

# Aidan P Moloney

## List of Publications by Year in descending order

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Version: 2024-02-01

34  
papers

890  
citations

623734

14  
h-index

454955

30  
g-index

34  
all docs

34  
docs citations

34  
times ranked

942  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | Enhancing the nutritional and health value of beef lipids and their relationship with meat quality. <i>Meat Science</i> , 2014, 97, 384-394.   | 5.5 | 201       |
| 2  | Alteration of the carbon and nitrogen stable isotope composition of beef by substitution of grass silage with maize silage. <i>Rapid Communications in Mass Spectrometry</i> , 2005, 19, 1937-1942.        | 1.5 | 86        |
| 3  | Beef Authentication and Retrospective Dietary Verification Using Stable Isotope Ratio Analysis of Bovine Muscle and Tail Hair. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3295-3305.    | 5.2 | 65        |
| 4  | Meat provenance: Authentication of geographical origin and dietary background of meat. <i>Meat Science</i> , 2018, 144, 2-14.  | 5.5 | 64        |
| 5  | Multielement Isotope Analysis of Bovine Muscle for Determination of International Geographical Origin of Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3285-3294.                    | 5.2 | 50        |
| 6  | Fatty acid, volatile and sensory characteristics of beef as affected by grass silage or pasture in the bovine diet. <i>Food Chemistry</i> , 2017, 235, 86-97.  | 8.2 | 45        |
| 7  | Tissue turnover in ovine muscles and lipids as recorded by multiple (H, C, O, S) stable isotope ratios. <i>Food Chemistry</i> , 2011, 124, 291-297.  | 8.2 | 43        |
| 8  | The volatile profile of longissimus dorsi muscle of heifers fed pasture, pasture silage or cereal concentrate: Implication for dietary discrimination. <i>Meat Science</i> , 2011, 87, 282-289.            | 5.5 | 39        |
| 9  | Effect of age and food intake on dietary carbon turnover recorded in sheep wool. <i>Rapid Communications in Mass Spectrometry</i> , 2008, 22, 2937-2945.   | 1.5 | 34        |
| 10 | Volatile Profile of Grilled Lamb as Affected by Castration and Age at Slaughter in Two Breeds. <i>Journal of Food Science</i> , 2018, 83, 2466-2477.   | 3.1 | 34        |
| 11 | Effect of finishing diet and duration on the sensory quality and volatile profile of lamb meat. <i>Food Research International</i> , 2019, 115, 54-64.   | 6.2 | 32        |
| 12 | Using hooves for high-resolution isotopic reconstruction of bovine dietary history. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 479-486.  | 1.5 | 26        |
| 13 | Effect of castration and age at slaughter on sensory perception of lamb meat. <i>Small Ruminant Research</i> , 2017, 157, 65-74.   | 1.2 | 21        |
| 14 | Suckler Bulls Slaughtered at 15 Months of Age: Effect of Different Production Systems on the Fatty Acid Profile and Selected Quality Characteristics of Longissimus Thoracis. <i>Foods</i> , 2019, 8, 264. | 4.3 | 18        |
| 15 | A modelling approach to investigate the impact of consumption of three different beef compositions on human dietary fat intakes. <i>Public Health Nutrition</i> , 2020, 23, 2373-2383.                     | 2.2 | 13        |
| 16 | The simulated environmental impact of incorporating white clover into pasture-based dairy production systems. <i>Journal of Dairy Science</i> , 2021, 104, 7902-7918.                                      | 3.4 | 13        |
| 17 | Effect of Pre-Slaughter Practises and Early Post-Mortem Interventions on Sheep Meat Tenderness and Its Impact on Microbial Status. <i>Foods</i> , 2022, 11, 181.   | 4.3 | 13        |
| 18 | Effect of forage to concentrate ratio and duration of feeding on growth and feed conversion efficiency of male lambs. <i>Translational Animal Science</i> , 2018, 2, 419-427.                              | 1.1 | 10        |

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 19 | Extending the Grazing Period for Bulls, Prior to Finishing on a Concentrate Ration: Composition, Collagen Structure and Organoleptic Characteristics of Beef. <i>Foods</i> , 2019, 8, 278.  | 4.3 | 10        |
| 20 | The colour and sensory characteristics of longissimus muscle from beef cattle that grazed grass or consumed concentrates prior to slaughter. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 113-120.  | 3.5 | 10        |
| 21 | Effects of dietary fat sources on the intramuscular and subcutaneous adipose tissue fatty acid composition, and consumer acceptability of lamb. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2176-2184.   | 3.5 | 9         |
| 22 | Effect of Post-Grazing Sward Height, Sire Genotype and Indoor Finishing Diet on Steer Intake, Growth and Production in Grass-Based Suckler Weanling-to-Beef Systems. <i>Animals</i> , 2021, 11, 2623.   | 2.3 | 9         |
| 23 | The application of transcriptomic data in the authentication of beef derived from contrasting production systems. <i>BMC Genomics</i> , 2016, 17, 746.  | 2.8 | 7         |
| 24 | Effect of pelvic suspension and post-mortem ageing on the quality of three muscles from Holstein Friesian bulls and steers. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1892-1900.   | 3.5 | 6         |
| 25 | Effect of pre-grazing herbage mass on pasture production and performance of suckler-bred steers during the grazing season and subsequent indoor finishing period. <i>Livestock Science</i> , 2022, 256, 104814.   | 1.6 | 6         |
| 26 | Carcass characteristics, colour and eating quality of beef from late maturing suckler bulls finished at pasture with or without concentrate supplementation or indoors on a high concentrate ration. <i>Animal Production Science</i> , 2022, 62, 590-600.            | 1.3 | 6         |
| 27 | An Overview on Cyclic Fatty Acids as Biomarkers of Quality and Authenticity in the Meat Sector. <i>Foods</i> , 2020, 9, 1756.   | 4.3 | 5         |
| 28 | Potential of animal nutrition to decrease the saturated fatty acids in meat and milk. <i>Lipid Technology</i> , 2012, 24, 199-203.  | 0.3 | 4         |
| 29 | Volatile and sensory analysis to discriminate meat from lambs fed different concentrate-based diets. <i>Animal Production Science</i> , 2020, 60, 1654.   | 1.3 | 3         |
| 30 | Grass finishing and the residual effect of pasture prior to concentrate finishing on the shelf stability of late-maturing bull beef. <i>Animal Production Science</i> , 2020, 60, 1745.   | 1.3 | 3         |
| 31 | Concentrate supplementation with dried corn gluten feed improves the fatty acid profile of <i>longissimus thoracis</i> muscle from steers offered grass silage. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4768-4778.                         | 3.5 | 2         |
| 32 | Partial substitution of barley with maize meal or flaked meal in bovine diets: effects on fatty acid and $\alpha$ -tocopherol concentration and the oxidative stability of beef under simulated retail display. <i>Animal Production Science</i> , 2022, 62, 182-190. | 1.3 | 2         |
| 33 | Effects of silage to concentrate ratio and duration of feeding on the fatty acid composition of ovine muscle and adipose tissue. <i>Animal Production Science</i> , 2022, 62, 682-690.  | 1.3 | 1         |
| 34 | A comparison of meat composition, tenderness and the fatty acid profile of three muscles from Holstein-Friesian bulls from production system resulting in final ages of either <16 or 19 months. <i>Animal Production Science</i> , 2021, , .                         | 1.3 | 0         |