

Guillermo Ripoll

List of Publications by Year in descending order

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Version: 2024-02-01

113
papers

2,463
citations

218677

26
h-index

243625

44
g-index

124
all docs

124
docs citations

124
times ranked

2227
citing authors

#	ARTICLE	IF	CITATIONS
1	Long-term effects of early maternal undernutrition on the growth, physiological profiles, carcass and meat quality of male beef offspring. <i>Research in Veterinary Science</i> , 2022, 142, 1-11.	1.9	8
2	Insights into the role of major bioactive dietary nutrients in lamb meat quality: a review. <i>Journal of Animal Science and Biotechnology</i> , 2022, 13, 20.	5.3	15
3	Sainfoin in the Damsâ€™ Diet as a Source of Proanthocyanidins: Effect on the Growth, Carcass and Meat Quality of Their Suckling Lambs. <i>Animals</i> , 2022, 12, 408.	2.3	6
4	Study of the influence of genotype and rearing method on muscle fibre characteristics in suckling goat kids. <i>Journal of Applied Animal Research</i> , 2022, 50, 146-151.	1.2	3
5	A proteomic approach for in-depth characterization and understanding the impact of immunocastration on dry-cured ham of male and female pigs. <i>Food Research International</i> , 2022, 154, 111020.	6.2	2
6	Substituting fat with soy in low-salt dry fermented sausages. <i>NFS Journal</i> , 2021, 22, 1-5.	4.3	2
7	Near-Infrared Reflectance Spectroscopy for Predicting the Phospholipid Fraction and the Total Fatty Acid Composition of Freeze-Dried Beef. <i>Sensors</i> , 2021, 21, 4230.	3.8	5
8	The Inclusion of Pea in Concentrates Had Minor Effects on the Meat Quality of Light Lambs. <i>Animals</i> , 2021, 11, 2385.	2.3	3
9	Predicting Beef Carcass Fatness Using an Image Analysis System. <i>Animals</i> , 2021, 11, 2897.	2.3	4
10	Influence of the Use of Milk Replacers on Carcass Characteristics of Suckling Kids from Eight Spanish Goat Breeds. <i>Animals</i> , 2021, 11, 3300.	2.3	1
11	Effects of an anti-gonadotrophin releasing hormone vaccine on the morphology, structure and function of bull testes. <i>Theriogenology</i> , 2020, 141, 211-218.	2.1	13
12	Effects of immunocastration performed at two live weights on the growth physiology, temperament and testicular development of feral beef bulls. <i>Animal Science Journal</i> , 2020, 91, e13307.	1.4	4
13	Pig feedstuff effect on the physicochemical and sensory properties of low-salt, dry-fermented sausages. <i>Animal Science Journal</i> , 2020, 91, e13458.	1.4	3
14	Effect of High Pressure, Calcium Chloride and ZnO-Ag Nanoparticles on Beef Color and Shear Stress. <i>Foods</i> , 2020, 9, 179.	4.3	2
15	Performance, carcass and meat quality of young bulls, steers and heifers slaughtered at a common body weight. <i>Livestock Science</i> , 2020, 240, 104156.	1.6	24
16	Quality and Safety of Meat Products. <i>Foods</i> , 2020, 9, 803.	4.3	12
17	Effect of Rearing System on the Straight and Branched Fatty Acids of Goat Milk and Meat of Suckling Kids. <i>Foods</i> , 2020, 9, 471.	4.3	8
18	Fatty acid profile of muscles and adipose tissues of fat-tail Barbarine lambs as affected by rosemary residue intake. <i>Archives Animal Breeding</i> , 2020, 63, 431-439.	1.4	4

