Anne Listrat

List of Publications by Year
in descending order

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30 papers	1,378 citations	516710 16 h-index	501196 28 g-index
30 all docs	30 docs citations	30 times ranked	1931 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	Differential proteome analysis of aging in rat skeletal muscle. FASEB Journal, 2005, 19, 1143-1145.	0.5	154
3	Bacterial adhesion to animal tissues: protein determinants for recognition of extracellular matrix components. Cellular Microbiology, 2012, 14, 1687-1696.	2.1	121
4	Apoptosis in capillary endothelial cells in ageing skeletal muscle. Aging Cell, 2014, 13, 254-262.	6.7	77
5	Hierarchical Mechanics of Connective Tissues: Integrating Insights from Nano to Macroscopic Studies. Journal of Biomedical Nanotechnology, 2014, 10, 2464-2507.	1.1	74
6	The ubiquitin-proteasome and the mitochondria-associated apoptotic pathways are sequentially downregulated during recovery after immobilization-induced muscle atrophy. American Journal of Physiology - Endocrinology and Metabolism, 2008, 295, E1181-E1190.	3.5	66
7	Relationships between structural characteristics of bovine intramuscular connective tissue assessed by image analysis and collagen and proteoglycan content. Meat Science, 2013, 93, 378-386.	5.5	49
8	Structural and biochemical characteristics of bovine intramuscular connective tissue and beef quality. Meat Science, 2013, 95, 555-561.	5.5	45
9	Biochemical and transcriptomic analyses of two bovine skeletal muscles in Charolais bulls divergently selected for muscle growth. Meat Science, 2005, 70, 267-277.	5.5	41
10	Influence of the Spatial Organization of the Perimysium on Beef Tenderness. Journal of Agricultural and Food Chemistry, 2005, 53, 8390-8399.	5.2	36
11	The worsening of tibialis anterior muscle atrophy during recovery post-immobilization correlates with enhanced connective tissue area, proteolysis, and apoptosis. American Journal of Physiology - Endocrinology and Metabolism, 2012, 303, E1335-E1347.	3.5	35
12	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
13	What are the drivers of beef sensory quality using metadata of intramuscular connective tissue, fatty acids and muscle fiber characteristics?. Livestock Science, 2020, 240, 104209.	1.6	31
14	Transcriptome Analysis of Two Bovine Muscles during Ontogenesis. Journal of Biochemistry, 2003, 133, 745-756.	1.7	29
15	Grass valorisation and muscular characteristics of blonde d'Aquitaine steers. Animal Research, 2001, 50, 105-118.	0.6	24
16	Analytical limits of total and insoluble collagen content measurements and of type I and III collagen analysis by electrophoresis in bovine muscles. Meat Science, 2004, 68, 127-136.	5.5	23
17	Are there consistent relationships between major connective tissue components, intramuscular fat content and muscle fibre types in cattle muscle?. Animal, 2020, 14, 1204-1212.	3.3	16
18	The delayed recovery of the remobilized rat tibialis anterior muscle reflects a defect in proliferative and terminal differentiation that impairs early regenerative processes. Journal of Cachexia, Sarcopenia and Muscle, 2015, 6, 73-83.	7.3	13

#	Article	IF	Citations
19	Discrimination of beef muscle based on visible-near infrared multi-spectral features: Textural and spectral analysis. International Journal of Food Properties, 2017, 20, 1391-1403.	3.0	10
20	Extending the Grazing Period for Bulls, Prior to Finishing on a Concentrate Ration: Composition, Collagen Structure and Organoleptic Characteristics of Beef. Foods, 2019, 8, 278.	4.3	10
21	Myogenesis Is Delayed in Bovine Fetal Clones. Cellular Reprogramming, 2010, 12, 191-201.	0.9	9
22	Insulin-like growth factor II (IGF-II) mRNA expression during skeletal muscle development of double-muscled and normal bovine foetuses. Reproduction, Nutrition, Development, 1999, 39, 113-124.	1.9	8
23	Growth hormone receptor gene expression in the skeletal muscle of normal and double-muscled bovines during foetal development. Reproduction, Nutrition, Development, 2005, 45, 393-403.	1.9	8
24	Potential of a custom-designed fluorescence imager combined with multivariate statistics for the study of chemical and mechanical characteristics of beef meat. Food Chemistry, 2012, 131, 1030-1036.	8.2	7
25	Characterisation and location of insulin-like-growth factor (IGF) receptors in the foetal bovine Semitendinosus muscle. Reproduction, Nutrition, Development, 1999, 39, 467-479.	1.9	6
26	Visible and Near-Infrared Multispectral Features in Conjunction with Artificial Neural Network and Partial Least Squares for Predicting Biochemical and Micro-Structural Features of Beef Muscles. Foods, 2020, 9, 1254.	4.3	6
27	Structure-Property Relationship of Burn Collagen Reinforcing Musculo-Skeletal Tissues. Key Engineering Materials, 0, 478, 87-92.	0.4	5
28	Study of the Chronology of Expression of Ten Extracellular Matrix Molecules during the Myogenesis in Cattle to Better Understand Sensory Properties of Meat. Foods, 2019, 8, 97.	4.3	5
29	Age-Related Feature Extraction on Mouse Skeletal Muscle: Data Mining Approach. Journal of Medical Imaging and Health Informatics, 2012, 2, 386-392.	0.3	3
30	Dataset on transcriptome signature of skeletal muscle of young, adult and aged mice. Data in Brief, 2022, 43, 108321.	1.0	0