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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.

406 papers	10,747 citations	56 h-index	83 g-index
415 ext. papers	12,472 ext. citations	4 avg, IF	6.54 L-index

#	Paper	IF	Citations
406	Essential oils as potential antimicrobial agents in meat and meat products: A review. <i>Trends in Food Science and Technology</i> , 2013 , 34, 96-108	15.3	210
405	Effect of muscle type, packaging, and irradiation on lipid oxidation, volatile production, and color in raw pork patties. <i>Meat Science</i> , 1998 , 49, 27-39	6.4	201
404	Effect of atmospheric pressure plasma on inactivation of pathogens inoculated onto bacon using two different gas compositions. <i>Food Microbiology</i> , 2011 , 28, 9-13	6	174
403	Analysis of volatile components and the sensory characteristics of irradiated raw pork. <i>Meat Science</i> , 2000 , 54, 209-15	6.4	166
402	Meat flavor precursors and factors influencing flavor precursors--A systematic review. <i>Meat Science</i> , 2015 , 110, 278-84	6.4	159
401	Flexible thin-layer dielectric barrier discharge plasma treatment of pork butt and beef loin: effects on pathogen inactivation and meat-quality attributes. <i>Food Microbiology</i> , 2015 , 46, 51-57	6	154
400	The effect of high pressure on microbial population, meat quality and sensory characteristics of chicken breast fillet. <i>Food Control</i> , 2011 , 22, 6-12	6.2	151
399	Effect of dietary mixture of gallic acid and linoleic acid on antioxidative potential and quality of breast meat from broilers. <i>Meat Science</i> , 2010 , 86, 520-6	6.4	147
398	Evaluation of atmospheric pressure plasma to improve the safety of sliced cheese and ham inoculated by 3-strain cocktail <i>Listeria monocytogenes</i> . <i>Food Microbiology</i> , 2009 , 26, 432-6	6	146
397	Applications of cold plasma technology for microbiological safety in meat industry. <i>Trends in Food Science and Technology</i> , 2017 , 64, 74-86	15.3	139
396	Meat products and consumption culture in the East. <i>Meat Science</i> , 2010 , 86, 95-102	6.4	138
395	Quality characteristics of pork patties irradiated and stored in different packaging and storage conditions. <i>Meat Science</i> , 2000 , 56, 203-9	6.4	136
394	Alternatives to nitrite in processed meat: Up to date. <i>Trends in Food Science and Technology</i> , 2015 , 45, 37-49	15.3	132
393	Flavour chemistry of chicken meat: a review. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013 , 26, 732-42	12.4	131
392	Packaging and Irradiation Effects on Lipid Oxidation and Volatiles in Pork Patties. <i>Journal of Food Science</i> , 1998 , 63, 15-19	3.4	116
391	Antioxidative potential of raw breast meat from broiler chicks fed a dietary medicinal herb extract mix. <i>Poultry Science</i> , 2008 , 87, 2382-9	3.9	113
390	Cold Plasma for Effective Fungal and Mycotoxin Control in Foods: Mechanisms, Inactivation Effects, and Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 106-120	16.4	113

389	Irradiation application for color removal and purification of green tea leaves extract. <i>Radiation Physics and Chemistry</i> , 2003 , 66, 179-184	2.5	110
388	Antimicrobial and human cancer cell cytotoxic effect of synthetic angiotensin-converting enzyme (ACE) inhibitory peptides. <i>Food Chemistry</i> , 2008 , 107, 327-336	8.5	109
387	Production of Volatile Compounds from Irradiated Oil Emulsion Containing Amino Acids or Proteins. <i>Journal of Food Science</i> , 2000 , 65, 612-616	3.4	108
386	Microbial safety and quality attributes of milk following treatment with atmospheric pressure encapsulated dielectric barrier discharge plasma. <i>Food Control</i> , 2015 , 47, 451-456	6.2	104
385	Effects of dielectric barrier discharge plasma on pathogen inactivation and the physicochemical and sensory characteristics of pork loin. <i>Current Applied Physics</i> , 2013 , 13, 1420-1425	2.6	104
