

David Morcuende

List of Publications by Year in descending order

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45
papers

2,852
citations

147801

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times ranked

2925
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#	ARTICLE	IF	CITATIONS
1	Protein oxidation in emulsified cooked burger patties with added fruit extracts: Influence on colour and texture deterioration during chill storage. <i>Meat Science</i> , 2010, 85, 402-409.	5.5	286
2	Avocado (<i>Persea americana</i> Mill.) Phenolics, In Vitro Antioxidant and Antimicrobial Activities, and Inhibition of Lipid and Protein Oxidation in Porcine Patties. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5625-5635.	5.2	254
3	Avocado by-products as inhibitors of color deterioration and lipid and protein oxidation in raw porcine patties subjected to chilled storage. <i>Meat Science</i> , 2011, 89, 166-173.	5.5	180
4	Lipid and protein oxidation and sensory properties of vacuum-packaged dry-cured ham subjected to high hydrostatic pressure. <i>Meat Science</i> , 2010, 85, 506-514.	5.5	147
5	Avocado, sunflower and olive oils as replacers of pork back-fat in burger patties: Effect on lipid composition, oxidative stability and quality traits. <i>Meat Science</i> , 2012, 90, 106-115.	5.5	128
6	Analysis of Volatiles in Meat from Iberian Pigs and Lean Pigs after Refrigeration and Cooking by Using SPME-GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3429-3435.	5.2	115
7	Oxidative stability and fatty acid composition of pig muscles as affected by rearing system, crossbreeding and metabolic type of muscle fibre. <i>Meat Science</i> , 2001, 59, 39-47.	5.5	99
8	Suitability of the TBA method for assessing lipid oxidation in a meat system with added phenolic-rich materials. <i>Food Chemistry</i> , 2011, 126, 772-778.	8.2	94
9	Formation of Lysine-Derived Oxidation Products and Loss of Tryptophan during Processing of Porcine Patties with Added Avocado Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3917-3926.	5.2	80
10	Temperature of frozen storage affects the nature and consequences of protein oxidation in beef patties. <i>Meat Science</i> , 2014, 96, 1250-1257.	5.5	79
11	Fat content has a significant impact on protein oxidation occurred during frozen storage of beef patties. <i>LWT - Food Science and Technology</i> , 2014, 56, 62-68.	5.2	77
12	Characterization of Selected Wild Mediterranean Fruits and Comparative Efficacy as Inhibitors of Oxidative Reactions in Emulsified Raw Pork Burger Patties. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8854-8861.	5.2	76
13	Fluorescent HPLC for the detection of specific protein oxidation carbonyls "Î±-aminoadipic and Î³-glutamic semialdehydes" in meat systems. <i>Meat Science</i> , 2011, 89, 500-506.	5.5	67
14	Physico-chemical characteristics of M. Longissimus dorsi from three lines of free-range reared Iberian pigs slaughtered at 90 kg live-weight and commercial pigs: a comparative study. <i>Meat Science</i> , 2003, 64, 499-506.	5.5	65
15	Effect of the Type of Frying Culinary Fat on Volatile Compounds Isolated in Fried Pork Loin Chops by Using SPME-GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7637-7643.	5.2	63
16	Extensively reared Iberian pigs versus intensively reared white pigs for the manufacture of liver pâté. <i>Meat Science</i> , 2004, 67, 453-461.	5.5	60
17	Membrane Lipids of the Stallion Spermatozoon in Relation to Sperm Quality and Susceptibility to Lipid Peroxidation. <i>Reproduction in Domestic Animals</i> , 2011, 46, 141-148.	1.4	59
18	Tryptophan Depletion and Formation of Î±-Aminoadipic and Î³-Glutamic Semialdehydes in Porcine Burger Patties with Added Phenolic-Rich Fruit Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3541-3548.	5.2	54

