

BegoÃ‘a Panea

List of Publications by Year in descending order

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Version: 2024-02-01

78
papers

2,429
citations

257450

24
h-index

206112

48
g-index

88
all docs

88
docs citations

88
times ranked

2070
citing authors

#	ARTICLE	IF	CITATIONS
1	Live weight, body size and carcass characteristics of young bulls of fifteen European breeds. <i>Livestock Science</i> , 2008, 114, 19-30.	1.6	183
2	Relationship between collagen characteristics, lipid content and raw and cooked texture of meat from young bulls of fifteen European breeds. <i>Meat Science</i> , 2011, 87, 61-65.	5.5	150
3	Effect of nanocomposite packaging containing different proportions of ZnO and Ag on chicken breast meat quality. <i>Journal of Food Engineering</i> , 2014, 123, 104-112.	5.2	141
4	Breed, slaughter weight and ageing time effects on physico-chemical characteristics of lamb meat. <i>Meat Science</i> , 2005, 69, 325-333.	5.5	127
5	Breed type and ageing time effects on sensory characteristics of beef strip loin steaks. <i>Meat Science</i> , 1999, 51, 383-390.	5.5	125
6	Assessment of breed type and ageing time effects on beef meat quality using two different texture devices. <i>Meat Science</i> , 2000, 55, 371-378.	5.5	117
7	Near-infrared reflectance spectroscopy for predicting chemical, instrumental and sensory quality of beef. <i>Meat Science</i> , 2008, 80, 697-702.	5.5	105
8	The effects of slaughter weight, breed type and ageing time on beef meat quality using two different texture devices. <i>Meat Science</i> , 2004, 66, 925-932.	5.5	104
9	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
10	Carcass quality of 10 beef cattle breeds of the Southwest of Europe in their typical production systems. <i>Livestock Science</i> , 2003, 82, 1-13.	1.2	89
11	Effect of feeding system on growth and carcass characteristics of Churra Tensina light lambs. <i>Livestock Science</i> , 2009, 121, 56-63.	1.6	80
12	Carcass characterisation of seven Spanish beef breeds slaughtered at two commercial weights. <i>Meat Science</i> , 2005, 71, 514-521.	5.5	73
13	Influence of feeding systems on cortisol levels, fat colour and instrumental meat quality in light lambs. <i>Meat Science</i> , 2009, 83, 50-56.	5.5	68
14	The effect of breed-production systems on the myosin heavy chain 1, the biochemical characteristics and the colour variables of <i>Longissimus thoracis</i> from seven Spanish beef cattle breeds. <i>Meat Science</i> , 2001, 58, 181-188.	5.5	67
15	Eating quality of young bulls from three Spanish beef breed-production systems and its relationships with chemical and instrumental meat quality. <i>Meat Science</i> , 2008, 79, 98-104.	5.5	62
16	Characterisation of young bulls of the Bruna dels Pirineus cattle breed (selected from old Brown) <i>Tj ETQq0 0 0 rgBT/Overlock_10 Tf 50 1</i>	5.5	52
17	Effect of muscular hypertrophy on physico-chemical, biochemical and texture traits of meat from yearling bulls. <i>Meat Science</i> , 2004, 68, 567-575.	5.5	42
18	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

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19	Breed, slaughter weight and ageing time effects on consumer appraisal of three muscles of lamb. <i>Meat Science</i> , 2005, 69, 797-805.	5.5	32
20	Association of genes involved in carcass and meat quality traits in 15 European bovine breeds. <i>Livestock Science</i> , 2013, 154, 34-44.	1.6	32
21	Effect of including linseed in a concentrate fed to young bulls on intramuscular fatty acids and beef color. <i>Meat Science</i> , 2014, 96, 1258-1265.	5.5	32
22	Genes involved in muscle lipid composition in 15 European <i>Bos taurus</i> breeds. <i>Animal Genetics</i> , 2013, 44, 493-501.	1.7	30
23	Suckling kid breed and slaughter weight discrimination using muscle colour and visible reflectance. <i>Meat Science</i> , 2011, 87, 151-156.	5.5	29
24	Fatty acid profile of three adipose depots in seven Spanish breeds of suckling kids. <i>Meat Science</i> , 2012, 92, 89-96.	5.5	29
25	Using machine learning procedures to ascertain the influence of beef carcass profiles on carcass conformation scores. <i>Meat Science</i> , 2006, 73, 109-115.	5.5	24
26	Effect of production system before the finishing period on carcass, meat and fat qualities of beef. <i>Animal</i> , 2013, 7, 2063-2072.	3.3	24
27	Color and Marbling as Predictors of Meat Quality Perception of Argentinian Consumers. <i>Foods</i> , 2021, 10, 1465.	4.3	24
28	Carcass tissue composition in light lambs: Influence of feeding system and prediction equations. <i>Livestock Science</i> , 2009, 126, 112-121.	1.6	22
29	Effect of ageing method, ageing period, cooking method and sample thickness on beef textural characteristics. <i>Spanish Journal of Agricultural Research</i> , 2008, 6, 25.	0.6	19
30	Effect of slaughter weight and breed on instrumental and sensory meat quality of suckling kids. <i>Meat Science</i> , 2012, 92, 62-70.	5.5	18
31	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
32	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
33	Muscle lipid composition in bulls from 15 European breeds. <i>Livestock Science</i> , 2014, 160, 1-11.	1.6	16
34	Polymorphisms in twelve candidate genes are associated with growth, muscle lipid profile and meat quality traits in eleven European cattle breeds. <i>Molecular Biology Reports</i> , 2014, 41, 4721-4731.	2.3	16
35	Consumer Perception of the Quality of Lamb and Lamb Confit. <i>Foods</i> , 2018, 7, 80.	4.3	16
36	Effect of two Spanish breeds and diet on beef quality including consumer preferences. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 983-992.	3.5	15

