Isabel Revilla

List of Publications by Year
in descending order

83 papers	1,758 citations	279701 23 h-index	315616 38 g-index
83 all docs	83 docs citations	83 times ranked	2084 citing authors

#	Article	IF	Citations
1	Performance of Slow-Growing Chickens Fed with Tenebrio molitor Larval Meal as a Full Replacement for Soybean Meal. Veterinary Sciences, 2022, 9, 131.	0.6	4
2	The Effects of the Progressive Replacement of Meat with Texturized Pea Protein in Low-Fat Frankfurters Made with Olive Oil. Foods, 2022, 11, 923.	1.9	7
3	Effects of rearing system (organic and conventional) and breed (Churra and Castellana) on fatty acid composition and sensory characteristics of suckling lamb meat produced in north-west Spain. Biological Agriculture and Horticulture, 2021, 37, 25-39.	0.5	3
4	Prediction of stable isotopes and fatty acids in subcutaneous fat of Iberian pigs by means of NIR: A comparison between benchtop and portable systems. Talanta, 2021, 224, 121817.	2.9	6
5	Effect of Weather Conditions on the Fatty Acid Composition of Medium-Growth Chicken Reared in Organic Production System. Brazilian Journal of Poultry Science, 2021, 23, .	0.3	0
6	Study of Polyunsaturated Fatty Acids in Cheeses Using Near-Infrared Spectroscopy: Influence of Milk from Different Ruminant Species. Food Analytical Methods, 2021, 14, 933-943.	1.3	0
7	Evaluation of the Production Performance and the Meat Quality of Chickens Reared in Organic System. As Affected by the Inclusion of Calliphora sp. in the Diet. Animals, 2021, 11, 324.	1.0	10
8	The Effect of Grazing Level and Ageing Time on the Physicochemical and Sensory Characteristics of Beef Meat in Organic and Conventional Production. Animals, 2021, 11, 635.	1.0	7
9	Performance Evaluation of Two Slow-Medium Growing Chicken Strains Maintained under Organic Production System during Different Seasons. Animals, 2021, 11, 1090.	1.0	3
10	Milk Quality and Carbon Footprint Indicators of Dairy Sheep Farms Depend on Grazing Level and Identify the Different Management Systems. Animals, 2021, 11, 1426.	1.0	4
11	Morphometric and Nutritional Characterization of the Main Spanish Lentil Cultivars. Agriculture (Switzerland), 2021, 11, 741.	1.4	8
12	Prediction of fatty acid and mineral composition of lentils using near infrared spectroscopy. Journal of Food Composition and Analysis, 2021, 102, 104023.	1.9	10
13	Authentication of the Montanera Period on Carcasses of Iberian Pigs by Using Analytical Techniques and Chemometric Analyses. Animals, 2021, 11, 2671.	1.0	2
14	Carbon stable isotopes, fatty acids and the use of NIRS to differentiate IBERIAN pigs. Meat Science, 2021, 182, 108619.	2.7	4
15	NIR Spectroscopy for Discriminating and Predicting the Sensory Profile of Dry-Cured Beef â€œCecinaâ€• Sensors, 2020, 20, 6892.	2.1	6
16	Accurate Prediction of Sensory Attributes of Cheese Using Near-Infrared Spectroscopy Based on Artificial Neural Network. Sensors, 2020, 20, 3566.	2.1	17
17	Prediction of Sensory Parameters of Cured Ham: A Study of the Viability of the Use of NIR Spectroscopy and Artificial Neural Networks. Sensors, 2020, 20, 5624.	2.1	11
18	Comparison of artificial neural networks and multiple regression tools applied to near infrared spectroscopy for predicting sensory properties of products from quality labels. Microchemical Journal, 2020, 159, 105459.	2.3	14

