Mohammed Gagaoua

List of Publications by Year
in descending order

151 papers	6,566 citations	71061 41 h-index	76872 74 g-index
157 all docs	157 docs citations	157 times ranked	4568 citing authors

#	Article	IF	Citations
1	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. Antioxidants, 2019, 8, 429.	2.2	824
2	How Muscle Structure and Composition Influence Meat and Flesh Quality. Scientific World Journal, The, 2016, 2016, 1-14.	0.8	432
3	Muscle fibre ontogenesis in farm animal species. Reproduction, Nutrition, Development, 2002, 42, 415-431.	1.9	302
4	Biomarkers of meat tenderness: Present knowledge and perspectives in regards to our current understanding of the mechanisms involved. Meat Science, 2013, 95, 854-870.	2.7	223
5	Proteomic analysis of bovine skeletal muscle hypertrophy. Proteomics, 2005, 5, 490-500.	1.3	161
6	Mapping of bovine skeletal muscle proteins using two-dimensional gel electrophoresis and mass spectrometry. Proteomics, 2004, 4, 1811-1824.	1.3	155
7	Skeletal muscle proteomics in livestock production. Briefings in Functional Genomics, 2010, 9, 259-278.	1.3	144
8	Muscle proteome and meat eating qualities of Longissimus thoracis of â€œBlonde dâ€™Aquitaineâ€•young bulls: A central role of HSP27 isoforms. Meat Science, 2008, 78, 297-304.	2.7	131
9	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
10	Seaweeds as promising resource of bioactive compounds: Overview of novel extraction strategies and design of tailored meat products. Trends in Food Science and Technology, 2020, 100, 1-18.	7.8	121
11	Opportunities for predicting and manipulating beef quality. Meat Science, 2012, 92, 197-209.	2.7	118
12	Muscle Fiber Properties in Cattle and Their Relationships with Meat Qualities: An Overview. Journal of Agricultural and Food Chemistry, 2020, 68, 6021-6039.	2.4	117
13	Functional analysis of beef tenderness. Journal of Proteomics, 2011, 75, 352-365.	1.2	106
14	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
15	Molecular signatures of beef tenderness: Underlying mechanisms based on integromics of protein biomarkers from multi-platform proteomics studies. Meat Science, 2021, 172, 108311.	2.7	83
16	Meta-proteomics for the discovery of protein biomarkers of beef tenderness: An overview of integrated studies. Food Research International, 2020, 127, 108739.	2.9	82
17	Improving Bread Quality with the Application of a Newly Purified Thermostable Î±-Amylase from Rhizopus oryzae FSIS4. Foods, 2017, 6, 1.	1.9	74
18	Coherent correlation networks among protein biomarkers of beef tenderness: What they reveal. Journal of Proteomics, 2015, 128, 365-374.	1.2	73

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19	Insights on meat quality from combining traditional studies and proteomics. Meat Science, 2021, 174, 108423.	2.7	69
20	Data analysis methods for detection of differential protein expression in two-dimensional gel electrophoresis. Analytical Biochemistry, 2005, 340, 226-230.	1.1	64
21	Proteomic biomarkers of beef colour. Trends in Food Science and Technology, 2020, 101, 234-252.	7.8	61
22	Three phase partitioning of zingibain, a milk-clotting enzyme from Zingiber officinale Roscoe rhizomes. International Journal of Biological Macromolecules, 2015, 73, 245-252.	3.6	60
23	Postmortem muscle cells die through apoptosis. European Food Research and Technology, 2010, 231, 485-493.	1.6	58
24	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
25	Three-phase partitioning as an efficient method for the purification and recovery of ficin from Mediterranean fig (Ficus carica L.) latex. Separation and Purification Technology, 2014, 132, 461-467.	3.9	57
26	Associations among animal, carcass, muscle characteristics, and fresh meat color traits in Charolais cattle. Meat Science, 2018, 140, 145-156.	2.7	54
27	Evidence for expression of IIb myosin heavy chain isoform in some skeletal muscles of Blonde dâ€™Aquitaine bulls. Meat Science, 2009, 82, 30-36.	2.7	53
28	Cluster analysis application identifies muscle characteristics of importance for beef tenderness. BMC Biochemistry, 2012, 13, 29.	4.4	53
29	Identification of Biomarkers Associated with the Rearing Practices, Carcass Characteristics, and Beef Quality: An Integrative Approach. Journal of Agricultural and Food Chemistry, 2017, 65, 8264-8278.	2.4	53
30	Muscle fibre characteristics in four muscles of growing bulls. Livestock Science, 1998, 53, 15-23.	1.2	52
31	The study of protein biomarkers to understand the biochemical processes underlying beef color development in young bulls. Meat Science, 2017, 134, 18-27.	2.7	49
32	Ethnic meat products of the North African and Mediterranean countries: An overview. Journal of Ethnic Foods, 2018, 5, 83-98.	0.8	49
33	Characterization of a purified thermostable xylanase from Caldicoprobacter algeriensis sp. nov. strain TH7C1T. Carbohydrate Research, 2016, 419, 60-68.	1.1	48
34	Protocol for highâ€resolution electrophoresis separation of myosin heavy chain isoforms in bovine skeletal muscle. Electrophoresis, 2011, 32, 1804-1806.	1.3	46
35	Nutritional aspects, flavour profile and health benefits of crab meat based novel food products and valorisation of processing waste to wealth: A review. Trends in Food Science and Technology, 2021, 112, 252-267.	7.8	46
36	In vivo proteome dynamics during early bovine myogenesis. Proteomics, 2008, 8, 4236-4248.	1.3	45

