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List of Publications by Year
in descending order

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49 papers	1,208 citations	257101 24 h-index	395343 33 g-index
51 all docs	51 docs citations	51 times ranked	1055 citing authors

#	Article	IF	Citations
1	Information effects on consumer preferences for alternative animal feedstuffs. Food Policy, 2022, 106, 102192.	2.8	28
2	Human perception of color differences using computer vision system measurements of raw pork loin. Meat Science, 2022, 188, 108766.	2.7	35
3	Meat Quality Parameters, Sensory Properties and Consumer Acceptance of Chicken Meat from Dual-Purpose Crossbreeds Fed with Regional Faba Beans. Foods, 2022, 11, 1074.	1.9	7
4	Feeding green: Spirulina (Arthrospira platensis) induced changes in production performance and quality of salmonid species. Aquaculture Research, 2022, 53, 4276-4287.	0.9	4
5	Early Immunocastration of Pigs: From Farming to Meat Quality. Animals, 2021, 11, 298.	1.0	4
6	Addendum: Werner, D.; et al. Early Immunocastration of Pigs: From Farming to Meat Quality. Animals 2021, 11, 298. Animals, 2021, 11, 996.	1.0	0
7	Genotypic and Dietary Effects on Egg Quality of Local Chicken Breeds and Their Crosses Fed with Faba Beans. Animals, 2021, 11, 1947.	1.0	7
8	Smoothing in Ordinal Regression: An Application to Sensory Data. Stats, 2021, 4, 616-633.	0.5	5
9	Total Replacement of Fishmeal by Spirulina (Arthrospira platensis) and Its Effect on Growth Performance and Product Quality of African Catfish (Clarias gariepinus). Sustainability, 2021, 13, 8726.	1.6	11
10	The Use of Pork from Entire Male and Immunocastrated Pigs for Meat Productsâ€"An Overview with Recommendations. Animals, 2020, 10, 1754.	1.0	33
11	What Is the Color of Milk and Dairy Products and How Is It Measured?. Foods, 2020, 9, 1629.	1.9	64
12	Feasibility of on/at Line Methods to Determine Boar Taint and Boar Taint Compounds: An Overview. Animals, 2020, 10, 1886.	1.0	20
13	Meat Quality Parameters and Sensory Properties of One High-Performing and Two Local Chicken Breeds Fed with Vicia faba. Foods, 2020, 9, 1052.	1.9	25
14	Exploratory Survey on European Consumer and Stakeholder Attitudes towards Alternatives for Surgical Castration of Piglets. Animals, 2020, 10, 1758.	1.0	29
15	The effect of insect or microalga alternative protein feeds on broiler meat quality. Journal of the Science of Food and Agriculture, 2020, 100, 4292-4302.	1.7	46
16	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. Foods, 2020, 9, 788.	1.9	16
17	Alternative protein sources in Western diets: Food product development and consumer acceptance of spirulina-filled pasta. Food Quality and Preference, 2020, 84, 103933.	2.3	53
18	Growth Performance of Local Chicken Breeds, a High-Performance Genotype and Their Crosses Fed with Regional Faba Beans to Replace Soy. Animals, 2020, 10, 702.	1.0	19

