Jean FranÃ§ois Hocquette

List of Publications by Year
in descending order

184 papers	8,902 citations	38660 50 h-index	51492 86 g-index
189 all docs	189 docs citations	189 times ranked	6193 citing authors

#	Article	IF	Citations
1	Innovations in beef production systems that enhance the nutritional and health value of beef lipids and their relationship with meat quality. Meat Science, 2006, 74, 17-33.	2.7	668
2	Intramuscular fat content in meat-producing animals: development, genetic and nutritional control, and identification of putative markers. Animal, 2010, 4, 303-319.	1.3	592
3	The Myth of Cultured Meat: A Review. Frontiers in Nutrition, 2020, 7, 7.	1.6	228
4	Enhancing the nutritional and health value of beef lipids and their relationship with meat quality. Meat Science, 2014, 97, 384-394.	2.7	201
5	Proteome Changes during Meat Aging in Tough and Tender Beef Suggest the Importance of Apoptosis and Protein Solubility for Beef Aging and Tenderization. Journal of Agricultural and Food Chemistry, 2009, 57, 10755-10764.	2.4	193
6	New Indicators of Beef Sensory Quality Revealed by Expression of Specific Genes. Journal of Agricultural and Food Chemistry, 2007, 55, 5229-5237.	2.4	191
7	Live weight, body size and carcass characteristics of young bulls of fifteen European breeds. Livestock Science, 2008, 114, 19-30.	0.6	183
8	Nutritional and hormonal regulation of energy metabolism in skeletal muscles of meat-producing animals. Livestock Science, 1998, 56, 115-143.	1.2	169
9	Proteomic analysis of bovine skeletal muscle hypertrophy. Proteomics, 2005, 5, 490-500.	1.3	161
10	Is in vitro meat the solution for the future?. Meat Science, 2016, 120, 167-176.	2.7	153
11	Relationship between collagen characteristics, lipid content and raw and cooked texture of meat from young bulls of fifteen European breeds. Meat Science, 2011, 87, 61-65.	2.7	150
12	Assessment of Hierarchical Clustering Methodologies for Proteomic Data Mining. Journal of Proteome Research, 2007, 6, 358-366.	1.8	143
13	European beef consumersâ€™ interest in a beef eating-quality guarantee. Appetite, 2010, 54, 289-296.	1.8	133
14	Inverse Relationships between Biomarkers and Beef Tenderness According to Contractile and Metabolic Properties of the Muscle. Journal of Agricultural and Food Chemistry, 2014, 62, 9808-9818.	2.4	129
15	What is artificial meat and what does it mean for the future of the meat industry?. Journal of Integrative Agriculture, 2015, 14, 255-263.	1.7	124
16	Educated consumers don't believe artificial meat is the solution to the problems with the meat industry. Journal of Integrative Agriculture, 2015, 14, 273-284.	1.7	124
17	Adipocyte fatty acid-binding protein and mitochondrial enzyme activities in muscles as relevant indicators of marbling in cattle1. Journal of Animal Science, 2007, 85, 2660-2669.	0.2	122
18	Opportunities for predicting and manipulating beef quality. Meat Science, 2012, 92, 197-209.	2.7	118

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19	Muscle fat oxidative capacity is not impaired by age but by physical inactivity: association with insulin sensitivity. FASEB Journal, 2004, 18, 737-739.	0.2	112
20	Increased peripheral lipid clearance in an animal model of amyotrophic lateral sclerosis. Journal of Lipid Research, 2007, 48, 1571-1580.	2.0	106
21	Evaluation of the Growth Hormone-Binding Proteins in Human Plasma Using High Pressure Liquid Chromatography Gel Filtration*. Journal of Clinical Endocrinology and Metabolism, 1990, 71, 1202-1207.	1.8	105
22	Intestinal absorption, blood transport and hepatic and muscle metabolism of fatty acids in preruminant and ruminant animals. Reproduction, Nutrition, Development, 1999, 39, 27-48.	1.9	99
