

Gabriela M Grigioni

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

760
citations

516710

16
h-index

526287

27
g-index

38
all docs

38
docs citations

38
times ranked

1029
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary inclusion of ruminally protected linseed oil as a means to mitigate heat and slaughter-induced stress in feedlot cattle. <i>Journal of Animal Science</i> , 2022, 100, .	0.5	0
2	Effect of Aging and Retail Display Conditions on the Color and Oxidant/Antioxidant Status of Beef from Steers Finished with DG-Supplemented Diets. <i>Foods</i> , 2022, 11, 884.	4.3	3
3	Color and Marbling as Predictors of Meat Quality Perception of Argentinian Consumers. <i>Foods</i> , 2021, 10, 1465.	4.3	24
4	Feeding strategies and ageing time alter calpain system proteins activities and meat quality of Braford steers. <i>Animal Bioscience</i> , 2021, , .	2.0	2
5	Performance, carcass and meat traits of beef steers finished on small-grain winter annuals in winter or on alfalfa pasture in summer. <i>Livestock Science</i> , 2021, 254, 104759.	1.6	1
6	Meat quality traits and feeding distillers grains to cattle: a review. <i>Animal Production Science</i> , 2020, 60, 1123.	1.3	7
7	Combination of organic acids and low-dose gamma irradiation as antimicrobial treatment to inactivate Shiga toxin-producing <i>Escherichia coli</i> inoculated in beef trimmings: Lack of benefits in relation to single treatments. <i>PLoS ONE</i> , 2020, 15, e0230812.	2.5	10
8	Feeding strategies alter gene expression of the calpain system and meat quality in the longissimus muscle of Braford steers. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 753-762.	2.4	14
9	What is meat in Argentina?. <i>Animal Frontiers</i> , 2017, 7, 44-47.	1.7	5
10	A Contribution of Beef to Human Health: A Review of the Role of the Animal Production Systems. <i>Scientific World Journal</i> , The, 2016, 2016, 1-10.	2.1	53
11	Biochemical profiles and physicochemical parameters of beef from cattle raised under contrasting feeding systems and pre-slaughter management. <i>Animal Production Science</i> , 2015, 55, 1310.	1.3	9
12	Socio-economic dynamics and innovative technologies affecting health-related lipid content in diets: Implications on global food and nutrition security. <i>Food Research International</i> , 2015, 76, 896-905.	6.2	35
13	Evaluation of different bovine muscles to be applied in freeze-drying for instant meal. Study of physicochemical and senescence parameters. <i>Animal</i> , 2015, 9, 723-727.	3.3	4
14	Optimization of Metal Oxide Gas Sensor in Electronic Nose to Monitor Odor Profiles of Garlic Scape. <i>IEEE Sensors Journal</i> , 2014, 14, 1765-1769.	4.7	7
15	Efectos del tiempo de transporte, espera pre-faena y maduraci3n en novillos sobre indicadores de estr3s, calidad instrumental y sensorial de la carne. <i>Archivos De Medicina Veterinaria</i> , 2014, 46, 217-227.	0.2	12
16	Impact of Adrenaline or Cortisol Injection on Meat Quality Development of Merino Hoggets. <i>Journal of Integrative Agriculture</i> , 2013, 12, 1931-1936.	3.5	7
17	The effect of pre-slaughter stressors on physiological indicators and meat quality traits on Merino lambs. <i>Small Ruminant Research</i> , 2013, 111, 6-9.	1.2	13
18	Galacturonosyltransferase 4 silencing alters pectin composition and carbon partitioning in tomato. <i>Journal of Experimental Botany</i> , 2013, 64, 2449-2466.	4.8	34

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19	Effect of slaughter handling conditions and animal temperament on bovine meat quality markers. <i>Archivos De Zootecnia</i> , 2013, 62, 399-409.	0.1	11
20	Tomato Quality during Short-Term Storage Assessed by Colour and Electronic Nose. <i>International Journal of Electrochemistry</i> , 2012, 2012, 1-7.	2.4	25
21	Genetic and management factors affecting beef quality in grazing Hereford steers. <i>Meat Science</i> , 2012, 92, 768-774.	5.5	17
22	Effect of the addition of conventional additives and whey proteins concentrates on technological parameters, physicochemical properties, microstructure and sensory attributes of sous vide cooked beef muscles. <i>Meat Science</i> , 2012, 90, 701-710.	5.5	22
23	Effect of feeding treatment during the backgrounding phase of beef production from pasture on: I. Animal performance, carcass and meat quality. <i>Meat Science</i> , 2012, 90, 939-946.	5.5	31
24	Physiological stress responses and meat quality traits of kids subjected to different pre-slaughter stressors. <i>Small Ruminant Research</i> , 2011, 100, 137-142.	1.2	26
25	Odor Profile of Different Varieties of Extra-Virgin Olive Oil During Deep Frying Using an Electronic Nose and SPME-GC-FID. , 2011, , .		0
26	Optimization of whey protein concentrate and sodium chloride concentrations and cooking temperature of sous vide cooked whole-muscle beef from Argentina. <i>Meat Science</i> , 2008, 79, 557-567.	5.5	7
27	Diet and genotype effects on the quality index of beef produced in the Argentine Pampeana region. <i>Meat Science</i> , 2008, 79, 463-469.	5.5	39
28	Oxidative stability and its relationship with natural antioxidants during refrigerated retail display of beef produced in Argentina. <i>Meat Science</i> , 2008, 79, 444-452.	5.5	82
29	Antioxidant consumption and development of oxidation during ageing of buffalo meat produced in Argentina. <i>Meat Science</i> , 2008, 79, 582-588.	5.5	37
30	Meat quality traits of commercial hybrid pigs in Argentina. <i>Meat Science</i> , 2008, 79, 458-462.	5.5	14
31	Effect of aging on the characteristics of meat from water buffalo grown in the Delta del Paran� region of Argentina. <i>Meat Science</i> , 2008, 79, 529-533.	5.5	33
32	Effect of whey protein concentrate and sodium chloride concentrations on the odour profile of sous vide cooked whole-muscle beef from Argentina. <i>Meat Science</i> , 2008, 79, 568-575.	5.5	8
33	Effect of whey protein concentrate and sodium chloride addition plus tumbling procedures on technological parameters, physical properties and visual appearance of sous vide cooked beef. <i>Meat Science</i> , 2007, 76, 463-473.	5.5	34
34	COLOR CHANGES OF MILK POWDER DUE TO HEAT TREATMENTS AND SEASON OF MANUFACTURE CAMBIOS EN EL COLOR DE LECHE EN POLVO DEBIDO A TRATAMIENTOS T�MICOS Y ESTACI�N DE ELABORACI�N. <i>Ciencia Y Tecnologia Alimentaria</i> , 2007, 5, 335-339.	0.4	14
35	Seasonal variation in the odour characteristics of whole milk powder. <i>Food Chemistry</i> , 2007, 103, 960-967.	8.2	42
36	Flavour characteristics of Ilex paraguariensis infusion, a typical Argentine product, assessed by sensory evaluation and electronic nose. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 427-432.	3.5	26

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37	Warmed-over flavour analysis in low temperatureâ€“long time processed meat by an â€œelectronic noseâ€• Meat Science, 2000, 56, 221-228.	5.5	51