

Maria Font i Furnols

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Serbian, Croatian and Spanish consumers' beliefs towards artisan cheese. <i>British Food Journal</i> , 2022, 124, 3257-3273.	1.6	10
2	Consumer evaluation of meat quality from barrows, immunocastrates and boars in six countries. <i>Animal</i> , 2022, 16, 100455.	1.3	7
3	Consumers'™ Expectations about Meat from Surgical Castrated or Immunocastrated Male and Female Iberian Pigs. <i>Animals</i> , 2022, 12, 468.	1.0	3
4	Spanish perspective on meat consumption and consumer attitudes. <i>Meat Science</i> , 2022, 191, 108874.	2.7	14
5	Productive performance and in vivo body composition across the growing and finishing period and carcass traits in pigs of four sex types. <i>Meat Science</i> , 2022, 192, 108909.	2.7	5
6	Understanding consumers' perceptions towards Iberian pig production and animal welfare. <i>Meat Science</i> , 2021, 172, 108317.	2.7	40
7	Consumer liking of <i>M. longissimus lumborum</i> from New Zealand pasture-finished lamb is influenced by intramuscular fat. <i>Meat Science</i> , 2021, 173, 108380.	2.7	31
8	Prediction of tissue composition of live dairy calves and carcasses by computed tomography. <i>Livestock Science</i> , 2021, 243, 104371.	0.6	3
9	Analysis of the Sustainability of Fattening Systems for Iberian Traditional Pig Production through a Technical and Environmental Approach. <i>Animals</i> , 2021, 11, 411.	1.0	7
10	Alternatives to Piglet Castration: From Issues to Solutions. <i>Animals</i> , 2021, 11, 1041.	1.0	4
11	Non-destructive evaluation of carcass and ham traits and meat quality assessment applied to early and late immunocastrated Iberian pigs. <i>Animal</i> , 2021, 15, 100189.	1.3	5
12	Effects of Exogenous 6-Phytase (EC 3.1.3.26) Supplementation on Performance, Calcium and Phosphorous Digestibility, and Bone Mineralisation and Density in Weaned Piglets. <i>Animals</i> , 2021, 11, 1787.	1.0	4
13	Exploring Sustainable Food Choices Factors and Purchasing Behavior in the Sustainable Development Goals Era in Spain. <i>Sustainability</i> , 2021, 13, 7397.	1.6	6
14	Recent advances in meat color research. <i>Current Opinion in Food Science</i> , 2021, 41, 81-87.	4.1	108
15	Crude and acid oils from olive pomace as alternative fat sources in growing-finishing pigs. <i>Animal</i> , 2021, 15, 100389.	1.3	8
16	Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. <i>Meat Science</i> , 2020, 160, 107965.	2.7	26
17	The Use of Pork from Entire Male and Immunocastrated Pigs for Meat Products™ An Overview with Recommendations. <i>Animals</i> , 2020, 10, 1754.	1.0	33
18	Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. <i>Animals</i> , 2020, 10, 1220.	1.0	23

