

# Jean François Hocquette

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Handheld near-infrared spectrometer allows on-line prediction of beef quality traits. <i>Meat Science</i> , 2022, 184, 108694.	2.7	10
2	Towards an integration of pre- and post-slaughter factors affecting the eating quality of beef. <i>Livestock Science</i> , 2022, 255, 104795.	0.6	16
3	Is "cultured meat" a viable alternative to slaughtering animals and a good compromise between animal welfare and human expectations?. <i>Animal Frontiers</i> , 2022, 12, 35-42.	0.8	31
4	Perception of cultured "meat" by French consumers according to their diet. <i>Livestock Science</i> , 2022, 260, 104909.	0.6	13
5	Transcriptome profiling reveals stress-responsive gene networks in cattle muscles. <i>PeerJ</i> , 2022, 10, e13150.	0.9	2
6	Does the future of meat in France depend on cultured muscle cells? Answers from different consumer segments. <i>Meat Science</i> , 2022, 188, 108776.	2.7	25
7	Effect of commingling animals at sorting facilities on performances and antibiotic use in beef cattle. <i>Italian Journal of Animal Science</i> , 2022, 21, 771-781.	0.8	2
8	Should and will "cultured meat" become a reality in our plates?. <i>Advances in Food and Nutrition Research</i> , 2022, , 181-212.	1.5	5
9	A new semantic resource responding to the principles of open science: The meat thesaurus as an it tool for dialogue between sector actors. <i>Meat Science</i> , 2022, , 108849.	2.7	0
10	Consumer Perception of Beef Quality and How to Control, Improve and Predict It? Focus on Eating Quality. <i>Foods</i> , 2022, 11, 1732.	1.9	21
11	Chinese Consumers' Attitudes and Potential Acceptance toward Artificial Meat. <i>Foods</i> , 2021, 10, 353.	1.9	65
12	Are Marbling and the Prediction of Beef Eating Quality Affected by Different Grading Sites?. <i>Frontiers in Veterinary Science</i> , 2021, 8, 611153.	0.9	8
13	Agro-Livestock Farming System Sustainability during the COVID-19 Era: A Cross-Sectional Study on the Role of Information and Communication Technologies. <i>Sustainability</i> , 2021, 13, 6521.	1.6	28
14	Near-Infrared Reflectance Spectroscopy for Predicting the Phospholipid Fraction and the Total Fatty Acid Composition of Freeze-Dried Beef. <i>Sensors</i> , 2021, 21, 4230.	2.1	5
15	Has breed any effect on beef sensory quality?. <i>Livestock Science</i> , 2021, 250, 104548.	0.6	9
16	Prediction of the intramuscular connective tissue components of fresh and freeze-dried samples by near infrared spectroscopy. <i>Meat Science</i> , 2021, 179, 108537.	2.7	5
17	Review: Improving the nutritional, sensory and market value of meat products from sheep and cattle. <i>Animal</i> , 2021, 15, 100356.	1.3	22
18	Understanding the Determination of Meat Quality Using Biochemical Characteristics of the Muscle: Stress at Slaughter and Other Missing Keys. <i>Foods</i> , 2021, 10, 84.	1.9	41

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19	210 Awardee Talk: The Future of Beef: Improved Eating Quality and Livestock Systems, But No Cultured Meat. <i>Journal of Animal Science</i> , 2021, 99, 112-112.	0.2	1
20	Brazilian Consumers' Attitudes towards So-Called "Cell-Based Meat". <i>Foods</i> , 2021, 10, 2588.	1.9	28
21	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. <i>Foods</i> , 2020, 9, 1254.	1.9	6
22	What are the drivers of beef sensory quality using metadata of intramuscular connective tissue, fatty acids and muscle fiber characteristics?. <i>Livestock Science</i> , 2020, 240, 104209.	0.6	31
23	Analysis of Scientific and Press Articles Related to Cultured Meat for a Better Understanding of Its Perception. <i>Frontiers in Psychology</i> , 2020, 11, 1845.	1.1	24
24	European conformation and fat scores of bovine carcasses are not good indicators of marbling. <i>Meat Science</i> , 2020, 170, 108233.	2.7	16
25	The Myth of Cultured Meat: A Review. <i>Frontiers in Nutrition</i> , 2020, 7, 7.	1.6	228
