Cheorun Jo

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.

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	Determining the Optimal Cooking Time for Cooking Loss, Shear Force, and Off-Odor Reduction of Pork Large Intestines.. *Food Science of Animal Resources*, **2022**, 42, 332-340	3.2	0
405	Oxidative Stability of Vacuum-Packed Chicken Wings Marinated with Fruit Juices during Frozen Storage.. *Food Science of Animal Resources*, **2022**, 42, 61-72	3.2	4
404	Inulin as a functional ingredient and their applications in meat products. *Carbohydrate Polymers*, **2022**, 275, 118706	10.3	10
403	Trends in safety management of cultured meat and their potential considerations. *Food and Life*, **2022**, 2022, 1-8	0.8	0
402	Effect of Temperature Abuse on Quality and Metabolites of Frozen/Thawed Beef Loins.. *Food Science of Animal Resources*, **2022**, 42, 341-349	3.2	0
401	Effect of plasma-activated acetic acid on inactivation of Salmonella Typhimurium and quality traits on chicken meats.. *Poultry Science*, **2022**, 101, 101793	3.9	1
400	Effect of an animal-friendly raising environment on the quality, storage stability, and metabolomic profiles of chicken thigh meat.. *Food Research International*, **2022**, 155, 111046	7	1
399	Comparison of chicken breast quality characteristics and metabolites due to different rearing environments and refrigerated storage. *Poultry Science*, **2022**, 101953	3.9	0
398	Influence of atmospheric-pressure cold plasma-induced oxidation on the structure and functional properties of egg white protein. *Innovative Food Science and Emerging Technologies*, **2021**, 74, 102869	6.8	1
397	Properties of broiler breast meat with pale color and a new approach for evaluating meat freshness in poultry processing plants.. *Poultry Science*, **2021**, 101, 101627	3.9	0
396	Effect on health from consumption of meat and meat products. *Journal of Animal Science and Technology*, **2021**, 63, 955-976	1.6	2
395	Effect of cutting time and cooking temperature on physicochemical properties of chicken breast meat emulsion sausage with olive oil. *Poultry Science*, **2021**, 101, 101554	3.9	1
394	Nuclear Magnetic Resonance (NMR)-Based Quantification on Flavor-Active and Bioactive Compounds and Application for Distinguishment of Chicken Breeds. *Food Science of Animal Resources*, **2021**, 41, 312-323	3.2	4
393	Effects of dietary glycerol inclusion on growth performance, carcass and meat quality characteristics, glycogen content, and meat volatile compounds in Korean cattle steers. *Animal Bioscience*, **2021**, 34, 603-612	0	2
392	Blue light promotes bactericidal action of plasma-activated water against Staphylococcus aureus on stainless steel surfaces. *Innovative Food Science and Emerging Technologies*, **2021**, 69, 102663	6.8	2
391	Analysis on difference of consumers' evaluation on visual features of pork cuts. *Journal of Animal Science and Technology*, **2021**, 63, 614-625	1.6	0
390	Effect of inkjet-printed flexible dielectric barrier discharge plasma on reduction of pathogen and quality changes on sliced cheese. *LWT - Food Science and Technology*, **2021**, 143, 111128	5.4	4

389	Relationships among carcass traits, auction price, and image analysis traits of marbling characteristics in Korean cattle beef. *Meat Science*, **2021**, 171, 108268	6.4	3
388	Enrichment of nitrite in onion powder using atmospheric pressure plasma and egg whites for meat curing. *LWT - Food Science and Technology*, **2021**, 135, 110050	5.4	5
387	Synergistic bactericidal effect of clove oil and encapsulated atmospheric pressure plasma against Escherichia coli O157:H7 and Staphylococcus aureus and its mechanism of action. *Food Microbiology* , **2021**, 93, 103611	6	22
