

# Frank J Monahan

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	The colour and sensory characteristics of longissimus muscle from beef cattle that grazed grass or consumed concentrates prior to slaughter. <i>Journal of the Science of Food and Agriculture</i> , <b>2022</b> , 102, 1134-120	4.3	2
69	Stable isotope ratio analysis for the authentication of milk and dairy ingredients: A review. <i>International Dairy Journal</i> , <b>2021</b> , 126, 105268	3.5	1
68	Bisphenol A and Metabolites in Meat and Meat Products: Occurrence, Toxicity, and Recent Development in Analytical Methods. <i>Foods</i> , <b>2021</b> , 10,	4.9	7
67	Influence of dietary inclusion of tannin extracts from mimosa, chestnut and tara on volatile compounds and flavour in lamb meat. <i>Meat Science</i> , <b>2021</b> , 172, 108336	6.4	6
66	Stable isotope profile (C, N, O, S) of Irish raw milk: Baseline data for authentication. <i>Food Control</i> , <b>2021</b> , 121, 107643	6.2	3
65	Influence of dietary cardoon meal on volatile compounds and flavour in lamb meat. <i>Meat Science</i> , <b>2020</b> , 163, 108086	6.4	7
64	Effects of dietary fat sources on the intramuscular and subcutaneous adipose tissue fatty acid composition, and consumer acceptability of lamb. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 2176-2184	4.3	5
63	A modelling approach to investigate the impact of consumption of three different beef compositions on human dietary fat intakes. <i>Public Health Nutrition</i> , <b>2020</b> , 23, 2373-2383	3.3	6
62	Volatile and sensory analysis to discriminate meat from lambs fed different concentrate-based diets. <i>Animal Production Science</i> , <b>2020</b> , 60, 1654	1.4	1
61	The effects of graded levels of concentrate supplementation on colour and lipid stability of beef from pasture finished late-maturing bulls. <i>Animal</i> , <b>2020</b> , 14, 656-666	3.1	4
60	Effect of finishing diet and duration on the sensory quality and volatile profile of lamb meat. <i>Food Research International</i> , <b>2019</b> , 115, 54-64	7	16
59	Suckler Bulls Slaughtered at 15 Months of Age: Effect of Different Production Systems on the Fatty Acid Profile and Selected Quality Characteristics of. <i>Foods</i> , <b>2019</b> , 8,	4.9	8
58	Extending the Grazing Period for Bulls, Prior to Finishing on a Concentrate Ration: Composition, Collagen Structure and Organoleptic Characteristics of Beef. <i>Foods</i> , <b>2019</b> , 8,	4.9	7
57	A Validated Method for Cholesterol Determination in Turkey Meat Products Using Relative Response Factors. <i>Foods</i> , <b>2019</b> , 8,	4.9	6
56	Validation of a Rapid Microwave-Assisted Extraction Method and GC-FID Quantification of Total Branched Chain Fatty Acids in Lamb Subcutaneous Adipose Tissue. <i>Journal of Food Science</i> , <b>2019</b> , 84, 80-85	3.4	7
55	Impact of inclusion of flaxseed oil (pre-emulsified or encapsulated) on the physical characteristics of chicken sausages. <i>Journal of Food Engineering</i> , <b>2018</b> , 230, 39-48	6	36
54	The use of synthetic and natural vitamin D sources in pig diets to improve meat quality and vitamin D content. <i>Meat Science</i> , <b>2018</b> , 143, 60-68	6.4	24