23	Effects of polymorphisms in the calpastatin and Âµ-calpain genes on meat tenderness in 3 French beef breeds1. Journal of Animal Science, 2011, 89, 1-11.	0.2	97
24	Understanding Early Post-Mortem Biochemical Processes Underlying Meat Color and pH Decline in the Longissimus thoracis Muscle of Young Blond dâ€™Aquitaine Bulls Using Protein Biomarkers. Journal of Agricultural and Food Chemistry, 2015, 63, 6799-6809.	2.4	95
25	Lipoprotein lipase activity and mRNA levels in bovine tissues. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1998, 121, 201-212.	0.7	92
26	Current situation and future prospects for beef production in Europe â€” A review. Asian-Australasian Journal of Animal Sciences, 2018, 31, 1017-1035.	2.4	85
27	Human Plasma Growth Hormone (GH)-Binding Proteins Are Regulated by GH and Testosterone*. Journal of Clinical Endocrinology and Metabolism, 1991, 73, 197-202.	1.8	81
28	Recent advances in cattle functional genomics and their application to beef quality. Animal, 2007, 1, 159-173.	1.3	81
29	Comparison of composition and quality traits of meat from young finishing bulls from Belgian Blue, Limousin and Aberdeen Angus breeds. Meat Science, 2006, 74, 522-531.	2.7	79
30	Recent advances in omic technologies for meat quality management. Meat Science, 2015, 109, 18-26.	2.7	79
31	Meta-analysis of the relationships between beef tenderness and muscle characteristics. Livestock Science, 2013, 155, 424-434.	0.6	77
32	Lipoprotein Lipase Activity and mRNA Are Up-Regulated by Refeeding in Adipose Tissue and Cardiac Muscle of Sheep. Journal of Nutrition, 2000, 130, 749-756.	1.3	75
33	Variations in the abundance of 24 protein biomarkers of beef tenderness according to muscle and animal type. Animal, 2011, 5, 885-894.	1.3	73
34	Muscle and meat quality characteristics of Holstein and Salers cull cows. Meat Science, 2007, 77, 459-466.	2.7	71
35	Molecular profiles of Quadriceps muscle in myostatin-null mice reveal PI3K and apoptotic pathways as myostatin targets. BMC Genomics, 2009, 10, 196.	1.2	71
36	The two mutations, Q204X and nt821, of the myostatin gene affect carcass and meat quality in young heterozygous bulls of French beef breeds1. Journal of Animal Science, 2010, 88, 446-454.	0.2	71

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37	Modelling of beef sensory quality for a better prediction of palatability. Meat Science, 2014, 97, 316-322.	2.7	71
38	Future research priorities for animal production in a changing world. Animal Production Science, 2011, 51, 1.	0.6	69
39	Target genes of myostatin loss-of-function in muscles of late bovine fetuses. BMC Genomics, 2007, 8, 63.	1.2	68
40	Chinese Consumersâ€™ Attitudes and Potential Acceptance toward Artificial Meat. Foods, 2021, 10, 353.	1.9	65
41	Data analysis methods for detection of differential protein expression in two-dimensional gel electrophoresis. Analytical Biochemistry, 2005, 340, 226-230.	1.1	64
42	The separate effects of the nature of diet and grazing mobility on metabolic potential of muscles from Charolais steers. Livestock Science, 2006, 104, 182-192.	0.6	63
43	Current and future issues facing red meat quality in a competitive market and how to manage continuous improvement. Animal Production Science, 2011, 51, 13.	0.6	59
44	Sensory quality of meat from eight different types of cattle in relation with their biochemical characteristics. Journal of Integrative Agriculture, 2016, 15, 1550-1563.	1.7	58
45	The Human Liver Growth Hormone Receptor*. Endocrinology, 1989, 125, 2167-2174.	1.4	57
46	Glucose-6-phosphate dehydrogenase and leptin are related to marbling differences among Limousin and Angus or Japanese Black Ã— Angus steers1,2. Journal of Animal Science, 2007, 85, 2882-2894.	0.2	57
