

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	Retinol and $\hat{\alpha}$ -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
2	Study of the influence of genotype and rearing method on muscle fibre characteristics in suckling goat kids. <i>Journal of Applied Animal Research</i> , 2022, 50, 146-151.	1.2	3
3	Substituting fat with soy in low-salt dry fermented sausages. <i>NFS Journal</i> , 2021, 22, 1-5.	4.3	2
4	Color and Marbling as Predictors of Meat Quality Perception of Argentinian Consumers. <i>Foods</i> , 2021, 10, 1465.	4.3	24
5	Near-Infrared Reflectance Spectroscopy for Predicting the Phospholipid Fraction and the Total Fatty Acid Composition of Freeze-Dried Beef. <i>Sensors</i> , 2021, 21, 4230.	3.8	5
6	Consumer Profile and Product Knowledge Affect the Usefulness of a Quality Label as a Tool to Differentiate a Product: A Chilean Survey. <i>Foods</i> , 2021, 10, 1482.	4.3	2
7	Study on the Lamb Meat Consumer Behavior in Brazil. <i>Foods</i> , 2021, 10, 1713.	4.3	8
8	How Management System Affects the Concentration of Retinol and $\hat{\alpha}$ -Tocopherol in Plasma and Milk of Payoya Lactating Goats: Possible Use as Traceability Biomarkers. <i>Animals</i> , 2021, 11, 2326.	2.3	4
9	Has breed any effect on beef sensory quality?. <i>Livestock Science</i> , 2021, 250, 104548.	1.6	9
10	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
11	Pig feedstuff effect on the physicochemical and sensory properties of low-salt, dry-fermented sausages. <i>Animal Science Journal</i> , 2020, 91, e13458.	1.4	3
12	Effect of High Pressure, Calcium Chloride and ZnO-Ag Nanoparticles on Beef Color and Shear Stress. <i>Foods</i> , 2020, 9, 179.	4.3	2
13	Quality and Safety of Meat Products. <i>Foods</i> , 2020, 9, 803.	4.3	12
14	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
15	Plant-Derived Extracts Feed-Addition and Packaging Type Influence Consumer Sensory Perception of Pork. <i>Nutrients</i> , 2019, 11, 2652.	4.1	8
16	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
17	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
18	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

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19	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
20	Influence of the Use of Milk Replacers and pH on the Texture Profiles of Raw and Cooked Meat of Suckling Kids. Foods, 2019, 8, 589.	4.3	11
21	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
22	Consumer visual appraisal and shelf life of leg chops from suckling kids raised with natural milk or milk replacer. Journal of the Science of Food and Agriculture, 2018, 98, 2651-2657.	3.5	9
23	Quality and Safety of Meat Products. Foods, 2018, 7, 118.	4.3	5
24	Effects of breedâ€production system on collagen, textural, and sensory traits of 10 European beef cattle breeds. Journal of Texture Studies, 2018, 49, 528-535.	2.5	13
25	Colour variability of beef in young bulls from fifteen European breeds. International Journal of Food Science and Technology, 2018, 53, 2777-2785.	2.7	9
26	Consumer Perception of the Quality of Lamb and Lamb Confit. Foods, 2018, 7, 80.	4.3	16
27	Is meat quality of forageâ€fed steers comparable to the meat quality of conventional beef from concentrateâ€fed bulls?. Journal of the Science of Food and Agriculture, 2017, 97, 4943-4952.	3.5	11
28	Effects of whole linseed and rumen-protected conjugated linoleic acid enriched diets on beef quality. Animal, 2016, 10, 709-717.	3.3	12
29	A European vision for the small ruminant sector. Promotion of meat consumption campaigns. Small Ruminant Research, 2016, 142, 3-5.	1.2	3
30	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
31	SNP included in candidate genes involved in muscle, lipid and energy metabolism behave like neutral markers. Animal Production Science, 2015, 55, 1164.	1.3	1
32	Consumer Segmentation Based on Food-Related Lifestyles and Perception of Chicken Breast. International Journal of Poultry Science, 2015, 14, 262-275.	0.1	15
33	Muscle lipid composition in bulls from 15 European breeds. Livestock Science, 2014, 160, 1-11.	1.6	16
34	Effect of nanocomposite packaging containing different proportions of ZnO and Ag on chicken breast meat quality. Journal of Food Engineering, 2014, 123, 104-112.	5.2	141
35	Effect of including linseed in a concentrate fed to young bulls on intramuscular fatty acids and beef color. Meat Science, 2014, 96, 1258-1265.	5.5	32
36	Effect of two Spanish breeds and diet on beef quality including consumer preferences. Journal of the Science of Food and Agriculture, 2014, 94, 983-992.	3.5	15

