Javier Mateo

List of Publications by Year in descending order

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60 papers	1,305 citations	394286 19 h-index	377752 34 g-index
61 all docs	61 docs citations	61 times ranked	1585 citing authors

#	Article	IF	Citations
1	The effect of paprika, garlic and salt on rancidity in dry sausages. Meat Science, 2000, 54, 77-81.	2.7	159
2	Food Safety through Natural Antimicrobials. Antibiotics, 2019, 8, 208.	1.5	114
3	Volatile compounds in chorizo and their changes during ripening. Meat Science, 1996, 44, 255-273.	2.7	91
4	Taste compounds in chorizo and their changes during ripening. Meat Science, 1996, 44, 245-254.	2.7	72
5	Volatile Compounds in Spanish Paprika. Journal of Food Composition and Analysis, 1997, 10, 225-232.	1.9	53
6	Nutrient composition and technological quality of meat from alpacas reared in Peru. Meat Science, 2009, 82, 450-455.	2.7	47
7	Fatty acid composition in subcutaneous, intermuscular and intramuscular fat deposits of suckling lamb meat: Effect of milk source. Small Ruminant Research, 2007, 73, 127-134.	0.6	45
8	Effect of rearing system on some meat quality traits and volatile compounds of suckling lamb meat. Small Ruminant Research, 2008, 78, 1-12.	0.6	43
9	Carcass characteristics of suckling lambs protected by the PGI â€œLechazo de Castilla y LeÃ³nâ€•European quality label: Effect of breed, sex and carcass weight. Meat Science, 2006, 73, 82-89.	2.7	35
10	Quality characteristics of a dry-cured lamb leg as affected by tumbling after dry-salting and processing time. Meat Science, 2014, 97, 115-122.	2.7	33
11	Assessment of the antioxidant effect of astaxanthin in fresh, frozen and cooked lamb patties. Food Research International, 2018, 111, 342-350.	2.9	32
12	Composition, yield, and functionality of reduced-fat Oaxaca cheese: Effects of using skim milk or a dry milk protein concentrate. Journal of Dairy Science, 2011, 94, 580-588.	1.4	29
13	Effect of the addition of hop (infusion or powder) on the oxidative stability of lean lamb patties during storage. Small Ruminant Research, 2015, 125, 73-80.	0.6	28
14	Quality traits of suckling-lamb meat covered by the protected geographical indication â€œLechazo de Castilla y LeÃ³nâ€•European quality label. Small Ruminant Research, 2008, 77, 65-70.	0.6	26
15	Effects of addition of different vegetable oils to lactating dairy ewes' diet on meat quality characteristics of suckling lambs reared on the ewes' milk. Meat Science, 2012, 91, 277-283.	2.7	26
16	Chemical composition of alpaca (Vicugna pacos) charqui. Food Chemistry, 2012, 130, 329-334.	4.2	25
17	Effect of ewe's milk versus milk-replacer rearing on mineral composition of suckling lamb meat and liver. Small Ruminant Research, 2007, 68, 296-302.	0.6	22
18	The effect of quercetin dietary supplementation on meat oxidation processes and texture of fattening lambs. Meat Science, 2014, 96, 806-811.	2.7	21

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19	Programming Merino lambs by early feed restriction reduces growth rates and increases fat accretion during the fattening period with no effect on meat quality traits. Meat Science, 2018, 135, 20-26.	2.7	21
20	Changes in quality of nonaged pasta filata Mexican cheese during refrigerated vacuum storage. Journal of Dairy Science, 2015, 98, 2833-2842.	1.4	20
21	Effect of the Use of a Commercial Phosphate Mixture on Selected Quality Characteristics of 2 Spanishâ€Style Dryâ€Ripened Sausages. Journal of Food Science, 2011, 76, S300-5.	1.5	18
22	Effect of vacuum ageing on quality changes of lamb steaks from early fattening lambs during aerobic display. Meat Science, 2014, 98, 646-651.	2.7	18
23	Partial Fat Replacement by Boiled Quinoa on the Quality Characteristics of a Dryâ€Cured Sausage. Journal of Food Science, 2016, 81, C1891-8.	1.5	18
24	Changes in biogenic amine levels during storage of Mexican-style soft and Spanish-style dry-ripened sausages with different aw values under modified atmosphere. Meat Science, 2013, 94, 369-375.	2.7	17
25	Differentiation of perirenal and omental fat quality of suckling lambs according to the rearing system from Fourier transforms mid-infrared spectra using partial least squares and artificial neural networks analysis. Meat Science, 2009, 83, 140-147.	2.7	16
26	Carcass and meat quality characteristics of Churra and Assaf suckling lambs. Animal, 2018, 12, 1093-1101.	1.3	14
27	Effects of dietary astaxanthin supplementation on the oxidative stability of meat from suckling lambs fed a commercial milk-replacer containing butylated hydroxytoluene. Meat Science, 2019, 156, 68-74.	2.7	14
28	Compositional, Functional and Sensory Characteristics of Selected Mexican Cheeses. Food and Nutrition Sciences (Print), 2014, 05, 366-375.	0.2	14
29	Characterization of Oaxaca raw milk cheese microbiota with particular interest in Lactobacillus strains. Journal of Dairy Science, 2013, 96, 3461-3470.	1.4	13
30	Early adipose deposits in sheep: comparative analysis of the perirenal fat transcriptome of Assaf and Churra suckling lambs. Animal Genetics, 2018, 49, 605-617.	0.6	13
31	Microbial Growth and Biogenic Amine Production in a Balkan-Style Fresh Sausage during Refrigerated Storage under a CO2-Containing Anaerobic Atmosphere: Effect of the Addition of Zataria multiflora Essential Oil and Hops Extract. Antibiotics, 2019, 8, 227.	1.5	13
32	Occurrence of Escherichia coli O157, O111 and O26 in raw ewe's milk and performance of two enrichment broths and two plating media used for its assessment. International Journal of Food Microbiology, 2011, 146, 84-87.	2.1	12
33	Replacing Soybean Meal with Urea in Diets for Heavy Fattening Lambs: Effects on Growth, Metabolic Profile and Meat Quality. Animals, 2019, 9, 974.	1.0	12
34	Bayesian modeling of two- and three-species bacterial competition in milk. Food Research International, 2018, 105, 952-961.	2.9	11
35	Characterization of Lactococcus strains isolated from artisanal Oaxaca cheese. LWT - Food Science and Technology, 2020, 122, 109041.	2.5	11
36	Phenotypical characteristics of Shiga-like toxin Escherichia coli isolated from sheep dairy products. Letters in Applied Microbiology, 2007, 45, 295-300.	1.0	10