384	Fluorometric analysis of 2-thiobarbituric acid reactive substances in turkey. <i>Poultry Science</i> , 1998 , 77, 475-80	3.9	103
383	Lipid Oxidation, Volatiles and Color Changes of Irradiated Pork Patties Affected by Antioxidants. <i>Journal of Food Science</i> , 1999 , 64, 16-19	3.4	97
382	Volatiles Production and Lipid Oxidation in Irradiated Cooked Sausage as Related to Packaging and Storage. <i>Journal of Food Science</i> , 1999 , 64, 226-229	3.4	97
381	Evaluation of pathogen inactivation on sliced cheese induced by encapsulated atmospheric pressure dielectric barrier discharge plasma. <i>Food Microbiology</i> , 2015 , 46, 46-50	6	93
380	Effect of gamma irradiation on the microbiological quality and antioxidant activity of fresh vegetable juice. <i>Food Microbiology</i> , 2006 , 23, 372-8	6	93
379	Quality properties of pork sausage prepared with water-soluble chitosan oligomer. <i>Meat Science</i> , 2001 , 59, 369-75	6.4	93
378	The use of atmospheric pressure plasma-treated water as a source of nitrite for emulsion-type sausage. <i>Meat Science</i> , 2015 , 108, 132-7	6.4	89
377	Pathogen inactivation and quality changes in sliced cheddar cheese treated using flexible thin-layer dielectric barrier discharge plasma. <i>Food Research International</i> , 2015 , 69, 57-63	7	87
376	Keys to production and processing of Hanwoo beef: A perspective of tradition and science. <i>Animal Frontiers</i> , 2012 , 2, 32-38	5.5	86
375	Biological and anti-microbial activity of irradiated green tea polyphenols. <i>Food Chemistry</i> , 2004 , 88, 549-555	5.5	81
374	Volatile production in irradiated normal, pale soft exudative (PSE) and dark firm dry (DFD) pork under different packaging and storage conditions. <i>Meat Science</i> , 2001 , 57, 419-26	6.4	81
373	Microbial quality assessment and pathogen inactivation by electron beam and gamma irradiation of commercial seed sprouts. <i>Food Control</i> , 2009 , 20, 200-204	6.2	79
372	Functional properties of raw and cooked pork patties with added irradiated, freeze-dried green tea leaf extract powder during storage at 4°C. <i>Meat Science</i> , 2003 , 64, 13-7	6.4	78

371	Inactivation of <i>Listeria monocytogenes</i> on agar and processed meat surfaces by atmospheric pressure plasma jets. <i>Food Microbiology</i> , 2011 , 28, 1468-71	6	76
370	Carnosine, anserine, creatine, and inosine 5Rmonophosphate contents in breast and thigh meats from 5 lines of Korean native chicken. <i>Poultry Science</i> , 2013 , 92, 3275-82	3.9	74
369	Evaluation of cold plasma treatments for improved microbial and physicochemical qualities of brown rice. <i>LWT - Food Science and Technology</i> , 2016 , 73, 442-447	5.4	73
368	Pectin- and gelatin-based film: effect of gamma irradiation on the mechanical properties and biodegradation. <i>Radiation Physics and Chemistry</i> , 2005 , 72, 745-750	2.5	72
367	Effect of dietary conjugated linoleic acid on the quality characteristics of chicken eggs during refrigerated storage. <i>Poultry Science</i> , 1999 , 78, 922-8	3.9	72
366	Effects of gamma irradiation on the microbiological, nutritional, and sensory properties of fresh vegetable juice. <i>Food Control</i> , 2007 , 18, 5-10	6.2	71
365	Lipid oxidation, color changes and volatiles production in irradiated pork sausage with different fat content and packaging during storage. <i>Meat Science</i> , 1999 , 51, 355-61	6.4	71
364	Antimicrobial effect of Earrageenan-based edible film containing ovotransferrin in fresh chicken breast stored at 5°C. <i>Meat Science</i> , 2009 , 83, 479-83	6.4	70
363	Application of gamma irradiation for inhibition of food allergy. <i>Radiation Physics and Chemistry</i> , 2002 , 63, 369-370	2.5	70
362	Comparison of quality traits of meat from korean native chickens and broilers used in two different traditional korean cuisines. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013 , 26, 1038-46	2.4	69