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37	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
38	Phenotypic and genotypic background underlying variations in fatty acid composition and sensory parameters in European bovine breeds. <i>Journal of Animal Science and Biotechnology</i> , 2014, 5, 20.	5.3	5
39	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
40	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
41	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
42	Influence of feeding system on carcass and meat quality: fat colour as a tool of classification. , 2012, , 202-205.		0
43	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
44	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
45	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
46	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
47	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
48	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. <i>Animal Production Science</i> , 2012, 52, 823.	1.3	7
49	Physicochemical and sensorial characteristics of four muscles from commercial crossbred pigs slaughtered at 130 kg body weight. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 701.	0.6	2
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	Effect of the winter diet on meat quality traits of steers finished on mountain pasture with a barley supplement. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 1037.	0.6	2
52	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
53	Suckling kid breed and slaughter weight discrimination using muscle colour and visible reflectance. <i>Meat Science</i> , 2011, 87, 151-156.	5.5	29
54	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

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55	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
56	Caracterización de la canal y la carne de la raza bovina menorquina. <i>Archivos De Zootecnia</i> , 2010, 59, .	0.1	0
57	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
58	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
59	Carcass tissue composition in light lambs: Influence of feeding system and prediction equations. <i>Livestock Science</i> , 2009, 126, 112-121.	1.6	22
60	The use of correspondence analysis in the study of beef quality: a case study on Parda de Montaña breed. <i>Spanish Journal of Agricultural Research</i> , 2009, 7, 876.	0.6	4
61	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
62	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
63	Near-infrared reflectance spectroscopy for predicting chemical, instrumental and sensory quality of beef. <i>Meat Science</i> , 2008, 80, 697-702.	5.5	105
64	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
65	Intrabreed variability and relationships for 41 carcass and meat traits in Pirenaica cattle. <i>Spanish Journal of Agricultural Research</i> , 2008, 6, 546.	0.6	8
66	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
67	Identifying market segments in beef: Breed, slaughter weight and ageing time implications. <i>Meat Science</i> , 2006, 74, 667-675.	5.5	12
68	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
69	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
70	Carcass characterisation of seven Spanish beef breeds slaughtered at two commercial weights. <i>Meat Science</i> , 2005, 71, 514-521.	5.5	73
71	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
72	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

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73	Characterisation of young bulls of the Bruna dels Pirineus cattle breed (selected from old Brown) Tj ETQq1 1 0.784314 rgBT /Overlock	5.5	52
74	Carcass quality of 10 beef cattle breeds of the Southwest of Europe in their typical production systems. Livestock Science, 2003, 82, 1-13.	1.2	89
75	The effect of breed-production systems on the myosin heavy chain 1, the biochemical characteristics and the colour variables of Longissimus thoracis from seven Spanish beef cattle breeds. Meat Science, 2001, 58, 181-188.	5.5	67
76	Assessment of breed type and ageing time effects on beef meat quality using two different texture devices. Meat Science, 2000, 55, 371-378.	5.5	117
77	Breed type and ageing time effects on sensory characteristics of beef strip loin steaks. Meat Science, 1999, 51, 383-390.	5.5	125
78	Vitamin D-enhanced pork meat consumers' purchase intention: an exploratory case study in Spain. Brazilian Journal of Food Technology, 0, 24, .	0.8	0