

MarÃ-a JesÃºs Alcalde

List of Publications by Year in descending order

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44
papers

798
citations

471509

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526287

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47
all docs

47
docs citations

47
times ranked

1010
citing authors

#	ARTICLE	IF	CITATIONS
1	Breed effect on carcass and meat quality of foals slaughtered at 24months of age. Meat Science, 2009, 83, 224-228.	5.5	66
2	Characterization of semi-extensive goat production systems in southern Spain. Small Ruminant Research, 2003, 47, 133-143.	1.2	59
3	Meat and fat quality of unweaned lambs as affected by slaughter weight and breed. Meat Science, 2009, 83, 308-313.	5.5	55
4	Effect of hygiene-sanitary management on goat milk quality in semi-extensive systems in Spain. Small Ruminant Research, 2003, 47, 51-61.	1.2	49
5	Influence of sex, slaughter weight and carcass weight on non-carcass and carcass quality in segureÃ±a lambs. Small Ruminant Research, 2005, 60, 247-254.	1.2	49
6	Carotenoid and Vitamin A Contents in Biological Fluids and Tissues of Animals as an Effect of the Diet: A Review. Food Reviews International, 2015, 31, 319-340.	8.4	42
7	Estimation of factors influencing fatty acid profiles in light lambs. Meat Science, 2008, 79, 203-210.	5.5	39
8	Effects of farm management practices and transport duration on stress response and meat quality traits of suckling goat kids. Animal, 2017, 11, 1626-1635.	3.3	33
9	Effect of finishing diet and duration on the sensory quality and volatile profile of lamb meat. Food Research International, 2019, 115, 54-64.	6.2	32
10	Suckling kid breed and slaughter weight discrimination using muscle colour and visible reflectance. Meat Science, 2011, 87, 151-156.	5.5	29
11	Fatty acid profile of three adipose depots in seven Spanish breeds of suckling kids. Meat Science, 2012, 92, 89-96.	5.5	29
12	Volatile hydrocarbon profile of Iberian dry-cured hams. A possible tool for authentication of hams according to the fattening diet. Talanta, 2010, 81, 1224-1228.	5.5	28
13	Effect of artificial vs. natural rearing on milk yield, kid growth and cost in Payoya autochthonous dairy goats. Small Ruminant Research, 2009, 84, 108-115.	1.2	26
14	Carcass characteristics and instrumental meat quality of suckling kids and lambs. Spanish Journal of Agricultural Research, 2012, 10, 690.	0.6	23
15	A Comparison of Laboratory-Based and Home-Based Tests of Consumer Preferences Using Kid and Lamb Meat. Journal of Sensory Studies, 2014, 29, 201-210.	1.6	21
16	The influence of final conditions on meat colour in light lamb carcasses. Meat Science, 2001, 57, 117-123.	5.5	20
17	Effect of slaughter weight and breed on instrumental and sensory meat quality of suckling kids. Meat Science, 2012, 92, 62-70.	5.5	18
18	Effect of pasture and concentrate diets on concentrations of carotenoids, vitamin A and vitamin E in plasma and adipose tissue of lambs. Journal of Food Composition and Analysis, 2014, 36, 59-65.	3.9	17