386	No mutagenicity and oral toxicity of winter mushroom powder treated with atmospheric non-thermal plasma. *Food Chemistry*, **2021**, 338, 127826	8.5	4
385	Muscle stem cell isolation and in vitro culture for meat production: A methodological review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 429-457	16.4	10
384	Potential of 2D qNMR spectroscopy for distinguishing chicken breeds based on the metabolic differences. *Food Chemistry*, **2021**, 342, 128316	8.5	10
383	Effect of Different Aging Methods on the Formation of Aroma Volatiles in Beef Strip Loins. *Foods*, **2021**, 10,	4.9	4
382	Comparative Meat Qualities of Boston Butt Muscles () from Different Pig Breeds Available in Korean Market. *Food Science of Animal Resources*, **2021**, 41, 71-84	3.2	3
381	Molecular hybridization based on (-)-epigallocatechin gallate as a new class of antiglycation agents. *Bioscience, Biotechnology and Biochemistry*, **2021**, 85, 1069-1076	2.1	
380	Technical requirements for cultured meat production: a review. *Journal of Animal Science and Technology*, **2021**, 63, 681-692	1.6	3
379	Effects of cooking conditions on the physicochemical and sensory characteristics of dry- and wet-aged beef. *Animal Bioscience*, **2021**, 34, 1705-1716	0	5
378	Effect of Animal-Welfare Environment on the Metabolomic Properties of Breast and Thigh Meat from Two Broiler Strains. *Korean Journal of Poultry Science*, **2021**, 48, 239-253	0.4	
377	Potential Antioxidant and Angiotensin I-converting Enzyme Inhibitory Activity in Crust of Dry-aged Beef. *Scientific Reports*, **2020**, 10, 7883	4.9	10
376	Increased protein digestibility of beef with aging in an infant in vitro digestion model. *Meat Science*, **2020**, 169, 108210	6.4	13
375	Efficient dimerization of (-)-epigallocatechin gallate using nonthermal plasma as potent melanogenesis inhibitors. *Journal Physics D: Applied Physics*, **2020**, 53, 274005	3	1
374	Plasma-Polymerized Phlorotannins and Their Enhanced Biological Activities. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 2357-2365	5.7	8
373	Utility of winter mushroom treated by atmospheric non-thermal plasma as an alternative for synthetic nitrite and phosphate in ground ham. *Meat Science*, **2020**, 166, 108151	6.4	10
372	Fat replacement in chicken sausages manufactured with broiler and old laying hens by different vegetable oils. *Poultry Science*, **2020**, 99, 2811-2818	3.9	12

371	Novel Hybrid Molecules Based on (-)-Epigallocatechin Gallate as Potent Anti-adipogenic Agents. *Chemical and Pharmaceutical Bulletin*, **2020**, 68, 1155-1162	1.9	1
370	Association of the thyroid hormone responsive spot 14 alpha gene with growth-related traits in Korean native chicken. *Asian-Australasian Journal of Animal Sciences*, **2020**, 33, 1755-1762	2.4	
369	Status of meat alternatives and their potential role in the future meat market - A review. *Asian-Australasian Journal of Animal Sciences*, **2020**, 33, 1533-1543	2.4	37
368	Effects of Searing Cooking on Sensory and Physicochemical Properties of Beef Steak. *Food Science of Animal Resources*, **2020**, 40, 44-54	3.2	3
367	Optimization of Culture Conditions for Maintaining Pig Muscle Stem Cells. *Food Science of Animal Resources*, **2020**, 40, 659-667	3.2	10
366	Purification of Pig Muscle Stem Cells Using Magnetic-Activated Cell Sorting (MACS) Based on the Expression of Cluster of Differentiation 29 (CD29). *Food Science of Animal Resources*, **2020**, 40, 852-859	3.2	3
365	Effect of Sodium-Alternative Curing Salts on Physicochemical Properties during Salami Manufacture. *Food Science of Animal Resources*, **2020**, 40, 946-956	3.2	5