47	Performance, slaughter characteristics and meat quality of young bulls from Belgian Blue, Limousin and Aberdeen Angus breeds fattened with a sugar-beet pulp or a cereal-based diet. Animal Science, 2006, 82, 125-132.	1.3	54
48	Endocrine and metabolic regulation of muscle growth and body composition in cattle. Animal, 2010, 4, 1797-1809.	1.3	54
49	Cluster analysis application identifies muscle characteristics of importance for beef tenderness. BMC Biochemistry, 2012, 13, 29.	4.4	53
50	Age-related changes and location of types I, III, XII and XIV collagen during development of skeletal muscles from genetically different animals. The Histochemical Journal, 2000, 32, 349-356.	0.6	52
51	Muscle-specific metabolic, histochemical and biochemical responses to a nutritionally induced discontinuous growth path. Animal Science, 2004, 79, 49-59.	1.3	52
52	Prospects for the European beef sector over the next 30 years. Animal Frontiers, 2011, 1, 20-28.	0.8	50
53	European conformation and fat scores have no relationship with eating quality. Animal, 2016, 10, 996-1006.	1.3	50
54	Update of Meat Standards Australia and the cuts based grading scheme for beef and sheepmeat. Journal of Integrative Agriculture, 2018, 17, 1641-1654.	1.7	50

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55	Changes in muscle gene expression related to metabolism according to growth potential in young bulls. Meat Science, 2009, 82, 205-212.	2.7	46
56	Contributions of tenderness, juiciness and flavor liking to overall liking of beef in Europe. Meat Science, 2020, 168, 108190.	2.7	45
57	Artificial meat and the future of the meat industry. Animal Production Science, 2017, 57, 2216.	0.6	44
58	Contribution of mitochondria and peroxisomes to palmitate oxidation in rat and bovine tissues. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1998, 121, 185-194.	0.7	43
59	Assessing the quality of products from cloned cattle: An integrative approach. Theriogenology, 2007, 67, 134-141.	0.9	42
60	Gene expression and protein content in relation to intramuscular fat content in Muscovy and Pekin ducks. Poultry Science, 2009, 88, 2382-2391.	1.5	42
61	Winâ€“win strategies for high beef quality, consumer satisfaction, and farm efficiency, low environmental impacts and improved animal welfare. Animal Production Science, 2014, 54, 1537.	0.6	42
62	Biochemical and transcriptomic analyses of two bovine skeletal muscles in Charolais bulls divergently selected for muscle growth. Meat Science, 2005, 70, 267-277.	2.7	41
63	Prediction of beef eating quality in France using the Meat Standards Australia system. Animal, 2013, 7, 524-529.	1.3	41
64	Understanding the Determination of Meat Quality Using Biochemical Characteristics of the Muscle: Stress at Slaughter and Other Missing Keys. Foods, 2021, 10, 84.	1.9	41
65	Not only insulin stimulates mitochondriogenesis in muscle cells, but mitochondria are also essential for insulin-mediated myogenesis. Cell Proliferation, 2006, 39, 127-145.	2.4	38
66	Does overfeeding enhance genotype effects on liver ability for lipogenesis and lipid secretion in ducks?. Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology, 2006, 145, 390-396.	0.8	38
67	Muscle fatty acid oxidative capacity is a determinant of whole body fat oxidation in elderly people. American Journal of Physiology - Endocrinology and Metabolism, 2001, 280, E143-E149.	1.8	37
68	Genomic approaches to economic trait loci and tissue expression profiling: application to muscle biochemistry and beef quality. Meat Science, 2004, 66, 1-9.	2.7	37
69	The future trends for research on quality and safety of animal products. Italian Journal of Animal Science, 2005, 4, 49-72.	0.8	37
70	Inter-laboratory assessment by trained panelists from France and the United Kingdom of beef cooked at two different end-point temperatures. Meat Science, 2016, 122, 90-96.	2.7	37
