

Carolina E Realini

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

881
citations

933447

10
h-index

752698

20
g-index

20
all docs

20
docs citations

20
times ranked

1267
citing authors

#	ARTICLE	IF	CITATIONS
1	Metabolic fingerprinting using Rapid evaporative ionisation mass spectrometry can discriminate meat quality and composition of lambs from different sexes, breeds and forage systems. <i>Food Chemistry</i> , 2022, 386, 132758.	8.2	5
2	Proteomic Profile of <i>M. Longissimus Thoracis</i> from Commercial Lambs Reared in Different Forage Systems. <i>Foods</i> , 2022, 11, 1419.	4.3	1
3	Association of metabolomic and lipidomic data with Chinese and New Zealand consumer clusters showing preferential likings for lamb meat from three production systems. <i>Food Research International</i> , 2022, 158, 111504.	6.2	5
4	Cross-Cultural Differences in the Perception of Lamb between New Zealand and Chinese Consumers in New Zealand. <i>Foods</i> , 2022, 11, 2045.	4.3	1
5	Relationships among Consumer Liking, Lipid and Volatile Compounds from New Zealand Commercial Lamb Loins. <i>Foods</i> , 2021, 10, 1143.	4.3	11
6	The Implications of COVID-19 on Chinese Consumer Preferences for Lamb Meat. <i>Foods</i> , 2021, 10, 1324.	4.3	7
7	In-Bag Dry- vs. Wet-Aged Lamb: Quality, Consumer Acceptability, Oxidative Stability and In Vitro Digestibility. <i>Foods</i> , 2021, 10, 41.	4.3	12
8	Fatty Acid Composition and Volatile Profile of <i>M. longissimus thoracis</i> from Commercial Lambs Reared in Different Forage Systems. <i>Foods</i> , 2020, 9, 1885.	4.3	17
9	Grain supplementation of calves as an alternative beef production system to pasture-finished steers in Chilean Patagonia: meat quality and fatty acid composition. <i>Translational Animal Science</i> , 2020, 4, 352-362.	1.1	4
10	Application of the analytical hierarchy process to evaluate consumer acceptance and preferences for omega-3 enriched eggs. <i>British Food Journal</i> , 2017, 119, 1459-1472.	2.9	10
11	Shelf life of ground beef enriched with omega-3 and/or conjugated linoleic acid and use of grape seed extract to inhibit lipid oxidation. <i>Food Science and Nutrition</i> , 2016, 4, 67-79.	3.4	17
12	Impact of hedonic evaluation on consumers' preferences for beef attributes including its enrichment with n-3 and CLA fatty acids. <i>Meat Science</i> , 2016, 111, 9-17.	5.5	48
13	Finishing strategies for steers based on pasture or silage plus grain and time on feed and their effects on beef quality. <i>Ciencia E Investigacion Agraria</i> , 2015, 42, 1-2.	0.2	6
14	Effects of Enrichment with Polyunsaturated Fatty Acids (Omega-3 and Conjugated Linoleic Acid) on Consumer Liking of Beef Aged for 7 or 21 d Evaluated at Different Locations. <i>Journal of Food Science</i> , 2014, 79, S2377-82.	3.1	6
15	Active and intelligent packaging systems for a modern society. <i>Meat Science</i> , 2014, 98, 404-419.	5.5	435
16	Health information impact on the relative importance of beef attributes including its enrichment with polyunsaturated fatty acids (omega-3 and conjugated linoleic acid). <i>Meat Science</i> , 2014, 97, 497-503.	5.5	39
17	Effect of marination and microwave heating on the quality of Semimembranosus and Semitendinosus muscles from Friesian mature cows. <i>Meat Science</i> , 2012, 92, 107-114.	5.5	25
18	Nutritional Quality of Beef Produced in Chile from Different Production Systems. <i>Chilean Journal of Agricultural Research</i> , 2012, 72, 80-86.	1.1	23

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19	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
20	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