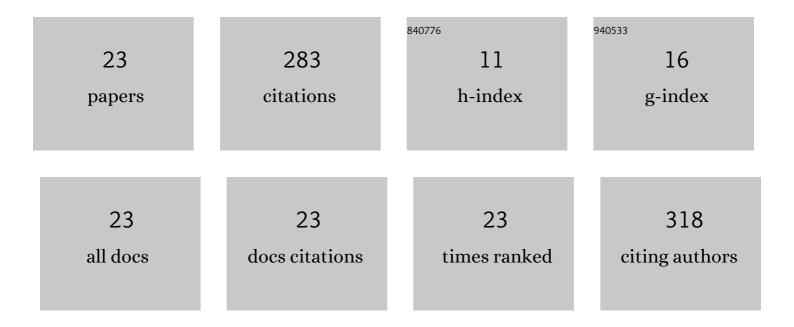
Nuria Panella-Riera

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2582016/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Impact of consumer's sensitivity to androstenone on acceptability of meat from entire male pigs in three European countries: France, Spain and United Kingdom. Meat Science, 2012, 90, 572-578.	5.5	26
2	Effect of tasting and information on consumer opinion about pig castration. Meat Science, 2013, 95, 242-249.	5.5	22
3	Evaluation of different strategies to mask boar taint in cooked sausage. Meat Science, 2016, 116, 26-33.	5.5	22
4	Prevalence of boar taint in commercial pigs from Spanish farms. Meat Science, 2016, 111, 177-182.	5.5	22
5	Feasibility of on/at Line Methods to Determine Boar Taint and Boar Taint Compounds: An Overview. Animals, 2020, 10, 1886.	2.3	20
6	Consumers' segmentation based on the acceptability of meat from entire male pigs with different boar taint levels in four European countries: France, Italy, Spain and United Kingdom. Meat Science, 2016, 114, 137-145.	5.5	19
7	The effect of sensory experience on expected preferences toward a masking strategy for boar-tainted frankfurter sausages. Food Quality and Preference, 2016, 54, 1-12.	4.6	15
8	Towards entire male pigs in Europe: A perspective from the Spanish supply chain. Research in Veterinary Science, 2016, 107, 20-29.	1.9	14
9	Consumers' willingness to pay for beef direct sales. A regional comparison across the Pyrenees. Appetite, 2012, 58, 1118-1127.	3.7	13
10	Effect of feed deprivation and lairage time on carcass and meat quality traits on pigs under minimal stressful conditions. Livestock Science, 2012, 146, 29-37.	1.6	13
11	Consumers' sensitivity to androstenone and the evaluation of different cooking methods to mask boar taint. Meat Science, 2017, 123, 198-204.	5.5	13
12	Role of AMPK signalling pathway during compensatory growth in pigs. BMC Genomics, 2018, 19, 682.	2.8	13
13	Effect of supplementation with MgCO3 and l-Tryptophan on the welfare and on the carcass and meat quality of two halothane pig genotypes (NN and nn). Livestock Science, 2008, 115, 107-117.	1.6	10
14	Russian and Chinese consumers' acceptability of boar meat patties depending on their sensitivity to androstenone and skatole. Meat Science, 2016, 121, 96-103.	5.5	10
15	Effect of Natural Stabilised Pork Haem Pigment on the Colour, Colour Stability and Texture of Cooked Hams from Pale, Soft and Exudative Meat. Food Science and Technology International, 2006, 12, 429-435.	2.2	8
16	Fat Replacement by Vegetal Fibres to Improve the Quality of Sausages Elaborated with Non-Castrated Male Pork. Animals, 2020, 10, 1872.	2.3	8
17	Effect of magnesium sulphate and l-tryptophan and genotype on the feed intake, behaviour and meat quality of pigs. Livestock Science, 2009, 124, 277-287.	1.6	7
18	Effect of environmental temperature, floor type and breed on skatole and indole concentrations in fat of females, immuno-castrated and entire males. Livestock Science, 2019, 220, 46-51.	1.6	7

#	Article	IF	CITATIONS
19	The effect of feeder system and diet on welfare, performance and meat quality, of growing-finishing Iberian × Duroc pigs under high environmental temperatures. Livestock Science, 2020, 234, 103972.	1.6	6
20	Using 19% of alfalfa hay in beef feedlot finishing diets did not modify meat quality but increased feed intake and ADG1. Journal of Animal Science, 2019, 97, 2076-2086.	0.5	5
21	Effect of sex steroids on expression of sulfotransferase 2B1 immunoreactive protein in primary cultured porcine hepatocytes. Livestock Science, 2008, 118, 223-230.	1.6	4
22	New EU Policies Towards Animal Welfare: The Relative Importance of Pig Castration â€Les nouvelles politiques européennes en matiÃre de bien-être animal : l'importance relative de la castration des porcelets †Neue EU-Politiken zum Tierwohl: Die relative Be. EuroChoices, 2012, 11, 36-43.	1.7	4
23	To Provide a Double Feeder in Growing Pigs Housed under High Environmental Temperatures Reduces Social Interactions but Does Not Improve Weight Gains. Animals, 2020, 10, 2248.	2.3	2