71	Age-related relationships between muscle fat content and metabolic traits in growing rabbits. Reproduction, Nutrition, Development, 2004, 44, 1-16.	1.9	36
72	Fine mapping of quantitative trait loci underlying sensory meat quality traits in three French beef cattle breeds1. Journal of Animal Science, 2014, 92, 4329-4341.	0.2	36

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73	Specific fibre composition and metabolism of the rectus abdominis muscle of bovine Charolais cattle. BMC Biochemistry, 2010, 11, 12.	4.4	35
74	Messenger RNAs encoding lipoprotein lipase, fatty acid synthase and hormone-sensitive lipase in the adipose tissue of underfed-refed ewes and cows. Reproduction, Nutrition, Development, 1998, 38, 297-307.	1.9	34
75	Regulation of Lipid Flux between Liver and Adipose Tissue during Transient Hepatic Steatosis in Carnitine-depleted Rats. Journal of Biological Chemistry, 2007, 282, 20816-20826.	1.6	34
76	The associations between proteomic biomarkers and beef tenderness depend on the end-point cooking temperature, the country origin of the panelists and breed. Meat Science, 2019, 157, 107871.	2.7	33
77	No Evidence for a Defect in Growth Hormone Binding to Liver Membranes in Thalassemia Major*. Journal of Clinical Endocrinology and Metabolism, 1989, 68, 94-98.	1.8	32
78	Application of gene expression studies in livestock production systems: a European perspective. Australian Journal of Experimental Agriculture, 2008, 48, 701.	1.0	32
79	Association of genes involved in carcass and meat quality traits in 15 European bovine breeds. Livestock Science, 2013, 154, 34-44.	0.6	32
80	New Sources of Animal Proteins: Cultured Meat. , 2017, , 425-441.		32
81	Meat consumption â€“ what French consumers feel about the quality of beef?. Italian Journal of Animal Science, 2019, 18, 646-656.	0.8	32
82	Fat partitioning and biochemical characteristics of fatty tissues in relation to plasma metabolites and hormones in normal and double-muscled young growing bulls. Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology, 1999, 122, 127-138.	0.8	31
83	What are the drivers of beef sensory quality using metadata of intramuscular connective tissue, fatty acids and muscle fiber characteristics?. Livestock Science, 2020, 240, 104209.	0.6	31
84	Is â€œcultured meatâ€•a viable alternative to slaughtering animals and a good comprise between animal welfare and human expectations?. Animal Frontiers, 2022, 12, 35-42.	0.8	31
85	Meta-analysis of the comparison of the metabolic and contractile characteristics of two bovine muscles: Longissimus thoracis and semitendinosus. Meat Science, 2012, 91, 423-429.	2.7	30
86	Transcriptome Analysis of Two Bovine Muscles during Ontogenesis. Journal of Biochemistry, 2003, 133, 745-756.	0.9	29
87	The variation in the eating quality of beef from different sexes and breed classes cannot be completely explained by carcass measurements. Animal, 2016, 10, 987-995.	1.3	29
88	Effects of dietary coconut oil on fatty acid oxidation capacity of the liver, the heart and skeletal muscles in the preruminant calf. British Journal of Nutrition, 1999, 82, 299-308.	1.2	28
89	The GENOTEND chip: a new tool to analyse gene expression in muscles of beef cattle for beef quality prediction. BMC Veterinary Research, 2012, 8, 135.	0.7	28
90	Predicting the Quality of Meat: Myth or Reality?. Foods, 2019, 8, 436.	1.9	28

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91	Agro-Livestock Farming System Sustainability during the COVID-19 Era: A Cross-Sectional Study on the Role of Information and Communication Technologies. Sustainability, 2021, 13, 6521.	1.6	28
92	Brazilian Consumersâ€™ Attitudes towards So-Called â€œCell-Based Meatâ€• Foods, 2021, 10, 2588.	1.9	28