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19	Effects of feeding strategies during lactation and the inclusion of quebracho in the fattening on performance and carcass traits in light lambs. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 457-463.	3.5	7
20	Genetic but not lean grade impact on growth, carcass traits and pork quality under organic husbandry. <i>Livestock Science</i> , 2019, 227, 75-81.	1.6	7
21	Plant-Derived Extracts Feed-Addition and Packaging Type Influence Consumer Sensory Perception of Pork. <i>Nutrients</i> , 2019, 11, 2652.	4.1	8
22	Volatile organic compounds and consumer preference for meat from suckling goat kids raised with natural or replacers milk. <i>Italian Journal of Animal Science</i> , 2019, 18, 1259-1270.	1.9	9
23	Web-based survey of consumer preferences for the visual appearance of meat from suckling kids. <i>Italian Journal of Animal Science</i> , 2019, 18, 1284-1293.	1.9	17
24	Association of two single nucleotide polymorphisms in the calpastatin gene with tenderness under varying lengths of meat ageing in two native Spanish cattle breeds. <i>Livestock Science</i> , 2019, 230, 103820.	1.6	2
25	The Effect of Consumer Involvement in Light Lamb Meat on Behavior, Sensory Perception, and Health-Related Concerns. <i>Nutrients</i> , 2019, 11, 1200.	4.1	14
26	Effect of the rearing system on the color of four muscles of suckling kids. <i>Food Science and Nutrition</i> , 2019, 7, 1502-1511.	3.4	7
27	Credence cues of pork are more important than consumers' culinary skills to boost their purchasing intention. <i>Meat Science</i> , 2019, 154, 11-21.	5.5	21
28	Preliminary study of the effects of an anti-gonadotropin-releasing factor vaccine at two initial liveweights on the carcass traits and meat quality of bulls. <i>Animal Production Science</i> , 2019, 59, 1462.	1.3	5
29	PSXIII-27 Meat and fat quality of gilts intended for Spanish dry-cured ham: effect of immunocastration and feeding. <i>Journal of Animal Science</i> , 2019, 97, 471-472.	0.5	0
30	PSXIII-26 Are consumers'™ culinary skills related to their purchasing attitudes towards pork?. <i>Journal of Animal Science</i> , 2019, 97, 471-471.	0.5	0
31	Influence of the Use of Milk Replacers and pH on the Texture Profiles of Raw and Cooked Meat of Suckling Kids. <i>Foods</i> , 2019, 8, 589.	4.3	11
32	Carotenoids and tocopherol in plasma and subcutaneous fat colour to trace forage-feeding in growing steers. <i>Livestock Science</i> , 2019, 219, 104-110.	1.6	12
33	The effect of carcass weight on fatness and muscle and fat colour of male Ojinegra de Teruel light lambs. <i>Animal Production Science</i> , 2019, 59, 1168.	1.3	5
34	Alfalfa but not milk in lamb's diet improves meat fatty acid profile and α -tocopherol content. <i>Food Research International</i> , 2018, 107, 708-716.	6.2	8
35	Use of visible and near infrared reflectance spectra to predict lipid peroxidation of light lamb meat and discriminate dam's feeding systems. <i>Meat Science</i> , 2018, 143, 24-29.	5.5	18
36	Consumer visual appraisal and shelf life of leg chops from suckling kids raised with natural milk or milk replacer. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2651-2657.	3.5	9