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19	The effect of climatic conditions on the quality of medium-growth chicken meat in organic production systems. Organic Agriculture, 2020, 10, 109-116.	1.2	0
20	The determination of fatty acids in cheeses of variable composition (cow, ewe's, and goat) by means of near infrared spectroscopy. Microchemical Journal, 2020, 156, 104854.	2.3	14
21	Predicting the physicochemical properties and geographical ORIGIN of lentils using near infrared spectroscopy. Journal of Food Composition and Analysis, 2019, 77, 84-90.	1.9	31
22	Estimation of somatic cell count levels of hard cheeses using physicochemical composition and artificial neural networks. Journal of Dairy Science, 2019, 102, 1014-1024.	1.4	9
23	The application of new teaching methodologies. , 2018, , .		0
24	A digitalization strategy for quality control in food industry based on Artificial Intelligence techniques. , 2018, , .		12
25	Determination and quantification of phenolic acids in raw propolis by reversed phase high performance liquid chromatography. Feasibility study for the use of near infrared spectroscopy. Journal of Apicultural Research, 2018, 57, 648-656.	0.7	6
26	A cloud platform for food sensory estimations based on artificial intelligence techniques. , 2018, , .		1
27	Pesticide residues and heavy metals in commercially processed propolis. Microchemical Journal, 2018, 143, 423-429.	2.3	38
28	The potential of near infrared spectroscopy for determining the phenolic, antioxidant, color and bactericide characteristics of raw propolis. Microchemical Journal, 2017, 134, 211-217.	2.3	22
29	Pesticide residues in propolis from Spain and Chile. An approach using near infrared spectroscopy. Talanta, 2017, 165, 533-539.	2.9	44
30	Discrimination between cheeses made from cowâ€™s, eweâ€™s and goatâ€™s milk from unsaturated fatty acids and use of the canonical biplot method. Journal of Food Composition and Analysis, 2017, 56, 34-40.	1.9	19
31	Fatty acids and fat-soluble vitamins in eweâ€™s milk predicted by near infrared reflectance spectroscopy. Determination of seasonality. Food Chemistry, 2017, 214, 468-477.	4.2	33
32	Flavonoid and Antioxidant Capacity of Propolis Prediction Using Near Infrared Spectroscopy. Sensors, 2017, 17, 1647.	2.1	21
33	Technical-economical aspects of the AlcarreÃ±a sheep farms in Spain and characterization of their meat products. Animal Genetic Resources = Ressources Genetiques Animales = Recursos Geneticos Animales, 2016, 58, 83-89.	0.2	0
34	Antioxidant capacity of different cheeses: Affecting factors and prediction by near infrared spectroscopy. Journal of Dairy Science, 2016, 99, 5074-5082.	1.4	36
35	The role of the canonical biplot method in the study of volatile compounds in cheeses of variable composition. Grasas Y Aceites, 2016, 67, e112.	0.3	0
36	Determination of the Mineral Composition and Toxic Element Contents of Propolis by Near Infrared Spectroscopy. Sensors, 2015, 15, 27854-27868.	2.1	38

