

Ishamri Ismail

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

545
citations

759233

12
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

526
citing authors

#	ARTICLE	IF	CITATIONS
1	Meat alternatives. , 2022, , 351-373.		2
2	Control of sous-vide physicochemical, sensory, and microbial properties through the manipulation of cooking temperatures and times. <i>Meat Science</i> , 2022, 188, 108787.	5.5	12
3	Identification of Umami Taste in Sous-Vide Beef by Chemical Analyses, Equivalent Umami Concentration, and Electronic Tongue System. <i>Foods</i> , 2020, 9, 251.	4.3	28
4	Low-temperature and long-time heating regimes on non-volatile compound and taste traits of beef assessed by the electronic tongue system. <i>Food Chemistry</i> , 2020, 320, 126656.	8.2	63
5	Meat analog as future food: a review. <i>Journal of Animal Science and Technology</i> , 2020, 62, 111-120.	2.5	176
6	The alternative approach of low temperature-long time cooking on bovine semitendinosus meat quality. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 282-289.	2.4	22
7	Changes in physicochemical characteristics and oxidative stability of pre- and post-rigor frozen chicken muscles during cold storage. <i>Journal of Food Science and Technology</i> , 2019, 56, 4809-4816.	2.8	16
8	Interventions of two-stage thermal sous-vide cooking on the toughness of beef semitendinosus. <i>Meat Science</i> , 2019, 157, 107882.	5.5	36
9	Changes in Sensory Compounds during Dry Aging of Pork Cuts. <i>Food Science of Animal Resources</i> , 2019, 39, 379-387.	4.1	13
10	Effect of Different Temperature and Time Combinations on Quality Characteristics of Sous-vide Cooked Goat Gluteus Medius and Biceps Femoris. <i>Food and Bioprocess Technology</i> , 2019, 12, 1000-1009.	4.7	25
11	Comparison of Single and Double Combination of Temperature-time in Sous Vide Treated Semitendinosus Muscle from Cattle and Goat. <i>Food Science of Animal Resources</i> , 2019, 39, 45-53.	4.1	4
12	Comparison of Blood Loss and Meat Quality Characteristics in Korean Black Goat Subjected to Head-Only Electrical Stunning or without Stunning. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 1286-1293.	1.5	8
13	Comparison of Meat Quality Characteristics of Wet- and Dry-aging Pork Belly and Shoulder Blade. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 950-958.	1.5	19
14	Effects of Intensive Alfalfa Feeding on Meat Quality and Fatty Acid Profile of Korean Native Black Goats. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 1092-1100.	1.5	15
15	The Relationship between Muscle Fiber Composition and Pork Taste-traits Assessed by Electronic Tongue System. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 1305-1314.	1.5	12
16	Poultry Meat Quality in Relation to Muscle Growth and Muscle Fiber Characteristics. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 873-883.	1.5	43
17	Muscle Fiber Characteristics and Fatty Acid Compositions of the Four Major Muscles in Korean Native Black Goat. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 948-954.	1.5	10
18	Effects of Washing on the Functional Properties of Duck Meat. <i>International Journal of Poultry Science</i> , 2010, 9, 556-561.	0.1	27

#	ARTICLE	IF	CITATIONS
19	Physicochemical Properties of Malaysian Commercial Chicken Sausages. International Journal of Poultry Science, 2010, 9, 954-958.	0.1	11
20	Physicochemical Properties of Low-Fat Duck Sausage Formulated with Palm Oil. Asian Journal of Poultry Science, 2010, 4, 113-121.	0.1	3