David Morcuende

List of Publications by Year
in descending order

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45 papers	2,852 citations	147801 31 h-index	243625 44 g-index
46 all docs	46 docs citations	46 times ranked	2925 citing authors

#	Article	IF	Citations
1	Prolonging shelf life of lamb cutlets packed under high-oxygen modified atmosphere by spraying essential oils from North-African plants. Meat Science, 2018, 139, 56-64.	5.5	22
2	Role of protein oxidation in the nutritional loss and texture changes in readyâ€toâ€eat chicken patties. International Journal of Food Science and Technology, 2018, 53, 1518-1526.	2.7	47
3	Antioxidant Extracts from Acorns (Quercus ilex L.) Effectively Protect Readyâ€toâ€Eat (RTE) Chicken Patties Irrespective of Packaging Atmosphere. Journal of Food Science, 2017, 82, 622-631.	3.1	27
4	Effect of pre-cooking methods on the chemical and sensory deterioration of ready-to-eat chicken patties during chilled storage and microwave reheating. Journal of Food Science and Technology, 2016, 53, 2760-2769.	2.8	28
5	Apple phenolics as inhibitors of the carbonylation pathway during in vitro metal-catalyzed oxidation of myofibrillar proteins. Food Chemistry, 2016, 211, 784-790.	8.2	34
6	The application of natural antioxidants via brine injection protects Iberian cooked hams against lipid and protein oxidation. Meat Science, 2016, 116, 253-259.	5.5	45
7	Role of Phenolics Extracting from Rosa canina L. on Meat Protein Oxidation During Frozen Storage and Beef Patties Processing. Food and Bioprocess Technology, 2015, 8, 854-864.	4.7	53
8	Influence of the Oxidation States of 4-Methylcatechol and Catechin on the Oxidative Stability of Î²-Lactoglobulin. Journal of Agricultural and Food Chemistry, 2015, 63, 8501-8509.	5.2	9
9	Phenolic-rich extracts from Willowherb (Epilobium hirsutum L.) inhibit lipid oxidation but accelerate protein carbonylation and discoloration of beef patties. European Food Research and Technology, 2014, 238, 741-751.	3.3	42
10	Temperature of frozen storage affects the nature and consequences of protein oxidation in beef patties. Meat Science, 2014, 96, 1250-1257.	5.5	79
11	Fat content has a significant impact on protein oxidation occurred during frozen storage of beef patties. LWT - Food Science and Technology, 2014, 56, 62-68.	5.2	77
12	Mediterranean Berries as Inhibitors of Lipid Oxidation in Porcine Burger Patties Subjected to Cooking and Chilled Storage. Journal of Integrative Agriculture, 2013, 12, 1982-1992.	3.5	42
13	Application of Natural Antioxidants from Strawberry Tree (Arbutus unedo L.) and Dog Rose (Rosa) Tj ETQq1 1 0.784314 rgBT /Overloc 12, 1972-1981.	3.5	33
14	Effect of intramuscular fat content and serving temperature on temporal sensory perception of sliced and vacuum packaged dry-cured ham. Meat Science, 2013, 93, 621-629.	5.5	29
15	Formation of Lysine-Derived Oxidation Products and Loss of Tryptophan during Processing of Porcine Patties with Added Avocado Byproducts. Journal of Agricultural and Food Chemistry, 2012, 60, 3917-3926.	5.2	80
16	Avocado, sunflower and olive oils as replacers of pork back-fat in burger patties: Effect on lipid composition, oxidative stability and quality traits. Meat Science, 2012, 90, 106-115.	5.5	128
17	Dog rose (Rosa canina L.) as a functional ingredient in porcine frankfurters without added sodium ascorbate and sodium nitrite. Meat Science, 2012, 92, 451-457.	5.5	45
18	Inhibition of Cholesterol Oxidation Products (COPs) Formation in Emulsified Porcine Patties by Phenolic-Rich Avocado (Persea americana Mill.) Extracts. Journal of Agricultural and Food Chemistry, 2012, 60, 2224-2230.	5.2	21