26	Various Statistical Approaches to Assess and Predict Carcass and Meat Quality Traits. <i>Foods</i> , 2020, 9, 525.	1.9	10
27	Dr. Ahmed Ouali, 1948-2020. <i>Meat Science</i> , 2020, 167, 108155.	2.7	0
28	Contributions of tenderness, juiciness and flavor liking to overall liking of beef in Europe. <i>Meat Science</i> , 2020, 168, 108190.	2.7	45
29	La gestion des nombreux critères de qualité de la viande bovine : une approche complexe. <i>INRA Productions Animales</i> , 2020, 29, 185-200.	0.3	2
30	Research in Beef Tenderness and Palatability in the Era of Big Data. <i>Meat and Muscle Biology</i> , 2020, 4, .	0.7	16
31	Predicting the Quality of Meat: Myth or Reality?. <i>Foods</i> , 2019, 8, 436.	1.9	28
32	The associations between proteomic biomarkers and beef tenderness depend on the end-point cooking temperature, the country origin of the panelists and breed. <i>Meat Science</i> , 2019, 157, 107871.	2.7	33
33	Meat consumption " what French consumers feel about the quality of beef?. <i>Italian Journal of Animal Science</i> , 2019, 18, 646-656.	0.8	32
34	Review: The variability of the eating quality of beef can be reduced by predicting consumer satisfaction. <i>Animal</i> , 2018, 12, 2434-2442.	1.3	23
35	Current situation and future prospects for beef production in Europe " A review. <i>Asian-Australasian Journal of Animal Sciences</i> , 2018, 31, 1017-1035.	2.4	85
36	Update of Meat Standards Australia and the cuts based grading scheme for beef and sheepmeat. <i>Journal of Integrative Agriculture</i> , 2018, 17, 1641-1654.	1.7	50

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37	Colour variability of beef in young bulls from fifteen European breeds. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2777-2785.	1.3	9
38	Does growth path influence beef lipid deposition and fatty acid composition?. <i>PLoS ONE</i> , 2018, 13, e0193875.	1.1	4
39	Yak Etinin Coğrafî Kârlkenini Dođrulamak Amacıyla Mineral Elementlerin Kullanılması. <i>Kafkas Üniversitesi Veteriner Fakültesi Dergisi</i> , 2018, , .	0.0	3
40	Beef palatability and its relationship with protein degradation and muscle fibre type profile in longissimus thoracis in Alentejana breed from divergent growth pathways. <i>Animal</i> , 2017, 11, 175-182.	1.3	5
41	Untrained consumer assessment of the eating quality of European beef: 2. Demographic factors have only minor effects on consumer scores and willingness to pay. <i>Animal</i> , 2017, 11, 1399-1411.	1.3	24
42	Untrained consumer assessment of the eating quality of beef: 1. A single composite score can predict beef quality grades. <i>Animal</i> , 2017, 11, 1389-1398.	1.3	14
43	Phenotyping of Animals and Their Meat. , 2017, , 501-519.		0
44	Quality Assurance Schemes in Major Beef-Producing Countries. , 2017, , 223-255.		2
45	Willingness to pay for beef is highly transferrable between different consumer groups. <i>Advances in Animal Biosciences</i> , 2017, 8, s72-s75.	1.0	0
46	New Sources of Animal Proteins: Cultured Meat. , 2017, , 425-441.		32
47	Artificial meat and the future of the meat industry. <i>Animal Production Science</i> , 2017, 57, 2216.	0.6	44
48	Ossification score is a better indicator of maturity related changes in eating quality than animal age. <i>Animal</i> , 2016, 10, 718-728.	1.3	16
49	The variation in the eating quality of beef from different sexes and breed classes cannot be completely explained by carcass measurements. <i>Animal</i> , 2016, 10, 987-995.	1.3	29
50	Inter-laboratory assessment by trained panelists from France and the United Kingdom of beef cooked at two different end-point temperatures. <i>Meat Science</i> , 2016, 122, 90-96.	2.7	37
51	An innovative approach combining Animal Performances, nutritional value and sensory quality of meat. <i>Meat Science</i> , 2016, 122, 163-172.	2.7	17
52	Sensory quality of meat from eight different types of cattle in relation with their biochemical characteristics. <i>Journal of Integrative Agriculture</i> , 2016, 15, 1550-1563.	1.7	58