93	Common practice in molecular biology may introduce statistical bias and misleading biological interpretation. Journal of Nutritional Biochemistry, 2002, 13, 370-377.	1.9	27
94	Responses to nutrients in farm animals: implications for production and quality. Animal, 2007, 1, 1297-1313.	1.3	27
95	Relationships between muscle growth potential, intramuscular fat content and different indicators of muscle fibre types in young Charolais bulls. Animal Science Journal, 2012, 83, 750-758.	0.6	27
96	Chemical composition and structural characteristics of Arabian camel (Camelus dromedarius) m. longissimus thoracis. Meat Science, 2014, 96, 1233-1241.	2.7	27
97	Biochemical measurements of beef are a good predictor of untrained consumer sensory scores across muscles. Animal, 2015, 9, 179-190.	1.3	27
98	Does overfeeding enhance genotype effects on energy metabolism and lipid deposition in breast muscle of ducks?. Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology, 2006, 145, 413-418.	0.8	26
99	Do age and feeding levels have comparable effects on fat deposition in breast muscle of mule ducks?. Animal, 2007, 1, 113-123.	1.3	26
100	Preconditioning with millimolar concentrations of Vitamin C or N-acetylcysteine protects L6 muscle cells insulin-stimulated viability and DNA synthesis under oxidative stress. Life Sciences, 2002, 71, 1793-1808.	2.0	25
101	Nutritional status induces divergent variations of GLUT4 protein content, but not lipoprotein lipase activity, between adipose tissues and muscles in adult cattle. British Journal of Nutrition, 2004, 92, 617-625.	1.2	25
102	Myostatin inactivation induces a similar muscle molecular signature in double-muscled cattle as in mice. Animal, 2011, 5, 278-286.	1.3	25
103	Does the future of meat in France depend on cultured muscle cells? Answers from different consumer segments. Meat Science, 2022, 188, 108776.	2.7	25
104	Dietaryn-3 PUFA affect lipid metabolism and tissue function-related genes in bovine muscle. British Journal of Nutrition, 2012, 108, 858-863.	1.2	24
105	Different phenotypic and proteomic markers explain variability of beef tenderness across muscles. International Journal of Biology, 2012, 4, .	0.1	24
106	Untrained consumer assessment of the eating quality of European beef: 2. Demographic factors have only minor effects on consumer scores and willingness to pay. Animal, 2017, 11, 1399-1411.	1.3	24
107	Analysis of Scientific and Press Articles Related to Cultured Meat for a Better Understanding of Its Perception. Frontiers in Psychology, 2020, 11, 1845.	1.1	24
108	Weaning marginally affects glucose transporter (GLUT4) expression in calf muscles and adipose tissues. British Journal of Nutrition, 1997, 78, 251-271.	1.2	23

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109	Analytical limits of total and insoluble collagen content measurements and of type I and III collagen analysis by electrophoresis in bovine muscles. Meat Science, 2004, 68, 127-136.	2.7	23
110	Perception in France of the Australian system for the prediction of beef quality (Meat Standards) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7	0.6	23
111	Objectives and applications of phenotyping network setâ€up for livestock. Animal Science Journal, 2012, 83, 517-528.	0.6	23
112	Review: The variability of the eating quality of beef can be reduced by predicting consumer satisfaction. Animal, 2018, 12, 2434-2442.	1.3	23
113	Review: Improving the nutritional, sensory and market value of meat products from sheep and cattle. Animal, 2021, 15, 100356.	1.3	22
114	Facilitative glucose transporters in ruminants. Proceedings of the Nutrition Society, 1996, 55, 221-236.	0.4	21
