

Jeffrey W Savell

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.

337
papers

9,520
citations

53
h-index

80
g-index

360
ext. papers

10,227
ext. citations

3.1
avg. IF

5.5
L-index

#	Paper	IF	Citations
337	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
336	Efficacy of antimicrobial interventions in reducing Salmonella enterica, Shiga toxin-producing Escherichia coli, Campylobacter, and Escherichia coli biotype I surrogates on non-chilled and chilled, skin-on and skinless pork. <i>Meat Science</i> , 2021 , 172, 108309	6.4	4
335	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
334	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
333	Genome association of carcass and palatability traits from Bos indicus-Bos taurus crossbred steers within electrical stimulation status and correspondence with steer temperament 2. Palatability. <i>Livestock Science</i> , 2020 , 232, 103897	1.7	
332	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, txa107	1.4	1
331	Survey of Quality Attributes of Beef from Farmers Market Vendors. <i>Journal of Food Quality</i> , 2019 , 2019, 1-9	2.7	
330	Assessment of Salmonella Prevalence in Lymph Nodes of U.S. and Mexican Cattle Presented for Slaughter in Texas. <i>Journal of Food Protection</i> , 2019 , 82, 310-315	2.5	5
329	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
328	Genome association of carcass and palatability traits from Bos indicus-Bos taurus crossbred steers within electrical stimulation status and correspondence with steer temperament 1. Carcass. <i>Livestock Science</i> , 2019 , 229, 150-158	1.7	4
327	Fatty acid, cholesterol, vitamin, and mineral content of cooked beef cuts from a national study. <i>Journal of Food Composition and Analysis</i> , 2018 , 66, 55-64	4.1	3
326	Impact of elevated aging temperatures on retail display, tenderness, and consumer acceptability of beef. <i>Meat Science</i> , 2018 , 146, 1-8	6.4	7
325	Comparison of Salmonella Prevalence Rates in Bovine Lymph Nodes across Feeding Stages. <i>Journal of Food Protection</i> , 2018 , 81, 549-553	2.5	5
324	National survey of prevalence in lymph nodes of sows and market hogs. <i>Translational Animal Science</i> , 2018 , 2, 365-371	1.4	5
323	Impact of Multiple Antimicrobial Interventions on Ground Beef Quality. <i>Meat and Muscle Biology</i> , 2018 , 2, 46	1.3	1
322	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
321	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	

320	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
319	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
318	National Beef Tenderness Survey 2015: Palatability and Shear Force Assessments of Retail and Foodservice Beef. <i>Meat and Muscle Biology</i> , 2017 , 1, 138	1.3	15
317	National Beef Quality Audit-2016: Phase 1, Face-to-face interviews. <i>Translational Animal Science</i> , 2017 , 1, 320-332	1.4	1
316	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
315	Assessment of Postmortem Aging Effects on Texas-style Barbecue Beef Briskets. <i>Meat and Muscle Biology</i> , 2017 , 1, 46	1.3	0
314	A Research Communication Brief: Gluten Analysis in Beef Samples Collected Using a Rigorous, Nationally Representative Sampling Protocol Confirms That Grain-Finished Beef Is Naturally Gluten-Free. <i>Nutrients</i> , 2017 , 9,	6.7	3
313	National Beef Quality Audit - 2016: Survey of carcass characteristics through instrument grading assessments. <i>Journal of Animal Science</i> , 2017 , 95, 3003-3011	0.7	8
312	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
311	Mitochondrial abundance and efficiency contribute to lean color of dark cutting beef. <i>Meat Science</i> , 2016 , 116, 165-73	6.4	39
310	Novel approach to aging beef: Vacuum-packaged foodservice steaks versus vacuum-packaged subprimals. <i>Meat Science</i> , 2016 , 116, 230-5	6.4	6
309	Tracing Surrogates for Enteric Pathogens Inoculated on Hide through the Beef Harvesting Process. <i>Journal of Food Protection</i> , 2016 , 79, 1860-1867	2.5	4
308	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
307	Prevalence and Characterization of <i>Salmonella enterica</i> and <i>Salmonella</i> Bacteriophages Recovered from Beef Cattle Feedlots in South Texas. <i>Journal of Food Protection</i> , 2016 , 79, 1332-40	2.5	11
306	Reduction of Surrogates for <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> during the Production of Nonintact Beef Products by Chemical Antimicrobial Interventions. <i>Journal of Food Protection</i> , 2015 , 78, 881-7	2.5	3
305	Protein, fat, moisture and cooking yields from a U.S. study of retail beef cuts. <i>Journal of Food Composition and Analysis</i> , 2015 , 43, 131-139	4.1	10
304	Nutrient database improvement project: Separable components and proximate composition of raw and cooked retail cuts from the beef loin and round. <i>Meat Science</i> , 2015 , 110, 236-44	6.4	13
303	Tenderness assessments of top loin steaks from retail markets in four U.S. cities. <i>Journal of Animal Science</i> , 2015 , 93, 4610-6	0.7	3

