Frank J Monahan

List of Publications by Citations

70 papers	2,515 citations	28 h-index	49 g-index
71 ext. papers	2,872 ext. citations	4.7 avg, IF	4.81 L-index

#	Paper	IF	Citations
70	Effect of pH and temperature on protein unfolding and thiol/disulfide interchange reactions during heat-induced gelation of whey proteins. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 46-52	5.7	283
69	A comparison of solid-phase microextraction (SPME) fibres for measurement of hexanal and pentanal in cooked turkey. *Food Chemistry*, **2000**, 68, 339-345	8.5	142
68	Modeling the effect of glycerol on the moisture sorption behavior of whey protein edible films. *Journal of Food Engineering*, **2000**, 43, 25-30	6	134
67	EFFECT OF EMULSION DROPLETS ON THE RHEOLOGY OF WHEY PROTEIN ISOLATE GELS. *Journal of Texture Studies*, **1993**, 24, 411-422	3.6	114
66	Influence of dietary treatment on lipid and cholesterol oxidation in pork. *Journal of Agricultural and Food Chemistry*, **1992**, 40, 1310-1315	5.7	113
65	Effect of an active packaging with citrus extract on lipid oxidation and sensory quality of cooked turkey meat. *Meat Science*, **2014**, 96, 1171-6	6.4	90
64	Contrasting Cu, Fe, and Zn isotopic patterns in organs and body fluids of mice and sheep, with emphasis on cellular fractionation. *Metallomics*, **2013**, 5, 1470-82	4.5	84
63	Mechanical Properties and Water Vapor Permeability of Edible Films from Whey Protein Isolate and Sodium Dodecyl Sulfate. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 438-443	5.7	79
62	Polymerization of whey proteins in whey protein-stabilized emulsions. *Journal of Agricultural and Food Chemistry*, **1993**, 41, 1826-1829	5.7	76
61	Influence of diet on lipid oxidation and membrane structure in porcine muscle microsomes. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 59-63	5.7	75
60	Alteration of the carbon and nitrogen stable isotope composition of beef by substitution of grass silage with maize silage. *Rapid Communications in Mass Spectrometry*, **2005**, 19, 1937-42	2.2	73
59	The tenderisation of shin beef using a citrus juice marinade. *Meat Science*, **2003**, 63, 161-8	6.4	69
58	Measurement of lipid oxidation in meat and meat products. *Trends in Food Science and Technology*, **1992**, 3, 315-319	15.3	69
57	Consumer evaluations of processed meat products reformulated to be healthier - A conjoint analysis study. *Meat Science*, **2017**, 131, 82-89	6.4	59
56	Beef authentication and retrospective dietary verification using stable isotope ratio analysis of bovine muscle and tail hair. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3295-305	5.7	56
55	Effect of soya oil and glycerol on physical properties of composite WPI films. *Journal of Food Engineering*, **2002**, 51, 299-304	6	56
54	Potential Food Applications of Biobased Materials. An EU-Concerted Action Project. *Starch/Staerke*, **2001**, 53, 189-200	2.3	55

