

Marjeta Äandek Potokar

List of Publications by Year in descending order

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95
papers

2,325
citations

185998

28
h-index

243296

44
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96
all docs

96
docs citations

96
times ranked

1947
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of age and/or weight at slaughter on longissimus dorsi muscle: Biochemical traits and sensory quality in pigs. <i>Meat Science</i> , 1998, 48, 287-300.	2.7	125
2	Meta-analysis of the effect of immunocastration on production performance, reproductive organs and boar taint compounds in pigs. <i>Animal</i> , 2012, 6, 1330-1338.	1.3	108
3	Ability of NIR spectroscopy to predict meat chemical composition and quality - a review. <i>Czech Journal of Animal Science</i> , 2004, 49, 500-510.	0.5	100
4	Factors in pig production that impact the quality of dry-cured ham: a review. <i>Animal</i> , 2012, 6, 327-338.	1.3	93
5	Genomic diversity, linkage disequilibrium and selection signatures in European local pig breeds assessed with a high density SNP chip. <i>Scientific Reports</i> , 2019, 9, 13546.	1.6	78
6	Pork quality, processing, and sensory characteristics of dry-cured hams as influenced by Duroc crossing and sex1. <i>Journal of Animal Science</i> , 2002, 80, 988-996.	0.2	72
7	The effect of ripening time on the chemical, textural, volatile and sensorial traits of Biceps femoris and Semimembranosus muscles of the Slovenian dry-cured ham KraÅiki prÅut. <i>Meat Science</i> , 2015, 100, 58-68.	2.7	70
8	Diversity across major and candidate genes in European local pig breeds. <i>PLoS ONE</i> , 2018, 13, e0207475.	1.1	69
9	Lipid Deposition and Metabolism in Local and Modern Pig Breeds: A Review. <i>Animals</i> , 2020, 10, 424.	1.0	68
10	Effect of feed restriction on hormones, performance, carcass traits, and meat quality in immunocastrated pigs1. <i>Journal of Animal Science</i> , 2012, 90, 4593-4603.	0.2	66
11	Accuracy of near infrared spectroscopy for prediction of chemical composition, salt content and free amino acids in dry-cured ham. <i>Meat Science</i> , 2011, 88, 299-304.	2.7	62
12	Effect of slaughter weight and/or age on histological characteristics of pig longissimus dorsi muscle as related to meat quality. <i>Meat Science</i> , 1999, 52, 195-203.	2.7	56
13	Predicting pork water-holding capacity with NIR spectroscopy in relation to different reference methods. <i>Journal of Food Engineering</i> , 2010, 98, 347-352.	2.7	55
14	Predicting Intramuscular Fat Content in Pork and Beef by near Infrared Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2005, 13, 77-85.	0.8	54
15	Effects of breed and slaughter weight on longissimus muscle biochemical traits and sensory quality in pigs. <i>Animal Research</i> , 1998, 47, 3-16.	0.6	49
16	Effect of hydrolysable tannins on intestinal morphology, proliferation and apoptosis in entire male pigs. <i>Archives of Animal Nutrition</i> , 2016, 70, 378-388.	0.9	46
17	Whole-genome sequencing of European autochthonous and commercial pig breeds allows the detection of signatures of selection for adaptation of genetic resources to different breeding and production systems. <i>Genetics Selection Evolution</i> , 2020, 52, 33.	1.2	45
18	Proteomic profile of dry-cured ham relative to PRKAG3 or CAST genotype, level of salt and pastiness. <i>Meat Science</i> , 2011, 88, 657-667.	2.7	41

