

Patricia Maloso Ramos

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8212532/publications.pdf>

Version: 2024-02-01

13
papers

145
citations

1478280

6
h-index

1281743

11
g-index

13
all docs

13
docs citations

13
times ranked

176
citing authors

#	ARTICLE	IF	CITATIONS
1	Beef of Nellore cattle has limited tenderization despite pH decline in Longissimus lumborum. <i>Scientia Agricola</i> , 2022, 79, .	0.6	3
2	Peripheral serotonin regulates glucose and insulin metabolism in Holstein dairy calves. <i>Domestic Animal Endocrinology</i> , 2021, 74, 106519.	0.8	4
3	Influence of ultimate pH on biochemistry and quality of <i>Longissimus lumborum</i> steaks from Nellore bulls during ageing. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3333-3343.	1.3	7
4	Mitochondrial Function in Oxidative and Glycolytic Bovine Skeletal Muscle Postmortem. <i>Meat and Muscle Biology</i> , 2021, 5, .	0.7	2
5	Resistance to pH decline and slower calpain-1 autolysis are associated with higher energy availability early postmortem in <i>Bos taurus indicus</i> cattle. <i>Meat Science</i> , 2020, 159, 107925.	2.7	24
6	Mitochondrial oxygen consumption in early postmortem permeabilized skeletal muscle fibers is influenced by cattle breed. <i>Journal of Animal Science</i> , 2020, 98, .	0.2	13
7	Tough aged meat presents greater expression of calpastatin, which presents postmortem protein profile and tenderization related to Nellore steer temperament. <i>Meat Science</i> , 2019, 156, 131-138.	2.7	12
8	Brahman genetics influence muscle fiber properties, protein degradation, and tenderness in an Angus-Brahman multibreed herd. <i>Meat Science</i> , 2018, 135, 84-93.	2.7	55
9	Divergent temperaments are associated with beef tenderness and the inhibitory activity of calpastatin. <i>Meat Science</i> , 2017, 134, 61-67.	2.7	21
10	Cold shortening decreases the tenderization of Biceps femoris muscle from lambs. <i>Revista Brasileira De Saude E Producao Animal</i> , 2017, 18, 16-25.	0.3	3
11	Pork loin two-toning and drip loss in relation to steak cross-section anatomical position, plasma and exudate glucose. <i>Scientia Agricola</i> , 2014, 71, 266-273.	0.6	1
12	Early postmortem metabolism and protease activation in contrasting bovine muscles. <i>Meat and Muscle Biology</i> , 0, , .	0.7	0
13	Expression of calpain system transcripts responds inversely to beef tenderization after vitamin D3 supplementation in Nellore cattle. <i>Revista Brasileira De Saude E Producao Animal</i> , 0, 23, .	0.3	0