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19	Avocado (Persea americana Mill.) Phenolics, In Vitro Antioxidant and Antimicrobial Activities, and Inhibition of Lipid and Protein Oxidation in Porcine Patties. Journal of Agricultural and Food Chemistry, 2011, 59, 5625-5635.	5.2	254
20	Avocado by-products as inhibitors of color deterioration and lipid and protein oxidation in raw porcine patties subjected to chilled storage. Meat Science, 2011, 89, 166-173.	5.5	180
21	Fluorescent HPLC for the detection of specific protein oxidation carbonyls â€“ Î±-aminoadipic and Î³-glutamic semialdehydes â€“ in meat systems. Meat Science, 2011, 89, 500-506.	5.5	67
22	Fatty acids and plasmalogens of the phospholipids of the sperm membranes and their relation with the post-thaw quality of stallion spermatozoa. Theriogenology, 2011, 75, 811-818.	2.1	48
23	Membrane Lipids of the Stallion Spermatozoon in Relation to Sperm Quality and Susceptibility to Lipid Peroxidation. Reproduction in Domestic Animals, 2011, 46, 141-148.	1.4	59
24	Partial Replacement of Pork Backâ€Fat by Vegetable Oils in Burger Patties: Effect on Oxidative Stability and Texture and Color Changes during Cooking and Chilled Storage. Journal of Food Science, 2011, 76, C1025-31.	3.1	26
25	Suitability of the TBA method for assessing lipid oxidation in a meat system with added phenolic-rich materials. Food Chemistry, 2011, 126, 772-778.	8.2	94
26	Protein oxidation in emulsified cooked burger patties with added fruit extracts: Influence on colour and texture deterioration during chill storage. Meat Science, 2010, 85, 402-409.	5.5	286
27	Lipid and protein oxidation and sensory properties of vacuum-packaged dry-cured ham subjected to high hydrostatic pressure. Meat Science, 2010, 85, 506-514.	5.5	147
28	Characterization of Selected Wild Mediterranean Fruits and Comparative Efficacy as Inhibitors of Oxidative Reactions in Emulsified Raw Pork Burger Patties. Journal of Agricultural and Food Chemistry, 2010, 58, 8854-8861.	5.2	76
29	Tryptophan Depletion and Formation of Î±-Aminoadipic and Î³-Glutamic Semialdehydes in Porcine Burger Patties with Added Phenolic-Rich Fruit Extracts. Journal of Agricultural and Food Chemistry, 2010, 58, 3541-3548.	5.2	54
30	Determination of Oxidation. , 2008, , 221-240.		3
31	Effect of the IberianÃ—Duroc reciprocal cross on productive parameters, meat quality and lipogenic enzyme activities. Meat Science, 2007, 76, 86-94.	5.5	20
32	Fatty acid composition and adipogenic enzyme activity of muscle and adipose tissue, as affected by IberianÃ—Duroc pig genotype. Food Chemistry, 2007, 104, 500-509.	8.2	11
33	Extensively reared Iberian pigs versus intensively reared white pigs for the manufacture of frankfurters. Meat Science, 2006, 72, 356-364.	5.5	30
34	Fatty acid profiles of intramuscular fat from pork loin chops fried in different culinary fats following refrigerated storage. Food Chemistry, 2005, 92, 159-167.	8.2	28
35	Effects of the type of frying with culinary fat and refrigerated storage on lipid oxidation and colour of fried pork loin chops. Food Chemistry, 2004, 88, 85-94.	8.2	29
36	Composition and proteolytic and lipolytic enzyme activities in muscle Longissimus dorsi from Iberian pigs and industrial genotype pigs. Food Chemistry, 2004, 88, 25-33.	8.2	34

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37	Effect of the Type of Frying Culinary Fat on Volatile Compounds Isolated in Fried Pork Loin Chops by Using SPME-GC-MS. Journal of Agricultural and Food Chemistry, 2004, 52, 7637-7643.	5.2	63
38	Extensively reared Iberian pigs versus intensively reared white pigs for the manufacture of liver pÃ¢tÃ©. Meat Science, 2004, 67, 453-461.	5.5	60
39	Evolution of fatty acids from intramuscular lipid fractions during ripening of Iberian hams as affected by Î±-tocopheryl acetate supplementation in diet. Food Chemistry, 2003, 81, 199-207.	8.2	22
40	Physicochemical characteristics of three muscles from free-range reared Iberian pigs slaughtered at 90 kg live weight. Meat Science, 2003, 63, 533-541.	5.5	53
41	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. Meat Science, 2003, 64, 499-506.	5.5	65
42	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. Meat Science, 2003, 65, 1139-1146.	5.5	43
43	Oxidative and lipolytic deterioration of different muscles from free-range reared Iberian pigs under refrigerated storage. Meat Science, 2003, 65, 1157-1164.	5.5	44
44	Analysis of Volatiles in Meat from Iberian Pigs and Lean Pigs after Refrigeration and Cooking by Using SPME-GC-MS. Journal of Agricultural and Food Chemistry, 2003, 51, 3429-3435.	5.2	115
45	Oxidative stability and fatty acid composition of pig muscles as affected by rearing system, crossbreeding and metabolic type of muscle fibre. Meat Science, 2001, 59, 39-47.	5.5	99