

Mamen OlivÃ¡n

List of Publications by Year in descending order

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Version: 2024-02-01

39
papers

1,016
citations

361413

20
h-index

434195

31
g-index

40
all docs

40
docs citations

40
times ranked

870
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of grazing behaviour, dietary overlap and performance in non-lactating domestic ruminants grazing on marginal heathland areas. <i>Livestock Science</i> , 2007, 106, 271-281.	1.6	71
2	The effect of breed-production systems on the myosin heavy chain 1, the biochemical characteristics and the colour variables of <i>Longissimus thoracis</i> from seven Spanish beef cattle breeds. <i>Meat Science</i> , 2001, 58, 181-188.	5.5	67
3	Prediction of the fatty acid composition of beef by near infrared transmittance spectroscopy. <i>Meat Science</i> , 2008, 78, 248-255.	5.5	67
4	Effect of temperature on alkane extraction from faeces and herbage. <i>Journal of Agricultural Science</i> , 1999, 132, 305-311.	1.3	60
5	The influence of breed and mh-genotype on carcass conformation, meat physico-chemical characteristics, and the fatty acid profile of muscle from yearling bulls. <i>Meat Science</i> , 2006, 72, 486-495.	5.5	60
6	Validation of the alkane technique to estimate diet selection of goats grazing heather-gorse vegetation communities. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1636-1646.	3.5	54
7	Effect of muscular hypertrophy on physico-chemical, biochemical and texture traits of meat from yearling bulls. <i>Meat Science</i> , 2004, 68, 567-575.	5.5	42
8	Accuracy of the n-alkane technique for intake estimates in beef cattle using different sampling procedures and feeding levels. <i>Livestock Science</i> , 2007, 106, 28-40.	1.6	42
9	Effects of genotype on the performance and intake characteristics of sheep grazing contrasting hill vegetation communities. <i>Animal Science</i> , 1999, 69, 419-426.	1.3	34
10	Sex, seasonal and spatial differences in the diet of Cantabrian chamois <i>Rupicapra pyrenaica parva</i> . <i>Acta Theriologica</i> , 1997, 42, 37-46.	1.1	32
11	Role of Mitochondria on Muscle Cell Death and Meat Tenderization. <i>Recent Patents on Endocrine, Metabolic & Immune Drug Discovery</i> , 2013, 7, 120-129.	0.6	31
12	Activity of cathepsins during beef aging related to mutations in the myostatin gene. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 192-199.	3.5	29
13	Autophagy during beef aging. <i>Autophagy</i> , 2014, 10, 137-143.	9.1	29
14	Sensory and Physicochemical Analysis of Meat from Bovine Breeds in Different Livestock Production Systems, Pre-Slaughter Handling Conditions, and Ageing Time. <i>Foods</i> , 2020, 9, 176.	4.3	29
15	Identification of biomarkers of meat tenderisation and its use for early classification of Asturian beef into fast and late tenderising meat. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2727-2740.	3.5	27
16	The use of the alkane technique to estimate diet selection of sheep grazing grass-clover/heather-gorse vegetation communities. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 274-285.	3.5	26
17	Eating quality of beef from biotypes included in the PGI "Terreña Asturiana" showing distinct physicochemical characteristics and tenderization pattern. <i>Meat Science</i> , 2010, 86, 343-351.	5.5	26
18	Estimation of feed intake by cattle using controlled-release capsules containing n-alkanes or chromium sesquioxide. <i>Journal of Agricultural Science</i> , 2004, 142, 225-234.	1.3	25

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19	Estimation of the carcass composition of yearling bulls of "Asturiana de los Valles" breed from the dissection of a rib joint. <i>Meat Science</i> , 2001, 57, 185-190.	5.5	24
20	Search for proteomic biomarkers related to bovine pre-slaughter stress using liquid isoelectric focusing (OFFGEL) and mass spectrometry. <i>Journal of Proteomics</i> , 2019, 198, 59-65.	2.4	24
21	Application of n-alkanes as diet composition markers in grazing/browsing goats and sheep: effect of using different faecal recovery corrections and plant species grouping approaches. <i>Australian Journal of Agricultural Research</i> , 2007, 58, 1013.	1.5	21
22	Effect of animal mixing as a stressor on biomarkers of autophagy and oxidative stress during pig muscle maturation. <i>Animal</i> , 2015, 9, 1188-1194.	3.3	21
23	Effect of sex and RYR1 gene mutation on the muscle proteomic profile and main physiological biomarkers in pigs at slaughter. <i>Meat Science</i> , 2018, 141, 81-90.	5.5	18
24	The use of n-alkanes to estimate diet composition of ruminants grazing on species diverse plant communities " Effect of feeding selectivity on diet composition estimates. <i>Livestock Science</i> , 2007, 111, 114-123.	1.6	17
25	Systems Biology: A New Tool for Farm Animal Science. <i>Current Protein and Peptide Science</i> , 2014, 15, 100-117.	1.4	17
26	Evaluation of very long-chain fatty acids and n-alkane epicuticular compounds as markers for estimating diet composition of sheep fed heathland vegetation species. <i>Animal Feed Science and Technology</i> , 2010, 156, 75-88.	2.2	16
27	What functional proteomic and biochemical analysis tell us about animal stress in beef?. <i>Journal of Proteomics</i> , 2020, 218, 103722.	2.4	15
28	New Insights on the Impact of Cattle Handling on Post-Mortem Myofibrillar Muscle Proteome and Meat Tenderization. <i>Foods</i> , 2021, 10, 3115.	4.3	15
29	Proteomic pipeline for biomarker hunting of defective bovine meat assisted by liquid chromatography-mass spectrometry analysis and chemometrics. <i>Journal of Proteomics</i> , 2021, 238, 104153.	2.4	14
30	Characterization of the Myofibrillar Proteome as a Way to Better Understand Differences in Bovine Meats Having Different Ultimate pH Values. <i>Proteomics</i> , 2020, 20, e2000012.	2.2	13
31	Identification of Biomarkers of Stress in Meat of Pigs Managed under Different Mixing Treatments. <i>British Biotechnology Journal</i> , 2016, 11, 1-13.	0.4	13
32	The effect of <i>Calluna vulgaris</i> cover on the performance and intake of ewes grazing hill pastures in northern Spain. <i>Grass and Forage Science</i> , 2000, 55, 300-308.	2.9	12
33	Impact of Extraction Method on the Detection of Quality Biomarkers in Normal vs. DFD Meat. <i>Foods</i> , 2021, 10, 1097.	4.3	6
34	Pig cognitive bias affects the conversion of muscle into meat by antioxidant and autophagy mechanisms. <i>Animal</i> , 2017, 11, 2027-2035.	3.3	5
35	Assessment of Stress by Serum Biomarkers in Calves and Their Relationship to Ultimate pH as an Indicator of Meat Quality. <i>Animals</i> , 2021, 11, 2291.	2.3	5
36	Caspase activity in post mortem muscle and its relation to cattle handling practices. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6258-6264.	3.5	4

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37	Tenderización post-mortem de la carne de los distintos biotipos amparados por la IGP Ternera Asturiana. Archivos De Zootecnia, 2011, 60, 333-336.	0.1	1
38	Assessment of caspase activity in post mortem muscle as a way to explain characteristics of DFD beef. Journal of Food Composition and Analysis, 2022, 111, 104599.	3.9	1
39	The use of alkanes as markers for estimating diet composition in sheep and goats. BSAP Occasional Publication, 2006, 34, 15-20.	0.0	0