Brigitte Picard

List of Publications by Year
in descending order

48 papers	3,018 citations	147801 31 h-index	214800 47 g-index
48 all docs	48 docs citations	48 times ranked	2181 citing authors

#	Article	IF	Citations
1	How Muscle Structure and Composition Influence Meat and Flesh Quality. Scientific World Journal, The, 2016, 2016, 1-14.	2.1	432
2	Muscle fibre ontogenesis in farm animal species. Reproduction, Nutrition, Development, 2002, 42, 415-431.	1.9	302
3	Proteomic analysis of bovine skeletal muscle hypertrophy. Proteomics, 2005, 5, 490-500.	2.2	161
4	Skeletal muscle proteomics in livestock production. Briefings in Functional Genomics, 2010, 9, 259-278.	2.7	144
5	Muscle proteome and meat eating qualities of Longissimus thoracis of â€œBlonde dâ€™Aquitaineâ€•young bulls: A central role of HSP27 isoforms. Meat Science, 2008, 78, 297-304.	5.5	131
6	Inverse Relationships between Biomarkers and Beef Tenderness According to Contractile and Metabolic Properties of the Muscle. Journal of Agricultural and Food Chemistry, 2014, 62, 9808-9818.	5.2	129
7	Muscle Fiber Properties in Cattle and Their Relationships with Meat Qualities: An Overview. Journal of Agricultural and Food Chemistry, 2020, 68, 6021-6039.	5.2	117
8	Functional analysis of beef tenderness. Journal of Proteomics, 2011, 75, 352-365.	2.4	106
9	Understanding Early Post-Mortem Biochemical Processes Underlying Meat Color and pH Decline in the Longissimus thoracis Muscle of Young Blond dâ€™Aquitaine Bulls Using Protein Biomarkers. Journal of Agricultural and Food Chemistry, 2015, 63, 6799-6809.	5.2	95
10	Molecular signatures of beef tenderness: Underlying mechanisms based on integromics of protein biomarkers from multi-platform proteomics studies. Meat Science, 2021, 172, 108311.	5.5	83
11	Meta-proteomics for the discovery of protein biomarkers of beef tenderness: An overview of integrated studies. Food Research International, 2020, 127, 108739.	6.2	82
12	Coherent correlation networks among protein biomarkers of beef tenderness: What they reveal. Journal of Proteomics, 2015, 128, 365-374.	2.4	73
13	Evidence for expression of IIb myosin heavy chain isoform in some skeletal muscles of Blonde dâ€™Aquitaine bulls. Meat Science, 2009, 82, 30-36.	5.5	53
14	Identification of Biomarkers Associated with the Rearing Practices, Carcass Characteristics, and Beef Quality: An Integrative Approach. Journal of Agricultural and Food Chemistry, 2017, 65, 8264-8278.	5.2	53
15	Muscle fibre characteristics in four muscles of growing bulls. Livestock Science, 1998, 53, 15-23.	1.2	52
16	The study of protein biomarkers to understand the biochemical processes underlying beef color development in young bulls. Meat Science, 2017, 134, 18-27.	5.5	49
17	Protocol for highâ€•resolution electrophoresis separation of myosin heavy chain isoforms in bovine skeletal muscle. Electrophoresis, 2011, 32, 1804-1806.	2.4	46
18	In vivo proteome dynamics during early bovine myogenesis. Proteomics, 2008, 8, 4236-4248.	2.2	45

