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A NEW EXTRACTION METHOD FOR DETERMINING 2-THIOBARBITURIC ACID VALUES OF PORK AND BEEF DURING STORAGE

DOI: 10.1111/j.1365-2621.1970.tb04815.x
Journal of Food Science, 1970, 35, 582-585.

Source: <https://exaly.com/paper-pdf/10141272/citation-report.pdf>

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900	PRODUCTION AND BINDING OF MALONALDEHYDE DURING STORAGE OF COOKED PORK. <i>Journal of Food Science</i> , 1972 , 37, 664-667	3.4	10
899	THE INHIBITION OF WARMED-OVER FLAVOR IN COOKED MEATS. <i>Journal of Food Science</i> , 1973 , 38, 398-403	3.4	73
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731	Physicochemical and microbiological properties of selected rice flour-based batters for fried chicken drumsticks. 2001 , 80, 988-96		23
730	Quality Changes in Australian Red Claw Crayfish, <i>Cherax quadricarinatus</i> , Stored at 0°C. 2002 , 12, 53-66		19
729	Effect of electron beam irradiation on poultry meat safety and quality. 2002 , 81, 896-903		70
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727	Lipid composition, retention and oxidation in fresh and completely trimmed beef muscles as affected by common culinary practices. <i>Meat Science</i> , 2002 , 60, 169-86	6.4	73
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725	Adaptation of microplate reader for measuring oxidative rancidity in meat products. <i>Meat Science</i> , 2002 , 62, 193-8	6.4	2
724	Effects of modified tall oil and vitamin E on growth performance, carcass characteristics, and meat quality of growing-finishing pigs. 2002 , 80, 1575-85		33
723	Effect of vitamin E on improving fresh pork quality in Berkshire- and Hampshire-sired pigs. 2002 , 80, 3230-7		47
722	Shelf-life characteristics of fresh oysters and ground beef as affected by bacteriocin-coated plastic packaging film. 2002 , 82, 998-1002		71

721	Accumulation of thiobarbituric acid-reactive substances in cured pork sausages treated with propolis extracts. 2002 , 82, 1487-1489		9
720	Sensory, chemical and microbiological assessment of farm-raised European sea bass (<i>Dicentrarchus labrax</i>) stored in melting ice. 2002 , 37, 319-328		158
719	Comparisons on 11 plant oil fat substitutes for low-fat Kung-wans. 2002 , 51, 215-220		56
718	Effect of Water Activity on Lipid Oxidation and Protein Solubility in Freeze-dried Beef during Storage. <i>Journal of Food Science</i> , 2002 , 67, 2512-2516	3.4	22
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710	Addition effects of bovine blood globin and sodium caseinate on the quality characteristics of raw and cooked ham p ^{er} . <i>Meat Science</i> , 2003 , 63, 177-84	6.4	16
709	Evaluation of the antioxidant ability of hydrazine-purified and untreated commercial carnosine in beef patties. <i>Meat Science</i> , 2003 , 64, 59-67	6.4	13
708	Storage stability of low-fat beef frankfurters formulated with carrageenan or carrageenan with pectin. <i>Meat Science</i> , 2003 , 64, 207-14	6.4	78
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702	Comparison of indicators of microbial quality of meat during aerobic cold storage. 2003 , 66, 1733-7		74
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694	Inhibition of lipid oxidation in pork bundles processing by superheated steam frying. 2004 , 52, 2924-8		27
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675	Characteristics of restructured beef steak with different proportions of walnut during frozen storage. <i>Meat Science</i> , 2006 , 72, 108-15	6.4	68
674	The antioxidative properties of Holy basil and Galangal in cooked ground pork. <i>Meat Science</i> , 2006 , 72, 446-56	6.4	148
673	Effects of packaging atmospheres on shelf-life quality of ground ostrich meat. <i>Meat Science</i> , 2006 , 73, 503-10	6.4	77
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670	Improvement of shelf-life of buffalo meat using lactic acid, clove oil and vitamin C during retail display. <i>Meat Science</i> , 2006 , 74, 409-15	6.4	86
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657	Effects of salt, phosphates, potassium sorbate and sodium erythorbate on qualities of emulsified meatball. 2006 , 73, 246-252		28
656	Spoilage and shelf life of sardines (<i>Sardina pilchardus</i>) packed in modified atmosphere. 2006 , 222, 667-673		26
655	The effect of dried galangal powder and its ethanolic extracts on oxidative stability in cooked ground pork. 2007 , 40, 324-330		48
654	Influence of dietary inclusion level of manganese on pork quality during retail display. <i>Meat Science</i> , 2007 , 75, 640-7	6.4	11
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637	Lipid Peroxidation in Chicken Meat During Chilled Storage as Affected by Antioxidants Combined with Low-Dose Gamma Irradiation. <i>Journal of Food Science</i> , 2008 , 63, 198-200	3-4	28
636	Quality characteristics and storage stability of patties from buffalo head and heart meats. 2008 , 43, 1798-1806		2
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634	Effect of commercial rosemary oleoresin preparations on ground chicken thigh meat quality packaged in a high-oxygen atmosphere. 2008 , 87, 170-9		65
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630	Comparative efficacy of pomegranate juice, pomegranate rind powder extract and BHT as antioxidants in cooked chicken patties. <i>Meat Science</i> , 2008 , 80, 1304-8	6.4	278
629	Interactive effect of ractopamine and dietary fat source on pork quality characteristics of fresh pork chops during simulated retail display. 2008 , 86, 2711-22		27
628	Impact of beef cattle diets containing corn or sorghum distillers grains on beef color, fatty acid profiles, and sensory attributes. 2008 , 86, 923-35		47
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626	EFFECT OF SODIUM ALGINATE COATING WITH PRESERVATIVES ON THE QUALITY OF MEAT PATTIES DURING REFRIGERATED (4 ± 1C) STORAGE. 2009 , 20, 275-292		53
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615	Preparation, storage stability and palatability of spent hen meal based pet food. 2010 , 47, 330-4		1
614	Determination of thiobarbituric acid reactive substances in microencapsulated products. <i>Food Chemistry</i> , 2010 , 123, 794-799	8.5	13

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612	ANTIOXIDANT POTENTIAL OF POMEGRANATE JUICE IN COOKED CHICKEN PATTIES. 2010 , 21, 557-569		92
611	CHEMICAL QUALITY, SENSORY ATTRIBUTES AND ULTRASTRUCTURAL CHANGES OF GAMMA-IRRADIATED CAMEL MEAT. 2010 , 21, 597-613		12
610	EFFECT OF APPLE POLYPHENOL ON OXIDATIVE STABILITY OF SLICED COOKED CURED BEEF AND PORK HAMS DURING CHILLED STORAGE. 2010 , 21, 722-737		23
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608	Effects of low-dose irradiation and electrical stimulation on quality parameters of beef longissimus from <i>Bos indicus</i> and <i>Bos taurus</i> bulls. 2010 , 45, 1009-1015		1
607	Contributions of muscles of various color stabilities to the overall color stability of ground beef. <i>Journal of Food Science</i> , 2010 , 75, C85-9	3-4	11
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605	Effect of inclusion of salmon roe on characteristics of salmon baby food products. <i>Journal of Food Science</i> , 2010 , 75, S231-6	3-4	2
604	Effects of feeding diets containing increasing content of corn distillers dried grains with solubles to grower-finisher pigs on growth performance, carcass composition, and pork fat quality. 2010 , 88, 1398-410		89
603	Effects of dietary alpha-tocopherol, selenium, and their different combinations on growth performance and meat quality of broiler chickens. 2010 , 89, 603-8		31
602	Effects of dietary garlic powder and alpha-tocopherol supplementation on performance, serum cholesterol levels, and meat quality of chicken. 2010 , 89, 1724-31		51
601	Effects of Packaging Method on Salt-Cured Cod Yield and Quality During Storage. 2010 , 19, 149-161		11
600	Effects of Chia (<i>Salvia hispanica</i> L.) seed supplementation on rabbit meat quality, oxidative stability and sensory traits. 2010 , 9, e10		19
599	Influence of essential oil supplementation and diets with different nutrient densities on growth performance, nutrient digestibility, blood characteristics, meat quality and fecal noxious gas content in grower-finisher pigs. 2010 , 128, 115-122		90
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596	The antioxidative properties of mustard leaf (<i>Brassica juncea</i>) kimchi extracts on refrigerated raw ground pork meat against lipid oxidation. <i>Meat Science</i> , 2010 , 84, 498-504	6.4	83