53	European conformation and fat scores have no relationship with eating quality. <i>Animal</i> , 2016, 10, 996-1006.	1.3	50
54	Is in vitro meat the solution for the future?. <i>Meat Science</i> , 2016, 120, 167-176.	2.7	153

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55	Collagens XII and XIV: Two collagen types both associated with bovine muscle and intramuscular lipid metabolism. <i>Livestock Science</i> , 2016, 187, 80-86.	0.6	5
56	Repercussions of growth path on carcass characteristics, meat colour and shear force in Alentejana bulls. <i>Animal</i> , 2015, 9, 1414-1422.	1.3	13
57	Biochemical measurements of beef are a good predictor of untrained consumer sensory scores across muscles. <i>Animal</i> , 2015, 9, 179-190.	1.3	27
58	Recent advances in omic technologies for meat quality management. <i>Meat Science</i> , 2015, 109, 18-26.	2.7	79
59	What is artificial meat and what does it mean for the future of the meat industry?. <i>Journal of Integrative Agriculture</i> , 2015, 14, 255-263.	1.7	124
60	Educated consumers don't believe artificial meat is the solution to the problems with the meat industry. <i>Journal of Integrative Agriculture</i> , 2015, 14, 273-284.	1.7	124
61	Understanding Early Post-Mortem Biochemical Processes Underlying Meat Color and pH Decline in the <i>Longissimus thoracis</i> Muscle of Young Blond d'Aquitaine Bulls Using Protein Biomarkers. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6799-6809.	2.4	95
62	Fattening performance, metabolic indicators, and muscle composition of bulls fed fiber-rich versus starch-plus-lipid-rich concentrate diets. <i>Journal of Animal Science</i> , 2015, 93, 319-333.	0.2	4
63	Relationships between DNAJA1 Expression and Beef Tenderness: Effects of Electrical Stimulation and Post-mortem Aging in two Muscles. <i>International Journal of Agriculture and Biology</i> , 2015, 17, 815-820.	0.2	2
64	Win-win strategies for high beef quality, consumer satisfaction, and farm efficiency, low environmental impacts and improved animal welfare. <i>Animal Production Science</i> , 2014, 54, 1537.	0.6	42
65	Chemical composition and structural characteristics of Arabian camel ( <i>Camelus dromedarius</i> ) m. <i>longissimus thoracis</i> . <i>Meat Science</i> , 2014, 96, 1233-1241.	2.7	27
66	Fine mapping of quantitative trait loci underlying sensory meat quality traits in three French beef cattle breeds. <i>Journal of Animal Science</i> , 2014, 92, 4329-4341.	0.2	36
67	Inverse Relationships between Biomarkers and Beef Tenderness According to Contractile and Metabolic Properties of the Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9808-9818.	2.4	129
68	Polymorphisms in twelve candidate genes are associated with growth, muscle lipid profile and meat quality traits in eleven European cattle breeds. <i>Molecular Biology Reports</i> , 2014, 41, 4721-4731.	1.0	16
69	Phenotypic and genotypic background underlying variations in fatty acid composition and sensory parameters in European bovine breeds. <i>Journal of Animal Science and Biotechnology</i> , 2014, 5, 20.	2.1	5
70	Enhancing the nutritional and health value of beef lipids and their relationship with meat quality. <i>Meat Science</i> , 2014, 97, 384-394.	2.7	201
71	Modelling of beef sensory quality for a better prediction of palatability. <i>Meat Science</i> , 2014, 97, 316-322.	2.7	71
72	Meta-analysis of the relationships between beef tenderness and muscle characteristics. <i>Livestock Science</i> , 2013, 155, 424-434.	0.6	77

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73	Association of genes involved in carcass and meat quality traits in 15 European bovine breeds. <i>Livestock Science</i> , 2013, 154, 34-44.	0.6	32
74	Biological Markers for Meat Tenderness of the Three Main French Beef Breeds Using 2-DE and MS Approach. , 2013, , 127-146.		9
75	A Data Warehouse of Muscle Characteristics and Beef Quality in France and A Demonstration of Potential Applications. <i>Italian Journal of Animal Science</i> , 2013, 12, e41.	0.8	11