361	Volatiles and Oxidative Changes in Irradiated Pork Sausage with Different Fatty Acid Composition and Tocopherol Content. <i>Journal of Food Science</i> , 2000 , 65, 270-275	3.4	69
360	Inactivation of <i>Listeria monocytogenes</i> inoculated on disposable plastic tray, aluminum foil, and paper cup by atmospheric pressure plasma. <i>Food Control</i> , 2010 , 21, 1182-1186	6.2	66
359	Comparison of hypolipidemic activity of synthetic gallic acid-linoleic acid ester with mixture of gallic acid and linoleic acid, gallic acid, and linoleic acid on high-fat diet induced obesity in C57BL/6 Cr Slc mice. <i>Chemico-Biological Interactions</i> , 2008 , 174, 109-17	5	66
358	Effect of a pectin-based edible coating containing green tea powder on the quality of irradiated pork patty. <i>Food Control</i> , 2007 , 18, 430-435	6.2	66
357	Endothelin-1 stimulates arachidonate 15-lipoxygenase activity and oxygen radical formation in the rat distal lung. <i>Biochemical and Biophysical Research Communications</i> , 1990 , 168, 485-9	3.4	63
356	Potential Application of Essential Oils as Natural Antioxidants in Meat and Meat Products: A Review. <i>Food Reviews International</i> , 2014 , 30, 71-90	5.5	62
355	Packaging and irradiation effect on lipid oxidation, color, residual nitrite content, and nitrosamine formation in cooked pork sausage. <i>Food Control</i> , 2003 , 14, 7-12	6.2	62
354	Flexible thin-layer plasma inactivation of bacteria and mold survival in beef jerky packaging and its effects on the meat's physicochemical properties. <i>Meat Science</i> , 2017 , 123, 151-156	6.4	61

353	Cholesterol oxidation products in irradiated raw meat with different packaging and storage time. <i>Meat Science</i> , 2001 , 58, 431-5	6.4	59
352	Dietary Vitamin E Affects Lipid Oxidation and Total Volatiles of Irradiated Raw Turkey Meat. <i>Journal of Food Science</i> , 1997 , 62, 954-958	3.4	58
351	Evaluation of the microbiological safety, quality changes, and genotoxicity of chicken breast treated with flexible thin-layer dielectric barrier discharge plasma. <i>Food Science and Biotechnology</i> , 2016 , 25, 1189-1195	3	58
350	Irradiation effects on color and functional properties of persimmon (<i>Diospyros kaki</i> L. folium) leaf extract and licorice (<i>Glycyrrhiza Uralensis</i> Fischer) root extract during storage. <i>Radiation Physics and Chemistry</i> , 2003 , 67, 143-148	2.5	56
349	Effect of irradiation and packaging conditions after cooking on the formation of cholesterol and lipid oxidation products in meats during storage. <i>Meat Science</i> , 2001 , 57, 413-8	6.4	56
348	Zinc in Broiler Feeding and Nutrition. <i>Avian Biology Research</i> , 2008 , 1, 5-18	0.8	53
347	Studies on the development of functional powder from citrus peel. <i>Bioresource Technology</i> , 2006 , 97, 614-20	11	53
346	Fat Reduces Volatiles Production in Oil Emulsion System Analyzed by Purge-and-Trap Dynamic Headspace/Gas Chromatography. <i>Journal of Food Science</i> , 1999 , 64, 641-643	3.4	53
345	Effect of gamma irradiation on the physiological activity of Korean soybean fermented foods, Chungkookjang and Doenjang. <i>Radiation Physics and Chemistry</i> , 2002 , 64, 245-248	2.5	52
344	Reduction of Carcinogenic N-Nitrosamines and Residual Nitrite in Model System Sausage by Irradiation. <i>Journal of Food Science</i> , 2002 , 67, 1370-1373	3.4	52
343	Comparison of irradiated phytic acid and other antioxidants for antioxidant activity. <i>Food Chemistry</i> , 2004 , 88, 173-178	8.5	50
342	Application of winter mushroom powder as an alternative to phosphates in emulsion-type sausages. <i>Meat Science</i> , 2018 , 143, 114-118	6.4	49
341	Irradiation Effects on Biogenic Amines in Korean Fermented Soybean Paste During Fermentation. <i>Journal of Food Science</i> , 2003 , 68, 80-84	3.4	48
340	Marine bioactive peptides: Types, structures, and physiological functions. <i>Food Reviews International</i> , 2017 , 33, 44-61	5.5	47
