

The food value of biltong (South African dried meat) and

British Journal of Nutrition

11, 5-12

DOI: [10.1079/bjn19570004](https://doi.org/10.1079/bjn19570004)

Citation Report

#	ARTICLE	IF	CITATIONS
1	The British North Greenland Expedition, 1952-54: Scientific Results. <i>Nature</i> , 1958, 181, 1030-1032.	27.8	0
2	The diet of sledge dogs. <i>British Journal of Nutrition</i> , 1959, 13, 1-16.	2.3	13
3	ENTEROTOXIN-PRODUCING <i>STAPHYLOCOCCUS</i> STRAINS ASSOCIATED WITH SOUTH AFRICAN <i>BILTONG</i> AT POINT OF SALE. <i>Journal of Food Safety</i> , 2010, 30, 307-317.	2.3	10
4	Potential cross-contamination of the ready-to-eat dried meat product, biltong. <i>British Food Journal</i> , 2010, 112, 350-363.	2.9	10
5	Physicochemical and microbiological characteristics of biltong, a traditional salted dried meat of South Africa. <i>Meat Science</i> , 2014, 96, 1313-1317.	5.5	44
6	Impact of tumbling operating parameters on salt, water and acetic acid transfers during biltong-type meat processing. <i>Journal of Food Engineering</i> , 2020, 265, 109686.	5.2	14
7	Feeding the team: Analysis of a Spratt's dog cake from Antarctica. <i>Polar Record</i> , 2021, 57, .	0.8	0
8	Innovations in food preservation in pastoral zones. <i>OIE Revue Scientifique Et Technique</i> , 2016, 35, 597-610.	1.2	8
9	Propiedades tecnológicas y compuestos volátiles del charqui andino de alpaca ( <i>Vicugna pacos</i> ) recién elaborado y después de cinco meses de almacenamiento. <i>Anales De Veterinaria De Murcia</i> , 2012, 28, .	0.0	0