364	Effects of Music Enrichment on Live Body Weight and Meat Quality Grade of Broiler Chickens. *Korean Journal of Poultry Science*, **2020**, 47, 69-74	0.4	0
363	Curing of ground ham by remote infusion of atmospheric non-thermal plasma. *Food Chemistry*, **2020**, 309, 125643	8.5	15
362	Antimicrobial effects and mechanism of plasma activated fine droplets produced from arc discharge plasma on planktonic Listeria monocytogenes and Escherichia coli O157:H7. *Journal Physics D: Applied Physics*, **2020**, 53, 124002	3	13
361	Characteristic Metabolic Changes of the Crust from Dry-Aged Beef Using 2D NMR Spectroscopy. *Molecules*, **2020**, 25,	4.8	12
360	Inactivation of Typhimurium by Non-Thermal Plasma Bubbles: Exploring the Key Reactive Species and the Influence of Organic Matter. *Foods*, **2020**, 9,	4.9	5
359	Identification of angiotensin I-converting enzyme inhibitory peptides from enzymatic hydrolysates of pork loin. *International Journal of Food Properties*, **2019**, 22, 1112-1121	3	9
358	Electrical resistance and mold distribution on beef surface as indicators of dry aging. *Journal of Food Process Engineering*, **2019**, 42, e13122	2.4	6
357	Prospective Applications of Cold Plasma for Processing Poultry Products: Benefits, Effects on Quality Attributes, and Limitations. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 1292-1309	16.4	23
356	Antioxidant effects of lotus (Nelumbo nucifera) root and leaf extracts and their application on pork patties as inhibitors of lipid oxidation, alone and in combination. *International Journal of Food Properties*, **2019**, 22, 383-394	3	13
355	Physicochemical properties of brown rice according to the characteristics of cultivars treated with atmospheric pressure plasma. *Journal of Cereal Science*, **2019**, 87, 138-142	3.8	5
354	Isolation and identification of angiotensin I-converting enzyme inhibitory peptides derived from thermolysin-injected beef M. longissimus. *Asian-Australasian Journal of Animal Sciences*, **2019**, 32, 430-436	2.4	14

353	Quality Evaluation of Rice Treated by High Hydrostatic Pressure and Atmospheric Pressure Plasma. *Journal of Food Quality*, **2019**, 2019, 1-9	2.7	6
352	Impact of electron-beam irradiation on the quality characteristics of raw ground beef. *Innovative Food Science and Emerging Technologies*, **2019**, 54, 87-92	6.8	11
351	Changes in microbial composition on the crust by different air flow velocities and their effect on sensory properties of dry-aged beef. *Meat Science*, **2019**, 153, 152-158	6.4	31
350	Role of moisture evaporation in the taste attributes of dry- and wet-aged beef determined by chemical and electronic tongue analyses. *Meat Science*, **2019**, 151, 82-88	6.4	30
349	Controversy on the correlation of red and processed meat consumption with colorectal cancer risk: an Asian perspective. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 3526-3537	11.5	7
348	Effect of Dietary Red Meat on Colorectal Cancer Risk-A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 1812-1824	16.4	15
347	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. *Journal of Food Science*, **2019**, 84, 2944-2954	3.4	20
346	Comparison of reducing sugar content, sensory traits, and fatty acids and volatile compound profiles of the longissimus thoracis among Korean cattle, Holsteins, and Angus steers. *Asian-Australasian Journal of Animal Sciences*, **2019**, 32, 126-136	2.4	15
345	Optimization of 1D H Quantitative NMR (Nuclear Magnetic Resonance) Conditions for Polar Metabolites in Meat. *Food Science of Animal Resources*, **2019**, 39, 1-12	3.2	13
344	Determination of Point of Sale and Consumption for Hanwoo Beef Based on Quality Grade and Aging Time. *Food Science of Animal Resources*, **2019**, 39, 139-150	3.2	6
