

# Oscar Lopez-Campos

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3518682/publications.pdf>

Version: 2024-02-01

17  
papers

197  
citations

1307594

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1058476

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17  
times ranked

218  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of Production Factors on Beef Primal Tissue Composition. <i>Foods</i> , 2022, 11, 518.	4.3	5
2	Effects of energy source in milk replacer on glucose metabolism of neonatal dairy calves. <i>Journal of Dairy Science</i> , 2021, 104, 5009-5020.	3.4	11
3	Effect of Feeding Barley, Corn, and a Barley/Corn Blend on Beef Composition and End-Product Palatability. <i>Foods</i> , 2021, 10, 977.	4.3	2
4	Enhancing the Nutritional Value of Red Meat through Genetic and Feeding Strategies. <i>Foods</i> , 2021, 10, 872.	4.3	26
5	Evaluation of RNA quality and functional transcriptome of beef longissimus thoracis over time post-mortem. <i>PLoS ONE</i> , 2021, 16, e0251868.	2.5	4
6	Carcass and Primal Composition Predictions Using Camera Vision Systems (CVS) and Dual-Energy X-ray Absorptiometry (DXA) Technologies on Mature Cows. <i>Foods</i> , 2021, 10, 1118.	4.3	5
7	A Comparison of Fresh Pork Colour Measurements by Using Four Commercial Handheld Devices. <i>Foods</i> , 2021, 10, 2515.	4.3	3
8	Rapid and non-destructive determination of lean fat and bone content in beef using dual energy X-ray absorptiometry. <i>Meat Science</i> , 2018, 146, 140-146.	5.5	18
9	Muscle profiling of retail characteristics within the Canadian cull cow grades. <i>Canadian Journal of Animal Science</i> , 2017, , .	1.5	2
10	Effects of novel nitrite packaging film on the bacterial growth of bison strip-loin steaks. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13311.	2.0	12
11	Effects of feeding beef fat enriched with polyunsaturated fatty acid biohydrogenation products to pigs. <i>Canadian Journal of Animal Science</i> , 2016, 96, 95-99.	1.5	0
12	Relative contribution of electrical stimulation to beef tenderness compared to other production factors. <i>Canadian Journal of Animal Science</i> , 2016, 96, 104-107.	1.5	5
13	Could near Infrared Spectra of Ears Be Used to Classify Carcass Composition in Pigs?. <i>NIR News</i> , 2015, 26, 4-6.	0.3	0
14	Review: Canadian beef grading “ Opportunities to identify carcass and meat quality traits valued by consumers. <i>Canadian Journal of Animal Science</i> , 2014, 94, 545-556.	1.5	21
15	Effects of meat pH on growth of 11 species of psychrotolerant clostridia on vacuum packaged beef and blown pack spoilage of the product. <i>Food Microbiology</i> , 2014, 39, 13-18.	4.2	28
16	Greenhouse Gas Emissions from Calf- and Yearling-Fed Beef Production Systems, With and Without the Use of Growth Promotants. <i>Animals</i> , 2012, 2, 195-220.	2.3	51
17	Relative contribution of breed, slaughter weight, sex and diet to the fatty acid composition of differentiated pork. <i>Canadian Journal of Animal Science</i> , 0, , .	1.5	4