115	Relationships between thyroid status, tissue oxidative metabolism, and muscle differentiation in bovine fetuses. Domestic Animal Endocrinology, 2007, 33, 91-106.	0.8	21
116	The challenge and limitations of combining data: a case study examining the relationship between intramuscular fat content and flavour intensity based on the BIF-BEEF database. Animal Production Science, 2011, 51, 975.	0.6	21
117	Consumer Perception of Beef Quality and How to Control, Improve and Predict It? Focus on Eating Quality. Foods, 2022, 11, 1732.	1.9	21
118	The incorporation of solubilized wheat proteins in milk replacers for veal calves: effects on growth performance and muscle oxidative capacity. Reproduction, Nutrition, Development, 2003, 43, 57-76.	1.9	20
119	Effects of muscle type, castration, age and growth rate on H-FABP expression in bovine skeletal muscle. Livestock Science, 2002, 75, 199-208.	1.2	19
120	Effect of season on contractile and metabolic properties of desert camel muscle (Camelus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Td	2.7	19
121	Insulin-sensitive glucose transporter transcript levels in calf muscles assessed with a bovine GLUT4 cDNA fragment. International Journal of Biochemistry and Cell Biology, 1996, 28, 795-806.	1.2	18
122	Weaning affects lipoprotein lipase activity and gene expression in adipose tissues and in masseter but not in other muscles of the calf. British Journal of Nutrition, 2001, 86, 433-441.	1.2	17
123	An innovative approach combining Animal Performances, nutritional value and sensory quality of meat. Meat Science, 2016, 122, 163-172.	2.7	17
124	Prenatal developmental changes in glucose transporters, intermediary metabolism and hormonal receptors related to the IGF/insulin-glucose axis in the heart and adipose tissue of bovines. Reproduction, Nutrition, Development, 2006, 46, 257-272.	1.9	16
125	Young Salers suckled bull production: effect of diet on performance, carcass and muscle characteristics and meat quality. Animal, 2007, 1, 1068-1079.	1.3	16
126	Effect of age at castration on animal performance, muscle characteristics and meat quality traits in 26-month-old Charolais steers. Livestock Science, 2009, 120, 116-126.	0.6	16

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127	Polymorphisms in twelve candidate genes are associated with growth, muscle lipid profile and meat quality traits in eleven European cattle breeds. Molecular Biology Reports, 2014, 41, 4721-4731.	1.0	16
128	Ossification score is a better indicator of maturity related changes in eating quality than animal age. Animal, 2016, 10, 718-728.	1.3	16
129	European conformation and fat scores of bovine carcasses are not good indicators of marbling. Meat Science, 2020, 170, 108233.	2.7	16
130	Research in Beef Tenderness and Palatability in the Era of Big Data. Meat and Muscle Biology, 2020, 4, .	0.7	16
131	Towards an integration of pre- and post-slaughter factors affecting the eating quality of beef. Livestock Science, 2022, 255, 104795.	0.6	16
132	Dietary coconut oil affects more lipoprotein lipase activity than the mitochondria oxidative capacities in muscles of preruminant calves. Journal of Nutritional Biochemistry, 2000, 11, 231-238.	1.9	15
133	Validation of a Dot-Blot quantitative technique for large scale analysis of beef tenderness biomarkers. Journal of Physiology and Pharmacology, 2009, 60 Suppl 3, 91-7.	1.1	15
134	Untrained consumer assessment of the eating quality of beef: 1. A single composite score can predict beef quality grades. Animal, 2017, 11, 1389-1398.	1.3	14
135	Metabolic and histochemical characteristics of fat and muscle tissues in homozygous or heterozygous pigs for the body composition QTL located on chromosome 7. Physiological Genomics, 2007, 30, 232-241.	1.0	13
