Maria Font i Furnols

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3822179/publications.pdf

Version: 2024-02-01

70 papers	2,242 citations	257450 24 h-index	223800 46 g-index
71 all docs	71 docs citations	71 times ranked	2222 citing authors

#	Article	IF	Citations
1	Serbian, Croatian and Spanish consumers' beliefs towards artisan cheese. British Food Journal, 2022, 124, 3257-3273.	2.9	10
2	Consumer evaluation of meat quality from barrows, immunocastrates and boars in six countries. Animal, 2022, 16, 100455.	3.3	7
3	Consumersâ€™ Expectations about Meat from Surgical Castrated or Immunocastrated Male and Female Iberian Pigs. Animals, 2022, 12, 468.	2.3	3
4	Spanish perspective on meat consumption and consumer attitudes. Meat Science, 2022, 191, 108874.	5.5	14
5	Productive performance and in vivo body composition across the growing and finishing period and carcass traits in pigs of four sex types. Meat Science, 2022, 192, 108909.	5.5	5
6	Understanding consumers' perceptions towards Iberian pig production and animal welfare. Meat Science, 2021, 172, 108317.	5.5	40
7	Consumer liking of M. longissimus lumborum from New Zealand pasture-finished lamb is influenced by intramuscular fat. Meat Science, 2021, 173, 108380.	5.5	31
8	Prediction of tissue composition of live dairy calves and carcasses by computed tomography. Livestock Science, 2021, 243, 104371.	1.6	3
9	Analysis of the Sustainability of Fattening Systems for Iberian Traditional Pig Production through a Technical and Environmental Approach. Animals, 2021, 11, 411.	2.3	7
10	Alternatives to Piglet Castration: From Issues to Solutions. Animals, 2021, 11, 1041.	2.3	4
11	Non-destructive evaluation of carcass and ham traits and meat quality assessment applied to early and late immunocastrated Iberian pigs. Animal, 2021, 15, 100189.	3.3	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. Animals, 2021, 11, 1787.	2.3	4
13	Exploring Sustainable Food Choices Factors and Purchasing Behavior in the Sustainable Development Goals Era in Spain. Sustainability, 2021, 13, 7397.	3.2	6
14	Recent advances in meat color research. Current Opinion in Food Science, 2021, 41, 81-87.	8.0	108
15	Crude and acid oils from olive pomace as alternative fat sources in growing-finishing pigs. Animal, 2021, 15, 100389.	3.3	8
16	Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. Meat Science, 2020, 160, 107965.	5.5	26
17	The Use of Pork from Entire Male and Immunocastrated Pigs for Meat Productsâ€”An Overview with Recommendations. Animals, 2020, 10, 1754.	2.3	33
18	Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. Animals, 2020, 10, 1220.	2.3	23

#	Article	IF	Citations
19	Feasibility of on/at Line Methods to Determine Boar Taint and Boar Taint Compounds: An Overview. Animals, 2020, 10, 1886.	2.3	20
20	Exploratory Survey on European Consumer and Stakeholder Attitudes towards Alternatives for Surgical Castration of Piglets. Animals, 2020, 10, 1758.	2.3	29
21	Molecular phenomics of a high-calorie diet-induced porcine model of prepubertal obesity. Journal of Nutritional Biochemistry, 2020, 83, 108393.	4.2	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. Livestock Science, 2020, 237, 104023.	1.6	6
23	Attitudes and beliefs of consumers towards pig welfare and pork quality. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012002.	0.3	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. Animal Feed Science and Technology, 2019, 256, 114262.	2.2	6
25	Automatic ham classification method based on support vector machine model increases accuracy and benefits compared to manual classification. Meat Science, 2019, 155, 1-7.	5.5	7
26	Acceptability of Dry-Cured Belly (Pancetta) from Entire Males, Immunocastrates or Surgical Castrates: Study with Slovenian Consumers. Foods, 2019, 8, 122.	4.3	6
27	Morphology and ultrastructure of the midgut gland ("hepatopancreas") during ontogeny in the common spider crab Maja brachydactyla Balss, 1922 (Brachyura, Majidae). Arthropod Structure and Development, 2019, 49, 137-151.	1.4	9
28	Intramuscular fat content in different muscles, locations, weights and genotype-sexes and its prediction in live pigs with computed tomography. Animal, 2019, 13, 666-674.	3.3	22
29	On-line Ham Grading using pattern recognition models based on available data in commercial pig slaughterhouses. Meat Science, 2018, 143, 39-45.	5.5	13
30	Consumer acceptance of minced meat patties from boars in four European countries. Meat Science, 2018, 137, 235-243.	5.5	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. Animal, 2018, 12, 1287-1295.	3.3	15
32	Evaluation of an automatic lean meat percentage quantification method based on a partial volume model from computed tomography scans. Computers and Electronics in Agriculture, 2018, 151, 365-375.	7.7	6
33	Effect of Environmental Enrichment and Herbal Compounds-Supplemented Diet on Pig Carcass, Meat Quality Traits, and Consumersâ€™ Acceptability and Preference. Animals, 2018, 8, 118.	2.3	12
34	Relationship between pig carcass characteristics measured in live pigs or carcasses with Piglog, Fat-o-Meatâ€™er and computed tomography. Livestock Science, 2017, 197, 88-95.	1.6	15
35	Growth of total fat and lean and of primal cuts is affected by the sex type. Animal, 2017, 11, 1321-1329.	3.3	20
36	Attitudes of Serbian food technology students towards surgical and immunocastration of boars and their sensitivity to androstenone and skatole. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012087.	0.3	0

