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	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
2	Myostatin gene inactivation increases post-mortem calpain-dependent muscle proteolysis in mice. Meat Science, 2022, 185, 108726.	2.7	3
3	Vegan Egg: A Future-Proof Food Ingredient?. Foods, 2022, 11, 161.	1.9	20
4	Recent Advances in Dromedary Camels and Their Products. Animals, 2022, 12, 162.	1.0	5
5	Meat alternatives: A proofed commodity?. Advances in Food and Nutrition Research, 2022, , 213-236.	1.5	6
6	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
7	Current research and emerging tools to improve fresh red meat quality. Irish Journal of Agricultural and Food Research, 2022, 61, .	0.2	10
8	Characterization of Four Rearing Managements and Their Influence on Carcass and Meat Qualities in Charolais Heifers. Foods, 2022, 11, 1262.	1.9	4
9	Electrospinning as a Promising Process to Preserve the Quality and Safety of Meat and Meat Products. Coatings, 2022, 12, 644.	1.2	25
10	Proteomics advances in beef production. , 2022, , 151-182.		3
11	Impact of Cattle Feeding Strategy on the Beef Metabolome. Metabolites, 2022, 12, 640.	1.3	5
12	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
13	Artificial meat tenderization using plant cysteine proteases. Current Opinion in Food Science, 2021, 38, 177-188.	4.1	33
14	Foodomics in meat quality. Current Opinion in Food Science, 2021, 38, 79-85.	4.1	42
15	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
16	Enzymes recovery by three phase partitioning. , 2021, , 79-110.		2
17	Pulsed Electric Fields in Sustainable Food. , 2021, , 125-144.		1
18	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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19	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
20	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
21	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
22	Insights on meat quality from combining traditional studies and proteomics. Meat Science, 2021, 174, 108423.	2.7	69
23	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
24	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
25	Review on characteristics of trained sensory panels in food science. Journal of Texture Studies, 2021, 52, 501-509.	1.1	30
26	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
27	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
28	Application of Pomegranate by-Products in Muscle Foods: Oxidative Indices, Colour Stability, Shelf Life and Health Benefits. Molecules, 2021, 26, 467.	1.7	32
29	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
30	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
31	Nanotechnology as a Processing and Packaging Tool to Improve Meat Quality and Safety. Foods, 2021, 10, 2633.	1.9	31
32	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
33	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
34	Green Coating Polymers in Meat Preservation. Coatings, 2021, 11, 1379.	1.2	21
35	New Insights on the Impact of Cattle Handling on Post-Mortem Myofibrillar Muscle Proteome and Meat Tenderization. Foods, 2021, 10, 3115.	1.9	15
36	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

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37	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
38	Development of new food and pharmaceutical products: Nutraceuticals and food additives. Advances in Food and Nutrition Research, 2020, 92, 53-96.	1.5	12
39	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
40	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
41	Inclusion of Healthy Oils for Improving the Nutritional Characteristics of Dry-Fermented Deer Sausage. Foods, 2020, 9, 1487.	1.9	35
42	Current Trends in Proteomic Advances for Food Allergen Analysis. Biology, 2020, 9, 247.	1.3	39
43	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
44	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
45	Proteomic biomarkers of beef colour. Trends in Food Science and Technology, 2020, 101, 234-252.	7.8	61
46	Current Advances in Meat Nutritional, Sensory and Physical Quality Improvement. Foods, 2020, 9, 321.	1.9	18
47	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
48	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
49	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
50	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
51	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
52	Dr. Ahmed Ouali, 1948â€“2020. Meat Science, 2020, 167, 108155.	2.7	0
53	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
54	Current Advances in Meat Nutritional, Sensory and Physical Quality Improvement. , 2020, , .		0

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55	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
56	An Original Methodology for the Selection of Biomarkers of Tenderness in Five Different Muscles. Foods, 2019, 8, 206.	1.9	4
57	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
58	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
59	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
60	Predicting the Quality of Meat: Myth or Reality?. Foods, 2019, 8, 436.	1.9	28
61	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. Antioxidants, 2019, 8, 429.	2.2	824
62	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
63	Exotic Meats: An Alternative Food Source. , 2019, , 385-408.		2
64	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
65	New Approach Studying Interactions Regarding Trade-Off between Beef Performances and Meat Qualities. Foods, 2019, 8, 197.	1.9	3
66	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
67	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
68	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
69	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
70	Beef tenderness and intramuscular fat proteomic biomarkers: Effect of gender and rearing practices. Journal of Proteomics, 2019, 200, 1-10.	1.2	37
71	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
72	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

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73	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
74	Associations among animal, carcass, muscle characteristics, and fresh meat color traits in Charolais cattle. Meat Science, 2018, 140, 145-156.	2.7	54
75	Ethnic meat products of the North African and Mediterranean countries: An overview. Journal of Ethnic Foods, 2018, 5, 83-98.	0.8	49
76	Proteomics in Skeletal Muscle Research. , 2018, , 195-217.		2
77	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
78	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
79	Beef tenderness and intramuscular fat proteomic biomarkers: muscle type effect. PeerJ, 2018, 6, e4891.	0.9	42
80	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
81	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
82	Couscous: Ethnic making and consumption patterns in the Northeast of Algeria. Journal of Ethnic Foods, 2018, 5, 211-219.	0.8	18
83	Use of liquid isoelectric focusing (OFFGEL) on the discovery of meat tenderness biomarkers. Journal of Proteomics, 2018, 183, 25-33.	1.2	28
84	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
85	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
86	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
87	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
88	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
89	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
90	Gene and Protein Expression as a Tool to Explain/Predict Meat (and Fish) Quality. , 2017, , 321-354.		13

