

# Jose A Beltrn

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

62

papers

2,641

citations

27

h-index

50

g-index

64

ext. papers

2,937

ext. citations

5.3

avg, IF

4.82

L-index

#	Paper	IF	Citations
62	Extension of the display life of lamb with an antioxidant active packaging. <i>Meat Science</i> , <b>2008</b> , 80, 1086-914	6.4	189
61	The effects of ascorbic acid, taurine, carnosine and rosemary powder on colour and lipid stability of beef patties packaged in modified atmosphere. <i>Meat Science</i> , <b>2001</b> , 58, 421-9	6.4	181
60	Shear values of raw samples of 14 bovine muscles and their relation to muscle collagen characteristics. <i>Meat Science</i> , <b>2003</b> , 64, 85-91	6.4	162
59	Stabilization of beef meat by a new active packaging containing natural antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 7840-6	5.7	148
58	Ability of Tocopherol, taurine and rosemary, in combination with vitamin C, to increase the oxidative stability of beef steaks packaged in modified atmosphere. <i>Food Chemistry</i> , <b>2002</b> , 76, 407-415	8.5	124
57	Modified atmosphere packaging of filleted rainbow trout. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 1154-1159	4.3	120
56	Extension of the shelf life of beef steaks packaged in a modified atmosphere by treatment with rosemary and displayed under UV-free lighting. <i>Meat Science</i> , <b>2003</b> , 64, 417-26	6.4	108
55	Effect of freezing method and frozen storage duration on instrumental quality of lamb throughout display. <i>Meat Science</i> , <b>2010</b> , 84, 662-9	6.4	106
54	Display life of beef packaged with an antioxidant active film as a function of the concentration of oregano extract. <i>Meat Science</i> , <b>2011</b> , 88, 174-8	6.4	104
53	Effect of varying oxygen concentrations on the shelf-life of fresh pork sausages packaged in modified atmosphere. <i>Food Chemistry</i> , <b>2006</b> , 94, 219-225	8.5	86
52	Effect of different concentrations of carbon dioxide and low concentration of carbon monoxide on the shelf-life of fresh pork sausages packaged in modified atmosphere. <i>Meat Science</i> , <b>2005</b> , 71, 563-70	6.4	80
51	Effect of crossbreeding and gender on meat quality and fatty acid composition in pork. <i>Meat Science</i> , <b>2009</b> , 81, 209-17	6.4	77
50	Antioxidant effect of rosemary, borage, green tea, pu-erh tea and ascorbic acid on fresh pork sausages packaged in a modified atmosphere: influence of the presence of sodium chloride. <i>Journal of the Science of Food and Agriculture</i> , <b>2006</b> , 86, 1298-1307	4.3	61
49	Effect of different Duroc line sires on carcass composition, meat quality and dry-cured ham acceptability. <i>Meat Science</i> , <b>2006</b> , 72, 252-60	6.4	59
48	Stabilisation of colour and odour of beef patties by using lycopene-rich tomato and peppers as a source of antioxidants. <i>Journal of the Science of Food and Agriculture</i> , <b>2003</b> , 83, 187-194	4.3	54
47	Color, lipid oxidation, sensory quality, and aroma compounds of beef steaks displayed under different levels of oxygen in a modified atmosphere package. <i>Journal of Food Science</i> , <b>2012</b> , 77, S10-8	3.4	51
46	Effect of protein level in commercial diets on pork meat quality. <i>Meat Science</i> , <b>2010</b> , 85, 7-14	6.4	50