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19	Review: Pork quality attributes from farm to fork. Part I. Carcass and fresh meat. <i>Animal</i> , 2022, 16, 100402.	1.3	40
20	PORK COLOR MEASUREMENT AS AFFECTED BY BLOOM TIME AND MEASUREMENT LOCATION. <i>Journal of Muscle Foods</i> , 2007, 18, 78-87.	0.5	37
21	Comparison of entire male and immunocastrated pigs for dry-cured ham production under two salting regimes. <i>Meat Science</i> , 2016, 111, 27-37.	2.7	37
22	On-line measurements in pig carcass classification: Repeatability and variation caused by the operator and the copy of instrument. <i>Meat Science</i> , 2007, 75, 29-38.	2.7	35
23	An attempt to predict pork drip loss from pH and colour measurements or near infrared spectra using artificial neural networks. <i>Meat Science</i> , 2009, 83, 405-411.	2.7	35
24	Steroid hormones, boar taint compounds, and reproductive organs in pigs according to the delay between immunocastration and slaughter. <i>Theriogenology</i> , 2013, 79, 69-80.	0.9	35
25	Influence of Housing Conditions on Reliability of Immunocastration and Consequences for Growth Performance of Male Pigs. <i>Animals</i> , 2020, 10, 27.	1.0	30
26	Classification of dry-cured hams according to the maturation time using near infrared spectra and artificial neural networks. <i>Meat Science</i> , 2014, 96, 14-20.	2.7	29
27	Hydrolysable tannin fed to entire male pigs affects intestinal production, tissue deposition and hepatic clearance of skatole. <i>Veterinary Journal</i> , 2015, 204, 162-167.	0.6	29
28	Hydrolysable tannin-based diet rich in gallotannins has a minimal impact on pig performance but significantly reduces salivary and bulbourethral gland size. <i>Animal</i> , 2017, 11, 1617-1625.	1.3	28
29	Effect of immunocastration in group-housed commercial fattening pigs on reproductive organs, malodorous compounds, carcass and meat quality. <i>Czech Journal of Animal Science</i> , 2012, 57, 290-299.	0.5	26
30	Signatures of deãdomestication in autochthonous pig breeds and of domestication in wild boar populations from <i><sc>MC</sc>1R</i> and <i><sc>NR</sc>6A1</i> allele distribution. <i>Animal Genetics</i> , 2019, 50, 166-171.	0.6	26
31	Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. <i>Meat Science</i> , 2020, 160, 107965.	2.7	26
32	Runs of homozygosity provide a genome landscape picture of inbreeding and genetic history of European autochthonous and commercial pig breeds. <i>Animal Genetics</i> , 2021, 52, 155-170.	0.6	26
33	Supplementing entire male pig diet with hydrolysable tannins: Effect on carcass traits, meat quality and oxidative stability. <i>Meat Science</i> , 2017, 133, 95-102.	2.7	24
34	Effect of immunocastration and housing conditions on pig carcass and meat quality traits1. <i>Translational Animal Science</i> , 2020, 4, 1224-1237.	0.4	24
35	Environmental impacts of pig production systems using European local breeds: The contribution of carbon sequestration and emissions from grazing. <i>Journal of Cleaner Production</i> , 2019, 237, 117843.	4.6	23
36	Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. <i>Animals</i> , 2020, 10, 1220.	1.0	23

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37	Meat and fat quality of KrÅ¡kopolje pigs reared in conventional and organic production systems. <i>Animal</i> , 2019, 13, 1103-1110.	1.3	22
38	The effect of salting time and sex on chemical and textural properties of dry cured ham. <i>Meat Science</i> , 2020, 161, 107990.	2.7	22
39	Ability of near Infrared Spectroscopy to Predict Pork Technological Traits. <i>Journal of Near Infrared Spectroscopy</i> , 2006, 14, 269-277.	0.8	21
40	PRKAG3 and CAST genetic polymorphisms and quality traits of dry-cured hamsâ€™III. Associations in Slovenian dry-cured ham KraÅ¡ki prÅ¡ut and their dependence on processing. <i>Meat Science</i> , 2012, 92, 360-365.	2.7	21
41	Immunocastration as Alternative to Surgical Castration in Pigs. , 2017, , .		19
42	Can innovations in traditional pork products help thriving EU untapped pig breeds? A non-hypothetical discrete choice experiment with hedonic evaluation. <i>Meat Science</i> , 2019, 154, 75-85.	2.7	19
43	Association of PRKAG3 and CAST genetic polymorphisms with traits of interest in dry-cured ham production: Comparative study in France, Slovenia and Spain. <i>Livestock Science</i> , 2010, 128, 60-66.	0.6	18
44	Comparison of PRKAG3 and RYR1 gene effect on carcass traits and meat quality in Slovenian commercial pigs. <i>Czech Journal of Animal Science</i> , 2010, 55, 149-159.	0.5	17
45	Review: Pork quality attributes from farm to fork. Part II. Processed pork products. <i>Animal</i> , 2022, 16, 100383.	1.3	16
46	Use of multiparametric magnetic resonance microscopy for discrimination among different processing protocols and anatomical positions of Slovenian dry-cured hams. <i>Food Chemistry</i> , 2016, 197, 1093-1101.	4.2	15
47	Potential sensitivity of pork production situations aiming at high-quality products to the use of entire male pigs as an alternative to surgical castrates. <i>Animal</i> , 2018, 12, 1287-1295.	1.3	15
48	Modelling Nutritional Requirements of Growing Pigs from Local Breeds Using InraPorc. <i>Animals</i> , 2019, 9, 169.	1.0	15
49	PRKAG3 and CAST genetic polymorphisms and quality traits of dry-cured hamsâ€™II. Associations in French dry-cured ham Jambon de Bayonne and their dependence on salt reduction. <i>Meat Science</i> , 2012, 92, 354-359.	2.7	14
50	Elevated fat skatole levels in immunocastrated, surgically castrated and entire male pigs with acute dysentery. <i>Veterinary Journal</i> , 2012, 194, 417-419.	0.6	14
51	PRKAG3 and CAST genetic polymorphisms and quality traits of dry-cured hams â€™ I. Associations in Spanish dry-cured ham JamÃ³n Serrano. <i>Meat Science</i> , 2012, 92, 346-353.	2.7	13
52	Chestnut wood extract in boar diet reduces intestinal skatole production, a boar taint compound. <i>Agronomy for Sustainable Development</i> , 2016, 36, 1.	2.2	13
53	Comparison of national ZP equations for lean meat percentage assessment in SEUROP pig classification. <i>Meat Science</i> , 2016, 113, 1-8.	2.7	13
54	Proteomic Profiles of the Longissimus Muscles of Entire Male and Castrated Pigs as Related to Meat Quality. <i>Animals</i> , 2019, 9, 74.	1.0	13