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19	Effect of Alternative Protein Feeds on the Content of Selected Endogenous Bioactive and Flavour-Related Compounds in Chicken Breast Meat. Foods, 2020, 9, 392.	1.9	6
20	The Effect of Algae or Insect Supplementation as Alternative Protein Sources on the Volatile Profile of Chicken Meat. Foods, 2020, 9, 1235.	1.9	12
21	Sensory evaluation of meat and meat products: fundamentals and applications. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012007.	0.2	7
22	Do dietary soy alternatives lead to pork quality improvements or drawbacks? A look into micro-alga and insect protein in swine diets. Meat Science, 2019, 153, 26-34.	2.7	51
23	Sustainable use of tainted boar meat: Blending is a strategy for processed products. Meat Science, 2019, 152, 65-72.	2.7	13
24	Consumer-Oriented Product Development: The Conceptualization of Novel Food Products Based on Spirulina (Arthrospira platensis) and Resulting Consumer Expectations. Journal of Food Quality, 2018, 2018, 1-11.	1.4	38
25	Meat Quality Derived from High Inclusion of a Micro-Alga or Insect Meal as an Alternative Protein Source in Poultry Diets: A Pilot Study. Foods, 2018, 7, 34.	1.9	60
26	Towards more sustainable meat alternatives: How technical parameters affect the sensory properties of extrusion products derived from soy and algae. Journal of Cleaner Production, 2018, 198, 962-971.	4.6	91
27	Fatty acid composition and its association with chemical and sensory analysis of boar taint. Food Chemistry, 2017, 231, 301-308.	4.2	14
28	Rapid Prediction of Moisture Content in Intact Green Coffee Beans Using Near Infrared Spectroscopy. Foods, 2017, 6, 38.	1.9	30
29	Noise and accustomation: A pilot study of trained assessorsâ€™ olfactory performance. PLoS ONE, 2017, 12, e0174697.	1.1	4
30	Interaction of Skatole and Androstenone in the Olfactory Perception of Boar Taint. Journal of Agricultural and Food Chemistry, 2016, 64, 4556-4565.	2.4	29
31	Consumers' perception and acceptance of boiled and fermented sausages from strongly boar tainted meat. Meat Science, 2016, 118, 34-42.	2.7	14
32	Consumers dislike boar taint related off-flavours in pork chops regardless of a meal context. Meat Science, 2016, 122, 119-124.	2.7	6
33	Feasibility of boar taint classification using a portable Raman device. Meat Science, 2016, 116, 133-139.	2.7	17
34	Rapid and non-destructive prediction of mango quality attributes using Fourier transform near infrared spectroscopy and chemometrics. Engineering in Agriculture, Environment and Food, 2016, 9, 208-215.	0.2	63
35	Boar taint detection: A comparison of three sensory protocols. Meat Science, 2016, 111, 92-100.	2.7	27
36	Validation of boar taint detection by sensory quality control: Relationship between sample size and uncertainty of performance indicators. Meat Science, 2015, 100, 232-236.	2.7	4

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37	Effects of context and repeated exposure on food liking: The case of boar taint. Food Research International, 2015, 67, 390-399.	2.9	14
38	Fatty acid composition of subcutaneous adipose tissue from entire male pigs with extremely divergent levels of boar taint compounds â€" An exploratory study. Meat Science, 2015, 99, 1-7.	2.7	32
39	Evaluating the performance of sensory quality control: The case of boar taint. Meat Science, 2015, 100, 73-84.	2.7	30
40	How olfactory acuity affects the sensory assessment of boar fat: A proposal for quantification. Meat Science, 2014, 98, 255-262.	2.7	31
41	Learning to smell: Repeated exposure increases sensitivity to androstenone, a major component of boar taint. Meat Science, 2013, 94, 425-431.	2.7	27
42	Sensory evaluation of boar loins: Trained assessors' olfactory acuity affects the perception of boar taint compounds. Meat Science, 2013, 94, 19-26.	2.7	29
43	Consumer perception of boar meat as affected by labelling information, malodorous compounds and sensitivity to androstenone. Meat Science, 2013, 93, 248-256.	2.7	28
44	Different scalding techniques do not affect boar taint. Meat Science, 2012, 91, 435-440.	2.7	17
45	A single nucleotide polymorphism in the CYP2E1 gene promoter affects skatole content in backfat of boars of two commercial Duroc-sired crossbred populations. Meat Science, 2012, 92, 739-744.	2.7	18
46	Ultrasound velocity and attenuation of porcine soft tissues with respect to structure and composition: I. Muscle. Meat Science, 2011, 88, 51-58.	2.7	29
47	Ultrasound velocity and attenuation of porcine soft tissues with respect to structure and composition: II. Skin and backfat. Meat Science, 2011, 88, 67-74.	2.7	25
48	Suitability of three commercially produced pig breeds in Germany for a meat quality program with emphasis on drip loss and eating quality. Meat Science, 2007, 77, 504-511.	2.7	31
49	Screening of fungi from the phylum Basidiomycota for degradation of boar taint aroma compounds. European Food Research and Technology, 0, , .	1.6	0