53	Effects of dietary supplementation with vitamin E and organic selenium on the oxidative stability of beef. *Journal of Animal Science*, **2001**, 79, 2827-34	0.7	54
52	Multielement isotope analysis of bovine muscle for determination of international geographical origin of meat. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3285-94	5.7	42
51	Tissue turnover in ovine muscles and lipids as recorded by multiple (H, C, O, S) stable isotope ratios. *Food Chemistry*, **2011**, 124, 291-297	8.5	39
50	Meat provenance: Authentication of geographical origin and dietary background of meat. *Meat Science*, **2018**, 144, 2-14	6.4	38
49	Impact of inclusion of flaxseed oil (pre-emulsified or encapsulated) on the physical characteristics of chicken sausages. *Journal of Food Engineering*, **2018**, 230, 39-48	6	36
48	Mechanism of oxymyoglobin oxidation in the presence of oxidizing lipids in bovine muscle. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 5734-8	5.7	35
47	Long chain n-3 polyunsaturated fatty acid concentration and color and lipid stability of muscle from heifers offered a ruminally protected fish oil supplement. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 5015-25	5.7	31
46	The volatile profile of longissimus dorsi muscle of heifers fed pasture, pasture silage or cereal concentrate: implication for dietary discrimination. *Meat Science*, **2011**, 87, 282-9	6.4	30
45	Carotenoid, colour and reflectance measurements in bovine adipose tissue to discriminate between beef from different feeding systems. *Meat Science*, **2011**, 88, 347-53	6.4	30
44	Effect of age and food intake on dietary carbon turnover recorded in sheep wool. *Rapid Communications in Mass Spectrometry*, **2008**, 22, 2937-45	2.2	30
43	PET trays coated with Citrus extract exhibit antioxidant activity with cooked turkey meat. *LWT - Food Science and Technology*, **2012**, 47, 471-477	5.4	29
42	Does natural weathering change the stable isotope composition (□H, □□C, □N, □O and □S) of cattle hair?. *Rapid Communications in Mass Spectrometry*, **2011**, 25, 3741-8	2.2	28
41	Mechanical Properties and Water Vapor Permeability of Edible Films from Whey Protein Isolate andN-Ethylmaleimide or Cysteine. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 3789-3792	5.7	27
40	Using hooves for high-resolution isotopic reconstruction of bovine dietary history. *Rapid Communications in Mass Spectrometry*, **2007**, 21, 479-86	2.2	25
39	Fatty acid, volatile and sensory characteristics of beef as affected by grass silage or pasture in the bovine diet. *Food Chemistry*, **2017**, 235, 86-97	8.5	24
38	The use of synthetic and natural vitamin D sources in pig diets to improve meat quality and vitamin D content. *Meat Science*, **2018**, 143, 60-68	6.4	24
37	Factors that predict consumer acceptance of enriched processed meats. *Meat Science*, **2017**, 133, 185-193	6.4	24
36	Effect of vitamin E intake from food and supplement sources on plasma □and □-tocopherol concentrations in a healthy Irish adult population. *British Journal of Nutrition*, **2014**, 112, 1575-85	3.6	23

35	Comminuted meat products□consumption, composition, and approaches to healthier formulations. *Food Reviews International*, **2017**, 33, 143-166	5.5	20
34	Development of active packaging containing natural antioxidants. *Procedia Food Science*, **2011**, 1, 224-228		19
33	Lipid and colour stability of beef from grazing heifers supplemented with sunflower oil alone or with fish oil. *Meat Science*, **2007**, 77, 634-42	6.4	19
32	Volatile Profile of Grilled Lamb as Affected by Castration and Age at Slaughter in Two Breeds. *Journal of Food Science*, **2018**, 83, 2466-2477	3.4	19
31	Consumer views on □healthier□processed meat. *British Food Journal*, **2016**, 118, 1712-1730	2.8	17
30	Effect of finishing diet and duration on the sensory quality and volatile profile of lamb meat. *Food Research International*, **2019**, 115, 54-64	7	16
29	Use of sodium caseinate/glycerol edible films to reduce lipid oxidation in sliced turkey meat. *European Food Research and Technology*, **2009**, 228, 433-440	3.4	16
28	Intra-muscular and inter-muscular variation in carbon turnover of ovine muscles as recorded by stable isotope ratios. *Food Chemistry*, **2010**, 123, 203-209	8.5	16
27	Effect of castration and age at slaughter on sensory perception of lamb meat. *Small Ruminant Research*, **2017**, 157, 65-74	1.7	15
26	Consumer preferences towards healthier reformulation of a range of processed meat products. *British Food Journal*, **2017**, 119, 2013-2026	2.8	13
25	Effect of mode of addition of flaxseed oil on the quality characteristics of chicken sausage containing vitamin E and omega 3 fatty acids at levels to support a health claim. *Food and Function*, **2017**, 8, 3563-3575	6.1	11
24	Quality attributes and retention of vitamin E in reduced salt chicken sausages fortified with vitamin E. *Journal of Food Science and Technology*, **2016**, 53, 3948-3959	3.3	11
23	Suckler Bulls Slaughtered at 15 Months of Age: Effect of Different Production Systems on the Fatty Acid Profile and Selected Quality Characteristics of. *Foods*, **2019**, 8,	4.9	8
22	Isotopic turnover of carbon and nitrogen in bovine blood fractions and inner organs. *Rapid Communications in Mass Spectrometry*, **2014**, 28, 1011-8	2.2	8
21	Lamb meat colour stability as affected by dietary tannins. *Italian Journal of Animal Science*, **2009**, 8, 507-509	2.2	8
20	The effect of oxygen exclusion during cooling of cooked turkey breast on the development of lipid oxidation in the stored product. *Journal of the Science of Food and Agriculture*, **2002**, 82, 1044-1049	4.3	8
19	Influence of dietary cardoon meal on volatile compounds and flavour in lamb meat. *Meat Science*, **2020**, 163, 108086	6.4	7
18	Extending the Grazing Period for Bulls, Prior to Finishing on a Concentrate Ration: Composition, Collagen Structure and Organoleptic Characteristics of Beef. *Foods*, **2019**, 8,	4.9	7

