

Dong-Min Shin

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

488
citations

777949

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all docs

23
docs citations

23
times ranked

491
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	1.7	6
2	Effects of Chitosan and Duck Fat-Based Emulsion Coatings on the Quality Characteristics of Chicken Meat during Storage. <i>Foods</i> , 2022, 11, 245.	1.9	9
3	Effects of duck fat and β -carrageenan as replacements for beef fat and pork backfat in frankfurters. <i>Animal Bioscience</i> , 2022, 35, 927-937.	0.8	5
4	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.	1.7	6
5	Development of β -Cyclodextrin/Konjac-Based Emulsion Gel for a Pork Backfat Substitute in Emulsion-Type Sausage. <i>Gels</i> , 2022, 8, 369.	2.1	7
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.	4.2	30
7	In vitro toxicity assessment of crosslinking agents used in hyaluronic acid dermal filler. <i>Toxicology in Vitro</i> , 2021, 70, 105034.	1.1	36
8	Current Issues and Technical Advances in Cultured Meat Production: A Review. <i>Food Science of Animal Resources</i> , 2021, 41, 355-372.	1.7	39
9	<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.	2.4	8
10	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.	1.4	30
11	Tebuconazole Fungicide Induces Lipid Accumulation and Oxidative Stress in HepG2 Cells. <i>Foods</i> , 2021, 10, 2242.	1.9	8
12	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.	4.2	15
13	Quality characteristics of chia seed-added dry sausage for replacement of phosphate. <i>Food and Life</i> , 2021, 2021, 99-105.	0.3	0
14	Extraction of crude gelatin from duck skin: effects of heating methods on gelatin yield. <i>Poultry Science</i> , 2020, 99, 590-596.	1.5	28
15	Probiotic Properties of <i>Lactiplantibacillus plantarum</i> LB5 Isolated from Kimchi Based on Nitrate Reducing Capability. <i>Foods</i> , 2020, 9, 1777.	1.9	14
16	Application of mixed natural preservatives to improve the quality of vacuum skin packaged beef during refrigerated storage. <i>Meat Science</i> , 2020, 169, 108219.	2.7	17
17	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.	2.8	30
18	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

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19	Effects of konjac gel with vegetable powders as fat replacers in frankfurter-type sausage. Asian-Australasian Journal of Animal Sciences, 2019, 32, 1195-1204.	2.4	25
20	Oxidative Stability and Quality Characteristics of Duck, Chicken, Swine and Bovine Skin Fats Extracted by Pressurized Hot Water Extraction. Food Science of Animal Resources, 2019, 39, 446-458.	1.7	25
21	The Dry-aging and Heating Effects on Protein Characteristics of Beef Longissimus Dorsi. Korean Journal for Food Science of Animal Resources, 2018, 38, 1101-1108.	1.5	13
22	Physicochemical Properties of Meat Batter Added with Edible Silkworm Pupae (<i>Bombyx mori</i>) and Transglutaminase. Korean Journal for Food Science of Animal Resources, 2017, 37, 351-359.	1.5	63
23	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. Korean Journal for Food Science of Animal Resources, 2017, 37, 418-428.	1.5	54