7	24
216	RETAIL APPEARANCE OF ELECTRICALLY STIMULATED BEEF. <i>Journal of Food Science</i> , 1980 , 45, 171-173	3.4	24
215	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
214	Fatty acid and proximate composition of raw and cooked retail cuts of beef trimmed to different external fat levels. <i>Meat Science</i> , 1989 , 26, 295-311	6.4	23
213	Tenderness Improvement of the Major Muscles of the Beef Carcass by Electrical Stimulation. <i>Journal of Food Science</i> , 1981 , 46, 1774-1776	3.4	23

212	Palatability of Goat Meat from Carcasses Electrically Stimulated at Four Different Stages during the Slaughter-Dressing Sequence. <i>Journal of Animal Science</i> , 1979 , 49, 972-978	0.7	23
211	Phase I of The National Beef Quality Audit-2011: quantifying willingness-to-pay, best-worst scaling, and current status of quality characteristics in different beef industry marketing sectors. <i>Journal of Animal Science</i> , 2013 , 91, 1907-19	0.7	22
210	Color stability and biochemical characteristics of bovine muscles when enhanced with L- or D-potassium lactate in high-oxygen modified atmospheres. <i>Meat Science</i> , 2009 , 82, 234-40	6.4	22
209	Improving the flavor of calcium chloride and lactic acid injected mature beef top round steaks. <i>Meat Science</i> , 1997 , 45, 531-7	6.4	22
208	Beef customer satisfaction: factors affecting consumer evaluations of calcium chloride-injected top sirloin steaks when given instructions for preparation. <i>Journal of Animal Science</i> , 2005 , 83, 2869-75	0.7	22
207	Survey of transportation procedures, management practices, and health assessment related to quality, quantity, and value for market beef and dairy cows and bulls. <i>Journal of Animal Science</i> , 2013 , 91, 5026-36	0.7	21
206	Effects of feeding zilpaterol hydrochloride for twenty to forty days on carcass cutability and subprimal yield of calf-fed Holstein steers. <i>Journal of Animal Science</i> , 2009 , 87, 3722-9	0.7	21
205	Carcass grades, rack composition and tenderness of sheep and goats as influenced by market class and breed. <i>Small Ruminant Research</i> , 1989 , 2, 273-280	1.7	21
204	Sensory and Microbial Profile of Steaks Stored in O-CO-N Atmospheres. <i>Journal of Food Protection</i> , 1981 , 44, 742-745	2.5	21
203	Effects of Packaging Methods on the Microbial Flora of Livers and Kidneys from Beef or Pork. <i>Journal of Food Protection</i> , 1982 , 45, 74-81	2.5	21
202	Comparison of clam-shell cookers and electric broilers and their effects on cooking traits and repeatability of Warner-Bratzler shear force values. <i>Meat Science</i> , 2004 , 66, 225-9	6.4	20
201	USDA MATURITY INDICES AND PALATABILITY OF BEEF RIB STEAKS ¹ . <i>Journal of Food Quality</i> , 1988 , 11, 1-13	2.7	20
200	Proximate composition and energy content of beef steaks as influenced by USDA quality grade and degree of doneness. <i>Meat Science</i> , 2011 , 89, 228-32	6.4	19
199	Pigs fed cholesterol neonatally have increased cerebrum cholesterol as young adults. <i>Journal of Nutrition</i> , 1998 , 128, 2498-504	4.1	19
198	EFFECTS OF FAT TRIM ON THE COMPOSITION OF BEEF RETAIL CUTS I ^B . COOKING YIELDS AND FAT RETENTION OF THE SEPARABLE LEAN. <i>Journal of Muscle Foods</i> , 1992 , 3, 73-81		19
197	Carcass and offal yields of sheep and goats as influenced by market class and breed. <i>Small Ruminant Research</i> , 1989 , 2, 265-272	1.7	19
196	Effect of Slaughter-Dressing, Fabrication and Storage Conditions on the Microbiological and Sensory Characteristics of Vacuum-Packaged Beef Steaks. <i>Journal of Food Science</i> , 1986 , 51, 37-39	3.4	19
195	Electrical stimulation of ante-mortem stressed beef. <i>Meat Science</i> , 1982 , 6, 159-62	6.4	19