302	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
301	Nutrient database improvement project: the influence of USDA quality and yield grade on the separable components and proximate composition of raw and cooked retail cuts from the beef chuck. <i>Meat Science</i> , 2014 , 97, 558-67	6.4	6
300	CUTTING AND BONING Traditional 2014 , 458-464		
299	Nutrient database improvement project: the influence of U.S.D.A. Quality and Yield Grade on the separable components and proximate composition of raw and cooked retail cuts from the beef rib and plate. <i>Meat Science</i> , 2013 , 95, 486-94	6.4	12
298	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
297	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
296	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
295	Salmonella prevalence in bovine lymph nodes differs among feedyards. <i>Journal of Food Protection</i> , 2012 , 75, 1131-3	2.5	36
294	Efficacy of trimming chilled beef during fabrication to control Escherichia coli O157:H7 surrogates on subsequent subprimals. <i>Meat Science</i> , 2012 , 90, 420-5	6.4	9
293	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
292	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
291	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
290	Dispersion and survival of Escherichia coli O157:H7 and Salmonella Typhimurium during the production of marinated beef inside skirt steaks and tri-tip roasts. <i>Journal of Food Protection</i> , 2012 , 75, 255-60	2.5	6
289	Pork: Carcass Composition and Quality 2011 , 885-887		
288	Goat Meat: Carcass Composition and Quality 2011 , 535-536		
287	Innovative retail merchandising strategies to accommodate for the growing trend of heavier carcass weights in the United States. <i>Meat Science</i> , 2011 , 88, 610-8	6.4	2
286	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
285	Alternative cooling procedures for large, intact meat products to achieve stabilization microbiological performance standards. <i>Journal of Food Protection</i> , 2011 , 74, 101-5	2.5	3

284	Constraints on establishing threshold levels for Warner - Bratzler shear-force values based on consumer sensory ratings for seven beef muscles. <i>Animal Production Science</i> , 2011 , 51, 959	1.4	7
283	Effects of zilpaterol hydrochloride on retail yields of subprimals from beef and calf-fed Holstein steers. <i>Journal of Animal Science</i> , 2011 , 89, 2867-77	0.7	8
282	Evaluation of Escherichia coli O157:H7 translocation and decontamination for beef vacuum-packaged subprimals destined for nonintact use. <i>Journal of Food Protection</i> , 2011 , 74, 1048-53	2.5	10
281	Evaluation of additional cooking procedures to achieve lethality microbiological performance standards for large, intact meat products. <i>Journal of Food Protection</i> , 2011 , 74, 1741-5	2.5	3
280	Beef Cattle: Inspection, Processing, and Marketing 2011 , 77-79		
279	Beef: Wholesale and Retail 2011 , 97-99		
278	In-home consumer and shear force evaluation of steaks from the M. serratus ventralis thoracis. <i>Meat Science</i> , 2010 , 85, 104-9	6.4	3
277	Effects of L- or D-lactate-enhancement on the internal cooked colour development and biochemical characteristics of beef steaks in high-oxygen modified atmosphere. <i>Food Chemistry</i> , 2010 , 119, 918-922	8.5	6
276	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
275	Influence of transportation stress and animal temperament on fecal shedding of Escherichia coli O157:H7 in feedlot cattle. <i>Meat Science</i> , 2009 , 81, 300-6	6.4	11
274	National Beef Market Basket Survey - 2006: External fat thickness measurements and separable component determinations for beef from US retail establishments. <i>Meat Science</i> , 2009 , 81, 335-43	6.4	6
273	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
272	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
271	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
270	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
269	Identifying muscle and processing combinations suitable for use as beef for fajitas. <i>Meat Science</i> , 2008 , 80, 259-71	6.4	4
268	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
267	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

