

Clay J Maynard

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9668795/publications.pdf>

Version: 2024-02-01

12
papers

66
citations

1684188

5
h-index

1588992

8
g-index

12
all docs

12
docs citations

12
times ranked

33
citing authors

#	ARTICLE	IF	CITATIONS
1	Quality properties of chicken meatballs prepared with varying proportions of woody breast meat. <i>Journal of Food Science and Technology</i> , 2022, 59, 666-676.	2.8	4
2	Interactions of the branched-chain amino acids. 2. Practical adjustments in valine and isoleucine. <i>Journal of Applied Poultry Research</i> , 2022, , 100241.	1.2	1
3	Failure of excess leucine to impact live performance and carcass traits in male and female Cobb MV 500 broilers during a 15- to 32-day grower period. <i>Journal of Applied Poultry Research</i> , 2022, , 100242.	1.2	1
4	Experimental Cyclic Heat Stress on Intestinal Permeability, Bone Mineralization, Leukocyte Proportions and Meat Quality in Broiler Chickens. <i>Animals</i> , 2022, 12, 1273.	2.3	6
5	Use of image analysis to evaluate morphometric measurements of broiler breast fillets affected by the woody breast condition. <i>Journal of Food Science and Technology</i> , 2022, 59, 4457-4465.	2.8	1
6	Evaluation of branched-chain amino acids in male Cobb MV 500 broiler chickens by using Box-Behnken response surface design. <i>Animal Feed Science and Technology</i> , 2021, 271, 114710.	2.2	15
7	Using air deformation of raw fillet surfaces to identify severity of woody breast myopathy in broiler fillets. <i>LWT - Food Science and Technology</i> , 2021, 141, 110904.	5.2	6
8	Evaluation of Three Formulations of Essential Oils in Broiler Chickens under Cyclic Heat Stress. <i>Animals</i> , 2021, 11, 1084.	2.3	16
9	Determination of digestible valine requirements in male and female Cobb 500 broilers. <i>Animal Feed Science and Technology</i> , 2021, 275, 114847.	2.2	5
10	Low-Field NMR Analysis of Chicken Patties Prepared with Woody Breast Meat and Implications to Meat Quality. <i>Foods</i> , 2021, 10, 2499.	4.3	2
11	Effect of Woody Breast Condition on Instrumental Texture Characteristics of Poultry Deli Loaves. <i>Meat and Muscle Biology</i> , 2020, 4, .	1.9	7
12	Assessment of meat quality distributions of breast fillets with woody breast condition in the raw and cooked state. <i>Journal of Food Science and Technology</i> , 0, , 1.	2.8	2