

# Inmaculada GÃ³mez

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3690562/publications.pdf>

Version: 2024-02-01

16  
papers

393  
citations

1040056

9  
h-index

1199594

12  
g-index

16  
all docs

16  
docs citations

16  
times ranked

543  
citing authors

#	ARTICLE	IF	CITATIONS
1	The Effects of Processing and Preservation Technologies on Meat Quality: Sensory and Nutritional Aspects. <i>Foods</i> , 2020, 9, 1416.	4.3	86
2	The effects of olive oil emulsified alginate on the physico-chemical, sensory, microbial, and fatty acid profiles of low-salt, inulin-enriched sausages. <i>Meat Science</i> , 2011, 88, 189-197.	5.5	82
3	Relative importance of cues underlying Spanish consumers'™ beef choice and segmentation, and consumer liking of beef enriched with n-3 and CLA fatty acids. <i>Food Quality and Preference</i> , 2014, 33, 74-85.	4.6	67
4	Application of the Just-About-Right Scales in the Development of New Healthy Whole-Wheat Muffins by the Addition of a Product Obtained from White and Red Grape Pomace. <i>Foods</i> , 2019, 8, 419.	4.3	36
5	Effect of whole linseed and rumen-protected conjugated linoleic acid enriched diets on feedlot performance, carcass characteristics, and adipose tissue development in young Holstein bulls. <i>Meat Science</i> , 2013, 94, 208-214.	5.5	25
6	Quality Characteristics of a Low-Fat Beef Patty Enriched by Polyunsaturated Fatty Acids and Vitamin D <sub>3</sub> . <i>Journal of Food Science</i> , 2018, 83, 454-463.	3.1	23
7	Shelf life of ground beef enriched with omega-3 and/or conjugated linoleic acid and use of grape seed extract to inhibit lipid oxidation. <i>Food Science and Nutrition</i> , 2016, 4, 67-79.	3.4	17
8	Improvement of the Functional and Healthy Properties of Meat Products. , 2018, , 1-74.		17
9	Fatty acid composition of young Holstein bulls fed whole linseed and rumen-protected conjugated linoleic acid enriched diets. <i>Livestock Science</i> , 2015, 180, 106-112.	1.6	16
10	Low-Fat Beef Patties with Augmented Omega-3 Fatty Acid and CLA Levels and Influence of Grape Seed Extract. <i>Journal of Food Science</i> , 2014, 79, S2368-76.	3.1	12
11	Effects of an Extract from Olive Fruits on the Physicochemical Properties, Lipid Oxidation and Volatile Compounds of Beef Patties. <i>Foods</i> , 2020, 9, 1728.	4.3	7
12	Estimation of Fatty Acids in Intramuscular Fat of Beef by FT-MIR Spectroscopy. <i>Foods</i> , 2021, 10, 155.	4.3	3
13	The Reformulation of a Beef Patty Enriched with n-3 Fatty Acids and Vitamin D3 Influences Consumers'™ Response under Different Information Scenarios. <i>Foods</i> , 2020, 9, 506.	4.3	2
14	Raw-Cured Spanish Traditional Meat Product "Chistorra de Navarra" Sensory and Composition Quality Standards. <i>Foods</i> , 2020, 9, 1006.	4.3	0
15	THE USE OF SELF-ASSESSMENT IN FIRST YEAR STUDENTS OF THE DEGREE OF FOOD SCIENCE AND TECHNOLOGY. <i>EDULEARN Proceedings</i> , 2020, , .	0.0	0
16	MOBILE APPLICATION TO TRACK STUDENT EXPERIMENTAL LEARNING AND TO IMPROVE THE STUDENTS'™ ATTENTION. , 2020, , .		0