595	Anti-oxidant effect of extracts of kinnow rind, pomegranate rind and seed powders in cooked goat meat patties. <i>Meat Science</i> , 2010 , 85, 155-9	6.4	147
594	Effect of salt, kinnow and pomegranate fruit by-product powders on color and oxidative stability of raw ground goat meat during refrigerated storage. <i>Meat Science</i> , 2010 , 85, 306-11	6.4	93
593	Effects of lactate and modified atmospheric packaging on premature browning in cooked ground beef patties. <i>Meat Science</i> , 2010 , 85, 339-46	6.4	19
592	Frozen storage characteristics of low-salt and low-fat beef patties as affected by Wakame addition and replacing pork backfat with olive oil-in-water emulsion. 2010 , 43, 1244-1254		90
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585	Effects of succinate on ground beef color and premature browning. <i>Meat Science</i> , 2011 , 89, 189-94	6.4	18
584	Effects of kimchi ethanolic extracts on oxidative stability of refrigerated cooked pork. <i>Meat Science</i> , 2011 , 89, 405-11	6.4	24
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581	Effect of banana and soybean hull flours on vacuum-packaged chicken nuggets during refrigeration storage. 2011 , 46, 122-129		13
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579	Effects of a carbohydrase cocktail supplementation on the growth performance, nutrient digestibility, blood profiles and meat quality in finishing pigs fed palm kernel meal. 2011 , 137, 238-243		21
578	Effects of <i>Saururus chinensis</i> extract supplementation on growth performance, meat quality and slurry noxious gas emission in finishing pigs. 2011 , 138, 187-192		28

577	Effects of fermented garlic powder supplementation on growth performance, blood profiles and breast meat quality in broilers. 2011 , 141, 85-89		19
576	The effects of dietary <i>Houttuynia cordata</i> and <i>Taraxacum officinale</i> extract powder on growth performance, nutrient digestibility, blood characteristics and meat quality in finishing pigs. 2011 , 141, 188-193		42
575	The effect of salt, extract of kinnow and pomegranate fruit by-products on colour and oxidative stability of raw chicken patties during refrigerated storage. 2011 , 48, 472-7		20
574	Oxidative stability of cooked, frozen, reheated beef patties: effect of antioxidants. 2011 , 91, 963-8		32
573	Suitability of the TBA method for assessing lipid oxidation in a meat system with added phenolic-rich materials. <i>Food Chemistry</i> , 2011 , 126, 772-778	8.5	77
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568	Quality Characteristics of Freeze-Dried Salmon Baby Food Purees During Storage. 2012 , 21, 22-38		2
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566	Comparative antioxidant effect of aqueous extracts of curry leaves, fenugreek leaves and butylated hydroxytoluene in raw chicken patties. 2012 , 49, 781-5		20
565	Quality evaluation of mutton HARRISA during one week refrigerated storage. 2012 , 49, 620-5		34
564	Chemical composition and inherent properties of offal from calves maintained under two production systems. <i>Meat Science</i> , 2012 , 90, 402-9	6.4	29
563	Noni puree (<i>Morinda citrifolia</i>) mixed in beef patties enhanced color stability. <i>Meat Science</i> , 2012 , 91, 131-6	6.4	19
562	Antioxidant effects of broccoli powder extract in goat meat nuggets. <i>Meat Science</i> , 2012 , 91, 179-84	6.4	73
561	Rapid detection of lipid oxidation in beef muscle packed under modified atmosphere by measuring volatile organic compounds using SIFT-MS. <i>Food Chemistry</i> , 2012 , 135, 1801-8	8.5	29
560	Quality Measurements in Beef. 2012 , 208-231		3

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556	Dietary supplementation of green tea by-products on growth performance, meat quality, blood parameters and immunity in finishing pigs. 2012 , 6,		1
555	Antioxidant Activities of <i>Murraya koenigii</i> (L.) Spreng Berry Extract: Application in Refrigerated (4 ± 1 °C) Stored Meat Homogenates. 2012 , 1, 183-189		16
554	<i>Moringa oleifera</i> leaves extract: a natural antioxidant for retarding lipid peroxidation in cooked goat meat patties. 2012 , 47, 585-591		64
553	Changes in Muscovy duck breast muscle marinated with ginger extract. <i>Food Chemistry</i> , 2012 , 130, 316-320		17
552	Effect of cooking method on carnosine and its homologues, pentosidine and thiobarbituric acid-reactive substance contents in beef and turkey meat. <i>Food Chemistry</i> , 2012 , 132, 80-5	8.5	53
551	Antioxidant potential of curry (<i>Murraya koenigii</i> L.) and mint (<i>Mentha spicata</i>) leaf extracts and their effect on colour and oxidative stability of raw ground pork meat during refrigeration storage. <i>Food Chemistry</i> , 2012 , 133, 467-72	8.5	91
550	The effects of replacement of antibiotics with by-products of oriental medicinal plants on growth performance and meat qualities in fattening pigs. 2012 , 83, 245-51		6
549	Effects of fermented garlic powder supplementation on growth performance, nutrient digestibility, blood characteristics and meat quality in growing-finishing pigs. 2012 , 83, 411-7		22
548	Effects of pyruvate on lipid oxidation and ground beef color. <i>Journal of Food Science</i> , 2012 , 77, C886-92	3.4	9
547	Influence of bamboo vinegar supplementation on growth performance, apparent total tract digestibility, blood characteristics, meat quality, fecal noxious gas content, and fecal microbial concentration in finishing pigs. 2012 , 144, 240-246		15
546	Quality and storability of chicken nuggets formulated with green banana and soybean hulls flours. 2013 , 50, 1058-68		32
545	Effects of microwave rendering on the yield and characteristics of chicken fat from broiler abdominal fat tissue. 2013 , 50, 1151-7		5
544	Effect of skin, enrobing and refrigerated storage on the quality characteristics of chicken meat balls. 2013 , 50, 890-9		30
543	Effect of refrigerated storage on the quality characteristics of microwave cooked chicken seekh kababs extended with different non-meat proteins. 2013 , 50, 926-33		30
542	Antioxidant effect of pomegranate rind powder extract, pomegranate juice, and pomegranate seed powder extract as antioxidants in raw ground pork meat. 2013 , 22, 1063-1069		39

541	Effect of chitosan film incorporated with tea polyphenol on quality and shelf life of pork meat patties. 2013 , 61, 312-6		83
540	Effect of dietary supplementation of vitamin E in pigs to prevent the formation of carcinogenic substances in meat products. 2013 , 30, 67-72		8
539	Effect of natural antioxidants, irradiation, and cooking on lipid oxidation in refrigerated, salted ground beef patties. <i>Journal of Food Science</i> , 2013 , 78, S1793-9	3-4	4
538	Effects of tomato pomace supplementation on carcass characteristics and meat quality of fattening rabbits. <i>Meat Science</i> , 2013 , 95, 345-51	6.4	31
537	Synergistic effect of low concentration electrolyzed water and calcium lactate to ensure microbial safety, shelf life and sensory quality of fresh pork. 2013 , 30, 176-183		55
536	Development of antioxidant active films containing tocopherols to extend the shelf life of fish. 2013 , 31, 236-243		80
535	Controllable antioxidative xylan-chitosan Maillard reaction products used for lipid food storage. 2013 , 91, 428-33		42
534	Health-related lipids components of sardine muscle as affected by photooxidation. 2013 , 57, 32-8		10
533	Performance, pork quality and fatty acid composition of entire males, surgically castrated or immunocastrated males, and female pigs reared under organic system. 2013 , 16, 107-14		15
532	Effects of grape seed extract on the oxidative and microbial stability of restructured mutton slices. <i>Meat Science</i> , 2013 , 95, 288-94	6.4	34
531	Relationship between the solubility, dosage and antioxidant capacity of carnosic acid in raw and cooked ground buffalo meat patties and chicken patties. <i>Meat Science</i> , 2013 , 95, 195-202	6.4	40
530	Carcass characteristics, composition, physico-chemical, microbial and sensory quality of emu meat. 2013 , 54, 329-36		7
529	Guava (<i>Psidium guajava</i> L.) Powder as an Antioxidant Dietary Fibre in Sheep Meat Nuggets. 2013 , 26, 886-95		58
528	Evaluation of dietary duzhong (<i>Eucommia ulmoides</i> Oliver) and castor aralia (<i>Kalopanax pictus</i> Nakai) leaf powder on growth performance, serum cholesterol, and meat quality in broilers. 2013 , 63, 183-189		
527	Influence of supplemental <i>Schisandra chinensis</i> powder on growth performance, serum cholesterol, and meat quality of broilers. 2013 , 63, 175-182		0
526	Real Time Detection of Aroma Compounds in Meat and Meat Products by SIFT-MS and Comparison to Conventional Techniques (SPME-GC-MS). 2013 , 9, 622-630		20
525	Effects of Lemon Balm on the Oxidative Stability and the Quality Properties of Hamburger Patties during Refrigerated Storage. 2014 , 34, 533-42		7
524	Effect of packaging method and storage time on physicochemical characteristics of dry-cured pork neck products at 10°C. 2014 , 27, 1623-9		9