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37	Structural and biochemical characteristics of bovine intramuscular connective tissue and beef quality. Meat Science, 2013, 95, 555-561.	2.7	45
38	Antioxidant active packaging systems to extend the shelf life of sliced cooked ham. Current Research in Food Science, 2019, 1, 24-30.	2.7	45
39	Three Phase Partitioning System, an Emerging Non-Chromatographic Tool for Proteolytic Enzymes Recovery and Purification. Biosensors Journal, 2016, 5, .	0.4	43
40	Quantitative determination of type I myosin heavy chain in bovine muscle with anti myosin monoclonal antibodies. Meat Science, 1994, 36, 333-343.	2.7	42
41	Beef tenderness and intramuscular fat proteomic biomarkers: muscle type effect. PeerJ, 2018, 6, e4891.	0.9	42
42	Foodomics in meat quality. Current Opinion in Food Science, 2021, 38, 79-85.	4.1	42
43	Reverse Phase Protein array for the quantification and validation of protein biomarkers of beef qualities: The case of meat color from Charolais breed. Meat Science, 2018, 145, 308-319.	2.7	41
44	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
45	Reverse phase protein arrays for the identification/validation of biomarkers of beef texture and their use for early classification of carcasses. Food Chemistry, 2018, 250, 245-252.	4.2	40
46	Dark-cutting beef: A brief review and an integromics meta-analysis at the proteome level to decipher the underlying pathways. Meat Science, 2021, 181, 108611.	2.7	40
47	Current Trends in Proteomic Advances for Food Allergen Analysis. Biology, 2020, 9, 247.	1.3	39
48	Development of image analysis tool for the classification of muscle fibre type using immunohistochemical staining. Histochemistry and Cell Biology, 2010, 134, 307-317.	0.8	38
49	Associations among Protein Biomarkers and pH and Color Traits in Longissimus thoracis and Rectus abdominis Muscles in Protected Designation of Origin Maine-Anjou Cull Cows. Journal of Agricultural and Food Chemistry, 2017, 65, 3569-3580.	2.4	38
50	Contractile differentiation of foetal cattle muscles: intermuscular variability. Reproduction, Nutrition, Development, 1999, 39, 637-655.	1.9	37
51	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
52	Proteomic Investigations of Beef Tenderness. , 2017, , 177-197.		37
53	Beef tenderness and intramuscular fat proteomic biomarkers: Effect of gender and rearing practices. Journal of Proteomics, 2019, 200, 1-10.	1.2	37
54	Three phase partitioning, a scalable method for the purification and recovery of cucumisin, a milk-clotting enzyme, from the juice of Cucumis melo var . reticulatus. International Journal of Biological Macromolecules, 2017, 102, 515-525.	3.6	36