339	The use of atmospheric pressure plasma as a curing process for canned ground ham. <i>Food Chemistry</i> , 2018 , 240, 430-436	8.5	46
338	Feasibility study of the sterilization of pork and human skin surfaces by atmospheric pressure plasmas. <i>Thin Solid Films</i> , 2009 , 517, 4272-4275	2.2	45
337	Effects of dietary vitamin E supplementation on lipid oxidation and volatiles content of irradiated, cooked turkey meat patties with different packaging. <i>Poultry Science</i> , 1998 , 77, 912-20	3.9	45
336	An innovative curing process with plasma-treated water for production of loin ham and for its quality and safety. <i>Plasma Processes and Polymers</i> , 2018 , 15, 1700050	3.4	45

335	Effect of gamma-irradiation on pathogens inoculated into ready-to-use vegetables. <i>Food Microbiology</i> , 2006 , 23, 649-56	6	44
334	Inhibition of enzyme activities and the antiwrinkle effect of polyphenol isolated from the persimmon leaf (<i>Diospyros kaki</i> folium) on human skin. <i>Dermatologic Surgery</i> , 2005 , 31, 848-54; discussion 854	1.7	44
333	Fatty acid composition and meat quality traits of organically reared Korean native black pigs. <i>Livestock Science</i> , 2009 , 120, 96-102	1.7	42
332	Direct infusion of nitrite into meat batter by atmospheric pressure plasma treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 39, 113-118	6.8	41
331	Radiolysis of biogenic amines in model system by gamma irradiation. <i>Food Control</i> , 2004 , 15, 405-408	6.2	40
330	Allergenicity of hen's egg ovomucoid gamma irradiated and heated under different pH conditions. <i>Journal of Food Protection</i> , 2002 , 65, 1196-9	2.5	39
329	Evaluation of a Dielectric Barrier Discharge Plasma System for Inactivating Pathogens on Cheese Slices. <i>Journal of Animal Science and Technology</i> , 2012 , 54, 191-198	1.6	39
328	Postmortem Aging of Beef with a Special Reference to the Dry Aging. <i>Korean Journal for Food Science of Animal Resources</i> , 2016 , 36, 159-69		39
327	Interplay among ozone and nitrogen oxides in air plasmas: Rapid change in plasma chemistry. <i>Chemical Engineering Journal</i> , 2018 , 352, 1014-1021	14.7	38
326	Color improvement by irradiation of Curcuma aromatica extract for industrial application. <i>Radiation Physics and Chemistry</i> , 2006 , 75, 449-452	2.5	38
325	Relationship between the Concentration of Biogenic Amines and Volatile Basic Nitrogen in Fresh Beef, Pork, and Chicken Meat. <i>Asian-Australasian Journal of Animal Sciences</i> , 2007 , 20, 1278-1284	2.4	38
324	Technological demands of meat processing-An Asian perspective. <i>Meat Science</i> , 2017 , 132, 35-44	6.4	37
323	Volatile Profiles of Raw and Cooked Turkey Thigh as Affected by Purge Temperature and Holding Time Before Purge. <i>Journal of Food Science</i> , 1999 , 64, 230-233	3.4	37
322	Status of meat alternatives and their potential role in the future meat market - A review. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020 , 33, 1533-1543	2.4	37
321	Inactivation of foodborne pathogens in marinated beef rib by ionizing radiation. <i>Food Microbiology</i> , 2004 , 21, 543-548	6	36
320	Chlorophyll breakdown by gamma irradiation in a model system containing linoleic acid. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2002 , 79, 145-150	1.8	35
319	Use of Atmospheric Pressure Cold Plasma for Meat Industry. <i>Korean Journal for Food Science of Animal Resources</i> , 2017 , 37, 477-485		34
318	Enzymatic hydrolysis of ovalbumin and the functional properties of the hydrolysates. <i>Poultry Science</i> , 2014 , 93, 2678-86	3.9	34

3 ¹⁷	Effect of sex and dietary organic zinc on growth performance, carcass traits, tissue mineral content, and blood parameters of broiler chickens. <i>Biological Trace Element Research</i> , 2012 , 147, 120-9	4.5	34
3 ¹⁶	Improvement of foaming ability of egg white product by irradiation and its application. <i>Radiation Physics and Chemistry</i> , 2009 , 78, 217-221	2.5	34