523	Comparison of the effects of supplemental Korean mistletoe (<i>Viscum album</i> var. <i>coloratum</i>) powder and antibiotic on growth performance, serum cholesterol profiles, and meat quality of broilers. 2014 , 64, 154-160			1
522	Effect of astaxanthin produced by <i>Phaffia rhodozyma</i> on growth performance, meat quality, and fecal noxious gas emission in broilers. 2014 , 93, 3138-44			11
521	Influence of vacuum tumbling and particle size on quality characteristics of goat meat rolls. 2014 , 33, 302			3
520	Effect of refrigerated storage on quality of chicken meat balls. 2014 , 33, 48			1
519	Effects of dietary supplementation of red ginseng marc and α -tocopherol on the growth performance and meat quality of broiler chicken. 2014 , 94, 1816-21			21
518	Use of Cinnamaldehyde as a Potential Antioxidant in Ground Spent Hen Meat. 2014 , 38, 1911-1917			15
517	Effect of muscle type and frozen storage on the quality parameters of Iberian restructured meat preparations. 2014 , 20, 543-54			2
516	Dried artichoke bracts in rabbits nutrition: effects on the carcass characteristics, meat quality and fatty-acid composition. 2014 , 8, 1547-53			10
515	Effect of Different Cooking Methods on Lipid Oxidation and Microbial Quality of Vacuum-Packaged Emulsion Products from Chicken. 2014 , 38, 39-47			7
514	Effects of postmortem storage time on color and mitochondria in beef. <i>Meat Science</i> , 2014 , 98, 65-70	6.4		52
513	"Effect of sorbic acid on the storage quality of Kaladhi-an acid coagulated milk product". 2014 , 51, 4040-6			18
512	Oxidative stability of pork emulsion containing tomato products and pink guava pulp during refrigerated aerobic storage. 2014 , 51, 3208-16			14
511	Effect of incorporation of <i>Moringa oleifera</i> leaves extract on quality of ground pork patties. 2014 , 51, 3172-80			51
510	Antioxidant potential of aqueous extract of some food grain powder in meat model system. 2014 , 51, 3446-51			10
509	Effect of vacuum packaging and pomegranate peel extract on quality aspects of ground goat meat and nuggets. 2014 , 51, 2685-91			51
508	Efficacy of pink guava pulp as an antioxidant in raw pork emulsion. 2014 , 51, 1492-500			5
507	Quality and shelf life of cooked buffalo tripe rolls at refrigerated storage under vacuum packaging condition. 2014 , 51, 1370-6			3
506	Storage stability of smoked buffalo rumen meat product treated with ginger extract. 2014 , 51, 1191-6			4

505	Comparative antioxidant effect of BHT and water extracts of banana and sapodilla peels in raw poultry meat. 2014 , 51, 387-91		21
504	Preparation and storage stability of retort processed Chettinad chicken. 2014 , 51, 173-7		8
503	Effect of pumpkin on the quality characteristics and storage quality of aerobically packaged chicken sausages. 2014 , 3, 39		19
502	Development of new active packaging films coated with natural phenolic compounds to improve the oxidative stability of beef. <i>Meat Science</i> , 2014 , 97, 249-54	6.4	71
501	Antioxidant and antimicrobial properties of the extracts from <i>Nitraria retusa</i> fruits and their applications to meat product preservation. 2014 , 55, 295-303		28
500	Antioxidant activity of carnosic acid and rosmarinic acid in raw and cooked ground chicken patties. 2014 , 94, 273-9		19
499	Antioxidant potential of thuja (<i>Thuja occidentalis</i>) cones and peach (<i>Prunus persia</i>) seeds in raw chicken ground meat during refrigerated (4 ± 1 °C) storage. 2014 , 51, 1547-53		23
498	Effects of green tea natural extract on quality parameters and lipid oxidation during storage of tench (<i>Tinca tinca</i>) fillets. 2014 , 30, 64-71		6
497	Effect of ambient storage on the quality characteristics of aerobically packaged fish curls incorporated with different flours. 2014 , 3, 106		18
496	Effect of <i>Phaffia rhodozyma</i> on performance, nutrient digestibility, blood characteristics, and meat quality in finishing pigs. 2014 , 92, 171-6		10
495	The synergism of biochemical components controlling lipid oxidation in lamb muscle. 2014 , 49, 757-66		51
494	Effect of packaging methods and crude aloe vera gel (<i>Aloe vera barbadensis miller</i>) on the storage quality of enrobed goat meat bites. 2015 , 52, 3730-8		2
493	Development of new active packaging films containing bioactive nanocomposites. 2014 , 26, 310-318		64
492	Effect of 10 MeV E-beam irradiation combined with vacuum-packaging on the shelf life of Atlantic salmon fillets during storage at 4 °C. <i>Food Chemistry</i> , 2014 , 145, 535-41	8.5	36
491	Comparison study of chitosan, EDTA, eugenol and peppermint oil for antioxidant and antimicrobial potentials in chicken noodles and their effect on colour and oxidative stability at ambient temperature storage. 2014 , 55, 286-293		29
490	Storage stability of raw chevon chunks packaged in composite, bioactive films at refrigeration temperature. <i>Animal Production Science</i> , 2014 , 54, 1328	1.4	13
489	The effect of pH decline rate on the meat and eating quality of beef carcasses. <i>Animal Production Science</i> , 2014 , 54, 407	1.4	46
488	Changes in Physicochemical, Microbiological and Sensory Properties of Dry-Cured Ham in Processed Sulfur-Fed Pigs. 2015 , 39, 829-839		8

487	Quality characteristics and storage stability of emu meat nuggets formulated with finger millet (<i>Eleusine coracana</i>) flour. 2015 , 45, 740-752		4
486	Effects of Emulsifiers, Precooking and Washing Treatments on the Quality of Retorted Ginseng Chicken Soup. 2015 , 39, 1770-1777		5
485	Effect of Aging on the Physicochemical, Textural, Microbial and Proteome Changes in Emu (<i>Dromaius novaehollandiae</i>) Meat Under Different Packaging Conditions. 2015 , 39, 2497-2506		10
484	Effect of lemon peel extract on the oxidative stability and storage quality of Tabak-Maz, traditional fried mutton ribs. 2015 , 45, 662-676		23
483	Fresh meat quality of pigs fed diets with different fatty acid profiles and supplemented with red wine solids. <i>Food Science and Technology</i> , 2015 , 35, 633-642	2	9
482	Influence of Citric Acid on the Pink Color and Characteristics of Sous Vide Processed Chicken Breasts During Chill Storage. 2015 , 35, 585-96		13
481	Combined Effect of Kimchi Powder and Onion Peel Extract on Quality Characteristics of Emulsion Sausages Prepared with Irradiated Pork. 2015 , 35, 277-85		7
480	Polysaccharide from garlic straw: extraction, structural data, biological properties and application to beef meat preservation. 2015 , 5, 6728-6741		33
479	Effect of <i>Ocimum sanctum</i> Linn (Tulsi) on the oxidative stability and storage quality of chicken sausages. 2015 , 45, 510-523		19
478	Effects of curing ingredients and nisin on product characteristics of Vawksa rep (smoked pork product). 2015 , 45, 634-645		2
477	Effect of tert-Butylhydroquinone on the quality characteristics of low fat Kalari, a hard and dry cheese. 2015 , 45, 783-792		11
476	Effect of different fiber sources and tert-butylhydroquinone on the quality characteristics of chicken harrisa, a meat based product. 2015 , 45, 930-943		11
475	Effect of sorghum bicolour and clove oil on the quality characteristics and storage quality of aerobically packaged chevon cutlets. 2015 , 45, 145-163		35
474	The quality and storage stability of chicken patties prepared with different additives. 2015 , 45, 728-739		25
473	Effect of Natural Antioxidants and Lipid Model System on Lipid Oxidation. 2015 , 38, 40-52		5
472	Effect of daily lithium chloride administration on bone mass and strength in growing broiler chickens. 2015 , 94, 296-301		4
471	Effect of Aloe vera on the lipid stability and storage quality of chicken nuggets. 2015 , 45, 54-67		33
470	Effects of ultraviolet radiation on the physicochemical characteristics of Korean native cattle (Hanwoo) beef. 2015 , 58, 149-156		2

469	Effect of the combination of natural antioxidants and packaging methods on quality of pork patties during storage. 2015 , 52, 6230-41		19
468	Effect of dietary supplementation on lipid photooxidation in beef meat, during storage under commercial retail conditions. <i>Meat Science</i> , 2015 , 105, 126-35	6.4	17
467	Effect of pomegranate seed powder, grape seed extract and tomato powder on the quality characteristics of chicken nuggets. 2015 , 45, 583-594		23
466	Release of copper from embedded solid copper bullets into muscle and fat tissues of fallow deer (<i>Dama dama</i>), roe deer (<i>Capreolus capreolus</i>), and wild boar (<i>Sus scrofa</i>) and effect of copper content on oxidative stability of heat-processed meat. <i>Meat Science</i> , 2015 , 108, 21-7	6.4	3
465	Quality characteristics of refined wheat flour (maida) based noodles containing chicken meat stored at ambient temperature under aerobic conditions. 2015 , 45, 753-765		2
464	Effect of jackfruit supplement and ageing on the Physico-chemical, texture and sensory characteristics of Chevron patties. 2015 , 43, 247-255		3
463	Effect of storage period before reheating on the volatile compound composition and lipid oxidation of steamed meat of yellowtail <i>Seriola quinqueradiata</i> . 2015 , 81, 1145-1155		18
462	Beef longissimus eating quality increases up to 20 weeks of storage and is unrelated to meat colour at carcass grading. <i>Animal Production Science</i> , 2015 , 55, 174	1.4	37
461	Shelf life of boiled restructured buffalo meat rolls in refrigerated storage under vacuum packaging condition. 2015 , 43, 318-323		1
460	Inhibition of Lipid Oxidation in Oil-in-Water Emulsions by Interface-Adsorbed Myofibrillar Protein. 2015 , 63, 8896-904		55
459	Effect of oleuropein on the oxidative stability and storage quality of Tabaq-Maz, fried mutton ribs. <i>Food Bioscience</i> , 2015 , 12, 84-92	4.9	30
458	Pomegranate (<i>Punica granatum</i>) rind extract as a novel preservative in cheese. <i>Food Bioscience</i> , 2015 , 12, 47-53	4.9	40
457	Bael Pulp Residue as a New Source of Antioxidant Dietary Fiber in Goat Meat Nuggets. 2015 , 39, 1626-1635		22
456	Effect of incorporation of fermented bamboo shoot on physicochemical and microbial quality of pork pickle. 2015 , 52, 1223-7		8
455	Microstructure, microbial profile and quality characteristics of high-pressure-treated chicken nuggets. 2015 , 21, 481-91		4
454	Oxidative stability of n-3-enriched chicken patties under different package-atmosphere conditions. <i>Food Chemistry</i> , 2015 , 168, 372-82	8.5	4
453	Structural data and biological properties of almond gum oligosaccharide: application to beef meat preservation. 2015 , 72, 472-9		45
452	Technological, physico-chemical and sensory properties of raw and cooked meat batter incorporated with various levels of cold milled flaxseed powder. 2015 , 52, 1610-7		10