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37	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
38	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
39	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
40	Effects of breedâ€production system on collagen, textural, and sensory traits of 10 European beef cattle breeds. <i>Journal of Texture Studies</i> , 2018, 49, 528-535.	2.5	13
41	Identifying market segments in beef: Breed, slaughter weight and ageing time implications. <i>Meat Science</i> , 2006, 74, 667-675.	5.5	12
42	Effects of whole linseed and rumen-protected conjugated linoleic acid enriched diets on beef quality. <i>Animal</i> , 2016, 10, 709-717.	3.3	12
43	Quality and Safety of Meat Products. <i>Foods</i> , 2020, 9, 803.	4.3	12
44	Is meat quality of forageâ€fed steers comparable to the meat quality of conventional beef from concentrateâ€fed bulls?. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4943-4952.	3.5	11
45	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
46	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
47	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
48	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
49	Has breed any effect on beef sensory quality?. <i>Livestock Science</i> , 2021, 250, 104548.	1.6	9
50	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
51	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
52	Plant-Derived Extracts Feed-Addition and Packaging Type Influence Consumer Sensory Perception of Pork. <i>Nutrients</i> , 2019, 11, 2652.	4.1	8
53	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
54	Study on the Lamb Meat Consumer Behavior in Brazil. <i>Foods</i> , 2021, 10, 1713.	4.3	8

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55	Intrabreed variability and relationships for 41 carcass and meat traits in Pirenaica cattle. Spanish Journal of Agricultural Research, 2008, 6, 546.	0.6	8
56	Effect of the rearing system on the color of four muscles of suckling kids. Food Science and Nutrition, 2019, 7, 1502-1511.	3.4	7
57	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. Animal Production Science, 2012, 52, 823.	1.3	7
58	Association study between variability in the SCD gene and the fatty acid profile in perirenal and intramuscular fat deposits from Spanish goat populations. Small Ruminant Research, 2016, 136, 127-131.	1.2	6
59	Phenotypic and genotypic background underlying variations in fatty acid composition and sensory parameters in European bovine breeds. Journal of Animal Science and Biotechnology, 2014, 5, 20.	5.3	5
60	Quality and Safety of Meat Products. Foods, 2018, 7, 118.	4.3	5
61	The effect of carcass weight on fatness and muscle and fat colour of male Ojinegra de Teruel light lambs. Animal Production Science, 2019, 59, 1168.	1.3	5
62	Near-Infrared Reflectance Spectroscopy for Predicting the Phospholipid Fraction and the Total Fatty Acid Composition of Freeze-Dried Beef. Sensors, 2021, 21, 4230.	3.8	5
63	How Management System Affects the Concentration of Retinol and Î±-Tocopherol in Plasma and Milk of Payoya Lactating Goats: Possible Use as Traceability Biomarkers. Animals, 2021, 11, 2326.	2.3	4
64	The use of correspondence analysis in the study of beef quality: a case study on Parda de Montaña breed. Spanish Journal of Agricultural Research, 2009, 7, 876.	0.6	4
65	A European vision for the small ruminant sector. Promotion of meat consumption campaigns. Small Ruminant Research, 2016, 142, 3-5.	1.2	3
66	Pig feedstuff effect on the physicochemical and sensory properties of low-salt, dry-fermented sausages. Animal Science Journal, 2020, 91, e13458.	1.4	3
67	Study of the influence of genotype and rearing method on muscle fibre characteristics in suckling goat kids. Journal of Applied Animal Research, 2022, 50, 146-151.	1.2	3
68	Effect of High Pressure, Calcium Chloride and ZnO-Ag Nanoparticles on Beef Color and Shear Stress. Foods, 2020, 9, 179.	4.3	2
69	Substituting fat with soy in low-salt dry fermented sausages. NFS Journal, 2021, 22, 1-5.	4.3	2
70	Consumer Profile and Product Knowledge Affect the Usefulness of a Quality Label as a Tool to Differentiate a Product: A Chilean Survey. Foods, 2021, 10, 1482.	4.3	2
71	Physicochemical and sensorial characteristics of four muscles from commercial crossbred pigs slaughtered at 130 kg body weight. Spanish Journal of Agricultural Research, 2012, 10, 701.	0.6	2
72	Effect of the winter diet on meat quality traits of steers finished on mountain pasture with a barley supplement. Spanish Journal of Agricultural Research, 2012, 10, 1037.	0.6	2

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73	SNP included in candidate genes involved in muscle, lipid and energy metabolism behave like neutral markers. <i>Animal Production Science</i> , 2015, 55, 1164.	1.3	1
74	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
75	Retinol and Î±-Tocopherol Contents, Fat Color, and Lipid Oxidation as Traceability Tools of the Feeding System in Suckling Payoya Kids. <i>Animals</i> , 2022, 12, 104.	2.3	1
76	Influence of feeding system on carcass and meat quality: fat colour as a tool of classification. , 2012, , 202-205.		0
77	Caracterizaci3n de la canal y la carne de la raza bovina menorquina. <i>Archivos De Zootecnia</i> , 2010, 59, .	0.1	0
78	Vitamin D-enhanced pork meat consumersâ€™ purchase intention: an exploratory case study in Spain. <i>Brazilian Journal of Food Technology</i> , 0, 24, .	0.8	0