

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	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
2	Partial substitution of barley with maize meal or flaked meal in bovine diets: effects on fatty acid and α -tocopherol concentration and the oxidative stability of beef under simulated retail display. <i>Animal Production Science</i> , 2022, 62, 182-190.	1.3	2
3	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
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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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	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
21	Meat provenance: Authentication of geographical origin and dietary background of meat. <i>Meat Science</i> , 2018, 144, 2-14.	5.5	64
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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