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55	Clustering of sensory eating qualities of beef: Consistencies and differences within carcass, muscle, animal characteristics and rearing factors. Livestock Science, 2018, 214, 245-258.	0.6	36
56	One-step recovery of latex papain from Carica papaya using three phase partitioning and its use as milk-clotting and meat-tenderizing agent. International Journal of Biological Macromolecules, 2020, 146, 798-810.	3.6	36
57	Specific fibre composition and metabolism of the rectus abdominis muscle of bovine Charolais cattle. BMC Biochemistry, 2010, 11, 12.	4.4	35
58	Data from the Farmgate-to-Meat Continuum Including Omics-Based Biomarkers to Better Understand the Variability of Beef Tenderness: An Integromics Approach. Journal of Agricultural and Food Chemistry, 2018, 66, 13552-13563.	2.4	35
59	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. Foods, 2020, 9, 1487.	1.9	35
60	Contribution of connective tissue components, muscle fibres and marbling to beef tenderness variability in longissimus thoracis, rectus abdominis, semimembranosus and semitendinosus muscles. Journal of the Science of Food and Agriculture, 2020, 100, 2502-2511.	1.7	35
61	ProteINSIDE to Easily Investigate Proteomics Data from Ruminants: Application to Mine Proteome of Adipose and Muscle Tissues in Bovine Foetuses. PLoS ONE, 2015, 10, e0128086.	1.1	33
62	Caspases and Thrombin Activity Regulation by Specific Serpin Inhibitors in Bovine Skeletal Muscle. Applied Biochemistry and Biotechnology, 2015, 177, 279-303.	1.4	33
63	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
64	Artificial meat tenderization using plant cysteine proteases. Current Opinion in Food Science, 2021, 38, 177-188.	4.1	33
65	Consumer acceptability of plant-, seaweed-, and insect-based foods as alternatives to meat: a critical compilation of a decade of research. Critical Reviews in Food Science and Nutrition, 2023, 63, 6630-6651.	5.4	33
66	Label free shotgun proteomics for the identification of protein biomarkers for beef tenderness in muscle and plasma of heifers. Journal of Proteomics, 2020, 217, 103685.	1.2	32
67	Application of Pomegranate by-Products in Muscle Foods: Oxidative Indices, Colour Stability, Shelf Life and Health Benefits. Molecules, 2021, 26, 467.	1.7	32
68	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
69	Nanotechnology as a Processing and Packaging Tool to Improve Meat Quality and Safety. Foods, 2021, 10, 2633.	1.9	31
70	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
71	Protein Array-Based Approach to Evaluate Biomarkers of Beef Tenderness and Marbling in Cows: Understanding of the Underlying Mechanisms and Prediction. Foods, 2020, 9, 1180.	1.9	30
72	Review on characteristics of trained sensory panels in food science. Journal of Texture Studies, 2021, 52, 501-509.	1.1	30

