

Nuria Panella-Riera

List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	Fat Replacement by Vegetal Fibres to Improve the Quality of Sausages Elaborated with Non-Castrated Male Pork. <i>Animals</i> , 2020, 10, 1872.	2.3	8
2	To Provide a Double Feeder in Growing Pigs Housed under High Environmental Temperatures Reduces Social Interactions but Does Not Improve Weight Gains. <i>Animals</i> , 2020, 10, 2248.	2.3	2
3	Feasibility of on/at Line Methods to Determine Boar Taint and Boar Taint Compounds: An Overview. <i>Animals</i> , 2020, 10, 1886.	2.3	20
4	The effect of feeder system and diet on welfare, performance and meat quality, of growing-finishing Iberian and Duroc pigs under high environmental temperatures. <i>Livestock Science</i> , 2020, 234, 103972.	1.6	6
5	Using 19% of alfalfa hay in beef feedlot finishing diets did not modify meat quality but increased feed intake and ADG1. <i>Journal of Animal Science</i> , 2019, 97, 2076-2086.	0.5	5
6	Effect of environmental temperature, floor type and breed on skatole and indole concentrations in fat of females, immuno-castrated and entire males. <i>Livestock Science</i> , 2019, 220, 46-51.	1.6	7
7	Role of AMPK signalling pathway during compensatory growth in pigs. <i>BMC Genomics</i> , 2018, 19, 682.	2.8	13
8	Consumers' sensitivity to androstenone and the evaluation of different cooking methods to mask boar taint. <i>Meat Science</i> , 2017, 123, 198-204.	5.5	13
9	Towards entire male pigs in Europe: A perspective from the Spanish supply chain. <i>Research in Veterinary Science</i> , 2016, 107, 20-29.	1.9	14
10	The effect of sensory experience on expected preferences toward a masking strategy for boar-tainted frankfurter sausages. <i>Food Quality and Preference</i> , 2016, 54, 1-12.	4.6	15
11	Russian and Chinese consumers' acceptability of boar meat patties depending on their sensitivity to androstenone and skatole. <i>Meat Science</i> , 2016, 121, 96-103.	5.5	10
12	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. <i>Meat Science</i> , 2016, 114, 137-145.	5.5	19
13	Evaluation of different strategies to mask boar taint in cooked sausage. <i>Meat Science</i> , 2016, 116, 26-33.	5.5	22
14	Prevalence of boar taint in commercial pigs from Spanish farms. <i>Meat Science</i> , 2016, 111, 177-182.	5.5	22
15	Effect of tasting and information on consumer opinion about pig castration. <i>Meat Science</i> , 2013, 95, 242-249.	5.5	22
16	Consumers' willingness to pay for beef direct sales. A regional comparison across the Pyrenees. <i>Appetite</i> , 2012, 58, 1118-1127.	3.7	13
17	Impact of consumer's sensitivity to androstenone on acceptability of meat from entire male pigs in three European countries: France, Spain and United Kingdom. <i>Meat Science</i> , 2012, 90, 572-578.	5.5	26
18	New EU Policies Towards Animal Welfare: The Relative Importance of Pig Castration - Les nouvelles politiques européennes en matière de bien-être animal : l'importance relative de la castration des porcelets - Neue EU-Politiken zum Tierwohl: Die relative Be. <i>EuroChoices</i> , 2012, 11, 36-43.	1.7	4

#	ARTICLE	IF	CITATIONS
19	Effect of feed deprivation and lairage time on carcass and meat quality traits on pigs under minimal stressful conditions. <i>Livestock Science</i> , 2012, 146, 29-37.	1.6	13
20	Effect of magnesium sulphate and l-tryptophan and genotype on the feed intake, behaviour and meat quality of pigs. <i>Livestock Science</i> , 2009, 124, 277-287.	1.6	7
21	Effect of supplementation with MgCO ₃ and l-Tryptophan on the welfare and on the carcass and meat quality of two halothane pig genotypes (NN and nn). <i>Livestock Science</i> , 2008, 115, 107-117.	1.6	10
22	Effect of sex steroids on expression of sulfotransferase 2B1 immunoreactive protein in primary cultured porcine hepatocytes. <i>Livestock Science</i> , 2008, 118, 223-230.	1.6	4
23	Effect of Natural Stabilised Pork Haem Pigment on the Colour, Colour Stability and Texture of Cooked Hams from Pale, Soft and Exudative Meat. <i>Food Science and Technology International</i> , 2006, 12, 429-435.	2.2	8