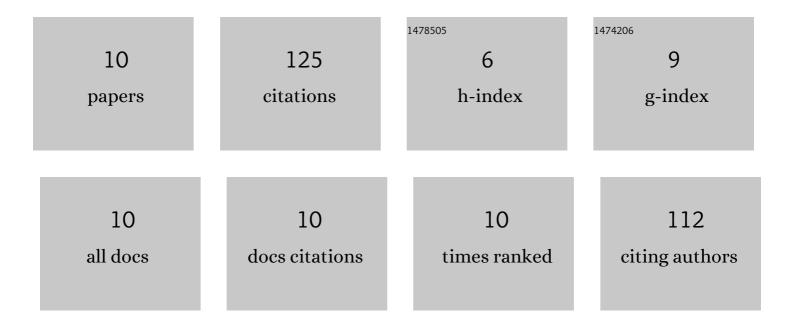
Sung-Sil Moon

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8490502/publications.pdf Version: 2024-02-01



SUNC-SU MOON

#	Article	IF	CITATIONS
1	Live weights at slaughter significantly affect the meat quality and flavor components of pork meat. Animal Science Journal, 2019, 90, 667-679.	1.4	32
2	Meat quality characteristics of pork bellies in relation to fat level. Animal Bioscience, 2021, 34, 1663-1673.	2.0	20
3	Quality characteristics and flavor compounds of pork meat as a function of carcass quality grade. Asian-Australasian Journal of Animal Sciences, 2019, 32, 1448-1457.	2.4	20
4	Quality characteristics, fatty acid profiles, flavor compounds and eating quality of cull sow meat in comparison with commercial pork. Asian-Australasian Journal of Animal Sciences, 2020, 33, 640-650.	2.4	13
5	Backâ€fat thickness as a primary index reflecting the yield and overall acceptance of pork meat. Animal Science Journal, 2021, 92, e13515.	1.4	12
6	Distribution Channel and Microbial Characteristics of Pig By-products in Korea. Korean Journal for Food Science of Animal Resources, 2014, 34, 792-798.	1.5	9
7	Investigation of Physicochemical and Sensory Quality Differences in Pork Belly and Shoulder Butt Cuts with Different Quality Grades. Food Science of Animal Resources, 2021, 41, 224-236.	4.1	8
8	Relationship between body size traits and carcass traits with primal cuts yields in Hanwoo steers. Animal Bioscience, 2021, 34, 127-133.	2.0	6
9	Application of a Newly Developed Chitosan/Oleic Acid Edible Coating for Extending Shelf-Life of Fresh Pork. Foods, 2022, 11, 1978.	4.3	5
10	Changes in Total Plate Counts and Quality of Pig Small Intestine by Different Washing and Packaging Methods. Korean Journal for Food Science of Animal Resources, 2018, 38, 1253-1260.	1.5	0