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19	Quantitative determination of type I myosin heavy chain in bovine muscle with anti myosin monoclonal antibodies. Meat Science, 1994, 36, 333-343.	5.5	42
20	Beef tenderness and intramuscular fat proteomic biomarkers: muscle type effect. PeerJ, 2018, 6, e4891.	2.0	42
21	Reverse Phase Protein array for the quantification and validation of protein biomarkers of beef qualities: The case of meat color from Charolais breed. Meat Science, 2018, 145, 308-319.	5.5	41
22	Understanding the Determination of Meat Quality Using Biochemical Characteristics of the Muscle: Stress at Slaughter and Other Missing Keys. Foods, 2021, 10, 84.	4.3	41
23	Reverse phase protein arrays for the identification/validation of biomarkers of beef texture and their use for early classification of carcasses. Food Chemistry, 2018, 250, 245-252.	8.2	40
24	Dark-cutting beef: A brief review and an integromics meta-analysis at the proteome level to decipher the underlying pathways. Meat Science, 2021, 181, 108611.	5.5	40
25	Development of image analysis tool for the classification of muscle fibre type using immunohistochemical staining. Histochemistry and Cell Biology, 2010, 134, 307-317.	1.7	38
26	Associations among Protein Biomarkers and pH and Color Traits in Longissimus thoracis and Rectus abdominis Muscles in Protected Designation of Origin Maine-Anjou Cull Cows. Journal of Agricultural and Food Chemistry, 2017, 65, 3569-3580.	5.2	38
27	Proteomic Investigations of Beef Tenderness. , 2017, , 177-197.		37
28	Beef tenderness and intramuscular fat proteomic biomarkers: Effect of gender and rearing practices. Journal of Proteomics, 2019, 200, 1-10.	2.4	37
29	Specific fibre composition and metabolism of the rectus abdominis muscle of bovine Charolais cattle. BMC Biochemistry, 2010, 11, 12.	4.4	35
30	Data from the Farmgate-to-Meat Continuum Including Omics-Based Biomarkers to Better Understand the Variability of Beef Tenderness: An Integromics Approach. Journal of Agricultural and Food Chemistry, 2018, 66, 13552-13563.	5.2	35
31	Contribution of connective tissue components, muscle fibres and marbling to beef tenderness variability in longissimus thoracis, rectus abdominis, semimembranosus and semitendinosus muscles. Journal of the Science of Food and Agriculture, 2020, 100, 2502-2511.	3.5	35
32	ProteINSIDE to Easily Investigate Proteomics Data from Ruminants: Application to Mine Proteome of Adipose and Muscle Tissues in Bovine Foetuses. PLoS ONE, 2015, 10, e0128086.	2.5	33
33	Caspases and Thrombin Activity Regulation by Specific Serpin Inhibitors in Bovine Skeletal Muscle. Applied Biochemistry and Biotechnology, 2015, 177, 279-303.	2.9	33
34	The associations between proteomic biomarkers and beef tenderness depend on the end-point cooking temperature, the country origin of the panelists and breed. Meat Science, 2019, 157, 107871.	5.5	33
35	Meta-analysis of the comparison of the metabolic and contractile characteristics of two bovine muscles: Longissimus thoracis and semitendinosus. Meat Science, 2012, 91, 423-429.	5.5	30
36	Protein Array-Based Approach to Evaluate Biomarkers of Beef Tenderness and Marbling in Cows: Understanding of the Underlying Mechanisms and Prediction. Foods, 2020, 9, 1180.	4.3	30

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37	Use of liquid isoelectric focusing (OFFGEL) on the discovery of meat tenderness biomarkers. Journal of Proteomics, 2018, 183, 25-33.	2.4	28
38	Grass valorisation and muscular characteristics of blonde d'Aquitaine steers. Animal Research, 2001, 50, 105-118.	0.6	24
39	Pathways and biomarkers of marbling and carcass fat deposition in bovine revealed by a combination of gel-based and gel-free proteomic analyses. Meat Science, 2019, 156, 146-155.	5.5	24
40	Assessment of cattle interâ€individual cluster variability: the potential of continuum data from the farmâ€toâ€fork for ultimate beef tenderness management. Journal of the Science of Food and Agriculture, 2019, 99, 4129-4141.	3.5	24
41	Regional variations of muscle fibre characteristic in m. semitendinosus of growing cattle. Journal of Muscle Research and Cell Motility, 1997, 18, 57-62.	2.0	20
42	Calcium Homeostasis and Muscle Energy Metabolism Are Modified in HspB1-Null Mice. Proteomes, 2016, 4, 17.	3.5	20
43	Relationships Between Cull Beef Cow Characteristics, Finishing Practices and Meat Quality Traits of Longissimus thoracis and Rectus abdominis. Foods, 2019, 8, 141.	4.3	20
44	Current Advances in Meat Nutritional, Sensory and Physical Quality Improvement. Foods, 2020, 9, 321.	4.3	18
45	Quantification of biomarkers for beef meat qualities using a combination of Parallel Reaction Monitoring- and antibody-based proteomics. Food Chemistry, 2020, 317, 126376.	8.2	17
46	Combining labelâ€free and labelâ€based accurate quantifications with SWATHâ€MS: Comparison with SRM and PRM for the evaluation of bovine muscle type effects. Proteomics, 2021, 21, e2000214.	2.2	5
47	Characterization of Four Rearing Managements and Their Influence on Carcass and Meat Qualities in Charolais Heifers. Foods, 2022, 11, 1262.	4.3	4
48	The Blonde dâ€™Aquitaine T3811>G3811 mutation in the myostatin gene: association with growth, carcass, and muscle phenotypes in veal calves. Journal of Animal Science, 2021, 99, .	0.5	1