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73	Use of liquid isoelectric focusing (OFFGEL) on the discovery of meat tenderness biomarkers. Journal of Proteomics, 2018, 183, 25-33.	1.2	28
74	Predicting the Quality of Meat: Myth or Reality?. Foods, 2019, 8, 436.	1.9	28
75	Evaluation of the Antioxidant and Antimicrobial Activities of Porcine Liver Protein Hydrolysates Obtained Using Alcalase, Bromelain, and Papain. Applied Sciences (Switzerland), 2020, 10, 2290.	1.3	27
76	The Extent and Rate of the Appearance of the Major 110 and 30 kDa Proteolytic Fragments during Post-Mortem Aging of Beef Depend on the Glycolysing Rate of the Muscle and Aging Time: An LCâ€“MS/MS Approach to Decipher Their Proteome and Associated Pathways. Journal of Agricultural and Food Chemistry, 2021, 69, 602-614.	2.4	27
77	Expression Marker-Based Strategy to Improve Beef Quality. Scientific World Journal, The, 2016, 2016, 1-11.	0.8	26
78	Shotgun proteomics for the preliminary identification of biomarkers of beef sensory tenderness, juiciness and chewiness from plasma and muscle of young Limousin-sired bulls. Meat Science, 2021, 176, 108488.	2.7	25
79	Electrospinning as a Promising Process to Preserve the Quality and Safety of Meat and Meat Products. Coatings, 2022, 12, 644.	1.2	25
80	Grass valorisation and muscular characteristics of blonde d'Aquitaine steers. Animal Research, 2001, 50, 105-118.	0.6	24
81	Different phenotypic and proteomic markers explain variability of beef tenderness across muscles. International Journal of Biology, 2012, 4, .	0.1	24
82	Partial Characterization of Xylanase Produced by Caldicoprobacter algeriensis, a New Thermophilic Anaerobic Bacterium Isolated from an Algerian Hot Spring. Applied Biochemistry and Biotechnology, 2014, 174, 1969-1981.	1.4	24
83	Pathways and biomarkers of marbling and carcass fat deposition in bovine revealed by a combination of gel-based and gel-free proteomic analyses. Meat Science, 2019, 156, 146-155.	2.7	24
84	Assessment of cattle interâ€individual cluster variability: the potential of continuum data from the farmâ€toâ€fork for ultimate beef tenderness management. Journal of the Science of Food and Agriculture, 2019, 99, 4129-4141.	1.7	24
85	Green Coating Polymers in Meat Preservation. Coatings, 2021, 11, 1379.	1.2	21
86	Regional variations of muscle fibre characteristic in m. semitendinosus of growing cattle. Journal of Muscle Research and Cell Motility, 1997, 18, 57-62.	0.9	20
87	Calcium Homeostasis and Muscle Energy Metabolism Are Modified in HspB1-Null Mice. Proteomes, 2016, 4, 17.	1.7	20
88	Relationships Between Cull Beef Cow Characteristics, Finishing Practices and Meat Quality Traits of Longissimus thoracis and Rectus abdominis. Foods, 2019, 8, 141.	1.9	20
89	A Proteomic Study for the Discovery of Beef Tenderness Biomarkers and Prediction of Warnerâ€“Bratzler Shear Force Measured on Longissimus thoracis Muscles of Young Limousin-Sired Bulls. Foods, 2021, 10, 952.	1.9	20
90	Vegan Egg: A Future-Proof Food Ingredient?. Foods, 2022, 11, 161.	1.9	20

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91	The Invalidation of HspB1 Gene in Mouse Alters the Ultrastructural Phenotype of Muscles. PLoS ONE, 2016, 11, e0158644.	1.1	19
92	Decision tree, a learning tool for the prediction of beef tenderness using rearing factors and carcass characteristics. Journal of the Science of Food and Agriculture, 2019, 99, 1275-1283.	1.7	19
93	Application of Proteomic Technologies to Assess the Quality of Raw Pork and Pork Products: An Overview from Farm-To-Fork. Biology, 2020, 9, 393.	1.3	19
94	Expression of SERPINA3s in cattle: focus on bovSERPINA3-7 reveals specific involvement in skeletal muscle. Open Biology, 2015, 5, 150071.	1.5	18
95	Data in support of three phase partitioning of zingibain, a milk-clotting enzyme from Zingiber officinale Roscoe rhizomes. Data in Brief, 2016, 6, 634-639.	0.5	18
96	Couscous: Ethnic making and consumption patterns in the Northeast of Algeria. Journal of Ethnic Foods, 2018, 5, 211-219.	0.8	18
97	Current Advances in Meat Nutritional, Sensory and Physical Quality Improvement. Foods, 2020, 9, 321.	1.9	18
98	Quantification of biomarkers for beef meat qualities using a combination of Parallel Reaction Monitoring- and antibody-based proteomics. Food Chemistry, 2020, 317, 126376.	4.2	17
99	Biochemical properties of a new thermo- and solvent-stable xylanase recovered using three phase partitioning from the extract of Bacillus oceanisediminis strain SJ3. Bioresources and Bioprocessing, 2017, 4, 29.	2.0	16
100	Are there consistent relationships between major connective tissue components, intramuscular fat content and muscle fibre types in cattle muscle?. Animal, 2020, 14, 1204-1212.	1.3	16
101	Preliminary Study to Determinate the Effect of the Rearing Managements Applied during Heifersâ€™ Whole Life on Carcass and Flank Steak Quality. Foods, 2018, 7, 160.	1.9	15
102	Beef Tenderness Prediction by a Combination of Statistical Methods: Chemometrics and Supervised Learning to Manage Integrative Farm-To-Meat Continuum Data. Foods, 2019, 8, 274.	1.9	15
103	New Insights on the Impact of Cattle Handling on Post-Mortem Myofibrillar Muscle Proteome and Meat Tenderization. Foods, 2021, 10, 3115.	1.9	15
104	Serine Protease Inhibitors as Good Predictors of Meat Tenderness: Which Are They and What Are Their Functions?. Critical Reviews in Food Science and Nutrition, 2016, 56, 957-972.	5.4	14
105	Gene and Protein Expression as a Tool to Explain/Predict Meat (and Fish) Quality. , 2017, , 321-354.		13
106	Seafood alternatives: assessing the nutritional profile of products sold in the global market. European Food Research and Technology, 2022, 248, 1777-1786.	1.6	13
107	Aqueous Methods for Extraction/Recovery of Macromolecules From Microorganisms of Atypical Environments: A Focus on Three Phase Partitioning. Methods in Microbiology, 2018, 45, 203-242.	0.4	12
108	Development of new food and pharmaceutical products: Nutraceuticals and food additives. Advances in Food and Nutrition Research, 2020, 92, 53-96.	1.5	12

