

Luis De Aguiar

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7366319/publications.pdf>

Version: 2024-02-01

20
papers

473
citations

1040056

9
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

454
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | Consumers'™ willingness to purchase three alternatives to meat proteins in the United Kingdom, Spain, Brazil and the Dominican Republic. Food Quality and Preference, 2019, 78, 103732. | 4.6 | 167 |
| 2 | Zebrafish as an alternative animal model in human and animal vaccination research. Laboratory Animal Research, 2020, 36, 13. | 2.5 | 63 |
| 3 | Drivers and Inhibitors in the Acceptance of Meat Alternatives: The Case of Plant and Insect-Based Proteins. Foods, 2020, 9, 1292. | 4.3 | 47 |
| 4 | Willingness to try innovative food products: a comparison between British and Brazilian consumers. BAR - Brazilian Administration Review, 2009, 6, 50-61. | 0.8 | 42 |
| 5 | Consumer Awareness of Palm Oil as an Ingredient in Food and Non-Food Products. Journal of Food Products Marketing, 2018, 24, 297-310. | 3.3 | 31 |
| 6 | Identifying Consumer Groups and Their Characteristics Based on Their Willingness to Engage with Cultured Meat: A Comparison of Four European Countries. Foods, 2022, 11, 197. | 4.3 | 19 |
| 7 | “Zebrafish as an animal model for food safety research: trends in the animal research”, Food Biotechnology, 2019, 33, 283-302. | 1.5 | 18 |
| 8 | Determinants of the Intention to Consume Edible Insects in Brazil. Journal of Food Products Marketing, 2020, 26, 297-316. | 3.3 | 16 |
| 9 | The Brazilians'™ sensorial perceptions for novel food “ cookies with insect protein. Journal of Insects As Food and Feed, 2021, 7, 287-299. | 3.9 | 12 |
| 10 | An Analysis of Country Image of Brazil and Its Fresh Fruits: A Two Scales Comparison. Journal of Food Products Marketing, 2014, 20, 262-282. | 3.3 | 8 |
| 11 | Prediction of lamb body composition using in vivo bioimpedance analysis. Meat Science, 2019, 150, 1-6. | 5.5 | 8 |
| 12 | Brazilian Carbon Neutral Beef as an Innovative Product: Consumption Perspectives Based on Intentions'™ Framework. Journal of Food Products Marketing, 2021, 27, 384-398. | 3.3 | 8 |
| 13 | Sustainable water management in slaughterhouses by cleaner production methods”a review. Renewable Agriculture and Food Systems, 2021, 36, 215-224. | 1.8 | 7 |
| 14 | The endocannabinoid system in zebrafish and its potential to study the effects of Cannabis in humans. Laboratory Animal Research, 2022, 38, 5. | 2.5 | 7 |
| 15 | What causes organizations to fail? A review of literature to inform future food sector (management) research. Trends in Food Science and Technology, 2020, 101, 223-233. | 15.1 | 6 |
| 16 | QUALITY OF REFRIGERATED RAW MILK FROM BUFFALO COWS (Bubalus bubalis bubalis) IN DIFFERENT FARMS AND SEASONS IN BRAZIL. Ciencia Animal Brasileira, 2017, 18, . | 0.3 | 5 |
| 17 | Zebrafish toxicological screening could aid Leishmaniosis drug discovery. Laboratory Animal Research, 2021, 37, 27. | 2.5 | 4 |
| 18 | Key factors influencing the sale of bulls in livestock auctions. Revista Mexicana De Ciencias Pecuarias, 2019, 10, 610-622. | 0.4 | 3 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Carbon Footprint in Meat Production and Supply Chains. Journal of Food Science and Engineering, 2012, 2, . | 0.1 | 2 |
| 20 | TECHNOLOGICAL INNOVATION IN THE PRODUCTIVE SECTOR OF MEAT: IN VITRO, THE MEAT OF THE FUTURE. Journal on Innovation and Sustainability, 2020, 10, 104-113. | 0.3 | 0 |