45	The effects of natural antioxidants and lighting conditions on the quality characteristics of gilt-head sea bream fillets ( <i>Sparus aurata</i> ) packaged in a modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , <b>2004</b> , 84, 1053-1060	4.3	48
44	Dry-cured ham quality and acceptability as affected by the preservation system used for retail sale. <i>Meat Science</i> , <b>2006</b> , 73, 581-9	6.4	44
43	The shelf-life of beef steaks treated with dl-lactic acid and antioxidants and stored under modified atmospheres. <i>Food Microbiology</i> , <b>2003</b> , 20, 1-7	6	42
42	Factors affecting acceptability of dry-cured ham throughout extended maturation under "bodega" conditions. <i>Meat Science</i> , <b>2005</b> , 69, 789-95	6.4	40
41	Meat quality of lamb frozen stored up to 21 months: instrumental analyses on thawed meat during display. <i>Meat Science</i> , <b>2015</b> , 102, 35-40	6.4	34
40	Effect of freezing method and frozen storage duration on lamb sensory quality. <i>Meat Science</i> , <b>2012</b> , 90, 209-15	6.4	32
39	Antioxidant effect of carnosine and carnitine in fresh beef steaks stored under modified atmosphere. <i>Food Chemistry</i> , <b>2004</b> , 85, 453-459	8.5	32
38	Effect of <i>Capsicum annuum</i> (Red Sweet and Cayenne) and <i>Piper nigrum</i> (Black and White) Pepper Powders on the Shelf Life of Fresh Pork Sausages Packaged in Modified Atmosphere. <i>Journal of Food Science</i> , <b>2006</b> , 71, S48-S53	3.4	31
37	Effect of illumination on the display life of fresh pork sausages packaged in modified atmosphere. Influence of the addition of rosemary, ascorbic acid and black pepper. <i>Meat Science</i> , <b>2007</b> , 75, 443-50	6.4	30
36	Original article: Effect of modified atmosphere packaging using different CO <sub>2</sub> and N <sub>2</sub> combinations on physical, chemical, microbiological and sensory changes of fresh sea bass ( <i>Dicentrarchus labrax</i> ) fillets. <i>International Journal of Food Science and Technology</i> , <b>2010</b> , 45, 1828-1836	3.8	27
35	Comparative effect of red yeast rice ( <i>Monascus purpureus</i> ), red beet root ( <i>Beta vulgaris</i> ) and betanin (E-162) on colour and consumer acceptability of fresh pork sausages packaged in a modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , <b>2006</b> , 86, 500-508	4.3	27
34	Changes in physicochemical properties and fatty acid composition of pork following long-term frozen storage. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 2119-2127	3.4	26
33	Assessing the effectiveness of a cold chain for fresh fish salmon ( <i>Salmo salar</i> ) and sardine ( <i>Sardina pilchardus</i> ) in a food processing plant. <i>Food Control</i> , <b>2013</b> , 33, 126-135	6.2	26
32	The effects of natural antioxidants and lighting conditions on the quality of salmon ( <i>Salmo salar</i> ) fillets packaged in modified atmosphere. <i>Journal of the Science of Food and Agriculture</i> , <b>2005</b> , 85, 1033-1040	4.2	26
31	Effects of cooling temperature and hot carcass weight on the quality of lamb. <i>Meat Science</i> , <b>2010</b> , 84, 101-7	6.4	25
30	Supranutritional doses of vitamin E to improve lamb meat quality. <i>Meat Science</i> , <b>2019</b> , 149, 14-23	6.4	25
29	Influence of dietary fat on pork eating quality. <i>Meat Science</i> , <b>2012</b> , 92, 366-73	6.4	23
28	Combined effect of modified atmosphere packaging and addition of rosemary ( <i>Rosmarinus officinalis</i> ), ascorbic acid, red beet root ( <i>Beta vulgaris</i> ), and sodium lactate and their mixtures on the stability of fresh pork sausages. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 4674-80	5.7	22

