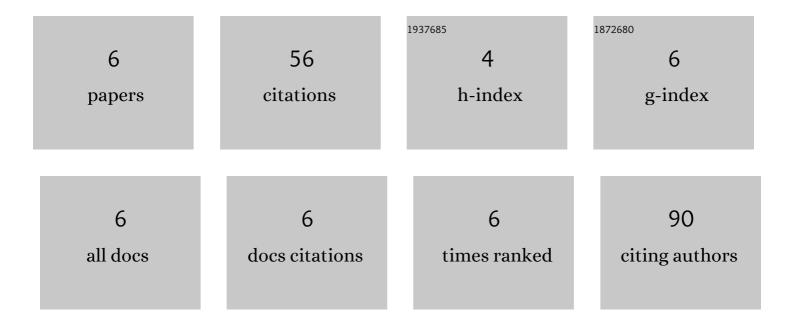
## José Miguel Pestana

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4202275/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Seasonal changes and muscle type effect on the nutritional quality of intramuscular fat in Mirandesa-PDO veal. Meat Science, 2012, 90, 819-827.	5.5	18
2	Effect of slaughter season and muscle type on the fatty acid composition, including conjugated linoleic acid isomers, and nutritional value of intramuscular fat in organic beef. Journal of the Science of Food and Agriculture, 2012, 92, 2428-2435.	3.5	16
3	Distinct fatty acid composition of some edible by-products from bovines fed high or low silage diets. Food Science and Technology International, 2017, 23, 209-221.	2.2	12
4	Content and distribution of conjugated linoleic acid isomers in bovine milk, cheese and butter from Azores. Dairy Science and Technology, 2009, 89, 193-200.	2.2	7
5	Lipid composition and nutritional quality of intramuscular fat in Charneca-PDO beef. European Food Research and Technology, 2012, 234, 187-196.	3.3	2
6	Microbiological quality in convenient ready-to-eat vegetables during shelf life. AIMS Agriculture and Food, 2018, 3, 372-383.	1.6	1