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91	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
92	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
93	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
94	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
95	Proteomic Investigations of Beef Tenderness. , 2017, , 177-197.		37
96	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
97	Improving Bread Quality with the Application of a Newly Purified Thermostable Î±-Amylase from Rhizopus oryzae FSIS4. Foods, 2017, 6, 1.	1.9	74
98	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
99	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
100	Three Phase Partitioning System, an Emerging Non-Chromatographic Tool for Proteolytic Enzymes Recovery and Purification. Biosensors Journal, 2016, 5, .	0.4	43
101	Expression Marker-Based Strategy to Improve Beef Quality. Scientific World Journal, The, 2016, 2016, 1-11.	0.8	26
102	How Muscle Structure and Composition Influence Meat and Flesh Quality. Scientific World Journal, The, 2016, 2016, 1-14.	0.8	432
103	The Invalidation of HspB1 Gene in Mouse Alters the Ultrastructural Phenotype of Muscles. PLoS ONE, 2016, 11, e0158644.	1.1	19
104	Calcium Homeostasis and Muscle Energy Metabolism Are Modified in HspB1-Null Mice. Proteomes, 2016, 4, 17.	1.7	20
105	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
106	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
107	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
108	Characterization of a purified thermostable xylanase from Caldicoprobacter algeriensis sp. nov. strain TH7C1T. Carbohydrate Research, 2016, 419, 60-68.	1.1	48

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109	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
110	92. Adoption of proteomics in traditional meat products: the case ofKhliaa Ezir. , 2016, , .		1
111	Expression of SERPINA3s in cattle: focus on bovSERPINA3-7 reveals specific involvement in skeletal muscle. Open Biology, 2015, 5, 150071.	1.5	18
112	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
113	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
114	Caspases and Thrombin Activity Regulation by Specific Serpin Inhibitors in Bovine Skeletal Muscle. Applied Biochemistry and Biotechnology, 2015, 177, 279-303.	1.4	33
115	Coherent correlation networks among protein biomarkers of beef tenderness: What they reveal. Journal of Proteomics, 2015, 128, 365-374.	1.2	73
116	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
117	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
118	Purification and Characterization of the Xylanase Produced by Jonesia denitrificans BN-13. Applied Biochemistry and Biotechnology, 2014, 172, 2694-2705.	1.4	11
119	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
120	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
121	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
122	Structural and biochemical characteristics of bovine intramuscular connective tissue and beef quality. Meat Science, 2013, 95, 555-561.	2.7	45
123	Biological Markers for Meat Tenderness of the Three Main French Beef Breeds Using 2-DE and MS Approach. , 2013, , 127-146.		9
124	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
125	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
126	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

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127	Cluster analysis application identifies muscle characteristics of importance for beef tenderness. BMC Biochemistry, 2012, 13, 29.	4.4	53
128	Opportunities for predicting and manipulating beef quality. Meat Science, 2012, 92, 197-209.	2.7	118
129	Different phenotypic and proteomic markers explain variability of beef tenderness across muscles. International Journal of Biology, 2012, 4, .	0.1	24
130	From protein markers to phenotyping tools for evaluation of beef tenderness. , 2012, , 165-168.		2
131	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
132	Functional analysis of beef tenderness. Journal of Proteomics, 2011, 75, 352-365.	1.2	106
133	Protocol for highâ€resolution electrophoresis separation of myosin heavy chain isoforms in bovine skeletal muscle. Electrophoresis, 2011, 32, 1804-1806.	1.3	46
134	Postmortem muscle cells die through apoptosis. European Food Research and Technology, 2010, 231, 485-493.	1.6	58
135	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
136	Specific fibre composition and metabolism of the rectus abdominis muscle of bovine Charolais cattle. BMC Biochemistry, 2010, 11, 12.	4.4	35
137	Skeletal muscle proteomics in livestock production. Briefings in Functional Genomics, 2010, 9, 259-278.	1.3	144
138	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
139	In vivo proteome dynamics during early bovine myogenesis. Proteomics, 2008, 8, 4236-4248.	1.3	45
140	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
141	Data analysis methods for detection of differential protein expression in two-dimensional gel electrophoresis. Analytical Biochemistry, 2005, 340, 226-230.	1.1	64
142	Proteomic analysis of bovine skeletal muscle hypertrophy. Proteomics, 2005, 5, 490-500.	1.3	161
143	Mapping of bovine skeletal muscle proteins using two-dimensional gel electrophoresis and mass spectrometry. Proteomics, 2004, 4, 1811-1824.	1.3	155
144	Muscle fibre ontogenesis in farm animal species. Reproduction, Nutrition, Development, 2002, 42, 415-431.	1.9	302

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145	Grass valorisation and muscular characteristics of blonde d'Aquitaine steers. Animal Research, 2001, 50, 105-118.	0.6	24
146	Contractile differentiation of foetal cattle muscles: intermuscular variability. Reproduction, Nutrition, Development, 1999, 39, 637-655.	1.9	37
147	Muscle fibre characteristics in four muscles of growing bulls. Livestock Science, 1998, 53, 15-23.	1.2	52
148	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
149	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
150	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
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