53	The effect of 25-hydroxyvitamin D and phytase inclusion on pig performance, bone parameters and pork quality in finisher pigs. <i>Journal of Animal Physiology and Animal Nutrition</i> , <b>2018</b> , 102, 1296-1305	2.6	5
52	Effect of forage to concentrate ratio and duration of feeding on growth and feed conversion efficiency of male lambs. <i>Translational Animal Science</i> , <b>2018</b> , 2, 419-427	1.4	3
51	Effects of castration and slaughter age on the fatty acid composition of ovine muscle and adipose tissue from two breeds. <i>Small Ruminant Research</i> , <b>2018</b> , 168, 94-100	1.7	2
50	A consumer study of the effect of castration and slaughter age of lambs on the sensory quality of meat. <i>Small Ruminant Research</i> , <b>2018</b> , 169, 148-153	1.7	6
49	Effect of breed and castration on production and carcass traits of male lambs following an intensive finishing period. <i>Translational Animal Science</i> , <b>2018</b> , 2, 407-418	1.4	5
48	Volatile Profile of Grilled Lamb as Affected by Castration and Age at Slaughter in Two Breeds. <i>Journal of Food Science</i> , <b>2018</b> , 83, 2466-2477	3.4	19
47	Meat provenance: Authentication of geographical origin and dietary background of meat. <i>Meat Science</i> , <b>2018</b> , 144, 2-14	6.4	38
46	Comminuted meat products consumption, composition, and approaches to healthier formulations. <i>Food Reviews International</i> , <b>2017</b> , 33, 143-166	5.5	20
45	Fatty acid, volatile and sensory characteristics of beef as affected by grass silage or pasture in the bovine diet. <i>Food Chemistry</i> , <b>2017</b> , 235, 86-97	8.5	24
44	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. <i>Food and Function</i> , <b>2017</b> , 8, 3563-3575	6.1	11
43	Consumer preferences towards healthier reformulation of a range of processed meat products. <i>British Food Journal</i> , <b>2017</b> , 119, 2013-2026	2.8	13
42	Effect of castration and age at slaughter on sensory perception of lamb meat. <i>Small Ruminant Research</i> , <b>2017</b> , 157, 65-74	1.7	15
41	Factors that predict consumer acceptance of enriched processed meats. <i>Meat Science</i> , <b>2017</b> , 133, 185-196	3.4	24
40	Consumer evaluations of processed meat products reformulated to be healthier - A conjoint analysis study. <i>Meat Science</i> , <b>2017</b> , 131, 82-89	6.4	59
39	The application of transcriptomic data in the authentication of beef derived from contrasting production systems. <i>BMC Genomics</i> , <b>2016</b> , 17, 746	4.5	5
38	Quality attributes and retention of vitamin E in reduced salt chicken sausages fortified with vitamin E. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 3948-3959	3.3	11
37	Consumer views on 'healthier' processed meat. <i>British Food Journal</i> , <b>2016</b> , 118, 1712-1730	2.8	17
36	Effect of an active packaging with citrus extract on lipid oxidation and sensory quality of cooked turkey meat. <i>Meat Science</i> , <b>2014</b> , 96, 1171-6	6.4	90

35	Isotopic turnover of carbon and nitrogen in bovine blood fractions and inner organs. <i>Rapid Communications in Mass Spectrometry</i> , <b>2014</b> , 28, 1011-8	2.2	8
34	Effect of vitamin E intake from food and supplement sources on plasma $\alpha$ and $\beta$ -tocopherol concentrations in a healthy Irish adult population. <i>British Journal of Nutrition</i> , <b>2014</b> , 112, 1575-85	3.6	23
33	Contrasting Cu, Fe, and Zn isotopic patterns in organs and body fluids of mice and sheep, with emphasis on cellular fractionation. <i>Metallomics</i> , <b>2013</b> , 5, 1470-82	4.5	84
32	PET trays coated with Citrus extract exhibit antioxidant activity with cooked turkey meat. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 47, 471-477	5.4	29
31	Development of active packaging containing natural antioxidants. <i>Procedia Food Science</i> , <b>2011</b> , 1, 224-228		19
30	The volatile profile of longissimus dorsi muscle of heifers fed pasture, pasture silage or cereal concentrate: implication for dietary discrimination. <i>Meat Science</i> , <b>2011</b> , 87, 282-9	6.4	30
29	Carotenoid, colour and reflectance measurements in bovine adipose tissue to discriminate between beef from different feeding systems. <i>Meat Science</i> , <b>2011</b> , 88, 347-53	6.4	30
28	Does natural weathering change the stable isotope composition ( $\delta$ H, $\delta$ C, $\delta$ N, $\delta$ O and $\delta$ S) of cattle hair?. <i>Rapid Communications in Mass Spectrometry</i> , <b>2011</b> , 25, 3741-8	2.2	28
27	Tissue turnover in ovine muscles and lipids as recorded by multiple (H, C, O, S) stable isotope ratios. <i>Food Chemistry</i> , <b>2011</b> , 124, 291-297	8.5	39
26	Multielement isotope analysis of bovine muscle for determination of international geographical origin of meat. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 3285-94	5.7	42
25	Beef authentication and retrospective dietary verification using stable isotope ratio analysis of bovine muscle and tail hair. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 3295-305	5.7	56
24	Long chain n-3 polyunsaturated fatty acid concentration and color and lipid stability of muscle from heifers offered a ruminally protected fish oil supplement. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 5015-25	5.7	31
23	Intra-muscular and inter-muscular variation in carbon turnover of ovine muscles as recorded by stable isotope ratios. <i>Food Chemistry</i> , <b>2010</b> , 123, 203-209	8.5	16
22	Use of sodium caseinate/glycerol edible films to reduce lipid oxidation in sliced turkey meat. <i>European Food Research and Technology</i> , <b>2009</b> , 228, 433-440	3.4	16
21	Lamb meat colour stability as affected by dietary tannins. <i>Italian Journal of Animal Science</i> , <b>2009</b> , 8, 507-509		8
20	Effect of age and food intake on dietary carbon turnover recorded in sheep wool. <i>Rapid Communications in Mass Spectrometry</i> , <b>2008</b> , 22, 2937-45	2.2	30
19	Using hooves for high-resolution isotopic reconstruction of bovine dietary history. <i>Rapid Communications in Mass Spectrometry</i> , <b>2007</b> , 21, 479-86	2.2	25
18	Lipid and colour stability of beef from grazing heifers supplemented with sunflower oil alone or with fish oil. <i>Meat Science</i> , <b>2007</b> , 77, 634-42	6.4	19

