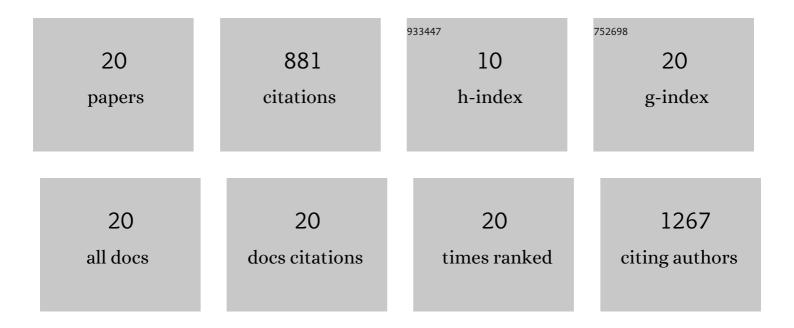
Carolina E Realini

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Active and intelligent packaging systems for a modern society. Meat Science, 2014, 98, 404-419.	5.5	435
2	Prediction of color, texture, and sensory characteristics of beef steaks by visible and near infrared reflectance spectroscopy. A feasibility study. Meat Science, 2003, 65, 1107-1115.	5.5	181
3	Impact of hedonic evaluation on consumers' preferences for beef attributes including its enrichment with n-3 and CLA fatty acids. Meat Science, 2016, 111, 9-17.	5.5	48
4	Health information impact on the relative importance of beef attributes including its enrichment with polyunsaturated fatty acids (omega-3 and conjugated linoleic acid). Meat Science, 2014, 97, 497-503.	5.5	39
5	Prediction of fatty acid composition using a NIRS fibre optics probe at two different locations of ham subcutaneous fat. Food Research International, 2010, 43, 1416-1422.	6.2	28
6	Effect of marination and microwave heating on the quality of Semimembranosus and Semitendinosus muscles from Friesian mature cows. Meat Science, 2012, 92, 107-114.	5.5	25
7	Nutritional Quality of Beef Produced in Chile from Different Production Systems. Chilean Journal of Agricultural Research, 2012, 72, 80-86.	1.1	23
8	Shelf life of ground beef enriched with omegaâ€3 and/or conjugated linoleic acid and use of grape seed extract to inhibit lipid oxidation. Food Science and Nutrition, 2016, 4, 67-79.	3.4	17
9	Fatty Acid Composition and Volatile Profile of M. longissimus thoracis from Commercial Lambs Reared in Different Forage Systems. Foods, 2020, 9, 1885.	4.3	17
10	In-Bag Dry- vs. Wet-Aged Lamb: Quality, Consumer Acceptability, Oxidative Stability and In Vitro Digestibility. Foods, 2021, 10, 41.	4.3	12
11	Relationships among Consumer Liking, Lipid and Volatile Compounds from New Zealand Commercial Lamb Loins. Foods, 2021, 10, 1143.	4.3	11
12	Application of the analytical hierarchy process to evaluate consumer acceptance and preferences for omega-3 enriched eggs. British Food Journal, 2017, 119, 1459-1472.	2.9	10
13	The Implications of COVID-19 on Chinese Consumer Preferences for Lamb Meat. Foods, 2021, 10, 1324.	4.3	7
14	Effects of Enrichment with Polyunsaturated Fatty Acids (Omegaâ€3 and Conjugated Linoleic Acid) on Consumer Liking of Beef Aged for 7 or 21 d Evaluated at Different Locations. Journal of Food Science, 2014, 79, S2377-82.	3.1	6
15	Finishing strategies for steers based on pasture or silage plus grain and time on feed and their effects on beef quality. Ciencia E Investigacion Agraria, 2015, 42, 1-2.	0.2	6
16	Metabolic fingerprinting using Rapid evaporative ionisation mass spectrometry can discriminate meat quality and composition of lambs from different sexes, breeds and forage systems. Food Chemistry, 2022, 386, 132758.	8.2	5
17	Association of metabolomic and lipidomic data with Chinese and New Zealand consumer clusters showing preferential likings for lamb meat from three production systems. Food Research International, 2022, 158, 111504.	6.2	5
18	Grain supplementation of calves as an alternative beef production system to pasture-finished steers in Chilean Patagonia: meat quality and fatty acid composition. Translational Animal Science, 2020, 4, 352-362.	1.1	4

#	Article	IF	CITATIONS
19	Proteomic Profile of M. Longissimus Thoracis from Commercial Lambs Reared in Different Forage Systems. Foods, 2022, 11, 1419.	4.3	1
20	Cross-Cultural Differences in the Perception of Lamb between New Zealand and Chinese Consumers in New Zealand. Foods, 2022, 11, 2045.	4.3	1