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19	Feasibility of on/at Line Methods to Determine Boar Taint and Boar Taint Compounds: An Overview. <i>Animals</i> , 2020, 10, 1886.	1.0	20
20	Exploratory Survey on European Consumer and Stakeholder Attitudes towards Alternatives for Surgical Castration of Piglets. <i>Animals</i> , 2020, 10, 1758.	1.0	29
21	Molecular phenomics of a high-calorie diet-induced porcine model of prepubertal obesity. <i>Journal of Nutritional Biochemistry</i> , 2020, 83, 108393.	1.9	7
22	Computed tomography evaluation of gilt growth performance and carcass quality under feeding restrictions and compensatory growth effects on the sensory quality of pork. <i>Livestock Science</i> , 2020, 237, 104023.	0.6	6
23	Attitudes and beliefs of consumers towards pig welfare and pork quality. <i>IOP Conference Series: Earth and Environmental Science</i> , 2019, 333, 012002.	0.2	4
24	Effects of additional organic micro-minerals and methionine on carcass composition, gait score, bone characteristics, and osteochondrosis in replacement gilts of different growth rate. <i>Animal Feed Science and Technology</i> , 2019, 256, 114262.	1.1	6
25	Automatic ham classification method based on support vector machine model increases accuracy and benefits compared to manual classification. <i>Meat Science</i> , 2019, 155, 1-7.	2.7	7
26	Acceptability of Dry-Cured Belly (Pancetta) from Entire Males, Immunocastrates or Surgical Castrates: Study with Slovenian Consumers. <i>Foods</i> , 2019, 8, 122.	1.9	6
27	Morphology and ultrastructure of the midgut gland ("hepatopancreas") during ontogeny in the common spider crab <i>Maja brachydactyla</i> Balss, 1922 (<i>Brachyura</i> , <i>Majidae</i>). <i>Arthropod Structure and Development</i> , 2019, 49, 137-151.	0.8	9
28	Intramuscular fat content in different muscles, locations, weights and genotype-sexes and its prediction in live pigs with computed tomography. <i>Animal</i> , 2019, 13, 666-674.	1.3	22
29	On-line Ham Grading using pattern recognition models based on available data in commercial pig slaughterhouses. <i>Meat Science</i> , 2018, 143, 39-45.	2.7	13
30	Consumer acceptance of minced meat patties from boars in four European countries. <i>Meat Science</i> , 2018, 137, 235-243.	2.7	14
31	Potential sensitivity of pork production situations aiming at high-quality products to the use of entire male pigs as an alternative to surgical castrates. <i>Animal</i> , 2018, 12, 1287-1295.	1.3	15
32	Evaluation of an automatic lean meat percentage quantification method based on a partial volume model from computed tomography scans. <i>Computers and Electronics in Agriculture</i> , 2018, 151, 365-375.	3.7	6
33	Effect of Environmental Enrichment and Herbal Compounds-Supplemented Diet on Pig Carcass, Meat Quality Traits, and Consumers' Acceptability and Preference. <i>Animals</i> , 2018, 8, 118.	1.0	12
34	Relationship between pig carcass characteristics measured in live pigs or carcasses with Piglog, Fat-o-Meat [™] and computed tomography. <i>Livestock Science</i> , 2017, 197, 88-95.	0.6	15
35	Growth of total fat and lean and of primal cuts is affected by the sex type. <i>Animal</i> , 2017, 11, 1321-1329.	1.3	20
36	Attitudes of Serbian food technology students towards surgical and immunocastration of boars and their sensitivity to androstenone and skatole. <i>IOP Conference Series: Earth and Environmental Science</i> , 2017, 85, 012087.	0.2	0

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37	Predicting the carcass chemical composition and describing its growth in live pigs of different sexes using computed tomography. <i>Animal</i> , 2016, 10, 172-181.	1.3	7
38	Russian and Chinese consumers' acceptability of boar meat patties depending on their sensitivity to androstenone and skatole. <i>Meat Science</i> , 2016, 121, 96-103.	2.7	10
39	Evolution of testes characteristics in entire and immunocastrated male pigs from 30 to 120kg live weight as assessed by computed tomography with perspective on boar taint. <i>Meat Science</i> , 2016, 116, 8-15.	2.7	8
40	Consumers' segmentation based on the acceptability of meat from entire male pigs with different boar taint levels in four European countries: France, Italy, Spain and United Kingdom. <i>Meat Science</i> , 2016, 114, 137-145.	2.7	19
41	Comparison of national ZP equations for lean meat percentage assessment in SEUROP pig classification. <i>Meat Science</i> , 2016, 113, 1-8.	2.7	13
42	Imaging technologies to study the composition of live pigs: A review. <i>Spanish Journal of Agricultural Research</i> , 2016, 14, e06R01.	0.3	8
43	Estimation of carcass composition and cut composition from computed tomography images of live growing pigs of different genotypes. <i>Animal</i> , 2015, 9, 166-178.	1.3	30
44	Predicting fat, lean and the weights of primal cuts for growing pigs of different genotypes and sexes using computed tomography. <i>Journal of Animal Science</i> , 2015, 93, 1388.	0.2	13
45	An Attempt to Predict Conformation and Fatness in Bulls by Means of Artificial Neural Networks Using Weight, Age and Breed Composition Information. <i>Italian Journal of Animal Science</i> , 2015, 14, 3198.	0.8	1
46	Effects of ractopamine administration and castration method on muscle fiber characteristics and sensory quality of the longissimus muscle in two PiÅ©train pig genotypes. <i>Meat Science</i> , 2015, 102, 27-34.	2.7	12
47	Quantification of computed tomography pork carcass images. , 2014, , .		1
48	In vivo computed tomography evaluation of the composition of the carcass and main cuts of growing pigs of three commercial crossbreeds. <i>Livestock Science</i> , 2014, 170, 181-192.	0.6	11
49	Composition and intramuscular fat estimation of Holstein bull and steer rib sections by using one or more computed tomography cross-sectional images. <i>Livestock Science</i> , 2014, 170, 210-218.	0.6	6
50	Consumer preference, behavior and perception about meat and meat products: An overview. <i>Meat Science</i> , 2014, 98, 361-371.	2.7	608
51	Effect of reducing dietary protein and lysine on growth performance, carcass characteristics, intramuscular fat, and fatty acid profile of finishing barrows1. <i>Journal of Animal Science</i> , 2014, 92, 129-140.	0.2	62
52	Classification of dry-cured hams according to the maturation time using near infrared spectra and artificial neural networks. <i>Meat Science</i> , 2014, 96, 14-20.	2.7	29
53	Effect of vitamin A depletion on fat deposition in finishing pigs, intramuscular fat content and gene expression in the longissimus muscle. <i>Livestock Science</i> , 2014, 167, 392-399.	0.6	6
54	Sustainable sheep production and consumer preference trends: Compatibilities, contradictions, and unresolved dilemmas. <i>Meat Science</i> , 2013, 95, 772-789.	2.7	115