136	Repercussions of growth path on carcass characteristics, meat colour and shear force in Alentejana bulls. Animal, 2015, 9, 1414-1422.	1.3	13
137	Perception of cultured â€œmeatâ€•by French consumers according to their diet. Livestock Science, 2022, 260, 104909.	0.6	13
138	Effect of ageing on meat quality of the one humped camel (Camelus dromedarius). Emirates Journal of Food and Agriculture, 2013, 25, 150.	1.0	12
139	Age-related changes in glucose utilization and fatty acid oxidation. Journal of Muscle Research and Cell Motility, 2004, 25, 405-410.	0.9	11
140	A collection of bovine cDNA probes for gene expression profiling in muscle. Molecular and Cellular Probes, 2005, 19, 61-70.	0.9	11
141	Comparison of cloned and non-cloned Holstein heifers in muscle contractile and metabolic characteristics. Animal, 2009, 3, 244-250.	1.3	11
142	A Data Warehouse of Muscle Characteristics and Beef Quality in France and A Demonstration of Potential Applications. Italian Journal of Animal Science, 2013, 12, e41.	0.8	11
143	Various Statistical Approaches to Assess and Predict Carcass and Meat Quality Traits. Foods, 2020, 9, 525.	1.9	10
144	Handheld near-infrared spectrometer allows on-line prediction of beef quality traits. Meat Science, 2022, 184, 108694.	2.7	10

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145	Mitochondrial and peroxisomal fatty acid oxidation capacities increase in the skeletal muscles of young pigs during early postnatal development but are not affected by cold stress. Reproduction, Nutrition, Development, 2003, 43, 155-166.	1.9	9
146	Expression of DNAJA1 in bovine muscles according to developmental age and management factors. Animal, 2011, 5, 867-874.	1.3	9
147	Biological Markers for Meat Tenderness of the Three Main French Beef Breeds Using 2-DE and MS Approach. , 2013, , 127-146.		9
148	Colour variability of beef in young bulls from fifteen European breeds. International Journal of Food Science and Technology, 2018, 53, 2777-2785.	1.3	9
149	Has breed any effect on beef sensory quality?. Livestock Science, 2021, 250, 104548.	0.6	9
150	Growth hormone receptor gene expression in the skeletal muscle of normal and double-muscled bovines during foetal development. Reproduction, Nutrition, Development, 2005, 45, 393-403.	1.9	8
151	Are Marbling and the Prediction of Beef Eating Quality Affected by Different Grading Sites?. Frontiers in Veterinary Science, 2021, 8, 611153.	0.9	8
152	Pasture-feeding of Charolais steers influences skeletal muscle metabolism and gene expression. Journal of Physiology and Pharmacology, 2009, 60 Suppl 3, 83-90.	1.1	8
153	Whole body and muscle energy metabolism in preruminant calves: effects of nutrient synchrony and physical activity. British Journal of Nutrition, 2007, 97, 667-675.	1.2	7
154	Short-term mild hyperglycemia enhances insulin-stimulated glucose disposal in lactating goats. American Journal of Physiology - Regulatory Integrative and Comparative Physiology, 2002, 282, R464-R474.	0.9	6
155	Visible and Near-Infrared Multispectral Features in Conjunction with Artificial Neural Network and Partial Least Squares for Predicting Biochemical and Micro-Structural Features of Beef Muscles. Foods, 2020, 9, 1254.	1.9	6
156	Acute hyperinsulinemia fails to change GLUT-4 content in crude membranes from goat skeletal muscles and adipose tissue. Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology, 1998, 120, 425-430.	0.8	5
157	Image Analysis and Data Normalization Procedures are Crucial for Microarray Analyses. Gene Regulation and Systems Biology, 2008, 2, GRSB.S414.	2.3	5
158	Phenotypic and genotypic background underlying variations in fatty acid composition and sensory parameters in European bovine breeds. Journal of Animal Science and Biotechnology, 2014, 5, 20.	2.1	5