76	Effect of ageing on meat quality of the one humped camel ( <i>Camelus&amp;lt;br&amp;gt;dromedarius</i> ). <i>Emirates Journal of Food and Agriculture</i> , 2013, 25, 150.	1.0	12
77	Prediction of beef eating quality in France using the Meat Standards Australia system. <i>Animal</i> , 2013, 7, 524-529.	1.3	41
78	Dietary<i>n</i>-3 PUFA affect lipid metabolism and tissue function-related genes in bovine muscle. <i>British Journal of Nutrition</i> , 2012, 108, 858-863.	1.2	24
79	Effect of season on contractile and metabolic properties of desert camel muscle ( <i>Camelus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tt 5	2.7	19
80	Meta-analysis of the comparison of the metabolic and contractile characteristics of two bovine muscles: <i>Longissimus thoracis</i> and <i>semitendinosus</i> . <i>Meat Science</i> , 2012, 91, 423-429.	2.7	30
81	Cluster analysis application identifies muscle characteristics of importance for beef tenderness. <i>BMC Biochemistry</i> , 2012, 13, 29.	4.4	53
82	The GENOTEND chip: a new tool to analyse gene expression in muscles of beef cattle for beef quality prediction. <i>BMC Veterinary Research</i> , 2012, 8, 135.	0.7	28
83	Opportunities for predicting and manipulating beef quality. <i>Meat Science</i> , 2012, 92, 197-209.	2.7	118
84	Different phenotypic and proteomic markers explain variability of beef tenderness across muscles. <i>International Journal of Biology</i> , 2012, 4, .	0.1	24
85	Objectives and applications of phenotyping network setâ€p for livestock. <i>Animal Science Journal</i> , 2012, 83, 517-528.	0.6	23
86	Relationships between muscle growth potential, intramuscular fat content and different indicators of muscle fibre types in young Charolais bulls. <i>Animal Science Journal</i> , 2012, 83, 750-758.	0.6	27
87	Myostatin inactivation induces a similar muscle molecular signature in double-muscling cattle as in mice. <i>Animal</i> , 2011, 5, 278-286.	1.3	25
88	Relationship between collagen characteristics, lipid content and raw and cooked texture of meat from young bulls of fifteen European breeds. <i>Meat Science</i> , 2011, 87, 61-65.	2.7	150
89	Prospects for the European beef sector over the next 30 years. <i>Animal Frontiers</i> , 2011, 1, 20-28.	0.8	50
90	Effects of polymorphisms in the calpastatin and Âµ-calpain genes on meat tenderness in 3 French beef breeds1. <i>Journal of Animal Science</i> , 2011, 89, 1-11.	0.2	97

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91	Foreword to 'Animal Production in a Changing World'. Animal Production Science, 2011, 51, ii.	0.6	0
92	Expression of DNAJA1 in bovine muscles according to developmental age and management factors. Animal, 2011, 5, 867-874.	1.3	9
93	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
94	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
95	Perception in France of the Australian system for the prediction of beef quality (Meat Standards) Tj ETQq1 1 0.784314 rgBT /Overlock 23	0.6	23
96	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
97	Future research priorities for animal production in a changing world. Animal Production Science, 2011, 51, 1.	0.6	69
98	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
99	Endocrine and metabolic regulation of muscle growth and body composition in cattle. Animal, 2010, 4, 1797-1809.	1.3	54
100	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
101	Specific fibre composition and metabolism of the rectus abdominis muscle of bovine Charolais cattle. BMC Biochemistry, 2010, 11, 12.	4.4	35
102	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
103	European beef consumers's interest in a beef eating-quality guarantee. Appetite, 2010, 54, 289-296.	1.8	133
104	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
105	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
106	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