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37	Impact of Thermal Processing on Faba Bean (Vicia faba) Composition. , 2015, , 337-343.		16
38	Identification of selected Lactobacillus strains isolated from Siahmazgi cheese and study on their behavior after inoculation in fermented-sausage model medium. LWT - Food Science and Technology, 2015, 62, 1177-1183.	2.5	10
39	Variations in the contents of vitamins A and E during the ripening of cheeses with different compositions. Czech Journal of Food Sciences, 2014, 32, 342-347.	0.6	15
40	Application of New Assessment Tools in Engineering Studies: The Rubric. Revista Iberoamericana De Tecnologias Del Aprendizaje, 2014, 9, 139-143.	0.7	4
41	Effect of autochthonous starter cultures isolated from Siahmazgi cheese on physicochemical, microbiological and volatile compound profiles and sensorial attributes of sucuk, a Turkish dry-fermented sausage. Meat Science, 2014, 97, 104-114.	2.7	44
42	Potential of near infrared spectroscopy for the analysis of volatile components in cheeses. LWT - Food Science and Technology, 2014, 55, 666-673.	2.5	19
43	Development of Turkish dry-fermented sausage (sucuk) reformulated with camel meat and hump fat and evaluation of physicochemical, textural, fatty acid and volatile compound profiles during ripening. LWT - Food Science and Technology, 2014, 59, 849-858.	2.5	26
44	Prediction of the type of milk and degree of ripening in cheeses by means of artificial neural networks with data concerning fatty acids and near infrared spectroscopy. Talanta, 2013, 116, 50-55.	2.9	26
45	Application ofrubricin learning assessment. , 2013, , .		5
46	35. Quality and sensory attributes of cheese: a focus on methodology, milk composition and ripening time. Human Health Handbooks, 2013, , 531-544.	0.1	1
47	Conjugated linoleic acid contents in cheeses of different compositions during six months of ripenin. Czech Journal of Food Sciences, 2012, 30, 220-226.	0.6	20
48	Evaluation of the effect of a maternal rearing system on the odour profile of meat from suckling lamb. Meat Science, 2011, 88, 415-423.	2.7	15
49	Differentiation of organic and non-organic ewe's cheeses using main mineral composition or near infrared spectroscopy coupled to chemometric tools: A comparative study. Talanta, 2011, 85, 1915-1919.	2.9	6
50	Discrimination of seasonality in cheeses by near-infrared technology. Journal of the Science of Food and Agriculture, 2011, 91, 1064-1069.	1.7	15
51	Prediction of sensory attributes of cheese by near-infrared spectroscopy. Food Chemistry, 2011, 127, 256-263.	4.2	95
52	The mineral composition (Ca, P, Mg, K, Na) in cheeses (cowâ€™s, eweâ€™s and goatâ€™s) with different ripening times using near infrared spectroscopy with a fibre-optic probe. Food Chemistry, 2011, 127, 147-152.	4.2	31
53	Effects of somatic cells on the protein profile of hard ovine cheese produced from different breeds. Journal of Dairy Research, 2011, 78, 279-286.	0.7	2
54	The influence of breed on the organoleptic characteristics of Zamorano sheepâ€™s raw milk cheese and its assessment by instrumental analysis. International Journal of Dairy Technology, 2010, 63, 216-223.	1.3	12

