

Daniel MÃ¶rlein

List of Publications by Year in descending order

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Version: 2024-02-01

49
papers

1,208
citations

257101

24
h-index

395343

33
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51
all docs

51
docs citations

51
times ranked

1055
citing authors

#	ARTICLE	IF	CITATIONS
1	Towards more sustainable meat alternatives: How technical parameters affect the sensory properties of extrusion products derived from soy and algae. <i>Journal of Cleaner Production</i> , 2018, 198, 962-971.	4.6	91
2	What Is the Color of Milk and Dairy Products and How Is It Measured?. <i>Foods</i> , 2020, 9, 1629.	1.9	64
3	Rapid and non-destructive prediction of mango quality attributes using Fourier transform near infrared spectroscopy and chemometrics. <i>Engineering in Agriculture, Environment and Food</i> , 2016, 9, 208-215.	0.2	63
4	Meat Quality Derived from High Inclusion of a Micro-Alga or Insect Meal as an Alternative Protein Source in Poultry Diets: A Pilot Study. <i>Foods</i> , 2018, 7, 34.	1.9	60
5	Alternative protein sources in Western diets: Food product development and consumer acceptance of spirulina-filled pasta. <i>Food Quality and Preference</i> , 2020, 84, 103933.	2.3	53
6	Do dietary soy alternatives lead to pork quality improvements or drawbacks? A look into micro-alga and insect protein in swine diets. <i>Meat Science</i> , 2019, 153, 26-34.	2.7	51
7	The effect of insect or microalga alternative protein feeds on broiler meat quality. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4292-4302.	1.7	46
8	Consumer-Oriented Product Development: The Conceptualization of Novel Food Products Based on Spirulina (<i>Arthrospira platensis</i>) and Resulting Consumer Expectations. <i>Journal of Food Quality</i> , 2018, 2018, 1-11.	1.4	38
9	Human perception of color differences using computer vision system measurements of raw pork loin. <i>Meat Science</i> , 2022, 188, 108766.	2.7	35
10	The Use of Pork from Entire Male and Immunocastrated Pigs for Meat Products—An Overview with Recommendations. <i>Animals</i> , 2020, 10, 1754.	1.0	33
11	Fatty acid composition of subcutaneous adipose tissue from entire male pigs with extremely divergent levels of boar taint compounds—An exploratory study. <i>Meat Science</i> , 2015, 99, 1-7.	2.7	32
12	Suitability of three commercially produced pig breeds in Germany for a meat quality program with emphasis on drip loss and eating quality. <i>Meat Science</i> , 2007, 77, 504-511.	2.7	31
13	How olfactory acuity affects the sensory assessment of boar fat: A proposal for quantification. <i>Meat Science</i> , 2014, 98, 255-262.	2.7	31
14	Evaluating the performance of sensory quality control: The case of boar taint. <i>Meat Science</i> , 2015, 100, 73-84.	2.7	30
15	Rapid Prediction of Moisture Content in Intact Green Coffee Beans Using Near Infrared Spectroscopy. <i>Foods</i> , 2017, 6, 38.	1.9	30
16	Ultrasound velocity and attenuation of porcine soft tissues with respect to structure and composition: I. Muscle. <i>Meat Science</i> , 2011, 88, 51-58.	2.7	29
17	Sensory evaluation of boar loins: Trained assessors' olfactory acuity affects the perception of boar taint compounds. <i>Meat Science</i> , 2013, 94, 19-26.	2.7	29
18	Interaction of Skatole and Androstenone in the Olfactory Perception of Boar Taint. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4556-4565.	2.4	29