107	Changes in muscle gene expression related to metabolism according to growth potential in young bulls. Meat Science, 2009, 82, 205-212.	2.7	46
108	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

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109	Comparison of cloned and non-cloned Holstein heifers in muscle contractile and metabolic characteristics. <i>Animal</i> , 2009, 3, 244-250.	1.3	11
110	Pasture-feeding of Charolais steers influences skeletal muscle metabolism and gene expression. <i>Journal of Physiology and Pharmacology</i> , 2009, 60 Suppl 3, 83-90.	1.1	8
111	Validation of a Dot-Blot quantitative technique for large scale analysis of beef tenderness biomarkers. <i>Journal of Physiology and Pharmacology</i> , 2009, 60 Suppl 3, 91-7.	1.1	15
112	Live weight, body size and carcass characteristics of young bulls of fifteen European breeds. <i>Livestock Science</i> , 2008, 114, 19-30.	0.6	183
113	Application of gene expression studies in livestock production systems: a European perspective. <i>Australian Journal of Experimental Agriculture</i> , 2008, 48, 701.	1.0	32
114	Image Analysis and Data Normalization Procedures are Crucial for Microarray Analyses. <i>Gene Regulation and Systems Biology</i> , 2008, 2, GRSB.S414.	2.3	5
115	Functional and positional genomics in beef cattle: current programs and potential progress. <i>Sciences Des Aliments</i> , 2008, 28, 335-350.	0.2	1
116	Metabolic and histochemical characteristics of fat and muscle tissues in homozygous or heterozygous pigs for the body composition QTL located on chromosome 7. <i>Physiological Genomics</i> , 2007, 30, 232-241.	1.0	13
117	Increased peripheral lipid clearance in an animal model of amyotrophic lateral sclerosis. <i>Journal of Lipid Research</i> , 2007, 48, 1571-1580.	2.0	106
118	Regulation of Lipid Flux between Liver and Adipose Tissue during Transient Hepatic Steatosis in Carnitine-depleted Rats. <i>Journal of Biological Chemistry</i> , 2007, 282, 20816-20826.	1.6	34
119	Recent advances in cattle functional genomics and their application to beef quality. <i>Animal</i> , 2007, 1, 159-173.	1.3	81
120	Adipocyte fatty acid-binding protein and mitochondrial enzyme activities in muscles as relevant indicators of marbling in cattle. <i>Journal of Animal Science</i> , 2007, 85, 2660-2669.	0.2	122
121	Young Salers suckled bull production: effect of diet on performance, carcass and muscle characteristics and meat quality. <i>Animal</i> , 2007, 1, 1068-1079.	1.3	16
122	Do age and feeding levels have comparable effects on fat deposition in breast muscle of mule ducks?. <i>Animal</i> , 2007, 1, 113-123.	1.3	26
123	Responses to nutrients in farm animals: implications for production and quality. <i>Animal</i> , 2007, 1, 1297-1313.	1.3	27
124	Whole body and muscle energy metabolism in preruminant calves: effects of nutrient synchrony and physical activity. <i>British Journal of Nutrition</i> , 2007, 97, 667-675.	1.2	7
125	Assessing the quality of products from cloned cattle: An integrative approach. <i>Theriogenology</i> , 2007, 67, 134-141.	0.9	42
126	Relationships between thyroid status, tissue oxidative metabolism, and muscle differentiation in bovine fetuses. <i>Domestic Animal Endocrinology</i> , 2007, 33, 91-106.	0.8	21



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127	Muscle and meat quality characteristics of Holstein and Salers cull cows. <i>Meat Science</i> , 2007, 77, 459-466.	2.7	71
128	New Indicators of Beef Sensory Quality Revealed by Expression of Specific Genes. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5229-5237.	2.4	191
129	Assessment of Hierarchical Clustering Methodologies for Proteomic Data Mining. <i>Journal of Proteome Research</i> , 2007, 6, 358-366.	1.8	143
130	Assessment of Hierarchical Clustering Methodologies for Proteomic Data Mining J. <i>Proteome Res.</i> 2007, 6 (1), 358-366.. <i>Journal of Proteome Research</i> , 2007, 6, 1215-1215.	1.8	0