266	Perinatal Ontogeny of Brain Growth in the Domestic Pig. <i>Proceedings of the Society for Experimental Biology and Medicine</i> , 2008 , 223, 102-108		6
265	The National Beef Quality Audit-2005, Phase I: Views of Producers, Packers, and Merchandisers on Current Quality Characteristics of the Beef Industry ¹ . <i>The Professional Animal Scientist</i> , 2008 , 24, 189-197		7
264	Adiposity of calf- and yearling-fed Brangus steers raised to constant-age and constant-body weight endpoints. <i>Journal of Animal Science</i> , 2007 , 85, 1136-43	0.7	12
263	Effects of oral vitamin D(3) supplementation and supplement withdrawal on the accumulation of magnesium, calcium, and vitamin D in the serum, liver, and muscle tissue and subsequent carcass and meat quality of <i>Bos indicus</i> influenced cattle. <i>Meat Science</i> , 2007 , 75, 150-8	6.4	12
262	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
261	Carcass merit between and among family groups of <i>Bos indicus</i> crossbred steers and heifers. <i>Meat Science</i> , 2006 , 72, 496-502	6.4	18
260	Physical, chemical, and histological characteristics of 18 lamb muscles. <i>Meat Science</i> , 2006 , 73, 48-54	6.4	34
259	Retail cutting characteristics for US Choice and US Select beef subprimals. <i>Meat Science</i> , 2006 , 73, 116-31	6.4	10
258	Beef hide antimicrobial interventions as a means of reducing bacterial contamination. <i>Meat Science</i> , 2006 , 73, 245-8	6.4	25
257	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
256	In-home consumer evaluations of individual muscles from beef rounds subjected to tenderization treatments. <i>Meat Science</i> , 2006 , 74, 272-80	6.4	12
255	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
254	Consumer Acceptance of Steaks and Roasts from Charolais Crossbred Bulls and Steers. <i>Journal of Food Science</i> , 2006 , 50, 165-168	3.4	4
253	The chilling of carcasses. <i>Meat Science</i> , 2005 , 70, 449-59	6.4	186
252	Evaluation of peroxyacetic acid as a post-chilling intervention for control of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium on beef carcass surfaces. <i>Meat Science</i> , 2005 , 69, 401-7	6.4	69
251	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
250	Effects of pre-harvest supplemental chlorate on beef carcass and meat quality. <i>Meat Science</i> , 2005 , 70, 215-21	6.4	4
249	Benchmarking value in the pork supply chain: Processing and consumer characteristics of hams manufactured from different quality raw materials. <i>Meat Science</i> , 2005 , 70, 91-7	6.4	10

248	Evaluation of peroxyacetic acid as a potential pre-grinding treatment for control of Escherichia coli O157:H7 and Salmonella Typhimurium on beef trimmings. <i>Meat Science</i> , 2005 , 70, 197-203	6.4	34
247	Biochemical and physical factors affecting discoloration characteristics of 19 bovine muscles. <i>Meat Science</i> , 2005 , 70, 665-82	6.4	238
246	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
245	Innovative wholesale carcass fabrication and retail cutting to optimize beef value. <i>Meat Science</i> , 2005 , 71, 743-52	6.4	6
244	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
243	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
242	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
241	IN-HOME CONSUMER EVALUATIONS OF FOUR LAMB RETAIL CUTS. <i>Journal of Muscle Foods</i> , 2004 , 15, 183-194		1
240	Influence of feeding vitamin D(3) and aging on the tenderness of four lamb muscles. <i>Meat Science</i> , 2004 , 67, 185-90	6.4	13
239	Perimysium thickness as an indicator of beef tenderness. <i>Meat Science</i> , 2004 , 67, 329-34	6.4	39
238	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
237	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
236	Evaluation of fat sources on cholesterol and lipoproteins using pigs selected for high or low serum cholesterol. <i>Meat Science</i> , 2004 , 66, 55-61	6.4	10
235	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
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	Goat Meat: Carcass Composition/Quality 2004 , 472-473		
232	Pork: Carcass Composition and Quality 2004 , 725-727		
231	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