17	Mechanism of oxymyoglobin oxidation in the presence of oxidizing lipids in bovine muscle. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 5734-8	5.7	35
16	Alteration of the carbon and nitrogen stable isotope composition of beef by substitution of grass silage with maize silage. <i>Rapid Communications in Mass Spectrometry</i> , <b>2005</b> , 19, 1937-42	2.2	73
15	The tenderisation of shin beef using a citrus juice marinade. <i>Meat Science</i> , <b>2003</b> , 63, 161-8	6.4	69
14	The effect of oxygen exclusion during cooling of cooked turkey breast on the development of lipid oxidation in the stored product. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 1044-1049	4.3	8
13	Effect of soya oil and glycerol on physical properties of composite WPI films. <i>Journal of Food Engineering</i> , <b>2002</b> , 51, 299-304	6	56
12	Potential Food Applications of Biobased Materials. An EU-Concerted Action Project. <i>Starch/Staerke</i> , <b>2001</b> , 53, 189-200	2.3	55
11	Effects of dietary supplementation with vitamin E and organic selenium on the oxidative stability of beef. <i>Journal of Animal Science</i> , <b>2001</b> , 79, 2827-34	0.7	54
10	A comparison of solid-phase microextraction (SPME) fibres for measurement of hexanal and pentanal in cooked turkey. <i>Food Chemistry</i> , <b>2000</b> , 68, 339-345	8.5	142
9	Modeling the effect of glycerol on the moisture sorption behavior of whey protein edible films. <i>Journal of Food Engineering</i> , <b>2000</b> , 43, 25-30	6	134
8	Mechanical Properties and Water Vapor Permeability of Edible Films from Whey Protein Isolate and N-Ethylmaleimide or Cysteine. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 3789-3792	5.7	27
7	Mechanical Properties and Water Vapor Permeability of Edible Films from Whey Protein Isolate and Sodium Dodecyl Sulfate. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 438-443	5.7	79
6	Effect of pH and temperature on protein unfolding and thiol/disulfide interchange reactions during heat-induced gelation of whey proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 46-52	5.7	283
5	Influence of diet on lipid oxidation and membrane structure in porcine muscle microsomes. <i>Journal of Agricultural and Food Chemistry</i> , <b>1994</b> , 42, 59-63	5.7	75
4	Polymerization of whey proteins in whey protein-stabilized emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>1993</b> , 41, 1826-1829	5.7	76
3	EFFECT OF EMULSION DROPLETS ON THE RHEOLOGY OF WHEY PROTEIN ISOLATE GELS. <i>Journal of Texture Studies</i> , <b>1993</b> , 24, 411-422	3.6	114
2	Measurement of lipid oxidation in meat and meat products. <i>Trends in Food Science and Technology</i> , <b>1992</b> , 3, 315-319	15.3	69
1	Influence of dietary treatment on lipid and cholesterol oxidation in pork. <i>Journal of Agricultural and Food Chemistry</i> , <b>1992</b> , 40, 1310-1315	5.7	113