159	Collagens XII and XIV: Two collagen types both associated with bovine muscle and intramuscular lipid metabolism. Livestock Science, 2016, 187, 80-86.	0.6	5
160	Beef palatability and its relationship with protein degradation and muscle fibre type profile in longissimus thoracis in Alentejana breed from divergent growth pathways. Animal, 2017, 11, 175-182.	1.3	5
161	Near-Infrared Reflectance Spectroscopy for Predicting the Phospholipid Fraction and the Total Fatty Acid Composition of Freeze-Dried Beef. Sensors, 2021, 21, 4230.	2.1	5
162	Prediction of the intramuscular connective tissue components of fresh and freeze-dried samples by near infrared spectroscopy. Meat Science, 2021, 179, 108537.	2.7	5

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163	Should and will â€œcultured meatâ€•become a reality in our plates?. Advances in Food and Nutrition Research, 2022, , 181-212.	1.5	5
164	Fattening performance, metabolic indicators, and muscle composition of bulls fed fiber-rich versus starch-plus-lipid-rich concentrate diets1. Journal of Animal Science, 2015, 93, 319-333.	0.2	4
165	Does growth path influence beef lipid deposition and fatty acid composition?. PLoS ONE, 2018, 13, e0193875.	1.1	4
166	Yak Etinin CoÄŸrafi KÃ¶kenini DoÄŸrulamak AmacÄ±yla Mineral Elementlerin KullanÄ±lmasÄ±. Kafkas Universitesi Veteriner Fakultesi Dergisi, 2018, , .	0.0	3
167	Immunohistochemical analysis of bFGF, TGF-Î²1 and catalase in rectus abdominis muscle from cattle foetuses at 180 and 260 days post-conception. Tissue and Cell, 2002, 34, 416-426.	1.0	2
168	Unusual metabolic characteristics in skeletal muscles of transgenic rabbits for human lipoprotein lipase. Lipids in Health and Disease, 2004, 3, 27.	1.2	2
169	Abundance of some skeletal muscle mitochondrial proteins is associated with increased blood serum insulin in bovine fetuses. Research in Veterinary Science, 2010, 89, 445-450.	0.9	2
170	Quality Assurance Schemes in Major Beef-Producing Countries. , 2017, , 223-255.		2
171	Relationships between DNAJA1 Expression and Beef Tenderness: Effects of Electrical Stimulation and Post-mortem Aging in two Muscles. International Journal of Agriculture and Biology, 2015, 17, 815-820.	0.2	2
172	La gestion des nombreux critÃ¨res de qualitÃ© de la viande bovine : une approche complexe. INRA Productions Animales, 2020, 29, 185-200.	0.3	2
173	Transcriptome profiling reveals stress-responsive gene networks in cattle muscles. PeerJ, 2022, 10, e13150.	0.9	2
174	Effect of commingling animals at sorting facilities on performances and antibiotic use in beef cattle. Italian Journal of Animal Science, 2022, 21, 771-781.	0.8	2
175	Functional and positional genomics in beef cattle: current programs and potential progress. Sciences Des Aliments, 2008, 28, 335-350.	0.2	1
176	210 Awardee Talk: The Future of Beef: Improved Eating Quality and Livestock Systems, But No Cultured Meat. Journal of Animal Science, 2021, 99, 112-112.	0.2	1
177	La rÃ©volution gÃ©nomique au service de la filiÃ¨re viande bovine. Cahiers Agricultures, 2007, 16, 457-463.	0.4	1
178	ANALOGIES FOR UNDERSTANDING STATISTICS. American Journal of Physiology - Advances in Physiology Education, 2004, 28, 124-125.	0.8	0
179	Assessment of Hierarchical Clustering Methodologies for Proteomic Data Mining J. Proteome Res. 2007, 6 (1), 358â˜366.. Journal of Proteome Research, 2007, 6, 1215-1215.	1.8	0
180	Foreword to 'Animal Production in a Changing World'. Animal Production Science, 2011, 51, ii.	0.6	0

#	Article	IF	Citations
181	Phenotyping of Animals and Their Meat. , 2017, , 501-519.		0
182	Willingness to pay for beef is highly transferrable between different consumer groups. Advances in Animal Biosciences, 2017, 8, s72-s75.	1.0	0
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