451	Growth performance, intestinal morphology, and meat quality in relation to alpha-lipoic acid associated with vitamin C and E in broiler chickens under tropical conditions. 2016 , 45, 113-120		7
450	Quality and Acceptability of Meat Nuggets with Fresh Aloe vera Gel. 2016 , 29, 702-8		12
449	Antioxidant Efficacy of Litchi (<i>Litchi chinensis</i> Sonn.) Pericarp Extract in Sheep Meat Nuggets. 2016 , 5,		43
448	The Influence of Natural Astaxanthin on the Formulation and Storage of Marinated Chicken Steaks. 2016 , 40, 393-403		8
447	Stability of flavoured phytosterol-enriched drinking yogurts during storage as affected by different packaging materials. 2016 , 96, 2782-7		8
446	Quality Attributes and Storage Stability of Chicken Meat Biscuits Incorporated with Wheat and Oat Bran. 2016 , 39, 649-657		7
445	Storage stability of functional chicken meat bullets coated with composite antimicrobial biodegradable films under different packaging conditions. <i>Animal Production Science</i> , 2016 , 56, 1953	1.4	2
444	Comparison of Physicochemical Properties, Fatty Acid Composition and Mineral Contents in Common Carp (<i>Cyprinus carpio</i> L.) Fillet and the Native Traditional Product Carp Ham. 2016 , 66, 311-319		10
443	Effects of aging on the fundamental color chemistry of dark-cutting beef. 2016 , 94, 4040-4048		31
442	Quality Characteristics of Fresh and Cooked Ground Beef can be Improved by the Incorporation of Lean Finely-Textured Beef (LFTB). 2016 , 39, 465-475		0
441	Studies on the quality of duck meat sausages during refrigeration. 2016 , 5, 2061		8
440	Effects of extended aging and modified atmospheric packaging on beef top loin steak color. 2016 , 94, 1727-37		29
439	Effect of cooking methods on lipid oxidation, microbiological and sensory quality of chicken nuggets under refrigerated storage. 2016 , 2,		1
438	Production of an antimicrobial peptide derived from slaughterhouse by-product and its potential application on meat as preservative. <i>Food Chemistry</i> , 2016 , 211, 306-13	8.5	74
437	Effect of purple loosestrife (<i>Lythrum salicaria</i>) diet supplementation in rabbit nutrition on performance, digestibility, health and meat quality. 2016 , 10, 10-8		13
436	Protective role of biogenic selenium nanoparticles in immunological and oxidative stress generated by enrofloxacin in broiler chicken. 2016 , 45, 8845-53		22
435	Effects of incorporation of camel milk casein hydrolysate on quality, oxidative and microbial stability of goat meat emulsion during refrigerated (4 ± 1 °C) storage. 2016 , 144, 149-157		10
434	Analysis of Lipid and Protein Oxidation in Fats, Oils, and Foods. 2016 , 1-131		12

433	Influence of Lime Juice on the Pink Discoloration and Quality of Sous-Vide Processed Chicken Breast During Refrigerated Storage. 2016 , 39, 726-731		4
432	Pomegranate (<i>punica granatum</i>) rind extract as an efficient alternative to synthetic preservatives in fat-rich meat products. 2016 , 46, 844-856		12
431	Effects of <i>Scutellaria baicalensis</i> and <i>Lonicera japonica</i> extract mixture supplementation on growth performance, nutrient digestibility, blood profiles and meat quality in finishing pigs. 2016 , 15, 446-452		13
430	Comparative Study on In vitro and In vivo Evaluation of Antioxidant Potential of Apple Peel Extract and Aloe Vera Gel. 2016 , 40, 607-614		4
429	Pine needles (<i>Cedrus deodara</i> (Roxb.) Loud.) extract as a novel preservative in cheese. 2016 , 7, 20-25		39
428	Effects of Aloe, Green Tea, and Amla Extracts on Microbiological and Oxidative Parameters of Refrigerated Raw Meat Batter. 2016 , 5, 81-88		9
427	Emulsion characteristics, chemical and textural properties of meat systems produced with double emulsions as beef fat replacers. <i>Meat Science</i> , 2016 , 117, 187-95	6.4	50
426	Development of dietary fibre enriched chicken sausages by incorporating corn bran, dried apple pomace and dried tomato pomace. 2016 , 46, 16-29		42
425	Shelf life of fresh meat products under LED or fluorescent lighting. <i>Meat Science</i> , 2016 , 117, 75-84	6.4	20
424	Identification of different domains of calpain from blood and goat skeletal muscle and their influence on quality during post-mortem ageing of meat during holding at 4 ± 1 °C. 2016 , 71, 60-68		4
423	Nanoencapsulation Approach to Improve Antimicrobial and Antioxidant Activity of Thyme Essential Oil in Beef Burgers During Refrigerated Storage. 2016 , 9, 1187-1201		80
422	Thiobarbituric acid reactive substances in flavored phytosterol-enriched drinking yogurts during storage: formation and matrix interferences. 2016 , 242, 431-439		13
421	Storage study of chicken meatballs incorporated with green cabbage (<i>Brassica oleracea</i>) at refrigeration temperature (4 ± 1°C) under aerobic packaging. 2016 , 44, 409-414		13
420	Muscle antioxidant (vitamin E) and major fatty acid groups, lipid oxidation and retail colour of meat from lambs fed a roughage based diet with flaxseed or algae. <i>Meat Science</i> , 2016 , 111, 154-60	6.4	51
419	Physicochemical and textural properties of pork patties as affected by buckwheat and fermented buckwheat. 2016 , 53, 658-66		5
418	Oxidative Stability of Cooked Pork Patties Incorporated with <i>Clitoria ternatea</i> Extract (Blue Pea Flower Petal) During Refrigerated Storage. 2017 , 41, e12751		11
417	Effect of sous vide processing on physicochemical, ultrastructural, microbial and sensory changes in vacuum packaged chicken sausages. 2017 , 23, 75-85		15
416	Enhancing quality characteristics of salami sausages formulated with whole buckwheat flour during storage. 2017 , 54, 326-332		3

415	Antilisterial, antimicrobial and antioxidant effects of pediocin and <i>Murraya koenigii</i> berry extract in refrigerated goat meat emulsion. 2017 , 79, 135-144		17
414	Effect of <i>Bacopa monnieri</i> extracts on storage quality of chicken nuggets at refrigeration temperature (4 ± 1°C). 2017 , 47, 78-88		3
413	Classification and characterization of Japanese consumers' beef preferences by external preference mapping. 2017 , 97, 3453-3462		12
412	Effects of Metmyoglobin Reducing Activity and Thermal Stability of NADH-Dependent Reductase and Lactate Dehydrogenase on Premature Browning in Ground Beef. <i>Journal of Food Science</i> , 2017 , 82, 304-313	3.4	3
411	Interaction of diet and long ageing period on lipid oxidation and colour stability of lamb meat. <i>Meat Science</i> , 2017 , 129, 43-49	6.4	29
410	The effects of atmospheric pressure cold plasma treatment on microbiological, physical-chemical and sensory characteristics of vacuum packaged beef loin. <i>Meat Science</i> , 2017 , 128, 77-87	6.4	41
409	Efficacy of dietary supplementation of fatty acid compound on performance and production in finishing pigs. 2017 , 49, 1281-1288		3
408	Chitosan-cinnamon essential oil nano-formulation: Application as a novel additive for controlled release and shelf life extension of beef patties. 2017 , 102, 19-28		103
407	Optimization of antioxidant efficacy of a deflavored and decolorized rosemary extract: effect of carnosol content on the oxidative stability of paprika colored beef patties. 2017 , 54, 1665-1677		9
406	Response surface optimization of extraction protocols to obtain phenolic rich antioxidant from sea buckthorn and their potential application into model meat system. 2017 , 54, 1565-1576		7
405	Characterization of the Kranjska klobasa, a traditional slovenian cooked, cured, and smoked sausage from coarse ground pork. 2017 , 41, e13269		5
404	Effect of anchovy by-product protein coating incorporated with thyme essential oil on the shelf life of anchovy (<i>L.</i>) fillets. 2017 , 26, 1291-1299		8
403	<i>Terminalia arjuna</i> : A novel natural preservative for improved lipid oxidative stability and storage quality of muscle foods. 2017 , 6, 167-175		17
402	Impact of feeding chromium supplemented flaxseed based diet on fatty acid profile, oxidative stability and other functional properties of broiler chicken meat. 2017 , 54, 3899-3907		11
401	Prediction of beef freshness attributes using reflectance spectroscopy. 2017 , 10, 243-248		2
400	<i>Asparagus racemosus</i> . 2017 , 47, 673-687		13
399	<i>Ipomoea batatas</i> as a novel binding agent for hot-set restructured binding systems and green coffee bean for improved lipid oxidative stability and storage quality. 2017 , 47, 659-672		9
398	Effects of Muscle-Specific Oxidative Stress on Cytochrome c Release and Oxidation-Reduction Potential Properties. 2017 , 65, 7749-7755		26