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55	Effect of tasting and information on consumer opinion about pig castration. <i>Meat Science</i> , 2013, 95, 242-249.	2.7	22
56	Use of linear regression and partial least square regression to predict intramuscular fat of pig loin computed tomography images. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2013, 122, 58-64.	1.8	32
57	Effect of a high dose of CLA in finishing pig diets on fat deposition and fatty acid composition in intramuscular fat and other fat depots. <i>Meat Science</i> , 2013, 93, 517-524.	2.7	28
58	Effect of vaccination against gonadotrophin-releasing factor on growth performance, carcass, meat and fat quality of male Duroc pigs for dry-cured ham production. <i>Meat Science</i> , 2012, 91, 148-154.	2.7	53
59	Do all the consumers accept marbling in the same way? The relationship between eating and visual acceptability of pork with different intramuscular fat content. <i>Meat Science</i> , 2012, 91, 448-453.	2.7	94
60	Consumer studies on sensory acceptability of boar taint: A review. <i>Meat Science</i> , 2012, 92, 319-329.	2.7	73
61	Advantages and limitations of X-ray and computed tomography systems for the study of the skeleton in meagre (<i>Argyrosomus regius</i>). <i>Journal of Applied Ichthyology</i> , 2012, 28, 441-445.	0.3	8
62	Short communication. Sensory evaluation of commercial beef produced in Uruguay and three European countries. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 712.	0.3	1
63	Carcass and meat quality characteristics of immunocastrated male, surgically castrated male, entire male and female pigs. <i>Meat Science</i> , 2010, 85, 664-670.	2.7	150
64	Lean content prediction in pig carcasses, loin and ham by computed tomography (CT) using a density model. <i>Meat Science</i> , 2010, 86, 616-622.	2.7	30
65	Prediction of fatty acid composition using a NIRS fibre optics probe at two different locations of ham subcutaneous fat. <i>Food Research International</i> , 2010, 43, 1416-1422.	2.9	28
66	The pork industry: a supply chain perspective. <i>British Food Journal</i> , 2009, 111, 257-274.	1.6	34
67	Estimation of lean meat content in pig carcasses using X-ray Computed Tomography and PLS regression. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2009, 98, 31-37.	1.8	50
68	Comparison of different devices for predicting the lean meat percentage of pig carcasses. <i>Meat Science</i> , 2009, 83, 443-446.	2.7	50
69	Relationships between biochemical characteristics and meat quality of Longissimus thoracis and Semimembranosus muscles in five porcine lines. <i>Meat Science</i> , 2008, 80, 927-933.	2.7	47
70	SENSORY CHARACTERIZATION OF BOAR TAINT IN ENTIRE MALE PIGS. <i>Journal of Sensory Studies</i> , 2000, 15, 393-409.	0.8	31