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37	Rosemary distillation residues reduce lipid oxidation, increase alpha-tocopherol content and improve fatty acid profile of lamb meat. <i>Meat Science</i> , 2018, 136, 23-29.	5.5	47
38	PSXV-1 The effect of Improvac® at two live weights on testes size, behavior, gains and hormonal profile of beef bulls.. <i>Journal of Animal Science</i> , 2018, 96, 237-237.	0.5	1
39	Quality and Safety of Meat Products. <i>Foods</i> , 2018, 7, 118.	4.3	5
40	Colour variability of beef in young bulls from fifteen European breeds. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2777-2785.	2.7	9
41	Consumer Perception of the Quality of Lamb and Lamb Confit. <i>Foods</i> , 2018, 7, 80.	4.3	16
42	Effect of including whole linseed and vitamin E in the diet of young bulls slaughtered at two fat covers on the sensory quality of beef packaged in two different packaging systems. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 753-760.	3.5	7
43	First calving performance and physiological profiles of 2-year-old beef heifers according to their pre-breeding growth. <i>Canadian Journal of Animal Science</i> , 2017, , .	1.5	1
44	Is meat quality of forage-fed steers comparable to the meat quality of conventional beef from concentrate-fed bulls?. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4943-4952.	3.5	11
45	The type of forage and condensed tannins in dams' diet: Influence on meat shelf life of their suckling lambs. <i>Small Ruminant Research</i> , 2017, 154, 115-122.	1.2	28
46	Effect of castration at 10 months of age on growth physiology and behavior of male feral beef cattle. <i>Animal Science Journal</i> , 2017, 88, 991-998.	1.4	10
47	Meat quality of light lambs is more affected by the dam's feeding system during lactation than by the inclusion of quebracho in the fattening concentrate. <i>Journal of Animal Science</i> , 2017, 95, 4998-5011.	0.5	29
48	Meat physicochemical properties, fatty acid profile, lipid oxidation and sensory characteristics from three North African lamb breeds, as influenced by concentrate or pasture finishing diets. <i>Journal of Food Composition and Analysis</i> , 2016, 48, 102-110.	3.9	50
49	Body size, carcass and meat quality of three commercial beef categories of the Serrana de Teruel breed. <i>Spanish Journal of Agricultural Research</i> , 2016, 14, e0604.	0.6	10
50	Effect of vitamin E supplementation or alfalfa grazing on fatty acid composition and expression of genes related to lipid metabolism in lambs. <i>Journal of Animal Science</i> , 2015, 93, 3044-3054.	0.5	16
51	The relationship between muscle alpha-tocopherol concentration and meat oxidation in light lambs fed vitamin E supplements prior to slaughter. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 103-110.	3.5	27
52	Comparison of objective measures of pork colour traits during ageing of the longissimus muscle from pigs housed organically and conventionally. <i>Animal Production Science</i> , 2015, 55, 494.	1.3	5
53	Fat color and reflectance spectra to evaluate the beta-carotene, lutein and alpha-tocopherol in the plasma of bovines finished on meadows or on a dry total mixed ration. <i>Animal Feed Science and Technology</i> , 2015, 207, 20-30.	2.2	12
54	Consumer Segmentation Based on Food-Related Lifestyles and Perception of Chicken Breast. <i>International Journal of Poultry Science</i> , 2015, 14, 262-275.	0.1	15

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55	Performance and Carcass Quality of Forage-Fed Steers as an Alternative to Concentrate-Based Beef Production. Italian Journal of Animal Science, 2014, 13, 3384.	1.9	10
56	Effect of nanocomposite packaging containing different proportions of ZnO and Ag on chicken breast meat quality. Journal of Food Engineering, 2014, 123, 104-112.	5.2	141
57	Effect of including linseed in a concentrate fed to young bulls on intramuscular fatty acids and beef color. Meat Science, 2014, 96, 1258-1265.	5.5	32
58	Effect of two Spanish breeds and diet on beef quality including consumer preferences. Journal of the Science of Food and Agriculture, 2014, 94, 983-992.	3.5	15
59	Effect of finishing period length with α -tocopherol supplementation on the expression of vitamin E-related genes in the muscle and subcutaneous fat of light lambs. Gene, 2014, 552, 225-233.	2.2	17
60	A new single nucleotide polymorphism in the calpastatin (CAST) gene associated with beef tenderness. Meat Science, 2014, 96, 775-782.	5.5	29
61	The capability of alfalfa grazing- and concentrate-based feeding systems to produce homogeneous carcass quality in light lambs over time. Spanish Journal of Agricultural Research, 2014, 12, 167.	0.6	4
62	Short communication. Effect of concentrate supplementation and prolificacy on the productive and economic performance of autochthonous sheep breeds fed forage-based diets. Spanish Journal of Agricultural Research, 2014, 12, 1099.	0.6	4
63	Effect of whole linseed and rumen-protected conjugated linoleic acid enriched diets on feedlot performance, carcass characteristics, and adipose tissue development in young Holstein bulls. Meat Science, 2013, 94, 208-214.	5.5	25
64	Effects of finishing period length with vitamin E supplementation and alfalfa grazing on carcass color and the evolution of meat color and the lipid oxidation of light lambs. Meat Science, 2013, 93, 906-913.	5.5	52
65	Instrumental meat quality of veal calves reared under three management systems and color evolution of meat stored in three packaging systems. Meat Science, 2013, 93, 336-343.	5.5	35
66	Producción de carne bovina de calidad diferenciada en el marco de un programa de conservación de la raza Serrana de Teruel. Animal Genetic Resources = Ressources Genétiques Animales = Recursos Genéticos Animales, 2013, 53, 147-155.	0.1	1
67	Effect of production system before the finishing period on carcass, meat and fat qualities of beef. Animal, 2013, 7, 2063-2072.	3.3	24
68	Influence of feeding system on carcass and meat quality: fat colour as a tool of classification. , 2012, , 202-205.		0
69	Influence of alfalfa grazing-based feeding systems on carcass fat colour and meat quality of light lambs. Meat Science, 2012, 90, 457-464.	5.5	44
70	Influence of the type of forage supplied to ewes in pre- and post-partum periods on the meat fatty acids of suckling lambs. Meat Science, 2012, 90, 775-782.	5.5	31
71	Effect of slaughter weight and breed on instrumental and sensory meat quality of suckling kids. Meat Science, 2012, 92, 62-70.	5.5	18
72	Fatty acid profile of three adipose depots in seven Spanish breeds of suckling kids. Meat Science, 2012, 92, 89-96.	5.5	29

