

Anne Listrat

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

1,378
citations

516561

16
h-index

501076

28
g-index

30
all docs

30
docs citations

30
times ranked

1931
citing authors

#	ARTICLE	IF	CITATIONS
1	Dataset on transcriptome signature of skeletal muscle of young, adult and aged mice. <i>Data in Brief</i> , 2022, 43, 108321.	0.5	0
2	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. <i>Foods</i> , 2020, 9, 1254.	1.9	6
3	What are the drivers of beef sensory quality using metadata of intramuscular connective tissue, fatty acids and muscle fiber characteristics?. <i>Livestock Science</i> , 2020, 240, 104209.	0.6	31
4	Are there consistent relationships between major connective tissue components, intramuscular fat content and muscle fibre types in cattle muscle?. <i>Animal</i> , 2020, 14, 1204-1212.	1.3	16
5	Contribution of connective tissue components, muscle fibres and marbling to beef tenderness variability in longissimus thoracis, rectus abdominis, semimembranosus and semitendinosus muscles. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2502-2511.	1.7	35
6	Extending the Grazing Period for Bulls, Prior to Finishing on a Concentrate Ration: Composition, Collagen Structure and Organoleptic Characteristics of Beef. <i>Foods</i> , 2019, 8, 278.	1.9	10
7	Study of the Chronology of Expression of Ten Extracellular Matrix Molecules during the Myogenesis in Cattle to Better Understand Sensory Properties of Meat. <i>Foods</i> , 2019, 8, 97.	1.9	5
8	Discrimination of beef muscle based on visible-near infrared multi-spectral features: Textural and spectral analysis. <i>International Journal of Food Properties</i> , 2017, 20, 1391-1403.	1.3	10
9	How Muscle Structure and Composition Influence Meat and Flesh Quality. <i>Scientific World Journal</i> , The, 2016, 2016, 1-14.	0.8	432
10	The delayed recovery of the remobilized rat tibialis anterior muscle reflects a defect in proliferative and terminal differentiation that impairs early regenerative processes. <i>Journal of Cachexia, Sarcopenia and Muscle</i> , 2015, 6, 73-83.	2.9	13
11	Hierarchical Mechanics of Connective Tissues: Integrating Insights from Nano to Macroscopic Studies. <i>Journal of Biomedical Nanotechnology</i> , 2014, 10, 2464-2507.	0.5	74
12	Apoptosis in capillary endothelial cells in ageing skeletal muscle. <i>Aging Cell</i> , 2014, 13, 254-262.	3.0	77
13	Structural and biochemical characteristics of bovine intramuscular connective tissue and beef quality. <i>Meat Science</i> , 2013, 95, 555-561.	2.7	45
14	Relationships between structural characteristics of bovine intramuscular connective tissue assessed by image analysis and collagen and proteoglycan content. <i>Meat Science</i> , 2013, 93, 378-386.	2.7	49
15	Bacterial adhesion to animal tissues: protein determinants for recognition of extracellular matrix components. <i>Cellular Microbiology</i> , 2012, 14, 1687-1696.	1.1	121
16	The worsening of tibialis anterior muscle atrophy during recovery post-immobilization correlates with enhanced connective tissue area, proteolysis, and apoptosis. <i>American Journal of Physiology - Endocrinology and Metabolism</i> , 2012, 303, E1335-E1347.	1.8	35
17	Potential of a custom-designed fluorescence imager combined with multivariate statistics for the study of chemical and mechanical characteristics of beef meat. <i>Food Chemistry</i> , 2012, 131, 1030-1036.	4.2	7
18	Age-Related Feature Extraction on Mouse Skeletal Muscle: Data Mining Approach. <i>Journal of Medical Imaging and Health Informatics</i> , 2012, 2, 386-392.	0.2	3

#	ARTICLE	IF	CITATIONS
19	Myogenesis Is Delayed in Bovine Fetal Clones. <i>Cellular Reprogramming</i> , 2010, 12, 191-201.	0.5	9
20	The ubiquitin-proteasome and the mitochondria-associated apoptotic pathways are sequentially downregulated during recovery after immobilization-induced muscle atrophy. <i>American Journal of Physiology - Endocrinology and Metabolism</i> , 2008, 295, E1181-E1190.	1.8	66
21	Growth hormone receptor gene expression in the skeletal muscle of normal and double-muscled bovines during foetal development. <i>Reproduction, Nutrition, Development</i> , 2005, 45, 393-403.	1.9	8
22	Influence of the Spatial Organization of the Perimysium on Beef Tenderness. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8390-8399.	2.4	36
23	Biochemical and transcriptomic analyses of two bovine skeletal muscles in Charolais bulls divergently selected for muscle growth. <i>Meat Science</i> , 2005, 70, 267-277.	2.7	41
24	Differential proteome analysis of aging in rat skeletal muscle. <i>FASEB Journal</i> , 2005, 19, 1143-1145.	0.2	154
25	Analytical limits of total and insoluble collagen content measurements and of type I and III collagen analysis by electrophoresis in bovine muscles. <i>Meat Science</i> , 2004, 68, 127-136.	2.7	23
26	Transcriptome Analysis of Two Bovine Muscles during Ontogenesis. <i>Journal of Biochemistry</i> , 2003, 133, 745-756.	0.9	29
27	Grass valorisation and muscular characteristics of blonde d'Aquitaine steers. <i>Animal Research</i> , 2001, 50, 105-118.	0.6	24
28	Insulin-like growth factor II (IGF-II) mRNA expression during skeletal muscle development of double-muscled and normal bovine foetuses. <i>Reproduction, Nutrition, Development</i> , 1999, 39, 113-124.	1.9	8
29	Characterisation and location of insulin-like-growth factor (IGF) receptors in the foetal bovine Semitendinosus muscle. <i>Reproduction, Nutrition, Development</i> , 1999, 39, 467-479.	1.9	6
30	Structure-Property Relationship of Burn Collagen Reinforcing Musculo-Skeletal Tissues. <i>Key Engineering Materials</i> , 0, 478, 87-92.	0.4	5