Mamen OlivÃ¡n

List of Publications by Year
in descending order

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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	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
2	Proteomic pipeline for biomarker hunting of defective bovine meat assisted by liquid chromatography-mass spectrometry analysis and chemometrics. Journal of Proteomics, 2021, 238, 104153.	2.4	14
3	Caspase activity in post mortem muscle and its relation to cattle handling practices. Journal of the Science of Food and Agriculture, 2021, 101, 6258-6264.	3.5	4
4	Impact of Extraction Method on the Detection of Quality Biomarkers in Normal vs. DFD Meat. Foods, 2021, 10, 1097.	4.3	6
5	Assessment of Stress by Serum Biomarkers in Calves and Their Relationship to Ultimate pH as an Indicator of Meat Quality. Animals, 2021, 11, 2291.	2.3	5
6	New Insights on the Impact of Cattle Handling on Post-Mortem Myofibrillar Muscle Proteome and Meat Tenderization. Foods, 2021, 10, 3115.	4.3	15
7	Characterization of the Myofibrillar Proteome as a Way to Better Understand Differences in Bovine Meats Having Different Ultimate pH Values. Proteomics, 2020, 20, e2000012.	2.2	13
8	What functional proteomic and biochemical analysis tell us about animal stress in beef?. Journal of Proteomics, 2020, 218, 103722.	2.4	15
9	Sensory and Physicochemical Analysis of Meat from Bovine Breeds in Different Livestock Production Systems, Pre-Slaughter Handling Conditions, and Ageing Time. Foods, 2020, 9, 176.	4.3	29
10	Search for proteomic biomarkers related to bovine pre-slaughter stress using liquid isoelectric focusing (OFFGEL) and mass spectrometry. Journal of Proteomics, 2019, 198, 59-65.	2.4	24
11	Effect of sex and RYR1 gene mutation on the muscle proteomic profile and main physiological biomarkers in pigs at slaughter. Meat Science, 2018, 141, 81-90.	5.5	18
12	Pig cognitive bias affects the conversion of muscle into meat by antioxidant and autophagy mechanisms. Animal, 2017, 11, 2027-2035.	3.3	5
13	Identification of Biomarkers of Stress in Meat of Pigs Managed under Different Mixing Treatments. British Biotechnology Journal, 2016, 11, 1-13.	0.4	13
14	Effect of animal mixing as a stressor on biomarkers of autophagy and oxidative stress during pig muscle maturation. Animal, 2015, 9, 1188-1194.	3.3	21
15	Autophagy during beef aging. Autophagy, 2014, 10, 137-143.	9.1	29
16	Systems Biology: A New Tool for Farm Animal Science. Current Protein and Peptide Science, 2014, 15, 100-117.	1.4	17
17	Role of Mitochondria on Muscle Cell Death and Meat Tenderization. Recent Patents on Endocrine, Metabolic & Immune Drug Discovery, 2013, 7, 120-129.	0.6	31
18	Identification of biomarkers of meat tenderisation and its use for early classification of Asturian beef into fast and late tenderising meat. Journal of the Science of Food and Agriculture, 2012, 92, 2727-2740.	3.5	27

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19	TenderizaciÃ³n 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
20	Eating quality of beef from biotypes included in the PGI â€œTernera Asturianaâ€•showing distinct physicochemical characteristics and tenderization pattern. Meat Science, 2010, 86, 343-351.	5.5	26
21	Evaluation of very long-chain fatty acids and n-alkane epicuticular compounds as markers for estimating diet composition of sheep fed heathland vegetation species. Animal Feed Science and Technology, 2010, 156, 75-88.	2.2	16
22	Prediction of the fatty acid composition of beef by near infrared transmittance spectroscopy. Meat Science, 2008, 78, 248-255.	5.5	67
23	Accuracy of the n-alkane technique for intake estimates in beef cattle using different sampling procedures and feeding levels. Livestock Science, 2007, 106, 28-40.	1.6	42
24	Comparison of grazing behaviour, dietary overlap and performance in non-lactating domestic ruminants grazing on marginal heathland areas. Livestock Science, 2007, 106, 271-281.	1.6	71
25	The use of n-alkanes to estimate diet composition of ruminants grazing on species diverse plant communities â€” Effect of feeding selectivity on diet composition estimates. Livestock Science, 2007, 111, 114-123.	1.6	17
26	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. Australian Journal of Agricultural Research, 2007, 58, 1013.	1.5	21
27	Activity of cathepsins during beef aging related to mutations in the myostatin gene. Journal of the Science of Food and Agriculture, 2007, 87, 192-199.	3.5	29
28	The use of the alkane technique to estimate diet selection of sheep grazing grassâ€“clover/heatherâ€“gorse vegetation communities. Journal of the Science of Food and Agriculture, 2007, 87, 274-285.	3.5	26
29	The influence of breed and mh-genotype on carcass conformation, meat physico-chemical characteristics, and the fatty acid profile of muscle from yearling bulls. Meat Science, 2006, 72, 486-495.	5.5	60
30	The use of alkanes as markers for estimating diet composition in sheep and goats. BSAP Occasional Publication, 2006, 34, 15-20.	0.0	0
31	Validation of the alkane technique to estimate diet selection of goats grazing heather-gorse vegetation communities. Journal of the Science of Food and Agriculture, 2005, 85, 1636-1646.	3.5	54
32	Effect of muscular hypertrophy on physico-chemical, biochemical and texture traits of meat from yearling bulls. Meat Science, 2004, 68, 567-575.	5.5	42
33	Estimation of feed intake by cattle using controlled-release capsules containing n-alkanes or chromium sesquioxide. Journal of Agricultural Science, 2004, 142, 225-234.	1.3	25
34	Estimation of the carcass composition of yearling bulls of â€œAsturiana de los Vallesâ€•breed from the dissection of a rib joint. Meat Science, 2001, 57, 185-190.	5.5	24
35	The effect of breed-production systems on the myosin heavy chain 1, the biochemical characteristics and the colour variables of Longissimus thoracis from seven Spanish beef cattle breeds. Meat Science, 2001, 58, 181-188.	5.5	67
36	The effect of Calluna vulgaris cover on the performance and intake of ewes grazing hill pastures in northern Spain. Grass and Forage Science, 2000, 55, 300-308.	2.9	12

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37	Effect of temperature on alkane extraction from faeces and herbage. Journal of Agricultural Science, 1999, 132, 305-311.	1.3	60
38	Effects of genotype on the performance and intake characteristics of sheep grazing contrasting hill vegetation communities. Animal Science, 1999, 69, 419-426.	1.3	34
39	Sex, seasonal and spatial differences in the diet of Cantabrian chamois Rupicapra pyrenaica parva. Acta Theriologica, 1997, 42, 37-46.	1.1	32