

Claude GariÃ©py

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1055823/publications.pdf>

Version: 2024-02-01

12
papers

160
citations

1307594

7
h-index

1199594

12
g-index

13
all docs

13
docs citations

13
times ranked

214
citing authors

#	ARTICLE	IF	CITATIONS
1	Protein Denaturation in Pork Longissimus Muscle of Different Quality Groups. Food and Bioprocess Technology, 2011, 4, 102-106.	4.7	47
2	Factors affecting the meat quality of veal. Journal of the Science of Food and Agriculture, 2006, 86, 1412-1431.	3.5	22
3	Assessment of Intramuscular Fat Quality in Pork Using Hyperspectral Imaging. Food Engineering Reviews, 2021, 13, 274-289.	5.9	21
4	Carnosine content in the porcine longissimus thoracis muscle and its association with meat quality attributes and carnosine-related gene expression. Meat Science, 2017, 124, 84-94.	5.5	17
5	Effects of ractopamine administration and castration method on muscle fiber characteristics and sensory quality of the longissimus muscle in two PiÃ©train pig genotypes. Meat Science, 2015, 102, 27-34.	5.5	12
6	Anisotropic effect on the predictability of intramuscular fat content in pork by hyperspectral imaging and chemometrics. Meat Science, 2021, 176, 108458.	5.5	11
7	Identification of single nucleotide polymorphisms in carnosine-related genes and effects of genotypes on pork meat quality attributes. Meat Science, 2017, 134, 54-60.	5.5	9
8	Characterisation of intracellular molecular mechanisms modulated by carnosine in porcine myoblasts under basal and oxidative stress conditions. PLoS ONE, 2020, 15, e0239496.	2.5	9
9	Predicting intramuscular fat content and marbling score of pork along the longissimus muscle based on the last rib. International Journal of Food Science and Technology, 2014, 49, 1781-1787.	2.7	7
10	Protective effects of dietary carnosine during inâ€­vitro digestion of pork differing in fat content and cooking conditions. Journal of Food Biochemistry, 2021, 45, e13624.	2.9	3
11	Effects of slaughter weight and growth rate on the <i>longissimus</i> muscle metabolic characteristics, and pork sensory quality in pigs of two sexes. Canadian Journal of Animal Science, 2018, 98, 213-220.	1.5	1
12	57 Carnosine prevents oxidative damage in myoblast cells derived from porcine skeletal muscle. Journal of Animal Science, 2019, 97, 59-59.	0.5	1