

Verónica Sierra

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

740
citations

471509

17
h-index

526287

27
g-index

28
all docs

28
docs citations

28
times ranked

1144
citing authors

#	ARTICLE	IF	CITATIONS
1	Favorable effects of a prolonged treatment with melatonin on the level of oxidative damage and neurodegeneration in senescence-accelerated mice. <i>Journal of Pineal Research</i> , 2008, 45, 302-311.	7.4	90
2	Elevated Oxidative Stress in the Brain of Senescence-accelerated Mice at 5 Months of Age. <i>Biogerontology</i> , 2006, 7, 43-52.	3.9	73
3	Prediction of the fatty acid composition of beef by near infrared transmittance spectroscopy. <i>Meat Science</i> , 2008, 78, 248-255.	5.5	67
4	Melatonin alters cell death processes in response to age-related oxidative stress in the brain of senescence-accelerated mice. <i>Journal of Pineal Research</i> , 2009, 46, 106-114.	7.4	52
5	Melatonin modulates autophagy through a redox-mediated action in female Syrian hamster Harderian gland controlling cell types and gland activity. <i>Journal of Pineal Research</i> , 2012, 52, 80-92.	7.4	37
6	Coexpression of MT1 and RORalpha1 melatonin receptors in the Syrian hamster Harderian gland. <i>Journal of Pineal Research</i> , 2005, 39, 21-26.	7.4	36
7	Sexual dimorphism of autophagy in Syrian hamster Harderian gland culminates in a holocrine secretion in female glands. <i>Autophagy</i> , 2009, 5, 1004-1017.	9.1	32
8	Role of Mitochondria on Muscle Cell Death and Meat Tenderization. <i>Recent Patents on Endocrine, Metabolic & Immune Drug Discovery</i> , 2013, 7, 120-129.	0.6	31
9	Activity of cathepsins during beef aging related to mutations in the myostatin gene. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 192-199.	3.5	29
10	Autophagy during beef aging. <i>Autophagy</i> , 2014, 10, 137-143.	9.1	29
11	Survival mechanisms in a physiological oxidative stress model. <i>FASEB Journal</i> , 2005, 19, 2066-2068.	0.5	28
12	Identification of biomarkers of meat tenderisation and its use for early classification of Asturian beef into fast and late tenderising meat. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2727-2740.	3.5	27
13	Eating quality of beef from biotypes included in the PGI "Ternera Asturiana" showing distinct physicochemical characteristics and tenderization pattern. <i>Meat Science</i> , 2010, 86, 343-351.	5.5	26
14	Autophagy upregulation and loss of NF- κ B in oxidative stress-related immunodeficient SAMP8 mice. <i>Mechanisms of Ageing and Development</i> , 2009, 130, 722-730.	4.6	23
15	Antioxidant activity in <i>Spalax ehrenbergi</i> : a possible adaptation to underground stress. <i>Journal of Comparative Physiology A: Neuroethology, Sensory, Neural, and Behavioral Physiology</i> , 2006, 192, 753-759.	1.6	21
16	Effect of animal mixing as a stressor on biomarkers of autophagy and oxidative stress during pig muscle maturation. <i>Animal</i> , 2015, 9, 1188-1194.	3.3	21
17	Oxidative damage in the livers of senescence-accelerated mice: a gender-related response. <i>Canadian Journal of Physiology and Pharmacology</i> , 2006, 84, 213-220.	1.4	17
18	Systems Biology: A New Tool for Farm Animal Science. <i>Current Protein and Peptide Science</i> , 2014, 15, 100-117.	1.4	17

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19	Sexual Autophagic Differences in the Androgen-Dependent Flank Organ of Syrian Hamsters. <i>Journal of Andrology</i> , 2008, 30, 113-121.	2.0	16
20	What functional proteomic and biochemical analysis tell us about animal stress in beef?. <i>Journal of Proteomics</i> , 2020, 218, 103722.	2.4	15
21	New Insights on the Impact of Cattle Handling on Post-Mortem Myofibrillar Muscle Proteome and Meat Tenderization. <i>Foods</i> , 2021, 10, 3115.	4.3	15
22	Identification of Biomarkers of Stress in Meat of Pigs Managed under Different Mixing Treatments. <i>British Biotechnology Journal</i> , 2016, 11, 1-13.	0.4	13
23	Antioxidant responses to variations of oxygen by the Harderian gland of different species of the superspecies <i>Spalax ehrenbergi</i> . <i>Canadian Journal of Zoology</i> , 2010, 88, 803-807.	1.0	8
24	Impact of Extraction Method on the Detection of Quality Biomarkers in Normal vs. DFD Meat. <i>Foods</i> , 2021, 10, 1097.	4.3	6
25	Analysis of constant tissue remodeling in Syrian hamster Harderian gland: intra-tubular and inter-tubular syncytial masses. <i>Journal of Anatomy</i> , 2013, 222, 558-569.	1.5	5
26	Pig cognitive bias affects the conversion of muscle into meat by antioxidant and autophagy mechanisms. <i>Animal</i> , 2017, 11, 2027-2035.	3.3	5
27	Tenderización post-mortem de la carne de los distintos biotipos amparados por la IGP Ternera Asturiana. <i>Archivos De Zootecnia</i> , 2011, 60, 333-336.	0.1	1