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Area of Expertise:

- Meat science - meat quality and muscle chemistry
- Quality of animal - origin and sea foods
- Food chemistry and analysis
- Phytochemical research

Focus of Research:

- Understanding the mechanisms of meat quality issues in poultry, such as the relationships of environmental stressors like heat stress and oxidative stress to meat quality, wooden breast, lipid oxidation, etc.
- Investigating prevention strategies of meat quality issues in poultry
- Analyzing bioactive phytochemicals and their antioxidant capacities in agricultural products as affected by agricultural and environmental managements
- Impact of bioactive phytochemical-rich sources in animal feed on animal health and performance and meat quality
- Bioactive components and their functionalities in eggs and egg products as affected by nutrition and processing

Current Funded Projects (Source):

- Effect of environmental heat stress on the oxidative stress in live broilers and postmortem metabolism and quality characteristics in chicken breast meat (USDA/NIFA)
- Can Early Heat Conditioning Prevent Heat Stress-Induced Quality Deterioration in Broiler Breast Meat? (USDA/NIFA)
- Exploring Potentials of Irradiated Egg White as a Novel, Functional Food Source (USDA/NIFA)
- Antioxidant potentials in corn distiller's grains from fuel ethanol production and the improvement of their bioavailability by alkali treatment (USDA/NIFA)