131	Glucose-6-phosphate dehydrogenase and leptin are related to marbling differences among Limousin and Angus or Japanese Black × Angus steers <sup>1,2</sup> . <i>Journal of Animal Science</i> , 2007, 85, 2882-2894.	0.2	57
132	Target genes of myostatin loss-of-function in muscles of late bovine fetuses. <i>BMC Genomics</i> , 2007, 8, 63.	1.2	68
133	La révolution génomique au service de la filière viande bovine. <i>Cahiers Agricultures</i> , 2007, 16, 457-463.	0.4	1
134	The separate effects of the nature of diet and grazing mobility on metabolic potential of muscles from Charolais steers. <i>Livestock Science</i> , 2006, 104, 182-192.	0.6	63
135	Comparison of composition and quality traits of meat from young finishing bulls from Belgian Blue, Limousin and Aberdeen Angus breeds. <i>Meat Science</i> , 2006, 74, 522-531.	2.7	79
136	Innovations in beef production systems that enhance the nutritional and health value of beef lipids and their relationship with meat quality. <i>Meat Science</i> , 2006, 74, 17-33.	2.7	668
137	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. <i>Reproduction, Nutrition, Development</i> , 2006, 46, 257-272.	1.9	16
138	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. <i>Animal Science</i> , 2006, 82, 125-132.	1.3	54
139	Not only insulin stimulates mitochondriogenesis in muscle cells, but mitochondria are also essential for insulin-mediated myogenesis. <i>Cell Proliferation</i> , 2006, 39, 127-145.	2.4	38
140	Does overfeeding enhance genotype effects on liver ability for lipogenesis and lipid secretion in ducks?. <i>Comparative Biochemistry and Physiology Part A, Molecular &amp; Integrative Physiology</i> , 2006, 145, 390-396.	0.8	38
141	Does overfeeding enhance genotype effects on energy metabolism and lipid deposition in breast muscle of ducks?. <i>Comparative Biochemistry and Physiology Part A, Molecular &amp; Integrative Physiology</i> , 2006, 145, 413-418.	0.8	26
142	Data analysis methods for detection of differential protein expression in two-dimensional gel electrophoresis. <i>Analytical Biochemistry</i> , 2005, 340, 226-230.	1.1	64
143	Proteomic analysis of bovine skeletal muscle hypertrophy. <i>Proteomics</i> , 2005, 5, 490-500.	1.3	161
144	Growth hormone receptor gene expression in the skeletal muscle of normal and double-muscling bovines during foetal development. <i>Reproduction, Nutrition, Development</i> , 2005, 45, 393-403.	1.9	8

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145	The future trends for research on quality and safety of animal products. Italian Journal of Animal Science, 2005, 4, 49-72.	0.8	37
146	A collection of bovine cDNA probes for gene expression profiling in muscle. Molecular and Cellular Probes, 2005, 19, 61-70.	0.9	11
147	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
148	Age-related relationships between muscle fat content and metabolic traits in growing rabbits. Reproduction, Nutrition, Development, 2004, 44, 1-16.	1.9	36
149	Muscle-specific metabolic, histochemical and biochemical responses to a nutritionally induced discontinuous growth path. Animal Science, 2004, 79, 49-59.	1.3	52
150	ANALOGIES FOR UNDERSTANDING STATISTICS. American Journal of Physiology - Advances in Physiology Education, 2004, 28, 124-125.	0.8	0
151	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
152	Age-related changes in glucose utilization and fatty acid oxidation. Journal of Muscle Research and Cell Motility, 2004, 25, 405-410.	0.9	11
153	Unusual metabolic characteristics in skeletal muscles of transgenic rabbits for human lipoprotein lipase. Lipids in Health and Disease, 2004, 3, 27.	1.2	2
154	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
155	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
156	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
157	Transcriptome Analysis of Two Bovine Muscles during Ontogenesis. Journal of Biochemistry, 2003, 133, 745-756.	0.9	29
