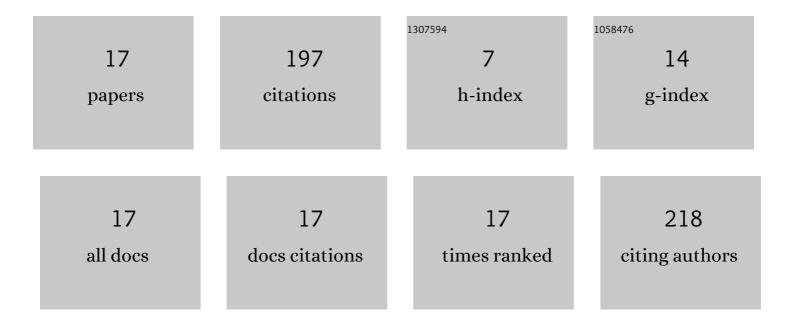
Oscar Lopez-Campos

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3518682/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Influence of Production Factors on Beef Primal Tissue Composition. Foods, 2022, 11, 518.	4.3	5
2	Effects of energy source in milk replacer on glucose metabolism of neonatal dairy calves. Journal of Dairy Science, 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. Foods, 2021, 10, 977.	4.3	2
4	Enhancing the Nutritional Value of Red Meat through Genetic and Feeding Strategies. Foods, 2021, 10, 872.	4.3	26
5	Evaluation of RNA quality and functional transcriptome of beef longissimus thoracis over time post-mortem. PLoS ONE, 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. Foods, 2021, 10, 1118.	4.3	5
7	A Comparison of Fresh Pork Colour Measurements by Using Four Commercial Handheld Devices. Foods, 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. Meat Science, 2018, 146, 140-146.	5.5	18
9	Muscle profiling of retail characteristics within the Canadian cull cow grades. Canadian Journal of Animal Science, 2017, , .	1.5	2
10	Effects of novel nitrite packaging film on the bacterial growth of bison strip-loin steaks. Journal of Food Processing and Preservation, 2017, 41, e13311.	2.0	12
11	Effects of feeding beef fat enriched with polyunsaturated fatty acid biohydrogenation products to pigs. Canadian Journal of Animal Science, 2016, 96, 95-99.	1.5	0
12	Relative contribution of electrical stimulation to beef tenderness compared to other production factors. Canadian Journal of Animal Science, 2016, 96, 104-107.	1.5	5
13	Could near Infrared Spectra of Ears Be Used to Classify Carcass Composition in Pigs?. NIR News, 2015, 26, 4-6.	0.3	0
14	Review: Canadian beef grading – Opportunities to identify carcass and meat quality traits valued by consumers. Canadian Journal of Animal Science, 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. Food Microbiology, 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. Animals, 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. Canadian Journal of Animal Science, 0, , .	1.5	4