3 ¹⁵	Effect of gamma and electron beam irradiation on the survival of pathogens inoculated into salted, seasoned, and fermented oyster. <i>LWT - Food Science and Technology</i> , 2009 , 42, 1320-1324	5.4	34
3 ¹⁴	Lipid Oxidation, Color, Volatiles, and Sensory Characteristics of Aerobically Packaged and Irradiated Pork with Different Ultimate pH. <i>Journal of Food Science</i> , 2008 , 66, 1225-1229	3.4	34
3 ¹³	Effect of atmospheric pressure dielectric barrier discharge plasma on the biological activity of naringin. <i>Food Chemistry</i> , 2014 , 160, 241-5	8.5	33
3 ¹²	Effect of phosvitin on lipid and protein oxidation in ground beef treated with high hydrostatic pressure. <i>Meat Science</i> , 2013 , 95, 8-13	6.4	33
3 ¹¹	Enhancement of pancreatic lipase inhibitory activity of curcumin by radiolytic transformation. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2011 , 21, 1512-4	2.9	33
3 ¹⁰	Meat Consumption Culture in Ethiopia. <i>Korean Journal for Food Science of Animal Resources</i> , 2014 , 34, 7-13		32
3 ⁰⁹	Effects of gamma and electron beam irradiation on the survival of pathogens inoculated into sliced and pizza cheeses. <i>Radiation Physics and Chemistry</i> , 2010 , 79, 731-734	2.5	32
3 ⁰⁸	Control of microorganisms and reduction of biogenic amines in chicken breast and thigh by irradiation and organic acids. <i>Poultry Science</i> , 2007 , 86, 2034-41	3.9	32
3 ⁰⁷	A combination of gamma irradiation and CaCl ₂ immersion for a pectin-based biodegradable film. <i>Carbohydrate Polymers</i> , 2005 , 60, 547-551	10.3	32
3 ⁰⁶	Color development, physiochemical properties, and microbiological safety of pork jerky processed with atmospheric pressure plasma. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 53, 78-84	6.8	32
3 ⁰⁵	Changes in microbial composition on the crust by different air flow velocities and their effect on sensory properties of dry-aged beef. <i>Meat Science</i> , 2019 , 153, 152-158	6.4	31
3 ⁰⁴	Color Developing Capacity of Plasma-treated Water as a Source of Nitrite for Meat Curing. <i>Korean Journal for Food Science of Animal Resources</i> , 2015 , 35, 703-6		31
3 ⁰³	Effect of gamma irradiation on the physicochemical properties of a starch-based film. <i>Food Hydrocolloids</i> , 2008 , 22, 248-254	10.6	31
3 ⁰²	Headspace oxygen in sample vials affects volatiles production of meat during the automated purge-and-Trap/GC analyses. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2776-81	5.7	31
3 ⁰¹	Role of moisture evaporation in the taste attributes of dry- and wet-aged beef determined by chemical and electronic tongue analyses. <i>Meat Science</i> , 2019 , 151, 82-88	6.4	30
3 ⁰⁰	Antioxidant and cancer cell proliferation inhibition effect of citrus pectin-oligosaccharide prepared by irradiation. <i>Journal of Medicinal Food</i> , 2006 , 9, 313-20	2.8	30

299	Effects of Gamma Irradiation on the Biological Activity of Green Tea Byproduct Extracts and a Comparison with Green Tea Leaf Extracts. <i>Journal of Food Science</i> , 2006 , 71, C269-C274	3.4	30
298	Color changes in irradiated cooked pork sausage with different fat sources and packaging during storage. <i>Meat Science</i> , 2000 , 55, 107-13	6.4	30
297	Differential Proteome Analysis of Breast and Thigh Muscles between Korean Native Chickens and Commercial Broilers. <i>Asian-Australasian Journal of Animal Sciences</i> , 2012 , 25, 895-902	2.4	30
296	Cooking, storage, and reheating effect on the formation of cholesterol oxidation products in processed meat products. <i>Lipids in Health and Disease</i> , 2015 , 14, 89	4.4	29
295	Effects of irradiation and sodium hypochlorite on the micro-organisms attached to a commercial food container. <i>Food Microbiology</i> , 2007 , 24, 544-8	6	29
294	Quality attributes of low salt Changran Jeotkal (aged and seasoned intestine of Alaska pollock, <i>Theragra chalcogramma</i>) developed using gamma irradiation. <i>Food Control</i> , 2004 , 15, 435-440	6.2	29