230	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
229	Retail yields from beef chuck and round subprimals from two grade groups when merchandised as single muscle cuts. <i>Journal of Animal Science</i> , 2003 , 81, 1482-7	0.7	4
228	WATER-HOLDING AND COLOR CHARACTERISTICS OF BEEF FROM ELECTRICALLY STIMULATED CARCASSES. <i>Journal of Muscle Foods</i> , 2003 , 14, 33-49		11
227	CONSUMER ACCEPTABILITY OF PROCESSED OSTRICH MEAT PRODUCTS. <i>Journal of Muscle Foods</i> , 2003 , 14, 173-179		5
226	CRANBEFCRY JUICE MARINADE IMPROVES SENSORY AND MICROBIOLOGICAL PROPERTIES OF VACUUM-PACKAGED LAMB CHOPS. <i>Journal of Muscle Foods</i> , 2003 , 14, 207-220		4
225	Using ActivaTG-RM to bind beef muscles after removal of excessive seam fat between the m. longissimus thoracis and m. spinalis dorsi and heavy connective tissue from within the m. infraspinatus. <i>Meat Science</i> , 2003 , 64, 27-33	6.4	13
224	Warner-Bratzler shear evaluations of 40 bovine muscles. <i>Meat Science</i> , 2003 , 64, 507-12	6.4	193
223	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
222	Beef customer satisfaction: factors affecting consumer evaluations of clod steaks. <i>Journal of Animal Science</i> , 2002 , 80, 401-8	0.7	61
221	The 2000 National Beef Quality Audits: Views of Producers, Packers, and Merchandisers on Current Quality Characteristics of Beef This project was funded by beef producers through their \$1-per-head checkoff and was produced for the Cattlemen's Beef Board and the National Cattlemen's Beef Association. <i>The Professional Animal Scientist</i> , 2002 , 18, 112-119		9
220	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
219	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
218	Carcass traits, muscle characteristics, and palatability attributes of lambs expressing the callipyge phenotype. <i>Meat Science</i> , 2001 , 58, 381-7	6.4	16
217	Lactic acid and trisodium phosphate treatment of lamb breast to reduce bacterial contamination. <i>Journal of Food Protection</i> , 2001 , 64, 1439-41	2.5	15
216	Foodservice yield and fabrication times for beef as influenced by purchasing options and merchandising styles. <i>Journal of Animal Science</i> , 2001 , 79, 3052-61	0.7	4
215	Using live estimates and ultrasound measurements to predict beef carcass cutability. <i>Journal of Animal Science</i> , 2000 , 78, 1255-61	0.7	35
214	Evaluating the Cooking and Chemical Characteristics of Low-Fat Ground Beef Patties. <i>Journal of Food Composition and Analysis</i> , 2000 , 13, 253-264	4.1	13
213	Beef Retail Cut Composition: 1. Separable Tissue Components. <i>Journal of Food Composition and Analysis</i> , 2000 , 13, 233-242	4.1	11

212	Beef Retail Cut Composition: 2. Proximate Analysis. <i>Journal of Food Composition and Analysis</i> , 2000 , 13, 243-251	4.1	24
211	Protein kinetics in callipyge lambs. <i>Journal of Animal Science</i> , 2000 , 78, 78-87	0.7	42
210	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
209	National Beef Tenderness Survey-1998. <i>Journal of Animal Science</i> , 2000 , 78, 1852-60	0.7	119
208	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
207	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
206	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
205	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
204	Predicting carcass composition of beef cattle using ultrasound technology. <i>Journal of Animal Science</i> , 1999 , 77, 889-92	0.7	15
203	Effect of breed-type and feeding regimen on goat carcass traits. <i>Journal of Animal Science</i> , 1999 , 77, 3215-8	0.7	36
202	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
201	Body composition of lambs receiving 30 or 60 days of exercise training and (or) fenoterol treatment. <i>Meat Science</i> , 1999 , 52, 235-46	6.4	4
200	Using current on-line carcass evaluation parameters to estimate boneless and bone-in pork carcass yield as influenced by trim level. <i>Journal of Animal Science</i> , 1999 , 77, 1977-84	0.7	6
199	Effect of neonatal dietary cholesterol deprivation in pigs with genetically high or low plasma cholesterol on plasma lipids and early atherogenesis. <i>Nutrition Research</i> , 1998 , 18, 1615-1629	4	2
198	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
197	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
196	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
195	Retail yield and fabrication times for veal as influenced by purchasing options and merchandising styles. <i>Journal of Animal Science</i> , 1998 , 76, 1613-20	0.7	3