17	Bisphenol A and Metabolites in Meat and Meat Products: Occurrence, Toxicity, and Recent Development in Analytical Methods. *Foods*, **2021**, 10,	4.9	7
16	Validation of a Rapid Microwave-Assisted Extraction Method and GC-FID Quantification of Total Branched Chain Fatty Acids in Lamb Subcutaneous Adipose Tissue. *Journal of Food Science*, **2019**, 84, 80-85	3.4	7
15	A modelling approach to investigate the impact of consumption of three different beef compositions on human dietary fat intakes. *Public Health Nutrition*, **2020**, 23, 2373-2383	3.3	6
14	A Validated Method for Cholesterol Determination in Turkey Meat Products Using Relative Response Factors. *Foods*, **2019**, 8,	4.9	6
13	Influence of dietary inclusion of tannin extracts from mimosa, chestnut and tara on volatile compounds and flavour in lamb meat. *Meat Science*, **2021**, 172, 108336	6.4	6
12	A consumer study of the effect of castration and slaughter age of lambs on the sensory quality of meat. *Small Ruminant Research*, **2018**, 169, 148-153	1.7	6
11	The effect of 25-hydroxyvitamin D and phytase inclusion on pig performance, bone parameters and pork quality in finisher pigs. *Journal of Animal Physiology and Animal Nutrition*, **2018**, 102, 1296-1305	2.6	5
10	Effects of dietary fat sources on the intramuscular and subcutaneous adipose tissue fatty acid composition, and consumer acceptability of lamb. *Journal of the Science of Food and Agriculture*, **2020**, 100, 2176-2184	4.3	5
9	The application of transcriptomic data in the authentication of beef derived from contrasting production systems. *BMC Genomics*, **2016**, 17, 746	4.5	5
8	Effect of breed and castration on production and carcass traits of male lambs following an intensive finishing period. *Translational Animal Science*, **2018**, 2, 407-418	1.4	5
7	The effects of graded levels of concentrate supplementation on colour and lipid stability of beef from pasture finished late-maturing bulls. *Animal*, **2020**, 14, 656-666	3.1	4
6	Effect of forage to concentrate ratio and duration of feeding on growth and feed conversion efficiency of male lambs. *Translational Animal Science*, **2018**, 2, 419-427	1.4	3
5	Stable isotope profile (C, N, O, S) of Irish raw milk: Baseline data for authentication. *Food Control*, **2021**, 121, 107643	6.2	3
4	The colour and sensory characteristics of longissimus muscle from beef cattle that grazed grass or consumed concentrates prior to slaughter. *Journal of the Science of Food and Agriculture*, **2022**, 102, 113-120	4.3	2
3	Effects of castration and slaughter age on the fatty acid composition of ovine muscle and adipose tissue from two breeds. *Small Ruminant Research*, **2018**, 168, 94-100	1.7	2
2	Stable isotope ratio analysis for the authentication of milk and dairy ingredients: A review. *International Dairy Journal*, **2021**, 126, 105268	3.5	1
1	Volatile and sensory analysis to discriminate meat from lambs fed different concentrate-based diets. *Animal Production Science*, **2020**, 60, 1654	1.4	1