293	Plasma-Functionalized Solution: A Potent Antimicrobial Agent for Biomedical Applications from Antibacterial Therapeutics to Biomaterial Surface Engineering. <i>ACS Applied Materials & Interfaces</i> , 2017 , 9, 43470-43477	9.5	28
292	Factors affecting cooked chicken meat flavour: a review. <i>World's Poultry Science Journal</i> , 2013 , 69, 515-536		28
291	A simple and efficient method for preparing partially purified phosvitin from egg yolk using ethanol and salts. <i>Poultry Science</i> , 2011 , 90, 1096-104	3.9	28
290	Effect of gamma irradiation on the survival of pathogens in kwamegi, a traditional Korean semidried seafood. <i>Journal of Food Protection</i> , 2003 , 66, 2093-6	2.5	28
289	Mutagenicity and Immune Toxicity of Emulsion-type Sausage Cured with Plasma-treated Water. <i>Korean Journal for Food Science of Animal Resources</i> , 2016 , 36, 494-8		28
288	Detection of malondialdehyde in processed meat products without interference from the ingredients. <i>Food Chemistry</i> , 2016 , 209, 90-4	8.5	28
287	Analysis of low-marbled Hanwoo cow meat aged with different dry-aging methods. <i>Asian-Australasian Journal of Animal Sciences</i> , 2017 , 30, 1733-1738	2.4	27
286	Association of five candidate genes with fatty acid composition in Korean cattle. <i>Molecular Biology Reports</i> , 2012 , 39, 6113-21	2.8	27
285	Reduction of irradiation off-odor and lipid oxidation in ground beef by Tocopherol addition and the use of a charcoal pack. <i>Radiation Physics and Chemistry</i> , 2009 , 78, 141-146	2.5	27
284	Effects of gamma irradiation on residual nitrite, residual ascorbate, color, and N-nitrosamines of cooked sausage during storage. <i>Food Control</i> , 2004 , 15, 197-203	6.2	27
283	Quality properties of sausage made with gamma-irradiated natural pork and lamb casing. <i>Meat Science</i> , 2001 , 59, 223-8	6.4	27
282	Enzymatic hydrolysis of ovomucin and the functional and structural characteristics of peptides in the hydrolysates. <i>Food Chemistry</i> , 2016 , 192, 107-13	8.5	26

281	Effects of gamma irradiation on color characteristics and biological activities of extracts of <i>Lonicera japonica</i> (Japanese honeysuckle) with methanol and acetone. <i>LWT - Food Science and Technology</i> , 2004 , 37, 29-33	5.4	26
280	Comparison of the amounts of endogenous bioactive compounds in raw and cooked meats from commercial broilers and indigenous chickens. <i>Journal of Food Composition and Analysis</i> , 2015 , 37, 20-24	4.1	25
279	Atmospheric pressure cold plasma improves viscosifying and emulsion stabilizing properties of xanthan gum. <i>Food Hydrocolloids</i> , 2018 , 82, 29-33	10.6	25
278	Effect of high-dose irradiation on quality characteristics of ready-to-eat chicken breast. <i>Radiation Physics and Chemistry</i> , 2012 , 81, 1107-1110	2.5	25
277	Discrimination of Korean native chicken lines using fifteen selected microsatellite markers. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013 , 26, 316-22	2.4	25
276	The effect of dietary lipoic acid, betaine, l-carnitine, and swimming on the obesity of mice induced by a high-fat diet. <i>Food and Function</i> , 2014 , 5, 1966-74	6.1	24
275	Evaluation of the treatment of both sides of raw chicken breasts with an atmospheric pressure plasma jet for the inactivation of <i>Escherichia coli</i> . <i>Foodborne Pathogens and Disease</i> , 2014 , 11, 652-7	3.8	24
274	Effect of irradiation on foaming properties of egg white proteins. <i>Poultry Science</i> , 2009 , 88, 2435-41	3.9	24
273	Irradiation-induced oxidative changes and production of volatile compounds in sausages prepared with vitamin E-enriched commercial soybean oil. <i>Food Chemistry</i> , 2002 , 76, 299-305	8.5	24
272	Effect of ionizing radiation on quality characteristics of vacuum-packaged normal, pale soft exudative, and dark firm dry pork. <i>Innovative Food Science and Emerging Technologies</i> , 2002 , 3, 73-79	6.8	24