397	Effect of Green Coffee Bean Extract on the Lipid Oxidative Stability and Storage Quality of Restructured Mutton Blocks Containing Colocasia esculenta, a Novel Binding Agent. 2017 , 6, 443-454		10
396	Effects of replacing beef fat with pre-emulsified pumpkin seed oil on some quality characteristics of model system chicken meat emulsions. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012045	0.3	4
395	Effect of phenols extracted from a by-product of the oil mill on the shelf-life of raw and cooked fresh pork sausages in the absence of chemical additives. 2017 , 85, 89-95		22
394	Systematic functional analysis and application of a cold-active serine protease from a novel <i>Chryseobacterium</i> sp. <i>Food Chemistry</i> , 2017 , 217, 18-27	8.5	28
393	Proximate composition and physicochemical properties of European beaver (<i>Castor fiber L.</i>) meat. <i>Meat Science</i> , 2017 , 123, 8-12	6.4	8
392	Egg white powder-stabilised multiple (water-in-olive oil-in-water) emulsions as beef fat replacers in model system meat emulsions. 2017 , 97, 2075-2083		18
391	Combination of glazing, nisin treatment and radiation processing for shelf-life extension of seer fish (<i>Scomberomorus guttatus</i>) steaks. 2017 , 130, 303-305		15
390	Impact of high oxygen and vacuum retail ready packaging formats on lamb loin and topside eating quality. <i>Meat Science</i> , 2017 , 123, 126-133	6.4	29
389	Antioxidant protection of cooked meatballs during frozen storage by whey protein edible films with phytochemicals from <i>Laurus nobilis L.</i> and <i>Salvia officinalis</i> . 2017 , 77, 323-331		65
388	Improving the lean muscle color of dark-cutting beef by aging, antioxidant-enhancement, and modified atmospheric packaging. 2017 , 95, 5378-5387		14
387	The use of oxidative stress biomarkers in live animals (in vivo) to predict meat quality deterioration postmortem (in vitro) caused by changes in muscle biochemical components. 2017 , 95, 3012-3024		6
386	Effects of Inulin and Sodium Carbonate in Phosphate-Free Restructured Poultry Steaks. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017 , 85, 012026	0.3	1
385	Effect of a dietary probiotic blend on performance, blood characteristics, meat quality and faecal microbial shedding in growing-finishing pigs. 2017 , 47, 875		20
384	Effect of Persimmon Peel (Thumb.) Extracts on Lipid and Protein Oxidation of Raw Ground Pork During Refrigerated Storage. 2017 , 37, 254-263		18
383	Effects of temperature-fluctuation in a refrigerator on antioxidative index and storage qualities of various foods. <i>Journal of Nutrition and Health</i> , 2017 , 50, 133	0.8	2
382	Inclusion of Flaxseed, Broken Rice, and Distillers Dried Grains with Solubles (DDGS) in Broiler Chicken Ration Alters the Fatty Acid Profile, Oxidative Stability, and Other Functional Properties of Meat. 2018 , 120, 1700470		14
381	The effects of bioactive edible film containing <i>Terminalia arjuna</i> on the stability of some quality attributes of chevon sausages. <i>Meat Science</i> , 2018 , 140, 38-43	6.4	34
380	Effects of dietary supplementation of natural and fermented herbs on growth performance, nutrient digestibility, blood parameters, meat quality and fatty acid composition in growing-finishing pigs. 2018 , 17, 984-993		8

379	Relation among quality traits of chicken breast meat during cold storage: correlations between freshness traits and torrymeter values. 2018 , 97, 2887-2894		16
378	Performance and meat quality of broiler chicken fed a ration containing flaxseed meal and higher dietary lysine levels. 2018 , 156, 291-299		4
377	Bioactive potential and structural characterization of sulfated polysaccharides from Bullet tuna (<i>Auxis Rochei</i>) by-products. 2018 , 194, 319-327		10
376	Feasibility of addition of polyphenol-rich vegetable extracts in whole cooked products: Benefits and drawbacks. <i>Meat Science</i> , 2018 , 139, 1-6	6.4	6
375	Preservative effect of <i>Asparagus racemosus</i> : A novel additive for bioactive edible films for improved lipid oxidative stability and storage quality of meat products. <i>Meat Science</i> , 2018 , 139, 207-212	6.4	47
374	Synergistic effects of nutmeg and citrus peel extracts in imparting oxidative stability in meat balls. 2018 , 106, 1026-1036		23
373	Changes in the shelf life of frozen pork patties containing 10 and 15 percent fat according to different storage temperatures. <i>British Food Journal</i> , 2018 , 120, 224-239	2.8	1
372	Effect of <i>Nigella sativa</i> seed extract on lipid and protein oxidation in raw ground pork during refrigerated storage. 2018 , 48, 2-15		14
371	Antioxidant potential of artichoke (<i>Cynara scolymus</i> L.) byproducts extracts in raw beef patties during refrigerated storage. 2018 , 12, 982-991		16
370	Addition of Capsicum oleoresin, Carvacrol, Cinnamaldehyde and their mixtures to the broiler diet II: Effects on meat quality. <i>Journal of Animal Science and Technology</i> , 2018 , 60, 9	1.6	8
369	Effects of active gelatin coated with henna (<i>L. inermis</i>) extract on beef meat quality during chilled storage. 2018 , 84, 238-245		51
368	A solid-state time-temperature indicator used in chilled fresh pork monitoring. 2018 , 31, 353-360		15
367	Effect of high-oxygen modified atmosphere packaging on the tenderness, lipid oxidation and microbial growth of cooked pork. 2018 , 12, 395-402		5
366	Assessment of physico-chemical, antioxidant and antimicrobial activity of porcine blood protein hydrolysate in pork emulsion stored under aerobic packaging condition at 4 ± 1 °C. 2018 , 88, 71-79		21
365	Effectiveness of Corduk (<i>Echinophora tenuifolia</i> subsp. <i>sibthorpiana</i>) on safety and quality of kofte, a Turkish style meatball. 2018 , 38, e12389		2
364	Effect of <i>Allium hookeri</i> and whey powder in diet of pigs on physicochemical characteristics and oxidative stability of pork. 2018 , 17, 9-17		1
363	Meat quality and color of breast during storage in ducks fed diet supplemented with different forms of <i>Houttuynia cordata</i> with fermented red koji. 2018 , 41, 44066		
362	Effect of different smoking methods on the quality of pork sausages. 2018 , 11, 1712-1719		5

361	Modified Atmosphere Packaging Improves Surface Color of Dark-Cutting Beef. 2018 , 2, 57		9
360	<i>Tinospora cordifolia</i> : A novel bioactive ingredient for edible films for improved lipid oxidative and microbial stability of meat products. 2018 , 42, e13774		20
359	Antioxidant and antimicrobial efficacy of watermelon rind extract (WMRE) in aerobically packaged pork patties stored under refrigeration temperature (4 ± 1°C). 2018 , 42,		13
358	Effect of dietary supplementation of cinnamon oil and sodium butyrate on carcass characteristics and meat quality of broiler chicken. 2018 , 11, 959-964		12
357	Improving physicochemical, antioxidative and sensory quality of raw chicken meat by using acorn extracts. 2018 , 98, 477-484		27
356	Effects of inclusion of porcine blood hydrolysate on physico-chemical quality, oxidative and microbial stability of pork batter stored at (4 ± 1°C). 2018 , 55, 4758-4769		8
355	Effects of phytogetic additives on meat quality traits in broiler chickens ¹ . 2018 , 96, 3757-3767		13
354	Antioxidant and antimicrobial potential of artichoke (<i>Cynara scolymus</i> L.) extract in beef patties. 2018 , 36, 154-162		10
353	Preservative potential of <i>Tinospora cordifolia</i> , a novel natural ingredient for improved lipid oxidative stability and storage quality of chevon sausages. 2018 , 48, 605-620		13
352	Muscle-Specific Mitochondrial Functionality and Its Influence on Fresh Beef Color Stability. <i>Journal of Food Science</i> , 2018 , 83, 2077-2082	3-4	15
351	Effect of grape seed extract on storage stability of buffalo veal slices at refrigeration temperature (4 ± 1°C). 2018 , 38, e12500		3
350	Changes in the physicochemical and microbiological properties of dried anchovy <i>Engraulis japonicus</i> during storage. 2018 , 84, 1091-1098		2
349	Effect of wheat bran and dried carrot pomace addition on quality characteristics of chicken sausage. 2018 , 31, 729-737		19
348	Rheological and structural properties of Hemiramphus far skin gelatin: Potential use as an active fish coating agent. 2019 , 87, 331-341		20
347	Effect of edible pectin-fish gelatin films containing the olive antioxidants hydroxytyrosol and 3,4-dihydroxyphenylglycol on beef meat during refrigerated storage. <i>Meat Science</i> , 2019 , 148, 213-218	6-4	57
346	Walnut (<i>Juglans regia</i> L.) leaf powder as a natural antioxidant in cooked pork patties. 2019 , 17, 431-438		4
345	Protein oxidation and in vitro digestibility of heat-treated fermented sausages: How do they change with the effect of lipid formulation during processing?. 2019 , 43, e13007		8
344	Drumstick () Flower as an Antioxidant Dietary Fibre in Chicken Meat Nuggets. <i>Foods</i> , 2019 , 8,	4-9	34