#	Article	IF	Citations
37	Predicting the carcass chemical composition and describing its growth in live pigs of different sexes using computed tomographys. Animal, 2016, 10, 172-181.	3.3	7
38	Russian and Chinese consumers' acceptability of boar meat patties depending on their sensitivity to androstenone and skatole. Meat Science, 2016, 121, 96-103.	5.5	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. Meat Science, 2016, 116, 8-15.	5.5	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. Meat Science, 2016, 114, 137-145.	5.5	19
41	Comparison of national ZP equations for lean meat percentage assessment in SEUROP pig classification. Meat Science, 2016, 113, 1-8.	5.5	13
42	Imaging technologies to study the composition of live pigs: A review. Spanish Journal of Agricultural Research, 2016, 14, e06R01.	0.6	8
43	Estimation of carcass composition and cut composition from computed tomography images of live growing pigs of different genotypes. Animal, 2015, 9, 166-178.	3.3	30
44	Predicting fat, lean and the weights of primal cuts for growing pigs of different genotypes and sexes using computed tomography. Journal of Animal Science, 2015, 93, 1388.	0.5	13
45	An Attempt to Predict Conformation and Fatness in Bulls by Means of Artificial Neural Networks Using Weight, Age and Breed Composition Information. Italian Journal of Animal Science, 2015, 14, 3198.	1.9	1
46	Effects of ractopamine administration and castration method on muscle fiber characteristics and sensory quality of the longissimus muscle in two PiÃ©train pig genotypes. Meat Science, 2015, 102, 27-34.	5.5	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. Livestock Science, 2014, 170, 181-192.	1.6	11
49	Composition and intramuscular fat estimation of Holstein bull and steer rib sections by using one or more computed tomography cross-sectional images. Livestock Science, 2014, 170, 210-218.	1.6	6
50	Consumer preference, behavior and perception about meat and meat products: An overview. Meat Science, 2014, 98, 361-371.	5.5	608
51	Effect of reducing dietary protein and lysine on growth performance, carcass characteristics, intramuscular fat, and fatty acid profile of finishing barrows1. Journal of Animal Science, 2014, 92, 129-140.	0.5	62
52	Classification of dry-cured hams according to the maturation time using near infrared spectra and artificial neural networks. Meat Science, 2014, 96, 14-20.	5.5	29
53	Effect of vitamin A depletion on fat deposition in finishing pigs, intramuscular fat content and gene expression in the longissimus muscle. Livestock Science, 2014, 167, 392-399.	1.6	6
54	Sustainable sheep production and consumer preference trends: Compatibilities, contradictions, and unresolved dilemmas. Meat Science, 2013, 95, 772-789.	5.5	115

#	Article	IF	Citations
55	Effect of tasting and information on consumer opinion about pig castration. Meat Science, 2013, 95, 242-249.	5.5	22
56	Use of linear regression and partial least square regression to predict intramuscular fat of pig loin computed tomography images. Chemometrics and Intelligent Laboratory Systems, 2013, 122, 58-64.	3.5	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. Meat Science, 2013, 93, 517-524.	5.5	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. Meat Science, 2012, 91, 148-154.	5.5	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. Meat Science, 2012, 91, 448-453.	5.5	94
60	Consumer studies on sensory acceptability of boar taint: A review. Meat Science, 2012, 92, 319-329.	5.5	73
61	Advantages and limitations of X-ray and computed tomography systems for the study of the skeleton in meagre (Argyrosomus regius). Journal of Applied Ichthyology, 2012, 28, 441-445.	0.7	8
62	Short communication. Sensory evaluation of commercial beef produced in Uruguay and three European countries. Spanish Journal of Agricultural Research, 2012, 10, 712.	0.6	1
63	Carcass and meat quality characteristics of immunocastrated male, surgically castrated male, entire male and female pigs. Meat Science, 2010, 85, 664-670.	5.5	150
64	Lean content prediction in pig carcasses, loin and ham by computed tomography (CT) using a density model. Meat Science, 2010, 86, 616-622.	5.5	30
65	Prediction of fatty acid composition using a NIRS fibre optics probe at two different locations of ham subcutaneous fat. Food Research International, 2010, 43, 1416-1422.	6.2	28
66	The pork industry: a supply chain perspective. British Food Journal, 2009, 111, 257-274.	2.9	34
67	Estimation of lean meat content in pig carcasses using X-ray Computed Tomography and PLS regression. Chemometrics and Intelligent Laboratory Systems, 2009, 98, 31-37.	3.5	50
68	Comparison of different devices for predicting the lean meat percentage of pig carcasses. Meat Science, 2009, 83, 443-446.	5.5	50
69	Relationships between biochemical characteristics and meat quality of Longissimus thoracis and Semimembranosus muscles in five porcine lines. Meat Science, 2008, 80, 927-933.	5.5	47
70	SENSORY CHARACTERIZATION OF BOAR TAINT IN ENTIRE MALE PIGS. Journal of Sensory Studies, 2000, 15, 393-409.	1.6	31