

Ruth M Hamill

List of Publications by Year in descending order

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Version: 2024-02-01

82
papers

2,519
citations

172457

29
h-index

223800

46
g-index

83
all docs

83
docs citations

83
times ranked

2666
citing authors

#	ARTICLE	IF	CITATIONS
1	The impact of salt and fat level variation on the physiochemical properties and sensory quality of pork breakfast sausages. <i>Meat Science</i> , 2013, 93, 145-152.	5.5	125
2	Modelling the influence of inulin as a fat substitute in comminuted meat products on their physico-chemical characteristics and eating quality using a mixture design approach. <i>Meat Science</i> , 2014, 96, 1384-1394.	5.5	101
3	Effect of varying salt and fat levels on the sensory and physiochemical quality of frankfurters. <i>Meat Science</i> , 2012, 92, 659-666.	5.5	96
4	Centrifugal drip is an accessible source for protein indicators of pork ageing and water-holding capacity. <i>Meat Science</i> , 2011, 88, 261-270.	5.5	88
5	Functional analysis of muscle gene expression profiles associated with tenderness and intramuscular fat content in pork. <i>Meat Science</i> , 2012, 92, 440-450.	5.5	86
6	The effect of thermal treatments including sous-vide, blast freezing and their combinations on beef tenderness of <i>M. Åsemitendinosus</i> steaks targeted at elderly consumers. <i>LWT - Food Science and Technology</i> , 2016, 74, 154-159.	5.2	80
7	Effect of varying salt and fat levels on the sensory quality of beef patties. <i>Meat Science</i> , 2012, 91, 460-465.	5.5	79
8	Association of polymorphisms in candidate genes with colour, water-holding capacity, and composition traits in bovine <i>M. longissimus</i> and <i>M. semimembranosus</i> . <i>Meat Science</i> , 2010, 86, 270-275.	5.5	77
9	Understanding meat quality through the application of genomic and proteomic approaches. <i>Meat Science</i> , 2006, 74, 3-16.	5.5	73
10	Association analysis of single nucleotide polymorphisms in DGAT1, TG and FABP4 genes and intramuscular fat in crossbred <i>Bos taurus</i> cattle. <i>Meat Science</i> , 2010, 85, 515-518.	5.5	64
11	2D DIGE proteomic analysis of early post mortem muscle exudate highlights the importance of the stress response for improved water-holding capacity of fresh pork meat. <i>Proteomics</i> , 2013, 13, 1528-1544.	2.2	64
12	Salt content and minimum acceptable levels in whole-muscle cured meat products. <i>Meat Science</i> , 2018, 139, 179-186.	5.5	63
13	Development of novel fortified beef patties with added functional protein ingredients for the elderly. <i>Meat Science</i> , 2016, 122, 40-47.	5.5	60
14	Transcriptome analysis of porcine <i>M. semimembranosus</i> divergent in intramuscular fat as a consequence of dietary protein restriction. <i>BMC Genomics</i> , 2013, 14, 453.	2.8	58
15	RNA-seq of muscle from pigs divergent in feed efficiency and product quality identifies differences in immune response, growth, and macronutrient and connective tissue metabolism. <i>BMC Genomics</i> , 2018, 19, 791.	2.8	56
16	Effect of salt reduction and inclusion of 1% edible seaweeds on the chemical, sensory and volatile component profile of reformulated frankfurters. <i>Meat Science</i> , 2020, 161, 108001.	5.5	51
17	Mitigating Nutrition and Health Deficiencies in Older Adults: A Role for Food Innovation?. <i>Journal of Food Science</i> , 2017, 82, 848-855.	3.1	50
18	Spatial patterns of genetic diversity across European subspecies of the mountain hare, <i>Lepus timidus</i> L.. <i>Heredity</i> , 2006, 97, 355-365.	2.6	49

