

Dong-Min Shin

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

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687363

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#	ARTICLE	IF	CITATIONS
1	Physicochemical Properties of Meat Batter Added with Edible Silkworm Pupae (<i>Bombyx mori</i>) and Transglutaminase. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 351-359.	1.5	63
2	Effect of Swiss Chard (<i>Beta vulgaris</i> var. <i>cicla</i>) as Nitrite Replacement on Color Stability and Shelf-Life of Cooked Pork Patties during Refrigerated Storage. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 418-428.	1.5	54
3	Current Issues and Technical Advances in Cultured Meat Production: A Review. <i>Food Science of Animal Resources</i> , 2021, 41, 355-372.	4.1	39
4	In vitro toxicity assessment of crosslinking agents used in hyaluronic acid dermal filler. <i>Toxicology in Vitro</i> , 2021, 70, 105034.	2.4	36
5	Effects of Aluminum on the Integrity of the Intestinal Epithelium: An <i>in Vitro</i> and <i>in Vivo</i> Study. <i>Environmental Health Perspectives</i> , 2020, 128, 17013.	6.0	30
6	Evaluation of gels formulated with whey proteins and sodium dodecyl sulfate as a fat replacer in low-fat sausage. <i>Food Chemistry</i> , 2021, 337, 127682.	8.2	30
7	Quality characteristics of yogurts fermented with short-chain fatty acid-producing probiotics and their effects on mucin production and probiotic adhesion onto human colon epithelial cells. <i>Journal of Dairy Science</i> , 2021, 104, 7415-7425.	3.4	30
8	Extraction of crude gelatin from duck skin: effects of heating methods on gelatin yield. <i>Poultry Science</i> , 2020, 99, 590-596.	3.4	28
9	Effects of konjac gel with vegetable powders as fat replacers in frankfurter-type sausage. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 1195-1204.	2.4	25
10	Oxidative Stability and Quality Characteristics of Duck, Chicken, Swine and Bovine Skin Fats Extracted by Pressurized Hot Water Extraction. <i>Food Science of Animal Resources</i> , 2019, 39, 446-458.	4.1	25
11	Comparative effects of dry-aging and wet-aging on physicochemical properties and digestibility of Hanwoo beef. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 501-505.	2.4	20
12	Application of mixed natural preservatives to improve the quality of vacuum skin packaged beef during refrigerated storage. <i>Meat Science</i> , 2020, 169, 108219.	5.5	17
13	Physicochemical properties and oxidative stability of duck fat-added margarine for reducing the use of fully hydrogenated soybean oil. <i>Food Chemistry</i> , 2021, 363, 130260.	8.2	15
14	Probiotic Properties of <i>Lactiplantibacillus plantarum</i> LB5 Isolated from Kimchi Based on Nitrate Reducing Capability. <i>Foods</i> , 2020, 9, 1777.	4.3	14
15	The Dry-aging and Heating Effects on Protein Characteristics of Beef <i>Longissimus Dorsi</i> . <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 1101-1108.	1.5	13
16	Effects of Chitosan and Duck Fat-Based Emulsion Coatings on the Quality Characteristics of Chicken Meat during Storage. <i>Foods</i> , 2022, 11, 245.	4.3	9
17	<i>in Vitro</i> and <i>in Vivo</i> Study on the Toxic Effects of Propiconazole Fungicide in the Pathogenesis of Liver Fibrosis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7399-7408.	5.2	8
18	Tebuconazole Fungicide Induces Lipid Accumulation and Oxidative Stress in HepG2 Cells. <i>Foods</i> , 2021, 10, 2242.	4.3	8

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19	Development of β -Cyclodextrin/Konjac-Based Emulsion Gel for a Pork Backfat Substitute in Emulsion-Type Sausage. <i>Gels</i> , 2022, 8, 369.	4.5	7
20	Effect of Different Brine Injection Levels on the Drying Characteristics and Physicochemical Properties of Beef Jerky. <i>Food Science of Animal Resources</i> , 2022, 42, 98-110.	4.1	6
21	Drying Characteristics and Physicochemical Properties of Semi-Dried Restructured Sausage Depend on Initial Moisture Content. <i>Food Science of Animal Resources</i> , 2022, 42, 411-425.	4.1	6
22	Effects of duck fat and λ -carrageenan as replacements for beef fat and pork backfat in frankfurters. <i>Animal Bioscience</i> , 2022, 35, 927-937.	2.0	5
23	Quality characteristics of chia seed-added dry sausage for replacement of phosphate. <i>Food and Life</i> , 2021, 2021, 99-105.	0.5	0