194	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
193	Carcass merit between and among family groups of Bos indicus crossbred steers and heifers. <i>Meat Science</i> , 2006 , 72, 496-502	6.4	18
192	Ostrich Slaughter and Fabrication.. <i>Poultry Science</i> , 1995 , 74, 1688-1692	3.9	18
191	Beef carcass composition of slaughter cattle differing in frame size, muscle score, and external fatness. <i>Journal of Animal Science</i> , 1992 , 70, 2431-45	0.7	18
190	Cholesterol content of lean and fat from beef, pork, and lamb cuts. <i>Journal of Food Composition and Analysis</i> , 1992 , 5, 160-167	4.1	18
189	Effect of Varying Numbers of Isolates from Countable Agar Plates on the Calculated Distribution of Microbial Types in Meats. <i>Journal of Food Science</i> , 1985 , 50, 1486-1488	3.4	18
188	Methods of Chilling and Packaging of Beef, Pork and Lamb Variety Meats for Transoceanic Shipment: Microbiological Characteristics. <i>Journal of Food Protection</i> , 1985 , 48, 765-769	2.5	18
187	QUALITY-INDICATING CHARACTERISTICS OF BEEF AS AFFECTED BY ELECTRICAL STIMULATION AND POSTMORTEM CHILLING TIME. <i>Journal of Food Science</i> , 1980 , 45, 1330-1332	3.4	18
186	Trisodium Phosphate Treatment of Pork Carcasses. <i>Journal of Food Science</i> , 1997 , 62, 402-403	3.4	17
185	What do we need for a value-based beef marketing system?. <i>Meat Science</i> , 1994 , 36, 19-27	6.4	17
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31	Development and preparation of lean meat products. <i>Journal of the American Dietetic Association</i> , 1992 , 92, 1358-1364		2
30	Genome association of carcass and palatability traits from Bos indicus-Bos taurus crossbred steers within electrical stimulation status and correspondence with steer temperament 3. Aroma and flavor attributes of cooked steaks. <i>Livestock Science</i> , 2020 , 233, 103943	1.7	1
29	National Beef Quality Audit-2016: Phase 1, Face-to-face interviews. <i>Translational Animal Science</i> , 2017 , 1, 320-332	1.4	1
28	TISSUE-SPECIFIC PENTOSE-PHOSPHATE OXIDATIVE ACTIVITY IN ANGUS AND WAGYU STEERS AFTER EXTENDED FEEDING ¹ . <i>Journal of Muscle Foods</i> , 1997 , 8, 147-156		1
27	IN-HOME CONSUMER EVALUATIONS OF FOUR LAMB RETAIL CUTS. <i>Journal of Muscle Foods</i> , 2004 , 15, 183-194		1
26	Relationships Between U.S. Beef Consumption and Latin American Rainforest Destruction ¹ . <i>The Professional Animal Scientist</i> , 1992 , 8, 14-21		1
25	EFFECTS OF ELECTRICAL STIMULATION AND SUBPRIMAL STORAGE TIME ON PALATABILITY OF HOT-BONED BEEF. <i>Journal of Food Quality</i> , 1986 , 8, 273-281	2.7	1
24	Microbiological and sensory characteristics of pork loin chops: Role of intramuscular fat. <i>Meat Science</i> , 1988 , 23, 139-49	6.4	1
23	USDA yield grades and various carcass traits as predictors of carcass composition. <i>Meat Science</i> , 1985 , 14, 153-64	6.4	1
22	Predicting cutability of packer-trimmed pork loins. <i>Meat Science</i> , 1982 , 7, 313-22	6.4	1
21	Sorting beef subprimals by ribeye area size at the packer level to optimize utility and product uniformity in foodservice and retail. <i>Translational Animal Science</i> , 2020 , 4, txaa107	1.4	1
20	Impact of Multiple Antimicrobial Interventions on Ground Beef Quality. <i>Meat and Muscle Biology</i> , 2018 , 2, 46	1.3	1
19	Assessment of Postmortem Aging Effects on Texas-style Barbecue Beef Briskets. <i>Meat and Muscle Biology</i> , 2017 , 1, 46	1.3	0
18	Effects of USDA feeder grade and time-on-feed on carcass characteristics and cooked beef palatability. <i>Meat Science</i> , 1985 , 15, 125-35	6.4	0
17	Palatability assessments of beef strip loin steaks portioned by weight or by thickness sourced from various carcass weight/ribeye area size combinations. <i>Meat Science</i> , 2021 , 172, 108319	6.4	0
16	Survey of Quality Attributes of Beef from Farmers Market Vendors. <i>Journal of Food Quality</i> , 2019 , 2019, 1-9	2.7	
15	CUTTING AND BONING Traditional 2014 , 458-464		

14	Pork: Carcass Composition and Quality 2011 , 885-887	
13	Goat Meat: Carcass Composition and Quality 2011 , 535-536	
12	DETERMINATION OF THE TOTAL LIPID CONTENT OF PORK RETAIL CUTS AT TWO EXTERNAL FAT TRIM LEVELS. <i>Journal of Muscle Foods</i> , 1994 , 5, 377-388	
11	Chemistry in the kitchen. <i>New England Journal of Medicine</i> , 1991 , 324, 1739-41	59.2
10	Contribution of <i>Lactobacillus plantarum</i> and <i>Leuconostoc mesenteroides</i> subsp. <i>mesenteroides</i> to Atypical Odors of Beef Strip Loins. <i>Journal of Food Science</i> , 1992 , 57, 785-786	3.4
9	SODIUM ACID PYROPHOSPHATE IN LINKED SAUSAGES MADE WITH PORK AND/OR GOAT MEAT. <i>Journal of Food Quality</i> , 1988 , 10, 437-443	2.7
8	USDA QUALITY GRADES AND PALATABILITY OF LOIN STEAKS FROM CALF AND YOUNG BEEF CARCASSES 1. <i>Journal of Food Quality</i> , 1988 , 10, 359-374	2.7
7	Cutability comparisons of Charolais crossbred bulls and steers. <i>Meat Science</i> , 1985 , 13, 113-27	6.4
6	Goat Meat: Carcass Composition/Quality 2004 , 472-473	
5	Pork: Carcass Composition and Quality 2004 , 725-727	
4	Beef Cattle: Inspection, Processing, and Marketing 2011 , 77-79	
3	Beef: Wholesale and Retail 2011 , 97-99	
2	Genome association of carcass and palatability traits from <i>Bos indicus</i> - <i>Bos taurus</i> crossbred steers within electrical stimulation status and correspondence with steer temperament 2. Palatability. <i>Livestock Science</i> , 2020 , 232, 103897	1.7
1	Consumer and Warner-Bratzler Shear Evaluations of Steaks from Blade Tenderized, Aged, or Frozen Sirloin Subprimals. <i>Meat and Muscle Biology</i> , 2018 , 2, 344	1.3