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109	Purification and Characterization of the Xylanase Produced by Jonesia denitrificans BN-13. Applied Biochemistry and Biotechnology, 2014, 172, 2694-2705.	1.4	11
110	Antioxidant Activity of Hibiscus sabdariffa Extracts Incorporated in an Emulsion System Containing Whey Proteins: Oxidative Stability and Polyphenolâ€“Whey Proteins Interactions. Arabian Journal for Science and Engineering, 2017, 42, 2247-2260.	1.7	11
111	Extending the Grazing Period for Bulls, Prior to Finishing on a Concentrate Ration: Composition, Collagen Structure and Organoleptic Characteristics of Beef. Foods, 2019, 8, 278.	1.9	10
112	New Caspasesâ€™ inhibitors belonging to the serpin superfamily: A novel key control point of apoptosis in mammalian tissues. Advances in Bioscience and Biotechnology (Print), 2012, 03, 740-750.	0.3	10
113	Current research and emerging tools to improve fresh red meat quality. Irish Journal of Agricultural and Food Research, 2022, 61, .	0.2	10
114	Biological Markers for Meat Tenderness of the Three Main French Beef Breeds Using 2-DE and MS Approach. , 2013, , 127-146.		9
115	A NETWORK-BASED APPROACH FOR PREDICTING HSP27 KNOCK-OUT TARGETS IN MOUSE SKELETAL MUSCLES. Computational and Structural Biotechnology Journal, 2013, 6, e201303008.	1.9	9
116	Antioxidant effect induced by the essential oil ofPituranthos scopariusin a formulation of a whey spread emulsion. Journal of Food Processing and Preservation, 2017, 41, e13163.	0.9	9
117	A Comparison of the Carcass and Meat Quality of ISA (F15) Spent Hens Slaughtered at Two Different Ages. American Journal of Food Technology, 2016, 11, 134-142.	0.2	9
118	Statistical Optimization of Thermostable Î±-Amylase Production by a Newly Isolated Rhizopus oryzae Strain FSIS4 Using Decommissioned Dates. Waste and Biomass Valorization, 2017, 8, 2017-2027.	1.8	8
119	Effect of the Rearing Managements Applied during Heifersâ€™ Whole Life on Quality Traits of Five Muscles of the Beef Rib. Foods, 2019, 8, 157.	1.9	6
120	The path from protein profiling to biomarkers: The potential of proteomics and data integration in beef quality research. IOP Conference Series: Earth and Environmental Science, 2021, 854, 012029.	0.2	6
121	Meat alternatives: A proofed commodity?. Advances in Food and Nutrition Research, 2022, , 213-236.	1.5	6
122	Study of the Chronology of Expression of Ten Extracellular Matrix Molecules during the Myogenesis in Cattle to Better Understand Sensory Properties of Meat. Foods, 2019, 8, 97.	1.9	5
123	Combining labelâ€free and labelâ€based accurate quantifications with SWATHâ€MS: Comparison with SRM and PRM for the evaluation of bovine muscle type effects. Proteomics, 2021, 21, e2000214.	1.3	5
124	Recent Advances in Dromedary Camels and Their Products. Animals, 2022, 12, 162.	1.0	5
125	Impact of Cattle Feeding Strategy on the Beef Metabolome. Metabolites, 2022, 12, 640.	1.3	5
126	An Original Methodology for the Selection of Biomarkers of Tenderness in Five Different Muscles. Foods, 2019, 8, 206.	1.9	4