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19	Exploratory Survey on European Consumer and Stakeholder Attitudes towards Alternatives for Surgical Castration of Piglets. <i>Animals</i> , 2020, 10, 1758.	1.0	29
20	Consumer perception of boar meat as affected by labelling information, malodorous compounds and sensitivity to androstenone. <i>Meat Science</i> , 2013, 93, 248-256.	2.7	28
21	Information effects on consumer preferences for alternative animal feedstuffs. <i>Food Policy</i> , 2022, 106, 102192.	2.8	28
22	Learning to smell: Repeated exposure increases sensitivity to androstenone, a major component of boar taint. <i>Meat Science</i> , 2013, 94, 425-431.	2.7	27
23	Boar taint detection: A comparison of three sensory protocols. <i>Meat Science</i> , 2016, 111, 92-100.	2.7	27
24	Ultrasound velocity and attenuation of porcine soft tissues with respect to structure and composition: II. Skin and backfat. <i>Meat Science</i> , 2011, 88, 67-74.	2.7	25
25	Meat Quality Parameters and Sensory Properties of One High-Performing and Two Local Chicken Breeds Fed with <i>Vicia faba</i> . <i>Foods</i> , 2020, 9, 1052.	1.9	25
26	Feasibility of on/at Line Methods to Determine Boar Taint and Boar Taint Compounds: An Overview. <i>Animals</i> , 2020, 10, 1886.	1.0	20
27	Growth Performance of Local Chicken Breeds, a High-Performance Genotype and Their Crosses Fed with Regional Faba Beans to Replace Soy. <i>Animals</i> , 2020, 10, 702.	1.0	19
28	A single nucleotide polymorphism in the CYP2E1 gene promoter affects skatole content in backfat of boars of two commercial Duroc-sired crossbred populations. <i>Meat Science</i> , 2012, 92, 739-744.	2.7	18
29	Different scalding techniques do not affect boar taint. <i>Meat Science</i> , 2012, 91, 435-440.	2.7	17
30	Feasibility of boar taint classification using a portable Raman device. <i>Meat Science</i> , 2016, 116, 133-139.	2.7	17
31	Reliable Discrimination of Green Coffee Beans Species: A Comparison of UV-Vis-Based Determination of Caffeine and Chlorogenic Acid with Non-Targeted Near-Infrared Spectroscopy. <i>Foods</i> , 2020, 9, 788.	1.9	16
32	Effects of context and repeated exposure on food liking: The case of boar taint. <i>Food Research International</i> , 2015, 67, 390-399.	2.9	14
33	Consumers' perception and acceptance of boiled and fermented sausages from strongly boar tainted meat. <i>Meat Science</i> , 2016, 118, 34-42.	2.7	14
34	Fatty acid composition and its association with chemical and sensory analysis of boar taint. <i>Food Chemistry</i> , 2017, 231, 301-308.	4.2	14
35	Sustainable use of tainted boar meat: Blending is a strategy for processed products. <i>Meat Science</i> , 2019, 152, 65-72.	2.7	13
36	The Effect of Algae or Insect Supplementation as Alternative Protein Sources on the Volatile Profile of Chicken Meat. <i>Foods</i> , 2020, 9, 1235.	1.9	12

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37	Total Replacement of Fishmeal by Spirulina (<i>Arthrospira platensis</i>) and Its Effect on Growth Performance and Product Quality of African Catfish (<i>Clarias gariepinus</i>). <i>Sustainability</i> , 2021, 13, 8726.	1.6	11
38	Sensory evaluation of meat and meat products: fundamentals and applications. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012007.	0.2	7
39	Genotypic and Dietary Effects on Egg Quality of Local Chicken Breeds and Their Crosses Fed with Faba Beans. <i>Animals</i> , 2021, 11, 1947.	1.0	7
40	Meat Quality Parameters, Sensory Properties and Consumer Acceptance of Chicken Meat from Dual-Purpose Crossbreeds Fed with Regional Faba Beans. <i>Foods</i> , 2022, 11, 1074.	1.9	7
41	Consumers dislike boar taint related off-flavours in pork chops regardless of a meal context. <i>Meat Science</i> , 2016, 122, 119-124.	2.7	6
42	Effect of Alternative Protein Feeds on the Content of Selected Endogenous Bioactive and Flavour-Related Compounds in Chicken Breast Meat. <i>Foods</i> , 2020, 9, 392.	1.9	6
43	Smoothing in Ordinal Regression: An Application to Sensory Data. <i>Stats</i> , 2021, 4, 616-633.	0.5	5
44	Validation of boar taint detection by sensory quality control: Relationship between sample size and uncertainty of performance indicators. <i>Meat Science</i> , 2015, 100, 232-236.	2.7	4
45	Noise and accustomation: A pilot study of trained assessors' olfactory performance. <i>PLoS ONE</i> , 2017, 12, e0174697.	1.1	4
46	Early Immunocastration of Pigs: From Farming to Meat Quality. <i>Animals</i> , 2021, 11, 298.	1.0	4
47	Feeding green: Spirulina (<i>Arthrospira platensis</i>) induced changes in production performance and quality of salmonid species. <i>Aquaculture Research</i> , 2022, 53, 4276-4287.	0.9	4
48	Addendum: Werner, D.; et al. Early Immunocastration of Pigs: From Farming to Meat Quality. <i>Animals</i> 2021, 11, 298. <i>Animals</i> , 2021, 11, 996.	1.0	0
49	Screening of fungi from the phylum Basidiomycota for degradation of boar taint aroma compounds. <i>European Food Research and Technology</i> , 0, , .	1.6	0