

Jürgen Kongsro

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

329
citations

1040056

9
h-index

1281871

11
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11
all docs

11
docs citations

11
times ranked

370
citing authors

#	ARTICLE	IF	CITATIONS
1	The use of deep learning to automate the segmentation of the skeleton from CT volumes of pigs1. <i>Translational Animal Science</i> , 2018, 2, 324-335.	1.1	11
2	In vivo prediction of intramuscular fat using ultrasound and deep learning. <i>Computers and Electronics in Agriculture</i> , 2017, 142, 521-523.	7.7	21
3	Building an in vivo anatomical atlas to close the phenomic gap in animal breeding. <i>Computers and Electronics in Agriculture</i> , 2016, 127, 739-743.	7.7	13
4	Automatic segmentation of Computed Tomography (CT) images of domestic pig skeleton using a 3D expansion of Dijkstra's algorithm. <i>Computers and Electronics in Agriculture</i> , 2016, 121, 191-194.	7.7	22
5	Ossification defects detected in CT scans represent early osteochondrosis in the distal femur of piglets. <i>Journal of Orthopaedic Research</i> , 2014, 32, 1014-1023.	2.3	27
6	Estimation of pig weight using a Microsoft Kinect prototype imaging system. <i>Computers and Electronics in Agriculture</i> , 2014, 109, 32-35.	7.7	109
7	<i>In vivo</i> prediction of intramuscular fat in pigs using computed tomography. <i>Open Journal of Animal Sciences</i> , 2013, 03, 321-325.	0.6	9
8	Prediction of fat, muscle and value in Norwegian lamb carcasses using EUROP classification, carcass shape and length measurements, visible light reflectance and computer tomography (CT). <i>Meat Science</i> , 2009, 81, 102-107.	5.5	35
9	Virtual dissection of lamb carcasses using computer tomography (CT) and its correlation to manual dissection. <i>Journal of Food Engineering</i> , 2008, 88, 86-93.	5.2	30
10	Validation of the EUROP system for lamb classification in Norway; repeatability and accuracy of visual assessment and prediction of lamb carcass composition. <i>Meat Science</i> , 2006, 74, 497-509.	5.5	51