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55	Effect of the addition of calcium soap to ewesâ€™ diet on fatty acid composition of ewe milk and subcutaneous fat of suckling lambs reared on ewe milk. Meat Science, 2010, 84, 677-683.	2.7	26
56	Changes in the Mineral Content in Cheeses of Different Compositions during 6 Months of Ripening. Czech Journal of Food Sciences, 2009, 27, S114-S118.	0.6	12
57	Changes in Ewe's Milk Composition in Organic versus Conventional Dairy Farms. Czech Journal of Food Sciences, 2009, 27, S263-S266.	0.6	3
58	Comparison of the Sensory Characteristics of Suckling Lamb Meat: Organic vs Conventional Production. Czech Journal of Food Sciences, 2009, 27, S267-S270.	0.6	6
59	Seasonal Evolution of Hydrophilic and Hydrophobic Peptide Contents in Cheeses Made from Ewe's Goat's or Cow's Milk. Czech Journal of Food Sciences, 2009, 27, S106-S108.	0.6	7
60	Effect of somatic cell counts on ewes' milk protein profile and cheese-making properties in different sheep breeds reared in Spain. Journal of Dairy Research, 2009, 76, 210-215.	0.7	14
61	Influence of somatic cell counts and breed on physico-chemical and sensory characteristics of hard ewes'-milk cheeses. Journal of Dairy Research, 2009, 76, 283-289.	0.7	10
62	The application of near infrared spectroscopy technology and a remote reflectance fibre-optic probe for the determination of peptides in cheeses (cowâ€™s, eweâ€™s and goatâ€™s) with different ripening times. Food Chemistry, 2009, 114, 1564-1569.	4.2	25
63	Texture evaluation in cheeses by NIRS technology employing a fibre-optic probe. Journal of Food Engineering, 2009, 92, 24-28.	2.7	22
64	Effect of canning process on texture of Faba beans (Vicia Faba). Food Chemistry, 2008, 106, 310-314.	4.2	19
65	Proteolysis and texture of hard ewes' milk cheese during ripening as affected by somatic cell counts. Journal of Dairy Research, 2007, 74, 127-136.	0.7	23
66	Influence of Somatic Cell Count and Breed on Capillary Electrophoretic Protein Profiles of Ewesâ€™ Milk: A Chemometric Study. Journal of Dairy Science, 2007, 90, 3187-3196.	1.4	13
67	Determination of the percentage of milk (cow's, ewe's and goat's) in cheeses with different ripening times using near infrared spectroscopy technology and a remote reflectance fibre-optic probe. Analytica Chimica Acta, 2007, 604, 191-196.	2.6	28
68	Effect of breed and ageing time on meat quality and sensory attributes of veal calves of the â€œTernera de Alisteâ€•Quality Label. Meat Science, 2006, 73, 189-195.	2.7	24
69	Determination and evaluation of the parameters affecting the choice of veal meat of the â€œTernera de Alisteâ€•quality appellation. Meat Science, 2006, 73, 491-497.	2.7	3
70	Relationship between somatic cell counts and the properties of yoghurt made from ewesâ€™ milk. International Dairy Journal, 2006, 16, 262-267.	1.5	31
71	The effect of different paprika types on the ripening process and quality of dry sausages. International Journal of Food Science and Technology, 2005, 40, 411-417.	1.3	23
72	Evaluation of the effect of somatic cell counts on casein proteolysis in ovine milk cheese by means of capillary electrophoresis. Journal of Capillary Electrophoresis and Microchip Technology, 2005, 9, 45-52.	0.0	0

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73	Effect of locust bean/xanthan gum addition and replacement of pork fat with olive oil on the quality characteristics of low-fat frankfurters. Meat Science, 2004, 68, 383-389.	2.7	133
74	EFFECT OF PROCESSING ON TEXTURE IN CANNED ARTICHOKES. Acta Horticulturae, 2004, , 551-556.	0.1	1
75	Compositional changes during the storage of red wines treated with pectolytic enzymes: low molecular-weight phenols and flavan-3-ol derivative levels. Food Chemistry, 2003, 80, 205-214.	4.2	73
76	Addition of pectolytic enzymes: an enological practice which improves the chromaticity and stability of red wines. International Journal of Food Science and Technology, 2003, 38, 29-36.	1.3	45
77	Multivariate Evaluation of Changes Induced in Red Wine Characteristics by the Use of Extracting Agents. Journal of Agricultural and Food Chemistry, 2002, 50, 4525-4530.	2.4	22
78	Effect of different oak woods on aged wine color and anthocyanin composition. European Food Research and Technology, 2001, 213, 281-285.	1.6	29
79	Evolution During the Storage of Red Wines Treated with Pectolytic Enzymes: New Anthocyanin Pigment Formation. Journal of Wine Research, 2001, 12, 183-197.	0.9	33
80	Nota. Modificaciones cromÃ¡ticas del vino tinto de crianza segÃºn el tipo de barrica en que envejece / Note. Chromatic modifications of aged red wines depending on aging barrel type. Food Science and Technology International, 1999, 5, 177-181.	1.1	9
81	Various applications of liquid chromatographyâ€“mass spectrometry to the analysis of phenolic compounds. Journal of Chromatography A, 1999, 847, 75-81.	1.8	121
82	Identification of anthocyanin derivatives in grape skin extracts and red wines by liquid chromatography with diode array and mass spectrometric detection. Journal of Chromatography A, 1999, 847, 83-90.	1.8	154
83	Methanol release during fermentation of red grapes treated with pectolytic enzymes. Food Chemistry, 1998, 63, 307-312.	4.2	47