343	Collaborative effect of fat reduction and β -tocopherol incorporation on oxidative stability in beef sausages. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012084	0.3	2
342	A novel fat modification strategy in fermented sausages by incorporation of gelled emulsions with fig seed oil. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019 , 333, 012090	0.3	2
341	Powder/gelled inulin and sodium carbonate as novel phosphate replacers in restructured chicken steaks. 2019 , 43, e14243		3
340	Carbon Chain Length of Lipid Oxidation Products Influence Lactate Dehydrogenase and NADH-Dependent Metmyoglobin Reductase Activity. 2019 , 67, 13327-13332		5
339	Quality and Consumer Acceptance of Meat from Rabbits Fed Diets in Which Soybean Oil is Replaced with Black Soldier Fly and Yellow Mealworm Fats. <i>Animals</i> , 2019 , 9,	3.1	14
338	Freshness-based real-time shelf-life estimation of packaged chicken meat under dynamic storage conditions. 2019 , 98, 6921-6930		9
337	Shelf Life Extension and Improvement of the Nutritional Value of Fish Fillets through Osmotic Treatment Based on the Sustainable Use of Distillation By-Products. <i>Foods</i> , 2019 , 8,	4.9	4
336	Relative contribution of sensory characteristics for different types of pork loin, assessed by temporal dominance of sensations. 2019 , 99, 5516-5525		5
335	Antioxidant and Antimicrobial Activity of Porcine Liver Hydrolysate in Meat Emulsion and Their Influence on Physico-Chemical and Color Deterioration During Refrigeration Storage. <i>Journal of Food Science</i> , 2019 , 84, 1844-1853	3.4	10
334	Moisture content, fatty acid profile and oxidative traits of aged beef subjected to different temperature-time combinations. <i>Meat Science</i> , 2019 , 157, 107876	6.4	4
333	Effects of astaxanthin produced by <i>Phaffia rhodozyma</i> on growth performance, antioxidant activities, and meat quality in Pekin ducks. 2019 , 98, 4954-4960		21
332	Dietary supplementation of saponins to improve the quality and oxidative stability of broiler chicken meat. 2019 , 56, 2063-2072		4
331	Effects of radio frequency, air and water tempering, and different end-point tempering temperatures on pork quality. 2019 , 42, e13026		9
330	Performance, Histology, and Meat Quality of Coccidiosis-Challenged Broilers Fed Essential Oils. 2019 , 3, 13		1
329	Functional goat meat nuggets fortified with novel bioactive <i>Carica papaya</i> L. and <i>Origanum vulgare</i> extracts and storage stability thereof. 2019 , 50, 402-414		4
328	Antioxidative effect of drumstick (<i>Moringa oleifera</i> L.) flower on the quality and stability of goat meat nuggets. 2019 , 50, 84-95		4
327	Effect of vacuum tumbling and red beetroot juice incorporation on quality characteristics of marinated chicken breast and leg meats. 2019 , 50, 143-156		6
326	Effects of Aging, Modified Atmospheric Packaging, and Display Time on Metmyoglobin Reducing Activity and Oxygen Consumption of High-pH Beef. 2019 , 3, 276		5

325	Physicochemical, nutritional, and quality parameters of salted semidried mullet () prepared with different processing methods. <i>Food Science and Nutrition</i> , 2019 , 7, 4045-4062	3.2	1
324	Assessment of the dynamics of sensory perception of Wagyu beef strip loin prepared with different cooking methods and fattening periods using the temporal dominance of sensations. <i>Food Science and Nutrition</i> , 2019 , 7, 3538-3548	3.2	12
323	High Oxygen Modified Atmosphere Packaging Negatively Influences Consumer Acceptability Traits of Pork. <i>Foods</i> , 2019 , 8,	4.9	7
322	Effect of dietary inclusion of different lipid supplements on quality and oxidative susceptibility of beef meat. 2019 , 18, 105-110		6
321	Effect of oxidized lipids stored under different temperatures on muscle protein oxidation in Sichuan-style sausages during ripening. <i>Meat Science</i> , 2019 , 147, 144-154	6.4	31
320	Effect of partial replacement of fat with added water and tragacanth gum (<i>Astragalus gossypinus</i> and <i>Astragalus compactus</i>) on the physicochemical, texture, oxidative stability, and sensory property of reduced fat emulsion type sausage. <i>Meat Science</i> , 2019 , 147, 135-143	6.4	24
319	Pistachio green hull extract as a natural antioxidant in beef patties: Effect on lipid and protein oxidation, color deterioration, and microbial stability during chilled storage. 2019 , 102, 393-402		26
318	Effects of dietary supplementation of <i>Kappaphycus alvarezii</i> on productive performance and egg quality traits of laying hens. 2019 , 31, 2065-2072		5
317	Understanding beef flavour and overall liking traits using two different methods for determination of thiobarbituric acid reactive substance (TBARS). <i>Meat Science</i> , 2019 , 149, 114-119	6.4	42
316	Optimisation of extraction protocol for <i>L.</i> to obtain phenolic rich phyto-extract with prospective application in chevon emulsion system. 2019 , 56, 71-82		9
315	Relationship between quality and freshness traits and torrymeter value of beef loin during cold storage. <i>Meat Science</i> , 2019 , 149, 120-125	6.4	9
314	Fatty acid composition, cholesterol content and lipid oxidation indices of intramuscular fat from skeletal muscles of beaver (<i>Castor fiber L.</i>). <i>Meat Science</i> , 2019 , 150, 131-140	6.4	9
313	Comparison of a grain-based diet supplemented with synthetic vitamin E versus a lucerne (alfalfa) hay-based diet fed to lambs in terms of carcass traits, muscle vitamin E, fatty acid content, lipid oxidation, and retail colour of meat. <i>Meat Science</i> , 2019 , 148, 105-112	6.4	10
312	Kimchi extracts as inhibitors of colour deterioration and lipid oxidation in raw ground pork meat during refrigerated storage. 2019 , 99, 2735-2742		10
311	Mitochondrial Degeneration, Depletion of NADH, and Oxidative Stress Decrease Color Stability of Wet-Aged Beef <i>Longissimus</i> Steaks. <i>Journal of Food Science</i> , 2019 , 84, 38-50	3.4	29
310	Physicochemical and Biological Properties of Eel By-Products Protein Hydrolysates: Potential Application to Meat Product Preservation. 2020 , 11, 931-942		7
309	Dietary flaxseed and turmeric is a novel strategy to enrich chicken meat with long chain polyunsaturated fatty acids with better oxidative stability and functional properties. <i>Food Chemistry</i> , 2020 , 305, 125458	8.5	16
308	Harnessing slaughterhouse by-products: From wastes to high-added value natural food preservative. <i>Food Chemistry</i> , 2020 , 304, 125448	8.5	14