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73	Consumer segmentation based on convenience orientation and attitudes towards quality attributes of lamb meat. <i>Food Quality and Preference</i> , 2012, 26, 211-220.	4.6	104
74	Effects of the FecXR allele of BMP15 gene on the birth weight, growth rate and carcass quality of Rasa Aragonesa light lambs. <i>Small Ruminant Research</i> , 2012, 108, 45-53.	1.2	8
75	Does forage type (grazing vs. hay) fed to ewes before and after lambing affect suckling lambs performance, meat quality and consumer purchase intention?. <i>Small Ruminant Research</i> , 2012, 104, 1-9.	1.2	17
76	Effects of the forage content of the winter diet on the growth performance and carcass quality of steers finished on mountain pasture with a barley supplement. <i>Animal Production Science</i> , 2012, 52, 823.	1.3	7
77	Influence of breed, milk diet and slaughter weight on carcass traits of suckling kids from seven Spanish breeds. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 1025.	0.6	9
78	Effect of the winter diet on meat quality traits of steers finished on mountain pasture with a barley supplement. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 1037.	0.6	2
79	The use of subcutaneous fat colour to trace grass-feeding in Parda de Montaña yearling bulls. , 2012, , 206-209.		0
80	Use of dietary vitamin E and selenium (Se) to increase the shelf life of modified atmosphere packaged light lamb meat. <i>Meat Science</i> , 2011, 87, 88-93.	5.5	117
81	Suckling kid breed and slaughter weight discrimination using muscle colour and visible reflectance. <i>Meat Science</i> , 2011, 87, 151-156.	5.5	29
82	Grazing lucerne as fattening management for young bulls: technical and economic performance and diet authentication. <i>Animal</i> , 2011, 5, 113-122.	3.3	16
83	Diversification of feeding systems for light lambs: sensory characteristics and chemical composition of meat. <i>Spanish Journal of Agricultural Research</i> , 2011, 9, 74.	0.6	15
84	Potencial productivo de la raza bovina Serrana de Teruel: Resultados preliminares. <i>Archivos De Zootecnia</i> , 2011, 60, 377-380.	0.1	0
85	Actividades emprendidas para recuperar y preservar la raza ovina Churra Tensina. <i>Archivos De Zootecnia</i> , 2011, 60, 381-384.	0.1	2
86	The influence of age at the beginning of Montanera period on meat characteristics and fat quality of outdoor Iberian pigs. <i>Animal</i> , 2010, 4, 289-294.	3.3	7
87	Estimation of carcass composition by ultrasound measurements in 4 anatomical locations of 3 commercial categories of lamb1. <i>Journal of Animal Science</i> , 2010, 88, 3409-3418.	0.5	27
88	Lucerne grazing compared with concentrate-feeding slightly modifies carcass and meat quality of young bulls. <i>Meat Science</i> , 2010, 84, 545-552.	5.5	42
89	Predicting meat yields and commercial meat cuts from carcasses of young bulls of Spanish breeds by the SEUROP method and an image analysis system. <i>Meat Science</i> , 2010, 84, 628-633.	5.5	19
90	Long-term stochastic simulation of mountain beef cattle herds under diverse management strategies. <i>Agricultural Systems</i> , 2010, 103, 210-220.	6.1	10