343	Storage Stability of Vacuum-packaged Dry-aged Beef during Refrigeration at 4℃. *Food Science of Animal Resources*, **2019**, 39, 266-275	3.2	10
342	Effects of Aging and Aging Method on Physicochemical and Sensory Traits of Different Beef Cuts. *Food Science of Animal Resources*, **2019**, 39, 54-64	3.2	22
341	Combined Effect of Aging and Irradiation on Physicochemical Quality of Pork Shoulder. *Food Science of Animal Resources*, **2019**, 39, 510-519	3.2	3
340	Comparison of Functional Compounds and Micronutrients of Chicken Breast Meat by Breeds. *Food Science of Animal Resources*, **2019**, 39, 632-642	3.2	15
339	??? ??? ? ????? ??? ??? ??? ?? ??. *Korean Journal of Poultry Science*, **2019**, 46, 47-53	0.4	
338	Estimation of inactivation effects against Escherichia coli O157:H7 biofilm by different plasma-treated solutions and post-treatment storage. *Applied Physics Letters*, **2019**, 114, 073703	3.4	11
337	Combined effect of high pressure and vinegar addition on the control of Clostridium perfringens and quality in nitrite-free emulsion-type sausage. *Innovative Food Science and Emerging Technologies*, **2019**, 52, 429-437	6.8	12
336	Cold Plasma for Effective Fungal and Mycotoxin Control in Foods: Mechanisms, Inactivation Effects, and Applications. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 106-120	16.4	113

335	Color development, physiochemical properties, and microbiological safety of pork jerky processed with atmospheric pressure plasma. *Innovative Food Science and Emerging Technologies*, **2019**, 53, 78-84	6.8	32
334	Bioactivities of peptide fractions derived from proteolytic enzyme-injected Hanwoo longissimus muscle in a model system. *International Journal of Food Properties*, **2018**, 21, 205-212	3	3
333	Assessment of microbial safety and quality changes of brown and white cooked rice treated with atmospheric pressure plasma. *Food Science and Biotechnology*, **2018**, 27, 661-667	3	16
332	Application of winter mushroom powder as an alternative to phosphates in emulsion-type sausages. *Meat Science*, **2018**, 143, 114-118	6.4	49
331	Gamma irradiation-assisted degradation of rosmarinic acid and evaluation of structures and anti-adipogenic properties. *Food Chemistry*, **2018**, 258, 181-188	8.5	15
330	Atmospheric pressure cold plasma improves viscosifying and emulsion stabilizing properties of xanthan gum. *Food Hydrocolloids*, **2018**, 82, 29-33	10.6	25
329	Effect of irradiation on the parameters that influence quality characteristics of raw beef round eye. *Innovative Food Science and Emerging Technologies*, **2018**, 45, 115-121	6.8	15
328	Interplay among ozone and nitrogen oxides in air plasmas: Rapid change in plasma chemistry. *Chemical Engineering Journal*, **2018**, 352, 1014-1021	14.7	38
327	Use of alternative curing salts for processing salamis. *Asian-Australasian Journal of Animal Sciences*, **2018**, 31, 123-128	2.4	4
326	Influence of Cooking, Storage Period, and Re-heating on Production of Cholesterol Oxides in Chicken Meat. *Korean Journal for Food Science of Animal Resources*, **2018**, 38, 433-441		3
325	Productivity and Meat Quality of the New Crossbred Korean Native Chickens Compared with Commercial Breeds. *Korean Journal of Poultry Science*, **2018**, 45, 125-135	0.4	6
324	Comparative Analysis of Meat Quality Traits of New Strains of Native Chickens for Samgyetang. *Korean Journal of Poultry Science*, **2018**, 45, 175-182	0.4	10
323	Identification of quantitative trait loci for the fatty acid composition in Korean native chicken. *Asian-Australasian Journal of Animal Sciences*, **2018**, 31, 1134-1140	2.4	5
322	Determination of Salable Shelf-life for Wrap-packaged Dry-aged Beef during Cold Storage. *Korean Journal for Food Science of Animal Resources*, **2018**, 38, 251-258		10