307	Analysis of lipids and lipid oxidation products. 2020 , 217-239		2
306	An attempt of implementation of immunocastration in swine production âImpact on meat physicochemical quality and boar taint compound concentration in the meat of two native pig breeds. 2020 , 232, 103905		5
305	Dragon fruit () peel as antioxidant dietary fibre on quality and lipid oxidation of chicken nuggets. 2020 , 57, 1449-1461		16
304	Effects of methylsulfonylmethane on growth performance, immunity, antioxidant capacity, and meat quality in Pekin ducks. 2020 , 99, 1069-1074		6
303	Ethanol extract of mango seed used in the feeding of broilers: effects on phenolic compounds, antioxidant activity, and meat quality. 2020 , 100, 299-307		4
302	Effects of <i>Achyranthes bidentata</i> polysaccharides on performance, immunity, antioxidant capacity, and meat quality in Pekin ducks. 2020 , 99, 4884-4891		7
301	Application of hurdle technology for the shelf life extension of European eel (<i>Anguilla anguilla</i>) fillets. 2020 ,		6
300	Comparative antioxidant capacity of plant leaves and herbs with their antioxidative potential in meat system under accelerated oxidation conditions. 2020 , 14, 3250-3262		3
299	The Effect of Irradiation on the Quality Properties of Tarhana. 2020 , 10, 4749		2
298	The Impact of Antioxidant Supplementation and Heat Stress on Carcass Characteristics, Muscle Nutritional Profile and Functionality of Lamb Meat. <i>Animals</i> , 2020 , 10,	3.1	6
297	A new method for matching gold nanoparticle-based time-temperature indicators with muffins without obtaining activation energy. <i>Journal of Food Science</i> , 2020 , 85, 2589-2595	3.4	2
296	Effect of Rumen Protected Methionine and α -Tocopherol on Growth Performance, Carcass Characteristics, and Meat Composition of Late Fattening Hanwoo Steer in High-Temperature Seasons. <i>Animals</i> , 2020 , 10,	3.1	0
295	Extensive Chemometric Investigations of Distinctive Patterns and Levels of Biogenic Amines in Fermented Foods: Human Health Implications. <i>Foods</i> , 2020 , 9,	4.9	1
294	Effect of adding pumpkin and flax oil to diets on the meats physical and chemical traits of broilers. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020 , 553, 012009	0.3	
293	Effects of nanowarming on water holding capacity, oxidation and protein conformation changes in jumbo squid (<i>Dosidicus gigas</i>) mantles. 2020 , 129, 109511		3
292	Design of healthier beef sausage formulations by hazelnut-based pre-emulsion systems as fat substitutes. <i>Meat Science</i> , 2020 , 167, 108162	6.4	14
291	Dietary supplementation of plant bioactive-enriched aniseed straw and eucalyptus leaves modulates tissue fatty acid profile and nuggets quality of lambs. 2020 , 14, 2642-2651		2
290	Hepatoprotective effect of seabuckthorn leaf-extract in lead acetate-intoxicated Wistar rats. 2020 , 1-5		4

289	Fatty Acid Composition and Oxidative Stability of the Lipid Fraction of Skin-On and Skinless Fillets of Prussian Carp (). <i>Animals</i> , 2020 , 10,	3.1	1
288	Polysaccharides extracted from pistachio external hull: Characterization, antioxidant activity and potential application on meat as preservative. 2020 , 148, 112315		35
287	Application of natural antioxidant extract from guava leaves (<i>Psidium guajava</i> L.) in fresh pork sausage. <i>Meat Science</i> , 2020 , 165, 108106	6.4	14
286	Effects of grape seed extract on performance, immunity, antioxidant capacity, and meat quality in Pekin ducks. 2020 , 99, 2078-2086		11
285	Essential oil from pistachio by-product: potential biological properties and natural preservative effect in ground beef meat storage. 2020 , 14, 3020-3030		9
284	Effects of microbial fermentation on the flavor of cured duck legs. 2020 , 99, 4642-4652		7
283	The impacts of laurel (<i>Laurus nobilis</i>) and basil (<i>Ocimum basilicum</i>) essential oils on oxidative stability and freshness of sous-vide sea bass fillets. 2020 , 44, 101-109		3
282	Extension of shelf-life of ready-to-cook (RTC) pangas fish (<i>Pangasianodon hypophthalmus</i>) curry by modified atmosphere packaging at chilled storage. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020 , 414, 012015	0.3	1
281	Co-production of Nisin and γ -Aminobutyric Acid by Engineered for Potential Application in Food Preservation. 2020 , 11, 49		7
280	Chevon Meat Storage Stability Infused with Response Surface Methodology Optimized <i>Origanum vulgare</i> Leaf Extracts. 2020 , 9, 663-674		3
279	Dietary synbiotic supplementation improves the growth performance, body antioxidant pool, serum biochemistry, meat quality, and lipid oxidative stability in broiler chickens. 2020 , 6, 325-332		12
278	Application of Enoki Mushroom () Stem Wastes as Functional Ingredients in Goat Meat Nuggets. <i>Foods</i> , 2020 , 9,	4.9	20
277	A comparative study on the antioxidant status, meat quality, and mineral deposition in broiler chicken fed dietary nano zinc viz-a-viz inorganic zinc. 2021 , 58, 834-843		3
276	Optimization of meat slices from buffalo veal and chevon. 2021 , 51, 87-99		
275	A new inverse olive oil emulsion plus carrot powder to replace animal fat in model meat batters. 2021 , 135, 110044		13
274	Two-stage air thawing as an effective method for controlling thawing temperature and improving the freshness of frozen pork loin. 2021 , 140, 110668		2
273	Vascular infusion with concurrent vascular rinsing on color, tenderness, and lipid oxidation of hog meat. <i>Meat Science</i> , 2021 , 174, 108409	6.4	3
272	Physio-biochemical, antioxidant and oxidative stability of Turkey meat-fed diet incorporated with different level of organic chromium. 2021 , 32, 106-112		

271	Lipid Oxidation and Colour Stability of Lamb and Yearling Meat (Muscle) from Sheep Supplemented with Camelina-Based Diets after Short-,Medium-, and Long-Term Storage. 2021 , 10,		2
270	Freshness of deep frozen mackerel and croaker during long-term storage. 2021 , 24, 89-104		2
269	Effect of roasting temperature on lipid and protein oxidation and amino acid residue side chain modification of beef patties.. 2021 , 11, 21629-21641		6
268	Physicochemical Changes of Deep-Fat-Fried Chicken Drumsticks Treated with Quercetin-in-Edible Coating during Storage Time. <i>Foods</i> , 2021 , 10,	4.9	3
267	Effects of Adding Moringa oleifera Leaves Powder on the Nutritional Properties, Lipid Oxidation and Microbial Growth in Ground Beef during Cold Storage. 2021 , 11, 2944		6
266	Dietary Hemp (<i>Cannabis sativa</i> L.) and Dill Seed (<i>Anethum graveolens</i>) Improve Physicochemical Properties, Oxidative Stability, and Sensory Attributes of Broiler Meat. 2021 , 1, 453-461		1
265	Radio frequency tempering multiple layers of frozen tilapia fillets: the temperature distribution, energy consumption, and quality. 2021 , 68, 102603		10
264	The Effect of Different Sources of Selenium Supplementation on the Meat Quality Traits of Young Charolaise Bulls during the Finishing Phase. 2021 , 10,		6
263	Assessment of quality attributes of porcine blood and liver hydrolysates incorporated pork loaves stored under aerobic and modified atmospheric packaging.. 2022 , 59, 1114-1130		3
262	Manufacturing edible bio-films (EBF) from chicken feather keratin and study their effect on antioxidant status of cold storage broiler yields. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 761, 012092	0.3	
261	Combined Effect of Impregnation with an Infusion and Osmotic Treatment on the Shelf Life and Quality of Chilled Chicken Fillets. <i>Molecules</i> , 2021 , 26,	4.8	1
260	Correlation of Bioelectrical Impedance With Freshness Quality Attributes of Beef Longissimus Lumborum Steaks. 2021 , 5,		0
259	Effect of RhizomeâExtracts of (<i>Alpinia officinarum</i>) in Oxidation Characteristics of Chicken Meat Stored in Cold. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 761, 012120	0.3	
258	Antioxidant Properties of Aqueous Extraction Green Tea on Some Chemical Properties of Local sheep Meat Stored in Cold Storage. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 761, 012105	0.3	
257	Peanut and linseed oil emulsion gels as potential fat replacer in emulsified sausages. <i>Meat Science</i> , 2021 , 176, 108464	6.4	14
256	Cold-set or hot-set emulsion gels consisted of a healthy oil blend to replace beef fat in heat-treated fermented sausages. <i>Meat Science</i> , 2021 , 176, 108461	6.4	10
255	In-vitro functional efficacy of extracts from <i>Phyllanthus emblica</i> , <i>Eucalyptus globulus</i> , <i>Tinospora cordifolia</i> as pancreatic lipase inhibitor and source of anti-oxidant in goat meat nuggets. <i>Food Chemistry</i> , 2021 , 348, 129087	8.5	6
254	Effects of Pork Quality Types, Packaging, and Degree of Doneness on Trained Sensory and Instrumental Tenderness, Color, and Consumer Perception. 2021 , 5,		1

