

List of Publications - 2013
Academic Staff - Department of Animal Science
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No	Name of the main author	Names of Co-authors	Year	Title of the paper	Name of the Journal	Vol (Issue)	Page Nos
1	Jayasena, D. D.	Jo, C.	2013	Essential oils as potential antimicrobial agents in meats and meat products: A review	Trends in Food Science and Technology	34(2)	96-108.
2	Abeyrathne E.D.N.S.	Lee, H.Y. Ham, H.S. and Ahn, D.U.	2013	Separation of ovotransferrin from chicken egg white without using organic solvents.	Poultry Science	92	1091-1097
3	Abeyrathne E.D.N.S.	Lee, H.Y. and Ahn, D.U.	2013	Egg white proteins and their potential use in food processing or and as nutraceutical and pharmaceutical agents- A review.	Poultry Science	92	3292-3299
4	Jayasena, D. D.	Ahn, D. U., Nam, K. C. and Jo, C.	2013	Factors affecting cooked chicken meat flavour: A review.	World Poultry Science Journal	69(3)	515-526
5	Jayasena, D. D.	Jung, S., Kim, H. J., Bae, Y. S., Yong, H. I., Lee, J. H., Kim, J. G. and Jo, C.	2013	Comparison of quality traits of meat from Korean native chickens and broilers used in two different traditional Korean cuisines.	Asian-Aust. J. Anim. Sci.	26(7)	1038-1046
6	Jayasena, D. D.	Ahn, D. U., Nam, K. C. and Jo, C.	2013	Flavour chemistry of chicken meat: A review.	Asian-Aust. J. Anim. Sci.	26(5)	732-742
7	Abeyrathne E.D.N.S.	Lee, H.Y. and Ahn, D.U.	2013	Sequential separation of lysozyme and ovalbumin from chicken egg white.	Korean Journal of Food Science and Animal Resources	33(4)	501-507
8	Ranasinghe, M. K.	Mudannayake, D. C., Abesinghe, A. M. N. L., Rupasinghe, L	2013	Development of a stirred yoghurt rippled with cooking chocolate syrup	Proceeding of the Annual Symposium on Minor Export Crops (ASMEC), Department of Export Agriculture Sri Lanka		150-157
9	Jung, S.	Bae, Y. S., Kim, H. J., Jayasena, D. D., Lee, J. H., Park, H. B., Heo, K. N. and Jo, C.	2013	Carnosine, anserine, creatine, and inosine 5'-monophosphate content in breast and thigh meats from five lines of Korean native chicken.	Poultry Science	92	3275-3282
10	Yong, H. I.	Kim, H. J., Jung, S., Jayasena, D. D., Bae, Y. S., Lee, S. K. and Jo, C.	2013	Effect of dietary supplementation of wild grape on the antioxidative potential of the breast and leg meat of broilers.	Korean Journal of Food Science and Animal Resources	33 (1)	83-88
11	Jayawickrama D.R.	Weerasinghe P.B., Jayasena D.D. and Mudannayake D.C.	2013	Effects of supplementation of urea-molasses multinutrient block (UMMB) on the performance of	CNU Journal of Agricultural Science	40	123-129
12	Alahakoon, A. U.	Bae, Y. S., Kim, H. J., Jung, S., Jayasena, D. D., Yong, H. I., Kim, S. H. and Jo, C.	2013	The effect of citrus and onion peel extracts, calcium lactate, and phosvitin on microbial quality of seasoned chicken breast meat.	CNU Journal of Agricultural Science	40(2)	131-137
13	Jo, C.	Jayasena, D. D., Lim, D. G., Lee, K. H., Kim, J. J., Cha, J. S. and Nam, K. C.	2013	Effect of intramuscular fat content on the meat quality and antioxidative dipeptides of Hanwoo beef	Korean J. Food Nutr.	26(1)	117-124