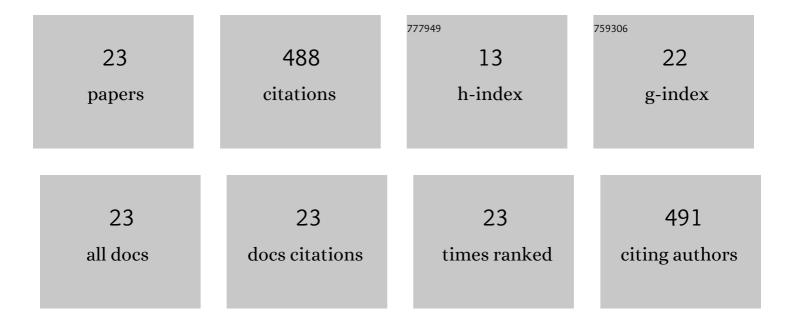
## **Dong-Min Shin**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8500349/publications.pdf

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DONG-MIN SHIN

#	Article	IF	CITATIONS
1	Effect of Different Brine Injection Levels on the Drying Characteristics and Physicochemical Properties of Beef Jerky. Food Science of Animal Resources, 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. Foods, 2022, 11, 245.	1.9	9
3	Effects of duck fat and κ-carrageenan as replacements for beef fat and pork backfat in frankfurters. Animal Bioscience, 2022, 35, 927-937.	0.8	5
4	Drying Characteristics and Physicochemical Properties of Semi-Dried Restructured Sausage Depend on Initial Moisture Content. Food Science of Animal Resources, 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. Gels, 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. Food Chemistry, 2021, 337, 127682.	4.2	30
7	In vitro toxicity assessment of crosslinking agents used in hyaluronic acid dermal filler. Toxicology in Vitro, 2021, 70, 105034.	1.1	36
8	Current Issues and Technical Advances in Cultured Meat Production: A Review. Food Science of Animal Resources, 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. Journal of Agricultural and Food Chemistry, 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. Journal of Dairy Science, 2021, 104, 7415-7425.	1.4	30
11	Tebuconazole Fungicide Induces Lipid Accumulation and Oxidative Stress in HepG2 Cells. Foods, 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. Food Chemistry, 2021, 363, 130260.	4.2	15
13	Quality characteristics of chia seed-added dry sausage for replacement of phosphate. Food and Life, 2021, 2021, 99-105.	0.3	0
14	Extraction of crude gelatin from duck skin: effects of heating methods on gelatin yield. Poultry Science, 2020, 99, 590-596.	1.5	28
15	Probiotic Properties of Lactiplantibacillus plantarum LB5 Isolated from Kimchi Based on Nitrate Reducing Capability. Foods, 2020, 9, 1777.	1.9	14
16	Application of mixed natural preservatives to improve the quality of vacuum skin packaged beef during refrigerated storage. Meat Science, 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. Environmental Health Perspectives, 2020, 128, 17013.	2.8	30
18	Comparative effects of dry-aging and wet-aging on physicochemical properties and digestibility of Hanwoo beef. Asian-Australasian Journal of Animal Sciences, 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 Longissiumus 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 (Bombyx mori) and Transglutaminase. Korean Journal for Food Science of Animal Resources, 2017, 37, 351-359.	1.5	63
23	Effect of Swiss Chard (Beta vulgaris var. cicla) 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