158	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
159	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
160	Immunohistochemical analysis of bFGF, TGF- $\beta$ 1 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
161	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
162	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

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163	Effects of muscle type, castration, age and growth rate on H-FABP expression in bovine skeletal muscle. <i>Livestock Science</i> , 2002, 75, 199-208.	1.2	19
164	Common practice in molecular biology may introduce statistical bias and misleading biological interpretation. <i>Journal of Nutritional Biochemistry</i> , 2002, 13, 370-377.	1.9	27
165	Muscle fatty acid oxidative capacity is a determinant of whole body fat oxidation in elderly people. <i>American Journal of Physiology - Endocrinology and Metabolism</i> , 2001, 280, E143-E149.	1.8	37
166	Weaning affects lipoprotein lipase activity and gene expression in adipose tissues and in masseter but not in other muscles of the calf. <i>British Journal of Nutrition</i> , 2001, 86, 433-441.	1.2	17
167	Dietary coconut oil affects more lipoprotein lipase activity than the mitochondria oxidative capacities in muscles of preruminant calves. <i>Journal of Nutritional Biochemistry</i> , 2000, 11, 231-238.	1.9	15
168	Age-related changes and location of types I, III, XII and XIV collagen during development of skeletal muscles from genetically different animals. <i>The Histochemical Journal</i> , 2000, 32, 349-356.	0.6	52
169	Lipoprotein Lipase Activity and mRNA Are Up-Regulated by Refeeding in Adipose Tissue and Cardiac Muscle of Sheep. <i>Journal of Nutrition</i> , 2000, 130, 749-756.	1.3	75
170	Intestinal absorption, blood transport and hepatic and muscle metabolism of fatty acids in preruminant and ruminant animals. <i>Reproduction, Nutrition, Development</i> , 1999, 39, 27-48.	1.9	99
171	Effects of dietary coconut oil on fatty acid oxidation capacity of the liver, the heart and skeletal muscles in the preruminant calf. <i>British Journal of Nutrition</i> , 1999, 82, 299-308.	1.2	28
172	Fat partitioning and biochemical characteristics of fatty tissues in relation to plasma metabolites and hormones in normal and double-muscled young growing bulls. <i>Comparative Biochemistry and Physiology Part A, Molecular &amp; Integrative Physiology</i> , 1999, 122, 127-138.	0.8	31
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174	Nutritional and hormonal regulation of energy metabolism in skeletal muscles of meat-producing animals. <i>Livestock Science</i> , 1998, 56, 115-143.	1.2	169
175	Contribution of mitochondria and peroxisomes to palmitate oxidation in rat and bovine tissues. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 1998, 121, 185-194.	0.7	43
176	Lipoprotein lipase activity and mRNA levels in bovine tissues. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 1998, 121, 201-212.	0.7	92
177	Messenger RNAs encoding lipoprotein lipase, fatty acid synthase and hormone-sensitive lipase in the adipose tissue of underfed-refed ewes and cows. <i>Reproduction, Nutrition, Development</i> , 1998, 38, 297-307.	1.9	34
178	Weaning marginally affects glucose transporter (GLUT4) expression in calf muscles and adipose tissues. <i>British Journal of Nutrition</i> , 1997, 78, 251-271.	1.2	23
179	Insulin-sensitive glucose transporter transcript levels in calf muscles assessed with a bovine GLUT4 cDNA fragment. <i>International Journal of Biochemistry and Cell Biology</i> , 1996, 28, 795-806.	1.2	18
180	Facilitative glucose transporters in ruminants. <i>Proceedings of the Nutrition Society</i> , 1996, 55, 221-236.	0.4	21

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182	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
183	The Human Liver Growth Hormone Receptor*. Endocrinology, 1989, 125, 2167-2174.	1.4	57
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