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19	Impact on the physicochemical and sensory properties of salt reduced corned beef formulated with and without the use of salt replacers. <i>LWT - Food Science and Technology</i> , 2018, 92, 584-592.	5.2	44
20	RNA-Seq of Liver From Pigs Divergent in Feed Efficiency Highlights Shifts in Macronutrient Metabolism, Hepatic Growth and Immune Response. <i>Frontiers in Genetics</i> , 2019, 10, 117.	2.3	43
21	Sex and differentiation: population genetic divergence and sexual dimorphism in Mexican goodeid fish. <i>Journal of Evolutionary Biology</i> , 2007, 20, 2048-2055.	1.7	42
22	Understanding the Determination of Meat Quality Using Biochemical Characteristics of the Muscle: Stress at Slaughter and Other Missing Keys. <i>Foods</i> , 2021, 10, 84.	4.3	41
23	SNP variation in the promoter of the PRKAG3 gene and association with meat quality traits in pig. <i>BMC Genetics</i> , 2012, 13, 66.	2.7	40
24	The effect of partial-fat substitutions with encapsulated and unencapsulated fish oils on the technological and eating quality of beef burgers over storage. <i>Meat Science</i> , 2015, 107, 75-85.	5.5	40
25	Integrity of nuclear genomic deoxyribonucleic acid in cooked meat: Implications for food traceability. <i>Journal of Animal Science</i> , 2009, 87, 57-61.	0.5	38
26	Effect of Breed and Gender on Meat Quality of <i>M. longissimus thoracis et lumborum</i> Muscle from Crossbred Beef Bulls and Steers. <i>Foods</i> , 2019, 8, 173.	4.3	37
27	Comparative Proteomic Profiling of Divergent Phenotypes for Water Holding Capacity across the Post Mortem Ageing Period in Porcine Muscle Exudate. <i>PLoS ONE</i> , 2016, 11, e0150605.	2.5	34
28	European consumer attitudes on the associated health benefits of nutraceutical-containing processed meats using Co-enzyme Q10 as a sample functional ingredient. <i>Meat Science</i> , 2014, 97, 207-213.	5.5	33
29	Monitoring post mortem changes in porcine muscle through 2-D DIGE proteome analysis of Longissimus muscle exudate. <i>Proteome Science</i> , 2013, 11, 9.	1.7	32
30	Genome-wide association analysis and functional annotation of positional candidate genes for feed conversion efficiency and growth rate in pigs. <i>PLoS ONE</i> , 2017, 12, e0173482.	2.5	32
31	Analysis of meat quality traits and gene expression profiling of pigs divergent in residual feed intake. <i>Meat Science</i> , 2018, 137, 265-274.	5.5	32
32	In vitro digestion of protein-enriched restructured beef steaks with pea protein isolate, rice protein and lentil flour following sous vide processing. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 152-161.	5.6	31
33	The effects of potato and rice starch as substitutes for phosphate in and degree of comminution on the technological, instrumental and sensory characteristics of restructured ham. <i>Meat Science</i> , 2016, 121, 127-134.	5.5	29
34	Variation in the IGF2 gene promoter region is associated with intramuscular fat content in porcine skeletal muscle. <i>Molecular Biology Reports</i> , 2012, 39, 4101-4110.	2.3	28
35	Regulatory polymorphisms in the bovine Ankyrin 1 gene promoter are associated with tenderness and intramuscular fat content. <i>BMC Genetics</i> , 2010, 11, 111.	2.7	27
36	The influence of the interaction of sous-vide cooking time and papain concentration on tenderness and technological characteristics of meat products. <i>Meat Science</i> , 2021, 177, 108491.	5.5	27