253	Muscle fiber morphometry and physicochemical characteristics of the Longissimus thoracis muscle of hair male lambs fed zilpaterol hydrochloride and implanted with steroids. <i>Meat Science</i> , 2021 , 177, 108490	6.4	1
252	Preparation and characterization of licorice root extract infused bio-composite film and their application on storage stability of chhana balls-a Sandesh like product. 2021 , 125, 107993		1
251	Ginseng Prong Added to Broiler Diets Reduces Lipid Peroxidation in Refrigerated and Frozen Stored Poultry Meats. <i>Molecules</i> , 2021 , 26,	4.8	1
250	Analysis of quality changes and generation of sulfur volatiles according to the storage period of chicken. <i>Korean Journal of Food Preservation</i> , 2021 , 28, 589-597	0.5	1
249	Effect of inoculation of starter on physicochemical properties and texture characteristics of fermented beef jerky. 2021 , 45, e15744		0
248	Vascular rinsing and chilling effects on meat quality attributes from cull dairy cows associated with the two lowest-valued marketing classes. <i>Meat Science</i> , 2022 , 184, 108660	6.4	0
247	Antioxidant and antimicrobial efficacy of giloy (<i>Tinospora cordifolia</i>) stem powder in spent hen meat patties under aerobic packaging at refrigeration temperature (4 ± 1?). 2021 , 45, e15772		1
246	Antimicrobial and Antioxidant Potential of Papain Liver Hydrolysate in Meat Emulsion Model at Chilling Storage Under Aerobic Packaging Condition. 1		3
245	Inhibitory effect of an antioxidant complex on the lipid oxidation of freeze-dried convenience food. <i>Korean Journal of Food Preservation</i> , 2021 , 28, 654-662	0.5	
244	Influence of Plant-Based Proteins on the Fresh and Cooked Characteristics of Ground Beef Patties. <i>Foods</i> , 2021 , 10,	4.9	4
243	Effect of Inulin Source and a Probiotic Supplement in Pig Diets on Carcass Traits, Meat Quality and Fatty Acid Composition in Finishing Pigs. <i>Animals</i> , 2021 , 11,	3.1	4
242	Inhibition of lipid oxidation and hexanal production in cooked meats by microbial iron chelator deferriferrichrysin from rice wine. 2021 , 45, e15943		
241	Effects of Modified Atmospheric Packaging on Ground Chicken Color and Lipid Oxidation. 2021 , 5,		
240	Effects of feeding growing-finishing lambs with cashew nut shell liquid on the growth performance, physicochemical attributes, lipid peroxidation and sensorial parameters of burger. 2021 , 202, 106468		0
239	Tavuk eti marinasyonunda ardıç (<i>Juniperus communis</i> L.) ekstraktı kullanımı ve etkilerinin araştırılması. <i>Harran Tarım Ve Gıda Bilimleri Dergisi</i> , 390-405	0.3	1
238	The effect of Cu, Zn and Fe chelates on the antioxidative status of thigh meat of broiler chickens. 2021 , 15, 100367		0
237	Stepwise cooling mediated feasible supercooling preservation to extend freshness of mackerel fillets. 2021 , 152, 112389		2
236	Collective effect of rosemary (<i>Rosmarinus officinalis</i>) and betel (<i>Piper betel</i>) leaves extract on chicken powder incorporated fried chicken vermicelli. 2021 , 51, 507-516		0

235	Sensory Attributes, Microbial Activity, Fatty Acid Composition and Meat Quality Traits of Hanwoo Cattle Fed a Diet Supplemented with Stevioside and Organic Selenium. <i>Foods</i> , 2021 , 10,	4.9	1
234	Application of the Dietary Processed Sulfur Supplementation for Enhancing Nutritional and Functional Properties of Meat Products. 2021 , 1128-1138		
233	Sensory and statistical analyses in meat flavour research. 1994 , 267-290		3
232	CHANGES IN QUALITY OF MEAT DURING AGING AND STORAGE. 1986 , 75-111		2
231	INSTRUMENTAL ANALYSES OF VOLATILES RELATED TO WARMED-OVER FLAVOR OF COOKED MEATS. 1987 , 165-191		24
230	Enhancement of physicochemical, microbiological and sensory properties of dry-cured loin by using processed sulfur-fed pigs. <i>Animal Production Science</i> , 2016 , 56, 1936	1.4	2
229	Fatty acid profile, antioxidative status and dietary value of the breast muscle of broiler chickens receiving glycine-Zn chelates. <i>Animal Production Science</i> , 2020 , 60, 1095	1.4	7
228	Effects of ultrasonic thawing on the physicochemical properties of frozen pork. <i>Korean Journal of Food Preservation</i> , 2017 , 24, 230-236	0.5	2
227	Antioxidant activities of mamao luang (<i>Antidesma thwaitesianum</i> Mill. Arg.) fruit: Extraction and application in raw chicken patties. <i>Journal of Food Science</i> , 2020 , 85, 647-656	3.4	4
226	Effect of curing ingredients and vacuum packaging on the physico-chemical and storage quality of ready-to-eat Vawksa rep (smoked pork product) during refrigerated storage. 2016 , 9, 587-94		3
225	Changes in Quality Characteristics of Emulsified Sausages added Different Levels of Pork Rind. <i>Journal of Agriculture & Life Science</i> , 2015 , 49, 237-256	0.1	1
224	Influence of vitamin E supplemented diet on charque quality and lipid stabilization. 2009 , 52, 729-736		2
223	Quality Characteristics of Mannaji (Boiled Beef Down in Korean Soy Sauce) by Cooking Method during Storage Period". 2015 , 25, 850		1
222	Antioxidant Effect of Thyme Essential Oil on Oxidative Stability of Chicken Nuggets. 2015 , 1,		1
221	Oral Administration of Fucoxanthin Increases Plasma Fucoxanthinol Concentration and Antioxidative Ability and Improves Meat Color in Broiler Chicks. 2010 , 47, 316-320		12
220	Effect of Pork Meat Replacement by Fish Products on Fatty Acid Content, Physicochemical, and Sensory Properties of Pork PEs. 2021 , 11, 188		2
219	Antioxidative Effect of <i>Salicornia herbacea</i> L. Grown in Closed Sea Beach. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2003 , 32, 207-210	1.5	24
218	Studies on the Improvement of Shelf-life in Spicy Beef Meat Using Chitosan. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2004 , 33, 207-211	1.5	7

217	Quality Characteristics of Fried Fish Paste Added with Ethanol Extract of Onion. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2004 , 33, 1049-1055	1.5	19
216	Antioxidant of Heating Pork and Antioxidative Activities of <i>Rubus coreanus</i> Miq. Extracts. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2008 , 37, 820-825	1.5	12
215	Quality Properties and Storage Characteristics of Hamburger Patty Added with Purple Kohlrabi (<i>Brassica oleracea</i> var. <i>gongyolodes</i>). <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2013 , 42, 1994-2003	1.5	14
214	13. Assessment of primary oxidation products in venison with embedded copper particles subjected to culinary processing. 2017 , 213-219		1
213	Effects of Beta Mannanase and Xylanase Supplementation in Low Energy Density Diets on Performances, Nutrient Digestibility, Blood Profiles and Meat Quality in Finishing Pigs. 2013 , 8, 622-630		11
212	Effect of Apple Pulp and <i>Celosia argentea</i> on the Quality Characteristics of Shrikhand. 2011 , 6, 817-826		18
211	Effect of Ambient Storage on the Quality Characteristics of Kaladhi: An Acid Coagulated Milk Product. 2012 , 7, 192-203		18
210	Quality Assessment of Vacuum Packaged Chicken Snacks Stored at Room Temperature. 2010 , 1, 66-76		5
209	Quality Changes in Chevon Harrisa (Meat based Product) during Refrigerated Storage. 2010 , 1, 52-61		25
208	Oxidative Status in Rabbit Supplemented with Dietary False Flax Seed (<i>Camelina sativa</i>). 2011 , 10, 1309-1312		2
207	Influence of Traditional Drying and Smoke-Drying on the Quality of Three Fish Species (<i>Tilapia nilotica</i> , <i>Silurus glanis</i> and <i>Arius parkii</i>) from Lagdo Lake, Cameroon. 2011 , 10, 301-306		30
206	Shelf Life of Smoked Buffalo Tripe Rolls at Refrigeration (4 ⁻ 1°C) Temperature. 2010 , 8, 229-233		3
205	Green Tea Level on Growth Performance and Meat Quality in Finishing Pigs. 2009 , 9, 10-14		13
204	Physicochemical, Microbiological and Sensory Properties of Korean Frozen Pork Loins for Export. <i>Journal of Animal Science and Technology</i> , 2002 , 44, 361-368	1.6	2
203	Effects of Addition of Citron Peel Powder on the Quality Characteristics of Emulsion-type Sausages. <i>Journal of Animal Science and Technology</i> , 2004 , 46, 849-858	1.6	18
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36	Investigation of the effect of cheese powder obtained by different drying methods on the quality and sensory properties of heat treated sucuks. <i>Harran Tarım Ve Orman Bilimleri Dergisi</i> , 244-253	0.3	
35	The Effects of High-Pressure Processing on pH, Thiobarbituric Acid Value, Color and Texture Properties of Frozen and Unfrozen Beef Mince. <i>Molecules</i> , 2022 , 27, 3974	4.8	0
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33	Quality and shelf life assessment of steam-cooked chicken fingers coated with essential oil nanoemulsions. <i>Food Bioscience</i> , 2022 , 49, 101902	4.9	0
32	Formation of advanced glycation end-products in silver carp (<i>Hypophthalmichthys molitrix</i>) surimi products during heat treatment as affected by freezing-thawing cycles. <i>Food Chemistry</i> , 2022 , 395, 133612	8.5	2
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23	Comparison of Superchilling and Supercooling on Extending the Fresh Quality of Beef Loin. 2022 , 11, 2729		1
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21	Rinse and chill , frozen storage and retail packaging influence the quality of lamb loins. 2022 , 109000		0
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- 18 Comparative evaluation of *Schisandra chinensis* and *Viscum album* var. *coloratum* (Korean mistletoe) powders on growth performance, carcass characteristics, serum cholesterol profiles, and meat quality of broilers. **2022**, 90, 212-217 ○
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