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37	Physicochemical properties of perirenal and omental fat from suckling lamb carcasses evaluated according to the type of milk source. Small Ruminant Research, 2007, 72, 111-118.	0.6	10
38	Effect of dietary carnosic acid on meat quality from suckling lambs. Small Ruminant Research, 2014, 121, 314-319.	0.6	10
39	Quality changes in refrigerated stored minced pork wrapped with plastic cling film and the effect of glucose supplementation. Meat Science, 2017, 126, 55-62.	2.7	10
40	Natural Antioxidants in Fresh and Processed Meat. , 2019, , 207-236.		10
41	Conformation characteristics of suckling lambs carcasses from the Spanish local breeds Churra and Castellana and the non-native breed Assaf determined using digital photographs. Small Ruminant Research, 2018, 160, 89-94.	0.6	9
42	Grain grinding size of cereals in complete pelleted diets for growing lambs: Effects on animal performance, carcass and meat quality traits. Meat Science, 2019, 157, 107874.	2.7	9
43	Effect of Dietary Crude Protein on Animal Performance, Blood Biochemistry Profile, Ruminal Fermentation Parameters and Carcass and Meat Quality of Heavy Fattening Assaf Lambs. Animals, 2020, 10, 2177.	1.0	9
44	Differentiation between carcasses from suckling lambs reared with ewe milk or milk replacers by near infrared reflectance spectroscopy of perirenal fat. Small Ruminant Research, 2007, 72, 221-226.	0.6	8
45	Flow Cytometry to Assess the Counts and Physiological State of Cronobacter sakazakii Cells after Heat Exposure. Foods, 2019, 8, 688.	1.9	8
46	Evaluation of three PCR primers based on the16S rRNAgene for the identification of lactic acid bacteria from dairy origin. CYTA - Journal of Food, 2015, 13, 181-187.	0.9	7
47	The effects of storage and hop extract on aroma and flavour compounds in Balkan-style sausages packed under a CO2-containing anaerobic atmosphere. Heliyon, 2020, 6, e05251.	1.4	7
48	CaracterizaciÃ³n de Propiedades QuÃmicas y FisicoquÃmicas de Chorizos Comercializados en la Zona Centro de MÃ©xico. Informacion Tecnologica (discontinued), 2013, 24, 3-14.	0.1	6
49	Effect of hop (Humulus lupulus L.) inclusion in the diet for fattening lambs on animal performance, ruminal characteristics and meat quality. Food Research International, 2018, 108, 42-47.	2.9	6
50	Bootstrap parametric GB2 and bootstrap nonparametric distributions for studying shiga toxin-producing Escherichia coli strains growth rate variability. Food Research International, 2019, 120, 829-838.	2.9	6
51	Modelling Growth and Decline in a Two-Species Model System: Pathogenic Escherichia coli O157:H7 and Psychrotrophic Spoilage Bacteria in Milk. Foods, 2020, 9, 331.	1.9	5
52	Effects of sunflower soap stocks on light lamb meat quality1. Journal of Animal Science, 2017, 95, 3455-3466.	0.2	4
53	Effects of Birth Weight on Animal Performance, Fattening Traits and Meat Quality of Lambs. Animals, 2020, 10, 2364.	1.0	4
54	Divergent values in feed efficiency promote changes on meat quality of fattening lambs. Small Ruminant Research, 2021, 198, 106353.	0.6	2

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55	Banana Pseudo-Stem Increases the Water-Holding Capacity of Minced Pork Batter and the Oxidative Stability of Pork Patties. Foods, 2021, 10, 2173.	1.9	2
56	Effects of sunflower soap stocks on light lamb meat quality. Journal of Animal Science, 2017, 95, 3455.	0.2	2
57	Performance, carcass characteristics, economic margin and meat quality in young Tudanca bulls fed on two levels of grass silage and concentrate. Spanish Journal of Agricultural Research, 2018, 16, e0609.	0.3	2
58	Low Variability of Growth Parameters among Six O157:H7 and Non-O157:H7 Escherichia coli Strains. Journal of Food Protection, 2014, 77, 1988-1991.	0.8	1
59	Effects of dietary inclusion of sunflower soap stocks on colour, oxidation and microbiological growth of meat from light fattening lambs. International Journal of Food Science and Technology, 2020, 55, 1119-1125.	1.3	1
60	Volatile compounds in the perirenal fat from calves finished on semiextensive or intensive systems with special emphasis on terpenoids. Grasas Y Aceites, 2015, 66, e108.	0.3	1