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55	DRY HAM (KRAJKI PRAJUT) PROCESSING LOSSES AS AFFECTED BY RAW MATERIAL PROPERTIES AND MANUFACTURING PRACTICE. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 96-111.	0.9	12
56	Application of quantitative magnetization transfer magnetic resonance imaging for characterization of dry-cured hams. <i>Meat Science</i> , 2016, 122, 109-118.	2.7	12
57	MRI-aided texture analyses of compressed meat products. <i>Journal of Food Engineering</i> , 2017, 207, 108-118.	2.7	12
58	Analytical Review of Productive Performance of Local Pig Breeds. , 0, , .		12
59	Potential Use of Near-Infrared Spectroscopy to Predict Fatty Acid Profile of Meat from Different European Autochthonous Pig Breeds. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 5801.	1.3	12
60	Quality of Dry-Cured Ham from Entire, Surgically and Immunocastrated Males: Case Study on Krajkı Prajut. <i>Animals</i> , 2020, 10, 239.	1.0	12
61	Effect of high dietary fat content on heat production and lipid and protein deposition in growing immunocastrated male pigs. <i>Animal</i> , 2016, 10, 1941-1948.	1.3	11
62	The effect of immunocastration on adipose tissue deposition and composition in pigs. <i>Animal</i> , 2021, 15, 100118.	1.3	11
63	Aromatic Profile, Physicochemical and Sensory Traits of Dry-Fermented Sausages Produced without Nitrites Using Pork from Krjkopolje Pig Reared in Organic and Conventional Husbandry. <i>Animals</i> , 2019, 9, 55.	1.0	10
64	Age-Dependent Expression of MyHC Isoforms and Lipid Metabolism-Related Genes in the Longissimus Dorsi Muscle of Wild and Domestic Pigs. <i>Animals</i> , 2019, 9, 10.	1.0	10
65	Genetic diversity and population structure of six autochthonous pig breeds from Croatia, Serbia, and Slovenia. <i>Genetics Selection Evolution</i> , 2022, 54, 30.	1.2	10
66	EFFECT OF I199V POLYMORPHISM ON PRKAG3 GENE ON CARCASS AND MEAT QUALITY TRAITS IN SLOVENIAN COMMERCIAL PIGS. <i>Journal of Muscle Foods</i> , 2009, 20, 367-376.	0.5	9
67	Raising Entire Males or Immunocastrates – Outlook on Meat Quality. <i>Procedia Food Science</i> , 2015, 5, 30-33.	0.6	8
68	Evolution of testes characteristics in entire and immunocastrated male pigs from 30 to 120kg live weight as assessed by computed tomography with perspective on boar taint. <i>Meat Science</i> , 2016, 116, 8-15.	2.7	8
69	Dynamics of myosin heavy chain isoform transition in the longissimus muscle of domestic and wild pigs during growth: a comparative study. <i>Animal</i> , 2017, 11, 164-174.	1.3	8
70	Properties and aromatic profile of dry-fermented sausages produced from Krjkopolje pigs reared under organic and conventional rearing regime. <i>Animal</i> , 2018, 12, 1316-1323.	1.3	7
71	Expression of Myosin Heavy Chain and Some Energy Metabolism-Related Genes in the Longissimus Dorsi Muscle of Krjkopolje Pigs: Effect of the Production System. <i>Frontiers in Veterinary Science</i> , 2020, 7, 533936.	0.9	7
72	Muscle Transcriptome Analysis Reveals Molecular Pathways Related to Oxidative Phosphorylation, Antioxidant Defense, Fatness and Growth in Mangalitsa and Moravka Pigs. <i>Animals</i> , 2021, 11, 844.	1.0	7