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37	Prediction of Warner-Bratzler shear force, intramuscular fat, drip-loss and cook-loss in beef via Raman spectroscopy and chemometrics. <i>Meat Science</i> , 2020, 167, 108157.	5.5	27
38	Rice starch and fructo-oligosaccharides as substitutes for phosphate and dextrose in whole muscle cooked hams: Sensory analysis and consumer preferences. <i>LWT - Food Science and Technology</i> , 2016, 66, 284-292.	5.2	26
39	Sensory capability of young, middle-aged and elderly Irish assessors to identify beef steaks of varying texture. <i>Meat Science</i> , 2017, 132, 125-130.	5.5	25
40	Possibilities for developing texture-modified beef steaks suitable for older consumers using fruit-derived proteolytic enzymes. <i>Journal of Texture Studies</i> , 2018, 49, 256-261.	2.5	25
41	Shotgun proteomics for the preliminary identification of biomarkers of beef sensory tenderness, juiciness and chewiness from plasma and muscle of young Limousin-sired bulls. <i>Meat Science</i> , 2021, 176, 108488.	5.5	25
42	Optimisation of plant protein and transglutaminase content in novel beef restructured steaks for older adults by central composite design. <i>Meat Science</i> , 2018, 142, 65-77.	5.5	23
43	Compensatory growth in crossbred Aberdeen Angus and Belgian Blue steers: Effects on the colour, shear force and sensory characteristics of longissimus muscle. <i>Meat Science</i> , 2017, 125, 128-136.	5.5	22
44	Optimisation of protein-fortified beef patties targeted to the needs of older adults: a mixture design approach. <i>Meat Science</i> , 2017, 134, 111-118.	5.5	22
45	Lack of an association between single nucleotide polymorphisms in the bovine leptin gene and intramuscular fat in <i>Bos taurus</i> cattle. <i>Meat Science</i> , 2009, 81, 731-737.	5.5	21
46	Transcriptome analysis of adipose tissue from pigs divergent in feed efficiency reveals alteration in gene networks related to adipose growth, lipid metabolism, extracellular matrix, and immune response. <i>Molecular Genetics and Genomics</i> , 2019, 294, 395-408.	2.1	21
47	Identification of suitable reference genes for gene expression analysis of pork meat quality and analysis of candidate genes associated with the trait drip loss. <i>Meat Science</i> , 2010, 86, 436-439.	5.5	20
48	Investigating the use of visible and near infrared spectroscopy to predict sensory and texture attributes of beef <i>M. longissimus thoracis et lumborum</i> . <i>Meat Science</i> , 2020, 159, 107915.	5.5	20
49	A Proteomic Study for the Discovery of Beef Tenderness Biomarkers and Prediction of Warner-Bratzler Shear Force Measured on Longissimus thoracis Muscles of Young Limousin-Sired Bulls. <i>Foods</i> , 2021, 10, 952.	4.3	20
50	Response surface methodology analysis of rice starch and fructo-oligosaccharides as substitutes for phosphate and dextrose in whole muscle cooked hams. <i>LWT - Food Science and Technology</i> , 2015, 64, 946-958.	5.2	19
51	Impact on the physical and sensory properties of salt-and fat-reduced traditional Irish breakfast sausages on various age cohorts acceptance. <i>Meat Science</i> , 2018, 143, 190-198.	5.5	19
52	Optimising the acceptability of reduced-salt ham with flavourings using a mixture design. <i>Meat Science</i> , 2019, 156, 1-10.	5.5	18
53	Investigating the influence of inulin as a fat substitute in comminuted products using rheology, calorimetric and microscopy techniques. <i>Food Structure</i> , 2014, 2, 1-13.	4.5	16
54	Physicochemical Characteristics of Protein-Enriched Restructured Beef Steaks with Phosphates, Transglutaminase, and Elasticised Package Forming. <i>Journal of Food Quality</i> , 2018, 2018, 1-11.	2.6	16