271	Prospective Applications of Cold Plasma for Processing Poultry Products: Benefits, Effects on Quality Attributes, and Limitations. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1292-1309	16.4	23
270	Enzymatic hydrolysis of ovomucoid and the functional properties of its hydrolysates. <i>Poultry Science</i> , 2015 , 94, 2280-7	3.9	22
269	Prevalence of pale, soft, and exudative (PSE) condition in chicken meat used for commercial meat processing and its effect on roasted chicken breast. <i>Journal of Animal Science and Technology</i> , 2016 , 58, 27	1.6	22
268	Potential effect of compounds isolated from <i>Coffea arabica</i> against UV-B induced skin damage by protecting fibroblast cells. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2017 , 174, 323-332	6.7	22
267	The functional property of egg yolk phosvitin as a melanogenesis inhibitor. <i>Food Chemistry</i> , 2012 , 135, 993-8	8.5	22
266	Effect of combination of chitosan coating and irradiation on physicochemical and functional properties of chicken egg during room-temperature storage. <i>Radiation Physics and Chemistry</i> , 2009 , 78, 589-591	2.5	22
265	Production of Low Salted and Fermented Shrimp by Irradiation. <i>Journal of Food Science</i> , 2002 , 67, 1772-1777	17.7	22
264	Irradiation effect on bulgogi sauce for making commercial Korean traditional meat product, bulgogi. <i>Radiation Physics and Chemistry</i> , 2003 , 68, 851-856	2.5	22

263	A simple method to construct T-vectors using XcmI cassettes amplified by nonspecific PCR. <i>Plasmid</i> , 2001 , 45, 37-40	3.3	22
262	Effects of Aging and Aging Method on Physicochemical and Sensory Traits of Different Beef Cuts. <i>Food Science of Animal Resources</i> , 2019 , 39, 54-64	3.2	22
261	Synergistic bactericidal effect of clove oil and encapsulated atmospheric pressure plasma against <i>Escherichia coli</i> O157:H7 and <i>Staphylococcus aureus</i> and its mechanism of action. <i>Food Microbiology</i> , 2021 , 93, 103611	6	22
260	Increase in nitrite content and functionality of ethanolic extracts of <i>Perilla frutescens</i> following treatment with atmospheric pressure plasma. <i>Food Chemistry</i> , 2017 , 237, 191-197	8.5	21
259	Effects of low-level gamma irradiation on the characteristics of fermented pork sausage during storage. <i>Radiation Physics and Chemistry</i> , 2012 , 81, 466-472	2.5	21
258	Irradiation and modified atmosphere packaging effects on residual nitrite, ascorbic acid, nitrosomyoglobin, and color in sausage. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1249-53	5.7	21
257	Identification of Microorganisms Associated with the Quality Improvement of Dry-Aged Beef Through Microbiome Analysis and DNA Sequencing, and Evaluation of Their Effects on Beef Quality. <i>Journal of Food Science</i> , 2019 , 84, 2944-2954	3.4	20
256	Radiolytic transformation of rotenone with potential anti-adipogenic activity. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2013 , 23, 1099-103	2.9	20
255	Effect of Sources and Levels of Zinc on the Tissue Mineral Concentration and Carcass Quality of Broilers. <i>Avian Biology Research</i> , 2010 , 3, 23-29	0.8	20
254	Effects of chitosan coating and storage with dry ice on the freshness and quality of eggs. <i>Poultry Science</i> , 2011 , 90, 467-72	3.9	20
253	Use of gamma irradiation for inactivation of pathogens inoculated into Kimbab, steamed rice rolled by dried laver. <i>Food Control</i> , 2007 , 18, 108-112	6.2	20
252	Enhancement of preservation characteristics of Meju, an intermediate material for Korean legume-based fermented soy sauce, Kanjang, by irradiation. <i>Radiation Physics and Chemistry</i> , 2002 , 64, 317-322	2.5	20
251	Mechanisms of volatile production from non-sulfur amino acids by irradiation. <i>Radiation Physics and Chemistry</i> , 2016 , 119, 64-73	2.5	19
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