27	Relation of quality and sensory perception with changes in free amino acids of thawed seabream ( <i>Sparus aurata</i> ). <i>Food Research International</i> , <b>2019</b> , 119, 126-134	7	21
26	Antioxidant diet supplementation and lamb quality throughout preservation time. <i>Meat Science</i> , <b>2014</b> , 98, 289-95	6.4	21
25	Ultrasonication of lamb skeletal muscle fibres enhances postmortem proteolysis. <i>Zeitschrift Fur Lebensmittel-Untersuchung Und -Forschung</i> , <b>1993</b> , 196, 339-42		21
24	Tenderization of squid ( <i>Loligo vulgaris</i> and <i>Illex coindetii</i> ) with bromelain and a bovine spleen lysosomal-enriched extract. <i>Food Research International</i> , <b>1997</b> , 30, 335-341	7	19
23	Sensory quality of lamb following long-term frozen storage. <i>Meat Science</i> , <b>2016</b> , 114, 32-37	6.4	19
22	Effect of low-temperature preservation on the quality of vacuum-packaged dry-cured ham: Refrigerated boneless ham and frozen ham cuts. <i>Meat Science</i> , <b>2006</b> , 73, 12-21	6.4	18
21	Survival of <i>Vibrio parahaemolyticus</i> and <i>Aeromonas hydrophila</i> in sea bream ( <i>Sparus aurata</i> ) fillets packaged under enriched CO <sub>2</sub> modified atmospheres. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 166, 141-7	5.8	17
20	Survival of <i>Listeria monocytogenes</i> and <i>Salmonella Enteritidis</i> in sea bream ( <i>Sparus aurata</i> ) fillets packaged under enriched CO <sub>2</sub> modified atmospheres. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 162, 213-9	5.8	17
19	Effect of diet, slaughter weight and sex on instrumental and sensory meat characteristics in rabbits. <i>Meat Science</i> , <b>2009</b> , 82, 37-43	6.4	17
18	Effect of antioxidants and lighting conditions on color and lipid stability of beef patties packaged in high-oxygen modified atmosphere Efecto de los antioxidantes y las condiciones de iluminaci? sobre el color y la estabilidad de los l?pidos de hamburguesas de res envasadas en atm?fera modificada alta en ox?geno. <i>CYTA - Journal of Food</i> , <b>2011</b> , 9, 49-57	2.3	16
17	Influence of vacuum-ageing duration of whole beef on retail shelf life of steaks packaged with oregano ( <i>L.</i> ) active film under high O <sub>2</sub> . <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 4244-4257	3.3	16
16	Effect of lactic acid bacteria on extension of shelf life and growth of <i>Listeria monocytogenes</i> in beef steaks stored in CO <sub>2</sub> - rich atmosphere. <i>Brazilian Journal of Microbiology</i> , <b>2005</b> , 36, 405	2.2	15
15	The inclusion of Duroc breed in maternal line affects pork quality and fatty acid profile. <i>Meat Science</i> , <b>2015</b> , 107, 49-56	6.4	14
14	Sulfite-free lamb burger meat: antimicrobial and antioxidant properties of green tea and carvacrol. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 464-472	4.3	13
13	Evaluation of the antioxidant ability of hydrazine-purified and untreated commercial carnosine in beef patties. <i>Meat Science</i> , <b>2003</b> , 64, 59-67	6.4	13
12	Characterization of the Spoilage Microbiota of Hake Fillets Packaged Under a Modified Atmosphere (MAP) Rich in CO <sub>2</sub> (50% CO <sub>2</sub> /50% N <sub>2</sub> ) and Stored at Different Temperatures. <i>Foods</i> , <b>2019</b> , 8,	4.9	9
11	The impact of short-term feeding of magnesium supplements on the quality of pork packaged in modified atmosphere. <i>Meat Science</i> , <b>2012</b> , 90, 52-9	6.4	8
10	Dietary vitamin E dosage and source affects meat quality parameters in light weight lambs. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1606-1614	4.3	7

9	Display stability of fresh and thawed lamb supplemented with vitamin E or sprayed with an antioxidant borage seed extract. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 2871-2879	4-3	7
8	Effect of gas packaging conditions on thawed <i>Thunnus obesus</i> preservation. <i>Food Control</i> , <b>2014</b> , 46, 217-224	4-3	6
7	Preservation of the proteolytic activity of a bovine spleen lysosomal-enriched extract using various freezing conditions. <i>Enzyme and Microbial Technology</i> , <b>2001</b> , 28, 453-459	3-8	6
6	Eating fish in another way: Development of functional pasta with added concentrates of farmed sea bass ( <i>Dicentrarchus labrax</i> ). <i>Cereal Chemistry</i> , <b>2019</b> , 96, 856-865	2-4	5
5	Supplementation of lamb diets with vitamin E and rosemary extracts on meat quality parameters. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 2922-2931	4-3	4
4	Design of Predictive Tools to Estimate Freshness Index in Farmed Sea Bream () Stored in Ice. <i>Foods</i> , <b>2020</b> , 9,	4-9	3
3	Enriched Fresh Pasta with a Sea Bass By-Product, a Novel Food: Fatty Acid Stability and Sensory Properties throughout Shelf Life. <i>Foods</i> , <b>2021</b> , 10,	4-9	3
2	Innovative Development of Pasta with the Addition of Fish By-Products from Two Species. <i>Foods</i> , <b>2021</b> , 10,	4-9	3
1	Biochemical Reactions During Fresh Meat Storage <b>2019</b> , 224-232		2