

MarÃ-a JesÃºs Alcalde

List of Publications by Year in descending order

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44
papers

798
citations

471509

17
h-index

526287

27
g-index

47
all docs

47
docs citations

47
times ranked

1010
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Study of the influence of genotype and rearing method on muscle fibre characteristics in suckling goat kids. <i>Journal of Applied Animal Research</i> , 2022, 50, 146-151.	1.2	3
3	Genomic Population Structure of the Main Historical Genetic Lines of Spanish Merino Sheep. <i>Animals</i> , 2022, 12, 1327.	2.3	3
4	How Management System Affects the Concentration of Retinol and Î±-Tocopherol in Plasma and Milk of Payoya Lactating Goats: Possible Use as Traceability Biomarkers. <i>Animals</i> , 2021, 11, 2326.	2.3	4
5	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
6	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
7	Effect of Rearing System on the Straight and Branched Fatty Acids of Goat Milk and Meat of Suckling Kids. <i>Foods</i> , 2020, 9, 471.	4.3	8
8	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
9	Volatile organic compounds and consumer preference for meat from suckling goat kids raised with natural or replacers milk. <i>Italian Journal of Animal Science</i> , 2019, 18, 1259-1270.	1.9	9
10	Web-based survey of consumer preferences for the visual appearance of meat from suckling kids. <i>Italian Journal of Animal Science</i> , 2019, 18, 1284-1293.	1.9	17
11	Effect of the rearing system on the color of four muscles of suckling kids. <i>Food Science and Nutrition</i> , 2019, 7, 1502-1511.	3.4	7
12	Influence of the Use of Milk Replacers and pH on the Texture Profiles of Raw and Cooked Meat of Suckling Kids. <i>Foods</i> , 2019, 8, 589.	4.3	11
13	Consumer visual appraisal and shelf life of leg chops from suckling kids raised with natural milk or milk replacer. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2651-2657.	3.5	9
14	Effects of farm management practices and transport duration on stress response and meat quality traits of suckling goat kids. <i>Animal</i> , 2017, 11, 1626-1635.	3.3	33
15	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
16	A European vision for the small ruminant sector. Promotion of meat consumption campaigns. <i>Small Ruminant Research</i> , 2016, 142, 3-5.	1.2	3
17	Preface for S.E.O.C. Conference 2015. <i>Small Ruminant Research</i> , 2016, 142, 1-2.	1.2	0
18	Association study between variability in the SCD gene and the fatty acid profile in perirenal and intramuscular fat deposits from Spanish goat populations. <i>Small Ruminant Research</i> , 2016, 136, 127-131.	1.2	6

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19	Carotenoids and fat-soluble vitamins in horse tissues: a comparison with cattle. <i>Animal</i> , 2015, 9, 1230-1238.	3.3	11
20	Carotenoid and Vitamin A Contents in Biological Fluids and Tissues of Animals as an Effect of the Diet: A Review. <i>Food Reviews International</i> , 2015, 31, 319-340.	8.4	42
21	Association between functional candidate genes and organoleptic meat traits in intensively-fed beef. <i>Meat Science</i> , 2015, 107, 33-38.	5.5	4
22	A Comparison of Laboratory-Based and Home-Based Tests of Consumer Preferences Using Kid and Lamb Meat. <i>Journal of Sensory Studies</i> , 2014, 29, 201-210.	1.6	21
23	Effect of pasture and concentrate diets on concentrations of carotenoids, vitamin A and vitamin E in plasma and adipose tissue of lambs. <i>Journal of Food Composition and Analysis</i> , 2014, 36, 59-65.	3.9	17
24	Effect of different carotenoid-containing diets on the vitamin A levels and colour parameters in Iberian pigs' tissues: utility as biomarkers of traceability. <i>Meat Science</i> , 2014, 98, 187-192.	5.5	11
25	A comparative study of fatty acid profiles of fat in commercial Spanish suckling kids and lambs. <i>Spanish Journal of Agricultural Research</i> , 2014, 12, 427.	0.6	7
26	Generalized procrustes analysis (GPA) as a tool to discriminate among sheep breeds. <i>Archives Animal Breeding</i> , 2014, 57, 1-10.	1.4	2
27	Carcass characteristics and instrumental meat quality of suckling kids and lambs. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 690.	0.6	23
28	Effect of slaughter weight and breed on instrumental and sensory meat quality of suckling kids. <i>Meat Science</i> , 2012, 92, 62-70.	5.5	18
29	Fatty acid profile of three adipose depots in seven Spanish breeds of suckling kids. <i>Meat Science</i> , 2012, 92, 89-96.	5.5	29
30	Influence of breed, milk diet and slaughter weight on carcass traits of suckling kids from seven Spanish breeds. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 1025.	0.6	9
31	Suckling kid breed and slaughter weight discrimination using muscle colour and visible reflectance. <i>Meat Science</i> , 2011, 87, 151-156.	5.5	29
32	Volatile hydrocarbon profile of Iberian dry-cured hams. A possible tool for authentication of hams according to the fattening diet. <i>Talanta</i> , 2010, 81, 1224-1228.	5.5	28
33	Short communication. Fatty acid composition of lamb fat depots as an origin discriminator. <i>Spanish Journal of Agricultural Research</i> , 2010, 8, 976.	0.6	9
34	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
35	Effect of artificial vs. natural rearing on milk yield, kid growth and cost in Payoya autochthonous dairy goats. <i>Small Ruminant Research</i> , 2009, 84, 108-115.	1.2	26
36	Authentication of fattening diet of goat kid according to their fatty acid profile from perirenal fat. <i>Talanta</i> , 2009, 77, 1603-1608.	5.5	5

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37	Breed effect on carcass and meat quality of foals slaughtered at 24months of age. Meat Science, 2009, 83, 224-228.	5.5	66
38	Meat and fat quality of unweaned lambs as affected by slaughter weight and breed. Meat Science, 2009, 83, 308-313.	5.5	55
39	Estimation of factors influencing fatty acid profiles in light lambs. Meat Science, 2008, 79, 203-210.	5.5	39
40	Southern Spain lamb types discrimination by using visible spectroscopy and basic physicochemical traits. Meat Science, 2008, 80, 1249-1253.	5.5	9
41	Influence of sex, slaughter weight and carcass weight on non-carcass and carcass quality in segureña lambs. Small Ruminant Research, 2005, 60, 247-254.	1.2	49
42	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
43	Characterization of semi-extensive goat production systems in southern Spain. Small Ruminant Research, 2003, 47, 133-143.	1.2	59
44	The influence of final conditions on meat colour in light lamb carcasses. Meat Science, 2001, 57, 117-123.	5.5	20