321	Mechanism Underlying Green Discolouration of Myoglobin Induced by Atmospheric Pressure Plasma. *Scientific Reports*, **2018**, 8, 9790	4.9	18
320	The effects of dry or wet aging on the quality of the longissimus muscle from 4-year-old Hanwoo cows and 28-month-old Hanwoo steers. *Animal Production Science*, **2018**, 58, 2344	1.4	16
319	Application of high temperature (14℃) aging of beef M. semimembranosus with low-dose electron beam and X-ray irradiation. *Meat Science*, **2018**, 136, 85-92	6.4	14
318	The use of atmospheric pressure plasma as a curing process for canned ground ham. *Food Chemistry*, **2018**, 240, 430-436	8.5	46

317	An innovative curing process with plasma-treated water for production of loin ham and for its quality and safety. *Plasma Processes and Polymers*, **2018**, 15, 1700050	3.4	45
316	Utilization of the Crust from Dry-aged Beef to Enhance Flavor of Beef Patties. *Korean Journal for Food Science of Animal Resources*, **2018**, 38, 1019-1028		12
315	Combination of sea tangle powder and high-pressure treatment as an alternative to phosphate in emulsion-type sausage. *Journal of Food Processing and Preservation*, **2018**, 42, e13712	2.1	9
314	A green chemical oligomerization of phloroglucinol induced by plasma as novel β-glucosidase inhibitors. *Bioscience, Biotechnology and Biochemistry*, **2018**, 82, 2059-2063	2.1	4
313	Marine bioactive peptides: Types, structures, and physiological functions. *Food Reviews International*, **2017**, 33, 44-61	5.5	47
312	The breeding history and commercial development of the Korean native chicken. *Worldjs Poultry Science Journal*, **2017**, 73, 163-174	3	19
311	Applications of cold plasma technology for microbiological safety in meat industry. *Trends in Food Science and Technology*, **2017**, 64, 74-86	15.3	139
310	Technological demands of meat processing-An Asian perspective. *Meat Science*, **2017**, 132, 35-44	6.4	37
309	Increase in nitrite content and functionality of ethanolic extracts of Perilla frutescens following treatment with atmospheric pressure plasma. *Food Chemistry*, **2017**, 237, 191-197	8.5	21
308	Comparison of fatty acid profiles and volatile compounds among quality grades and their association with carcass characteristics in longissimus dorsi and semimembranosus muscles of Korean cattle steer. *Livestock Science*, **2017**, 198, 147-156	1.7	11
307	Direct infusion of nitrite into meat batter by atmospheric pressure plasma treatment. *Innovative Food Science and Emerging Technologies*, **2017**, 39, 113-118	6.8	41
306	359 Effects of dietary glycerin on carcass characteristics, fatty acid profile, and volatile compounds in longissimus dorsi muscle of Korean steers. *Journal of Animal Science*, **2017**, 95, 177-178	0.7	
305	Use of Atmospheric Pressure Cold Plasma for Meat Industry. *Korean Journal for Food Science of Animal Resources*, **2017**, 37, 477-485		34
304	Assessment of Microbial and Radioactive Contaminations in Korean Cold Duck Meats and Electron-Beam Application for Quality Improvement. *Korean Journal for Food Science of Animal Resources*, **2017**, 37, 297-304		5
303	Plasma-Induced Degradation of Quercetin Associated with the Enhancement of Biological Activities. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 6929-6935	5.7	17
302	Potential effect of compounds isolated from Coffea arabica against UV-B induced skin damage by protecting fibroblast cells. *Journal of Photochemistry and Photobiology B: Biology*, **2017**, 174, 323-332	6.7	22
301	Plasma-Functionalized Solution: A Potent Antimicrobial Agent for Biomedical Applications from Antibacterial Therapeutics to Biomaterial Surface Engineering. *ACS Applied Materials & Interfaces*, **2017**, 9, 43470-43477	9.5	28