194	Use of hot water for beef carcass decontamination. <i>Journal of Food Protection</i> , 1998 , 61, 19-25	2.5	84
193	Pigs fed cholesterol neonatally have increased cerebrum cholesterol as young adults. <i>Journal of Nutrition</i> , 1998 , 128, 2498-504	4.1	19
192	Relationship of feeder lamb frame size to feedlot gain and carcass yield and quality grades. <i>Journal of Animal Science</i> , 1998 , 76, 435-40	0.7	10
191	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
190	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
189	Candidate gene analysis of GH1 for effects on growth and carcass composition of cattle. <i>Animal Genetics</i> , 1998 , 29, 194-201	2.5	13
188	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
187	Live animal performance, carcass traits, and meat palatability of calf- and yearling-fed cloned steers. <i>Journal of Animal Science</i> , 1997 , 75, 986-92	0.7	15
186	Influence of wholesale lamb marketing options and merchandising styles on retail yield and fabrication time. <i>Journal of Animal Science</i> , 1997 , 75, 1-6	0.7	10
185	Consumer evaluation of beef of known categories of tenderness. <i>Journal of Animal Science</i> , 1997 , 75, 1521-4	0.7	253
184	Trisodium Phosphate Treatment of Pork Carcasses. <i>Journal of Food Science</i> , 1997 , 62, 402-403	3.4	17
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28	Relationship of USDA Maturity Groups to Palatability of Cooked Beef. <i>Journal of Food Science</i> , 1982 , 47, 1100-1107	3.4	31
27	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
26	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
25	Properties of Frankfurters Made From Electrically Stimulated Beef. <i>Journal of Food Science</i> , 1982 , 47, 344-345	3.4	8
24	Processing Properties of Beef Clod Muscles as Affected by Electrical Stimulation and Post-Rigor Frozen Storage. <i>Journal of Animal Science</i> , 1982 , 54, 964-969	0.7	5
23	Use of the Hennessy and Chong Fat Depth Indicator for Predicting Fatness of Beef Carcasses. <i>Journal of Animal Science</i> , 1982 , 55, 565-571	0.7	3
22	Packaging of Beef Loin Steaks in 75% O plus 25% CO. I. Physical and Sensory Properties. <i>Journal of Food Protection</i> , 1981 , 44, 923-927	2.5	8
21	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
20	Packaging of Beef Loin Steaks in 75% O Plus 25% CO. II. Microbiological Properties. <i>Journal of Food Protection</i> , 1981 , 44, 928-933	2.5	17
19	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
18	Reducing Postmortem Aging Time of Beef with Electrical Stimulation. <i>Journal of Food Science</i> , 1981 , 46, 1777-1781	3.4	44
17	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
16	Bacterial growth in ground beef prepared from electrically stimulated and nonstimulated muscles. <i>Applied and Environmental Microbiology</i> , 1981 , 41, 915-8	4.8	6
15	Improving Appearance and Palatability of Meat from Ram Lambs by Electrical Stimulation. <i>Journal of Animal Science</i> , 1981 , 52, 522-529	0.7	16

14	RETAIL APPEARANCE OF ELECTRICALLY STIMULATED BEEF. <i>Journal of Food Science</i> , 1980 , 45, 171-173	3.4	24
13	CUTTING YIELDS AND PALATABILITY TRAITS OF HAND-CUT OR PRESSED-CLEAVED, AND FRESH, CRUST-FROZEN OR FROZEN-TEMPERED BEEF SUBPRIMALS. <i>Journal of Food Science</i> , 1980 , 45, 107-110	3.4	3
12	QUALITY, APPEARANCE, AND TENDERNESS OF ELECTRICALLY STIMULATED LAMB. <i>Journal of Food Science</i> , 1980 , 45, 119-121	3.4	32
11	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
10	STORAGE CHARACTERISTICS OF WHOLESALE AND RETAIL CUTS FROM ELECTRICALLY STIMULATED LAMB CARCASSES. <i>Journal of Food Science</i> , 1980 , 45, 1101-1103	3.4	17
9	Electrical Stimulation of Intact or Split Steer or Cow Carcasses. <i>Journal of Food Protection</i> , 1980 , 43, 795-798	3.4	15
8	Electrical Stimulation of Mature Cow Carcasses. <i>Journal of Animal Science</i> , 1980 , 50, 694-698	0.7	17
7	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
6	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
5	STRUCTURAL CHANGES IN ELECTRICALLY STIMULATED BEEF MUSCLE. <i>Journal of Food Science</i> , 1978 , 43, 1606-1607	3.4	111
4	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
3	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
2	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
1	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