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19	Physicochemical characteristics of three muscles from free-range reared Iberian pigs slaughtered at 90 kg live weight. <i>Meat Science</i> , 2003, 63, 533-541.	5.5	53
20	Role of Phenolics Extracting from <i>Rosa canina</i> L. on Meat Protein Oxidation During Frozen Storage and Beef Patties Processing. <i>Food and Bioprocess Technology</i> , 2015, 8, 854-864.	4.7	53
21	Fatty acids and plasmalogens of the phospholipids of the sperm membranes and their relation with the post-thaw quality of stallion spermatozoa. <i>Theriogenology</i> , 2011, 75, 811-818.	2.1	48
22	Role of protein oxidation in the nutritional loss and texture changes in ready-to-eat chicken patties. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1518-1526.	2.7	47
23	Dog rose (<i>Rosa canina</i> L.) as a functional ingredient in porcine frankfurters without added sodium ascorbate and sodium nitrite. <i>Meat Science</i> , 2012, 92, 451-457.	5.5	45
24	The application of natural antioxidants via brine injection protects Iberian cooked hams against lipid and protein oxidation. <i>Meat Science</i> , 2016, 116, 253-259.	5.5	45
25	Oxidative and lipolytic deterioration of different muscles from free-range reared Iberian pigs under refrigerated storage. <i>Meat Science</i> , 2003, 65, 1157-1164.	5.5	44
26	Oxidative and colour changes in meat from three lines of free-range reared Iberian pigs slaughtered at 90 kg live weight and from industrial pig during refrigerated storage. <i>Meat Science</i> , 2003, 65, 1139-1146.	5.5	43
27	Mediterranean Berries as Inhibitors of Lipid Oxidation in Porcine Burger Patties Subjected to Cooking and Chilled Storage. <i>Journal of Integrative Agriculture</i> , 2013, 12, 1982-1992.	3.5	42
28	Phenolic-rich extracts from Willowherb (<i>Epilobium hirsutum</i> L.) inhibit lipid oxidation but accelerate protein carbonylation and discoloration of beef patties. <i>European Food Research and Technology</i> , 2014, 238, 741-751.	3.3	42
29	Composition and proteolytic and lipolytic enzyme activities in muscle <i>Longissimus dorsi</i> from Iberian pigs and industrial genotype pigs. <i>Food Chemistry</i> , 2004, 88, 25-33.	8.2	34
30	Apple phenolics as inhibitors of the carbonylation pathway during in vitro metal-catalyzed oxidation of myofibrillar proteins. <i>Food Chemistry</i> , 2016, 211, 784-790.	8.2	34
31	Application of Natural Antioxidants from Strawberry Tree (<i>Arbutus unedo</i> L.) and Dog Rose (<i>Rosa</i>) Tj ETQq1 1 0.784314 rgBT /Overl 12, 1972-1981.	3.5	33
32	Extensively reared Iberian pigs versus intensively reared white pigs for the manufacture of frankfurters. <i>Meat Science</i> , 2006, 72, 356-364.	5.5	30
33	Effects of the type of frying with culinary fat and refrigerated storage on lipid oxidation and colour of fried pork loin chops. <i>Food Chemistry</i> , 2004, 88, 85-94.	8.2	29
34	Effect of intramuscular fat content and serving temperature on temporal sensory perception of sliced and vacuum packaged dry-cured ham. <i>Meat Science</i> , 2013, 93, 621-629.	5.5	29
35	Fatty acid profiles of intramuscular fat from pork loin chops fried in different culinary fats following refrigerated storage. <i>Food Chemistry</i> , 2005, 92, 159-167.	8.2	28
36	Effect of pre-cooking methods on the chemical and sensory deterioration of ready-to-eat chicken patties during chilled storage and microwave reheating. <i>Journal of Food Science and Technology</i> , 2016, 53, 2760-2769.	2.8	28

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37	Antioxidant Extracts from Acorns (<i>Quercus ilex</i> L.) Effectively Protect Ready-to-Eat (RTE) Chicken Patties Irrespective of Packaging Atmosphere. <i>Journal of Food Science</i> , 2017, 82, 622-631.	3.1	27
38	Partial Replacement of Pork Back Fat by Vegetable Oils in Burger Patties: Effect on Oxidative Stability and Texture and Color Changes during Cooking and Chilled Storage. <i>Journal of Food Science</i> , 2011, 76, C1025-31.	3.1	26
39	Evolution of fatty acids from intramuscular lipid fractions during ripening of Iberian hams as affected by Î±-tocopheryl acetate supplementation in diet. <i>Food Chemistry</i> , 2003, 81, 199-207.	8.2	22
40	Prolonging shelf life of lamb cutlets packed under high-oxygen modified atmosphere by spraying essential oils from North-African plants. <i>Meat Science</i> , 2018, 139, 56-64.	5.5	22
41	Inhibition of Cholesterol Oxidation Products (COPs) Formation in Emulsified Porcine Patties by Phenolic-Rich Avocado (<i>Persea americana</i> Mill.) Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2224-2230.	5.2	21
42	Effect of the Iberian-Duroc reciprocal cross on productive parameters, meat quality and lipogenic enzyme activities. <i>Meat Science</i> , 2007, 76, 86-94.	5.5	20
43	Fatty acid composition and adipogenic enzyme activity of muscle and adipose tissue, as affected by Iberian-Duroc pig genotype. <i>Food Chemistry</i> , 2007, 104, 500-509.	8.2	11
44	Influence of the Oxidation States of 4-Methylcatechol and Catechin on the Oxidative Stability of Î²-Lactoglobulin. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8501-8509.	5.2	9
45	Determination of Oxidation. , 2008, , 221-240.		3