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91	Short communication. The effect of oestrus at slaughter on carcass and meat quality of gilts intended for dry-cured ham production. Spanish Journal of Agricultural Research, 2010, 8, 981.	0.6	0
92	Estimation of light lamb carcass composition by in vivo real-time ultrasonography at four anatomical locations. Journal of Animal Science, 2009, 87, 1455-1463.	0.5	25
93	The increase of slaughter weight in gilts as a strategy to optimize the production of Spanish high quality dry-cured ham. Journal of Animal Science, 2009, 87, 1464-1471.	0.5	39
94	Effects of early weaning and breed on calf performance and carcass and meat quality in autumn-born bull calves. Livestock Science, 2009, 120, 103-115.	1.6	32
95	Effect of feeding system on growth and carcass characteristics of Churra Tensina light lambs. Livestock Science, 2009, 121, 56-63.	1.6	80
96	Influence of feeding systems on cortisol levels, fat colour and instrumental meat quality in light lambs. Meat Science, 2009, 83, 50-56.	5.5	68
97	The effect of seasonality of the growing-finishing period on carcass, meat and fat characteristics of heavy barrows and gilts. Meat Science, 2009, 83, 571-576.	5.5	13
98	Carcass tissue composition in light lambs: Influence of feeding system and prediction equations. Livestock Science, 2009, 126, 112-121.	1.6	22
99	Development of organs and tissues in lambs raised on Spanish mountain grassland. Canadian Journal of Animal Science, 2009, 89, 37-45.	1.5	9
100	Body composition in mature Parda de Montaña and Pirenaica suckler cows. Spanish Journal of Agricultural Research, 2009, 7, 67.	0.6	5
101	The effect of gender and slaughter weight on loin and fat characteristics of pigs intended for Teruel dry-cured ham production. Spanish Journal of Agricultural Research, 2009, 7, 407.	0.6	19
102	Ewe metabolic performance and lamb carcass traits in pasture and concentrate-based production systems in Churra Tensina breed. Small Ruminant Research, 2008, 75, 24-35.	1.2	43
103	Effects of feeding system on carcass and non-carcass composition of Churra Tensina light lambs. Small Ruminant Research, 2008, 78, 123-133.	1.2	61
104	Live weight, body size and carcass characteristics of young bulls of fifteen European breeds. Livestock Science, 2008, 114, 19-30.	1.6	183
105	Effect of early weaning on performance, carcass and meat quality of spring-born bull calves raised in dry mountain areas. Livestock Science, 2008, 115, 226-234.	1.6	16
106	Meat and fat colour as a tool to trace grass-feeding systems in light lamb production. Meat Science, 2008, 80, 239-248.	5.5	74
107	Near-infrared reflectance spectroscopy for predicting chemical, instrumental and sensory quality of beef. Meat Science, 2008, 80, 697-702.	5.5	105
108	Effects of pre-weaning concentrate feeding on calf performance, carcass and meat quality of autumn-born bull calves weaned at 90 or 150 days of age. Animal, 2008, 2, 779-789.	3.3	24

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109	Intrabreed variability and relationships for 41 carcass and meat traits in Pirenaica cattle. Spanish Journal of Agricultural Research, 2008, 6, 546.	0.6	8
110	Using machine learning procedures to ascertain the influence of beef carcass profiles on carcass conformation scores. Meat Science, 2006, 73, 109-115.	5.5	24
111	Sheep production in Spanish dry mountain areas: 3. The effect of fattening system on carcass traits, fat and muscle colour and meat texture in light lambs of Churra Tensina breed. Proceedings of the British Society of Animal Science, 2005, 2005, 147-147.	0.0	4
112	Carcass characterisation of seven Spanish beef breeds slaughtered at two commercial weights. Meat Science, 2005, 71, 514-521.	5.5	73
113	Vitamin D-enhanced pork meat consumersâ€™ purchase intention: an exploratory case study in Spain. Brazilian Journal of Food Technology, 0, 24, .	0.8	0