300	Flexible thin-layer plasma inactivation of bacteria and mold survival in beef jerky packaging and its effects on the meat's physicochemical properties. *Meat Science*, **2017**, 123, 151-156	6.4	61

299	Analysis of low-marbled Hanwoo cow meat aged with different dry-aging methods. *Asian-Australasian Journal of Animal Sciences*, **2017**, 30, 1733-1738	2.4	27
298	Quality of Frozen Pork from Pigs Fed Diets Containing Palm Kernel Meal as an Alternative to Corn Meal. *Korean Journal for Food Science of Animal Resources*, **2017**, 37, 191-199		4
297	Analysis of ConsumersRPreferences and Price Sensitivity to Native Chickens. *Korean Journal for Food Science of Animal Resources*, **2017**, 37, 469-476		2
296	Microbial, Physicochemical, and Sensory Characteristics of Quality Grade 2 Beef Enhanced by Injection of Pineapple Concentrate and Honey. *Korean Journal for Food Science of Animal Resources*, **2017**, 37, 494-501		2
295	Improved Oxidative Stability of Enhanced Pork Loins Using Red Perilla Extract. *Korean Journal for Food Science of Animal Resources*, **2017**, 37, 898-905		4
294	Changes in microbial and chemical properties of rough rice treated with cold plasma by storage temperatures and periods. *Korean Journal of Food Preservation*, **2017**, 24, 908-914	0.5	1
293	Mechanisms of volatile production from non-sulfur amino acids by irradiation. *Radiation Physics and Chemistry*, **2016**, 119, 64-73	2.5	19
292	Enzymatic hydrolysis of ovomucin and the functional and structural characteristics of peptides in the hydrolysates. *Food Chemistry*, **2016**, 192, 107-13	8.5	26
291	Probiotic functionality in meat **2016**, 285-319		
290	Irradiation of meat and meat products **2016**, 7-36		
289	Prevalence of pale, soft, and exudative (PSE) condition in chicken meat used for commercial meat processing and its effect on roasted chicken breast. *Journal of Animal Science and Technology*, **2016**, 58, 27	1.6	22
288	Degradation products of mangiferin by gamma irradiation with inhibitory effects on NO production. *Bioscience, Biotechnology and Biochemistry*, **2016**, 80, 2022-4	2.1	8
287	Mechanisms of volatile production from amino acid esters by irradiation. *Food Research International*, **2016**, 81, 100-107	7	10
286	Mechanisms of volatile production from sulfur-containing amino acids by irradiation. *Radiation Physics and Chemistry*, **2016**, 119, 80-84	2.5	19
285	Effect of Atmospheric Pressure Plasma on the Quality of Commercially Available Sunsik. *Hanjgug Sigpum Wijsaeng Anjeonseong Haghoeji*, **2016**, 31, 375-379	0.4	3
284	Comparison of Quality Traits of Breast Meat from Commercial Broilers and Spent Hens in Sri Lanka. *Korean Journal of Poultry Science*, **2016**, 43, 55-61	0.4	6
283	Variance Component Quantitative Trait Locus Analysis for Body Weight Traits in Purebred Korean Native Chicken. *Asian-Australasian Journal of Animal Sciences*, **2016**, 29, 43-50	2.4	5
282	A Major Locus for Quantitatively Measured Shank Skin Color Traits in Korean Native Chicken. *Asian-Australasian Journal of Animal Sciences*, **2016**, 29, 1555-1561	2.4	4

281	Impact of Cooking, Storage, and Reheating Conditions on the Formation of Cholesterol Oxidation Products in Pork Loin. *Korean Journal for Food Science of Animal Resources*, **2016**, 36, 23-8		15
280	Identification of Microorganisms in Duck Meat Products Available in Korea and the Effect of High Hydrostatic Pressure. *Korean Journal for Food Science of Animal Resources*, **2016**, 36, 283-8		15
279	Mutagenicity and Immune Toxicity of Emulsion-type Sausage Cured with Plasma-treated Water. *Korean Journal for Food Science of Animal Resources*, **2016**, 36, 494-8		28