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73	Co-treatment with indole-3-carbinol and resveratrol modify porcine CYP1A and CYP3A activities and expression. <i>Xenobiotica</i> , 2018, 48, 232-240.	0.5	6
74	Acceptability of Dry-Cured Belly (Pancetta) from Entire Males, Immunocastrates or Surgical Castrates: Study with Slovenian Consumers. <i>Foods</i> , 2019, 8, 122.	1.9	6
75	LOCAL PIG BREEDS AND PORK PRODUCTS IN CROATIA AND SLOVENIA – UNEXPLOITED TREASURE. <i>Poljoprivreda</i> , 2015, 21, 16-21.	0.2	5
76	Adipose Tissue Gene Expression of Entire Male, Immunocastrated and Surgically Castrated Pigs. <i>International Journal of Molecular Sciences</i> , 2021, 22, 1768.	1.8	5
77	The uncertainty of results when estimating daily milk records. <i>Animal Research</i> , 2006, 55, 521-532.	0.6	5
78	Dry-cured ham (<i>Kraški prhut</i>) seasoning losses as affected by PRKAG3 and CAST polymorphisms. <i>Italian Journal of Animal Science</i> , 2011, 10, e6.	0.8	4
79	Tissue-specific regulation of CYP3A by hydrolysable tannins in male pigs. <i>Xenobiotica</i> , 2016, 46, 591-596.	0.5	4
80	Effect of immunocastration on sex glands of male Mangulica (Swallow-bellied Mangalitsa) pigs. <i>Revista Brasileira De Zootecnia</i> , 2019, 48, .	0.3	4
81	Myofibrillar fragmentation in entire male, immunocastrated or surgically castrated pigs. IOP Conference Series: Earth and Environmental Science, 2019, 333, 012102.	0.2	2
82	Introductory Chapter: Concept and Ambition of Project TREASURE. , 2019, , .		2
83	Effects of Different Protein Levels on the Nitrogen Balance, Performance and Slaughtering Traits of Cinta Senese Growing Pigs. <i>Animals</i> , 2019, 9, 1021.	1.0	2
84	The Effect of Supplementing Pig Diet with Chestnut Wood Extract or Hops on Fresh Meat and Dry-Cured Products. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 6922.	1.3	2
85	Sensory Profiling and Liking of Salami and Pancetta from Immunocastrated, Surgically Castrated and Entire Male Pigs. <i>Animals</i> , 2021, 11, 2786.	1.0	2
86	Reduced Use of Nitrites and Phosphates in Dry-Fermented Sausages. <i>Processes</i> , 2022, 10, 821.	1.3	2
87	Determination of free amino acid content in the Slovenian dry-cured ham «Kraški prhut» and product characterization. <i>Acta Agriculturae Slovenica</i> , 2012, 100, .	0.2	1
88	An Attempt to Predict Conformation and Fatness in Bulls by Means of Artificial Neural Networks Using Weight, Age and Breed Composition Information. <i>Italian Journal of Animal Science</i> , 2015, 14, 3198.	0.8	1
89	Tissue specific splicing of pre-mRNA porcine mitochondrial transcription factor A. <i>Czech Journal of Animal Science</i> , 2018, 63, 43-50.	0.5	1
90	Aumento da sustentabilidade da produção de raças suínas locais através do uso de rótulos de qualidade – estudo de caso e desenvolvimento de uma marca comercial no projecto TREASURE. <i>Archivos De Zootecnia</i> , 2018, 67, 235-238.	0.2	1

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91	The effect of dietary fibre content on skatole and indole production in faeces of immunocastrated male pigs. Poljoprivreda, 2015, 21, 182-185.	0.2	1
92	Effect of Changes in Dietary Net Energy Concentration on Growth Performance, Fat Deposition, Skatole Production, and Intestinal Morphology in Immunocastrated Male Pigs. Frontiers in Veterinary Science, 2021, 8, 789776.	0.9	1
93	Attitudes of Serbian food technology students towards surgical and immunocastration of boars and their sensitivity to androstenone and skatole. IOP Conference Series: Earth and Environmental Science, 2017, 85, 012087.	0.2	0
94	Crescimento de leitões Krájkopolje nos períodos prã© e pã³s desmame. Archivos De Zootecnia, 2018, 67, 45-47.	0.2	0
95	Efeito do Sistema de produão (orgãnico vs convencional) e da suplementaão com forragem na dieta sobre a performance de crescimento e acabamento de suãos Krájkopolje. Archivos De Zootecnia, 2018, 67, 27-29.	0.2	0