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127	Identification of key rearing factors to manage cattle carcass fatness and conformation scores during the fattening period. Italian Journal of Animal Science, 2019, 18, 1192-1204.	0.8	4
128	Study of Probiotic Effects of Bifidobacterium animalis subsp. lactis BB-12 and Lactobacillus plantarum 299v Strains on Biochemical and Morphometric Parameters of Rabbits after Obesity Induction. Biology, 2021, 10, 131.	1.3	4
129	Microbiological changes during the preparation steps of Khliaa Ezir: a traditional cured meat product of Algeria. Integrative Food, Nutrition and Metabolism, 2017, 4, .	0.3	4
130	Influence of Three Probiotics Strains, Lactobacillus rhamnosus GG, Bifidobacterium animalis subsp. Lactis BB-12 and Saccharomyces boulardii CNCM I-745 on the Biochemical and Haematological Profiles and Body Weight of Healthy Rabbits. Biology, 2021, 10, 1194.	1.3	4
131	Characterization of Four Rearing Managements and Their Influence on Carcass and Meat Qualities in Charolais Heifers. Foods, 2022, 11, 1262.	1.9	4
132	New Approach Studying Interactions Regarding Trade-Off between Beef Performances and Meat Qualities. Foods, 2019, 8, 197.	1.9	3
133	Food profile of Grey Wagtail Motacilla cinerea during an annual cycle in the Algerian Babors Mountains of North Africa. Ostrich, 2019, 90, 45-52.	0.4	3
134	Risk factors related to bacterial contamination by <i>Enterobacteriaceae</i> and fecal coliforms and the prevalence of <i>Salmonella spp.</i> in Algerian farms, slaughterhouses and butcheries: a two-year follow-up study. Mathematical Biosciences and Engineering, 2021, 6, 768-785.	1.0	3
135	Preliminary investigation of the antimicrobial and mechanisms of resistance of Enterobacteria isolated from minced meat in the Northeast of Algeria: The case of butchers from Constantine. Integrative Food, Nutrition and Metabolism, 2019, 6, .	0.3	3
136	Myostatin gene inactivation increases post-mortem calpain-dependent muscle proteolysis in mice. Meat Science, 2022, 185, 108726.	2.7	3
137	Proteomics advances in beef production. , 2022, , 151-182.		3
138	Proteomics in Skeletal Muscle Research. , 2018, , 195-217.		2
139	Exotic Meats: An Alternative Food Source. , 2019, , 385-408.		2
140	Enzymes recovery by three phase partitioning. , 2021, , 79-110.		2
141	Optimised statistical extraction of anthocyanins from Arbutus unedo L. fruits and preliminary supplementation assays in yoghurt. International Journal of Dairy Technology, 2021, 74, 344-351.	1.3	2
142	From protein markers to phenotyping tools for evaluation of beef tenderness. , 2012, , 165-168.		2
143	Pulsed Electric Fields in Sustainable Food. , 2021, , 125-144.		1
144	The Blonde dâ€™Aquitaine T3811>G3811 mutation in the myostatin gene: association with growth, carcass, and muscle phenotypes in veal calves. Journal of Animal Science, 2021, 99, .	0.2	1

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145	Highlighting the Degradation of Actin in Longissimus dorsi Muscle of Different Species: Bovine, Ovine, Caprine, Poultry and Freshwater Fish. British Biotechnology Journal, 2015, 7, 169-176.	0.4	1
146	92. Adoption of proteomics in traditional meat products: the case ofKhliaa Ezir. , 2016, , .		1
147	Aqueous extract of Pituranthos scoparius as a biopreservative against lipid oxidation of an emulsion and use of SDS-PAGE to study protein-polyphenols interactions. Integrative Food, Nutrition and Metabolism, 2018, 5, .	0.3	1
148	Apport de la protÃ©omique Ã la dÃ©couverte de biomarqueurs pour lâ€™Ã©tude de la couleur de la viande bovine. INRA Productions Animales, 0, , .	0.3	1
149	Dr. Ahmed Ouali, 1948â€“2020. Meat Science, 2020, 167, 108155.	2.7	0
150	Current Advances in Meat Nutritional, Sensory and Physical Quality Improvement. , 2020, , .		0
151	An innovative modelling approach to enhance the quality of the quantification of pig resilience during the entire fattening period: Towards an individual pig resilience index. Peer Community in Animal Science, 0, , .	0.0	0