278	Quality Attributes of Fat-free Sausage Made of Chicken Breast and Liquid Egg White. *The Korean Journal of Food and Nutrition*, **2016**, 29, 449-455		1
277	Quality Improvement of Pork Loin by Dry Aging. *Korean Journal for Food Science of Animal Resources*, **2016**, 36, 369-76		16
276	Postmortem Aging of Beef with a Special Reference to the Dry Aging. *Korean Journal for Food Science of Animal Resources*, **2016**, 36, 159-69		39
275	P5019 Identification of QTLs for the fatty acid composition in chicken. *Journal of Animal Science*, **2016**, 94, 124-124	0.7	
274	Marination and Physicochemical Characteristics of Vacuum-aged Duck Breast Meat. *Asian-Australasian Journal of Animal Sciences*, **2016**, 29, 1639-1945	2.4	9
273	Application of Electron-Beam Irradiation Combined with Aging for Improvement of Microbiological and Physicochemical Quality of Beef Loin. *Korean Journal for Food Science of Animal Resources*, **2016**, 36, 215-22		8
272	An Overview of Meat Industry in Sri Lanka: A Comprehensive Review. *Korean Journal for Food Science of Animal Resources*, **2016**, 36, 137-44		14
271	Quality of Cold Plasma Treated Foods of Animal Origin **2016**, 273-291		6
270	Evaluation of cold plasma treatments for improved microbial and physicochemical qualities of brown rice. *LWT - Food Science and Technology*, **2016**, 73, 442-447	5.4	73
269	Chemical constituents from Ainsliaea acerifolia as potential anti-obesity agents. *Phytochemistry Letters*, **2016**, 16, 146-151	1.9	6
268	Microbial safety and physicochemical characteristics of electron beam irradiated whole egg powder. *Food Science and Biotechnology*, **2016**, 25, 637-642	3	2
267	Detection of malondialdehyde in processed meat products without interference from the ingredients. *Food Chemistry*, **2016**, 209, 90-4	8.5	28
266	Evaluation of the microbiological safety, quality changes, and genotoxicity of chicken breast treated with flexible thin-layer dielectric barrier discharge plasma. *Food Science and Biotechnology*, **2016**, 25, 1189-1195	3	58
265	Genome scan linkage analysis identifies quantitative trait loci affecting serum clinical-chemical traits in Korean native chicken. *Molecular Biology Reports*, **2016**, 43, 601-5	2.8	1
264	Single nucleotide polymorphism analysis of Korean native chickens using next generation sequencing data. *Molecular Biology Reports*, **2015**, 42, 471-7	2.8	9

263	Radiation sensitivity of foodborne pathogens in meat byproducts with different packaging. *Radiation Physics and Chemistry*, **2015**, 115, 153-157	2.5	3
262	The use of atmospheric pressure plasma-treated water as a source of nitrite for emulsion-type sausage. *Meat Science*, **2015**, 108, 132-7	6.4	89
261	Taste-active compound levels in Korean native chicken meat: The effects of bird age and the cooking process. *Poultry Science*, **2015**, 94, 1964-72	3.9	19
260	QTL analyses of general compound, color, and pH traits in breast and thigh muscles in Korean native chicken. *Livestock Science*, **2015**, 182, 145-150	1.7	4
259	Discrimination of the commercial Korean native chicken population using microsatellite markers. *Journal of Animal Science and Technology*, **2015**, 57, 5	1.6	11
258	Enzymatic hydrolysis of ovomucoid and the functional properties of its hydrolysates. *Poultry Science*, **2015**, 94, 2280-7	3.9	22
257	Meat flavor precursors and factors influencing flavor precursors--A systematic review. *Meat Science* , **2015**, 110, 278-84	6.4	159
256	Pathogen inactivation and quality changes in sliced cheddar cheese treated using flexible thin-layer dielectric barrier discharge plasma. *Food Research International*, **2015**, 69, 57-63	7	87