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55	Effect of cooking and in vitro digestion on the stability of co-enzyme Q10 in processed meat products. <i>Food Chemistry</i> , 2014, 150, 187-192.	8.2	14
56	Microsatellite Analysis of Mountain Hares (<i>Lepus timidus hibernicus</i>): Low Genetic Differentiation and Possible Sex-Bias in Dispersal. <i>Journal of Mammalogy</i> , 2007, 88, 784-792.	1.3	13
57	An Assessment of Selected Nutritional, Bioactive, Thermal and Technological Properties of Brown and Red Irish Seaweed Species. <i>Foods</i> , 2021, 10, 2784.	4.3	13
58	Association between promoter polymorphisms in a key cytoskeletal gene (Ankyrin 1) and intramuscular fat and water-holding capacity in porcine muscle. <i>Molecular Biology Reports</i> , 2012, 39, 3903-3914.	2.3	12
59	Optimization of textural and technological parameters using response surface methodology for the development of beef products for older consumers. <i>Journal of Texture Studies</i> , 2020, 51, 263-275.	2.5	12
60	Utilisation of hydrocolloids in processed meat systems. , 2011, , 243-269.		11
61	Sensory optimisation of salt-reduced corned beef for different consumer segments. <i>Meat Science</i> , 2019, 154, 1-10.	5.5	11
62	Dry-aging of beef as a tool to improve meat quality. Impact of processing conditions on the technical and organoleptic meat properties. <i>Advances in Food and Nutrition Research</i> , 2021, 95, 97-130.	3.0	11
63	Comparison of genetic diversity at microsatellite loci in near-extinct and non-endangered species of Mexican goodeine fishes and prediction of cross-amplification within the family. <i>Journal of Fish Biology</i> , 2007, 70, 16-32.	1.6	10
64	Novel variation in the FABP3 promoter and its association with fatness traits in pigs. <i>Meat Science</i> , 2015, 100, 32-40.	5.5	9
65	Online Prediction of Physico-Chemical Quality Attributes of Beef Using Visible-Near-Infrared Spectroscopy and Chemometrics. <i>Foods</i> , 2019, 8, 525.	4.3	9
66	Assessment of RNA later as a Potential Method to Preserve Bovine Muscle Proteins Compared with Dry Ice in a Proteomic Study. <i>Foods</i> , 2019, 8, 60.	4.3	9
67	Drying dynamics of meat highlighting areas of relevance to dry-aging of beef. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5370-5392.	11.7	8
68	Novel SNPs in the Ankyrin 1 gene and their association with beef quality traits. <i>Meat Science</i> , 2015, 108, 88-96.	5.5	7
69	New Single Nucleotide Polymorphisms in the μ -Calpain Gene in Spanish Maternal Beef Breeds. <i>Animal Biotechnology</i> , 2009, 20, 161-164.	1.5	6
70	New microsatellite loci for the European bushcricket, <i>Ephippiger ephippiger</i> (Orthoptera: Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 Td (1.7	5
71	Polymorphisms in the regulatory region of the porcine MYLPF gene are related to meat quality traits in the Large White breed. <i>Meat Science</i> , 2016, 113, 104-106.	5.5	4
72	Interaction of salt content and processing conditions drives the quality response in streaky rashers. <i>LWT - Food Science and Technology</i> , 2018, 97, 632-639.	5.2	4

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73	Microscopy-Assisted Digital Photography as an Economical Analytical Tool for Assessment of Food Particles and Their Distribution Through The use of the ImageJ Program. <i>Advances in Nutrition and Food Science</i> , 2021, 2021, .	0.1	4
74	DIGE Analysis of Animal Tissues. <i>Methods in Molecular Biology</i> , 2018, 1664, 137-152.	0.9	3
75	Application of novel PiVac technology for the development of fortified restructured beef steaks targeted at older consumers. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13498.	2.0	3
76	New insights into the biology of meat quality from genomic and proteomic perspectives, with particular emphasis on beef. , 2009, , 199-224.		2
77	P3024 Transcriptome analysis of longissimus thoracis et lumborum from pigs divergent in residual feed intake. <i>Journal of Animal Science</i> , 2016, 94, 63-64.	0.5	2
78	Prediction of Trained Panel Sensory Scores for Beef with Non-Invasive Raman Spectroscopy. <i>Chemosensors</i> , 2022, 10, 6.	3.6	2
79	Genomics of Fruit Quality and Disorders. , 2012, , 180-217.		0
80	P5028 A genome-wide association study for growth rate in commercial pigs. <i>Journal of Animal Science</i> , 2016, 94, 129-129.	0.5	0
81	Cover Image, Volume 49, Issue 3. <i>Journal of Texture Studies</i> , 2018, 49, i-i.	2.5	0
82	Functional genomic approaches to understand the biological pathways underpinning intramuscular fat in beef.. <i>CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources</i> , 0, , 1-11.	1.0	0