#	ARTICLE	IF	CITATIONS
19	Web-based survey of consumer preferences for the visual appearance of meat from suckling kids. Italian Journal of Animal Science, 2019, 18, 1284-1293.	1.9	17
20	Effect of different carotenoid-containing diets on the vitamin A levels and colour parameters in Iberian pigs' tissues: utility as biomarkers of traceability. Meat Science, 2014, 98, 187-192.	5.5	11
21	Carotenoids and fat-soluble vitamins in horse tissues: a comparison with cattle. Animal, 2015, 9, 1230-1238.	3.3	11
22	Influence of the Use of Milk Replacers and pH on the Texture Profiles of Raw and Cooked Meat of Suckling Kids. Foods, 2019, 8, 589.	4.3	11
23	Southern Spain lamb types discrimination by using visible spectroscopy and basic physicochemical traits. Meat Science, 2008, 80, 1249-1253.	5.5	9
24	Consumer visual appraisal and shelf life of leg chops from suckling kids raised with natural milk or milk replacer. Journal of the Science of Food and Agriculture, 2018, 98, 2651-2657.	3.5	9
25	Volatile organic compounds and consumer preference for meat from suckling goat kids raised with natural or replacers milk. Italian Journal of Animal Science, 2019, 18, 1259-1270.	1.9	9
26	Short communication. Fatty acid composition of lamb fat depots as an origin discriminator. Spanish Journal of Agricultural Research, 2010, 8, 976.	0.6	9
27	Influence of breed, milk diet and slaughter weight on carcass traits of suckling kids from seven Spanish breeds. Spanish Journal of Agricultural Research, 2012, 10, 1025.	0.6	9
28	Effect of Rearing System on the Straight and Branched Fatty Acids of Goat Milk and Meat of Suckling Kids. Foods, 2020, 9, 471.	4.3	8
29	Effect of the rearing system on the color of four muscles of suckling kids. Food Science and Nutrition, 2019, 7, 1502-1511.	3.4	7
30	A comparative study of fatty acid profiles of fat in commercial Spanish suckling kids and lambs. Spanish Journal of Agricultural Research, 2014, 12, 427.	0.6	7
31	Association study between variability in the SCD gene and the fatty acid profile in perirenal and intramuscular fat deposits from Spanish goat populations. Small Ruminant Research, 2016, 136, 127-131.	1.2	6
32	Authentication of fattening diet of goat kid according to their fatty acid profile from perirenal fat. Talanta, 2009, 77, 1603-1608.	5.5	5
33	Association between functional candidate genes and organoleptic meat traits in intensively-fed beef. Meat Science, 2015, 107, 33-38.	5.5	4
34	How Management System Affects the Concentration of Retinol and $\hat{\alpha}$ -Tocopherol in Plasma and Milk of Payoya Lactating Goats: Possible Use as Traceability Biomarkers. Animals, 2021, 11, 2326.	2.3	4
35	A European vision for the small ruminant sector. Promotion of meat consumption campaigns. Small Ruminant Research, 2016, 142, 3-5.	1.2	3
36	Study of the influence of genotype and rearing method on muscle fibre characteristics in suckling goat kids. Journal of Applied Animal Research, 2022, 50, 146-151.	1.2	3

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37	Genomic Population Structure of the Main Historical Genetic Lines of Spanish Merino Sheep. <i>Animals</i> , 2022, 12, 1327.	2.3	3
38	Effects of Farm Management Practices and Transport Time on Post-Mortem Changes of Longissimus lumborum Muscle Proteins in Suckling Goat Kids. <i>Foods</i> , 2020, 9, 934.	4.3	2
39	Generalized procrustes analysis (GPA) as a tool to discriminate among sheep breeds. <i>Archives Animal Breeding</i> , 2014, 57, 1-10.	1.4	2
40	Peso al nacimiento y al destete y crecimiento de corderos Merinos y cruzados con Merino Precoz y Ile de France: Análisis de algunos factores de variación. <i>Archivos De Zootecnia</i> , 2017, 66, 89-97.	0.1	2
41	Influence of the Use of Milk Replacers on Carcass Characteristics of Suckling Kids from Eight Spanish Goat Breeds. <i>Animals</i> , 2021, 11, 3300.	2.3	1
42	Retinol and Î±-Tocopherol Contents, Fat Color, and Lipid Oxidation as Traceability Tools of the Feeding System in Suckling Payoya Kids. <i>Animals</i> , 2022, 12, 104.	2.3	1
43	Preface for S.E.O.C. Conference 2015. <i>Small Ruminant Research</i> , 2016, 142, 1-2.	1.2	0
44	Water Holding Capacity and PH of Meat from the Wild Rabbit (<i>Oryctolagus cuniculus algirus</i>) Hunted Specimens. <i>Journal of Animal and Veterinary Advances</i> , 2010, 9, 1560-1564.	0.1	0