255	Comparison of the amounts of endogenous bioactive compounds in raw and cooked meats from commercial broilers and indigenous chickens. *Journal of Food Composition and Analysis*, **2015**, 37, 20-24	4.1	25
254	Evaluation of pathogen inactivation on sliced cheese induced by encapsulated atmospheric pressure dielectric barrier discharge plasma. *Food Microbiology*, **2015**, 46, 46-50	6	93
253	Flexible thin-layer dielectric barrier discharge plasma treatment of pork butt and beef loin: effects on pathogen inactivation and meat-quality attributes. *Food Microbiology*, **2015**, 46, 51-57	6	154
252	Microbial safety and quality attributes of milk following treatment with atmospheric pressure encapsulated dielectric barrier discharge plasma. *Food Control*, **2015**, 47, 451-456	6.2	104
251	Association of carcass weight with quality and functional properties of beef from Hanwoo steers. *Animal Production Science*, **2015**, 55, 680	1.4	6
250	Oxidative stability and quality characteristics of whey protein coated rohu (Labeo rohita) fillets. *Lipids in Health and Disease*, **2015**, 14, 58	4.4	11
249	Monitoring the formation of cholesterol oxidation products in model systems using response surface methodology. *Lipids in Health and Disease*, **2015**, 14, 77	4.4	9
248	Cooking, storage, and reheating effect on the formation of cholesterol oxidation products in processed meat products. *Lipids in Health and Disease*, **2015**, 14, 89	4.4	29
247	Effects of Electron Beam Irradiation and High Pressure Treatment Combined with Citrus Peel Extract on Seasoned Chicken Breast Meat. *Journal of Food Processing and Preservation*, **2015**, 39, 2332-2339	2.1	6
246	Endogenous functional compounds in Korean native chicken meat are dependent on sex, thermal processing and meat cut. *Journal of the Science of Food and Agriculture*, **2015**, 95, 771-5	4.3	11

245	Combined Effect of Irradiation and Ageing Condition on Physicochemical and Microbial Quality of Hanwoo Eye of Round. *Korean Journal for Food Science of Animal Resources*, **2015**, 35, 406-12		4
244	Color Developing Capacity of Plasma-treated Water as a Source of Nitrite for Meat Curing. *Korean Journal for Food Science of Animal Resources*, **2015**, 35, 703-6		31
243	Proximate Composition, and l-Carnitine and Betaine Contents in Meat from Korean Indigenous Chicken. *Asian-Australasian Journal of Animal Sciences*, **2015**, 28, 1760-6	2.4	12
242	Bioactive and Taste-related Compounds in Defatted Freeze-dried Chicken Soup Made from Two Different Chicken Breeds Obtained at Retail. *Journal of Poultry Science*, **2015**, 52, 156-165	1.6	17
241	Comparison of Carcass and Sensory Traits and Free Amino Acid Contents among Quality Grades in Loin and Rump of Korean Cattle Steer. *Asian-Australasian Journal of Animal Sciences*, **2015**, 28, 1629-40	2.4	16
240	Alternatives to nitrite in processed meat: Up to date. *Trends in Food Science and Technology*, **2015**, 45, 37-49	15.3	132
239	Enhancement of antioxidant effects of naringin after atmospheric pressure dielectric barrier discharge plasma treatment. *Bioorganic and Medicinal Chemistry Letters*, **2015**, 25, 1236-9	2.9	8
238	Effect of atmospheric pressure plasma jet on the foodborne pathogens attached to commercial food containers. *Journal of Food Science and Technology*, **2015**, 52, 8410-5	3.3	16
237	Assessment of Breed- and Sex-based Variation in Flavor-related Compounds of Duck Meat in Korea. *Korean Journal of Poultry Science*, **2015**, 42, 41-50	0.4	4
236	Construction of Genetic Linkage Map using Microsatellite and SNP Markers in Korean Native Chicken. *Korean Journal of Poultry Science*, **2015**, 42, 77-86	0.4	6
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