

# Javier Mateo

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Divergent values in feed efficiency promote changes on meat quality of fattening lambs. <i>Small Ruminant Research</i> , 2021, 198, 106353.	0.6	2
2	Banana Pseudo-Stem Increases the Water-Holding Capacity of Minced Pork Batter and the Oxidative Stability of Pork Patties. <i>Foods</i> , 2021, 10, 2173.	1.9	2
3	Effects of dietary inclusion of sunflower soap stocks on colour, oxidation and microbiological growth of meat from light fattening lambs. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1119-1125.	1.3	1
4	Effect of Dietary Crude Protein on Animal Performance, Blood Biochemistry Profile, Ruminal Fermentation Parameters and Carcass and Meat Quality of Heavy Fattening Assaf Lambs. <i>Animals</i> , 2020, 10, 2177.	1.0	9
5	The effects of storage and hop extract on aroma and flavour compounds in Balkan-style sausages packed under a CO <sub>2</sub> -containing anaerobic atmosphere. <i>Heliyon</i> , 2020, 6, e05251.	1.4	7
6	Effects of Birth Weight on Animal Performance, Fattening Traits and Meat Quality of Lambs. <i>Animals</i> , 2020, 10, 2364.	1.0	4
7	Modelling Growth and Decline in a Two-Species Model System: Pathogenic <i>Escherichia coli</i> O157:H7 and Psychrotrophic Spoilage Bacteria in Milk. <i>Foods</i> , 2020, 9, 331.	1.9	5
8	Characterization of <i>Lactococcus</i> strains isolated from artisanal Oaxaca cheese. <i>LWT - Food Science and Technology</i> , 2020, 122, 109041.	2.5	11
9	Food Safety through Natural Antimicrobials. <i>Antibiotics</i> , 2019, 8, 208.	1.5	114
10	Grain grinding size of cereals in complete pelleted diets for growing lambs: Effects on animal performance, carcass and meat quality traits. <i>Meat Science</i> , 2019, 157, 107874.	2.7	9
11	Effects of dietary astaxanthin supplementation on the oxidative stability of meat from suckling lambs fed a commercial milk-replacer containing butylated hydroxytoluene. <i>Meat Science</i> , 2019, 156, 68-74.	2.7	14
12	Microbial Growth and Biogenic Amine Production in a Balkan-Style Fresh Sausage during Refrigerated Storage under a CO <sub>2</sub> -Containing Anaerobic Atmosphere: Effect of the Addition of <i>Zataria multiflora</i> Essential Oil and Hops Extract. <i>Antibiotics</i> , 2019, 8, 227.	1.5	13
13	Replacing Soybean Meal with Urea in Diets for Heavy Fattening Lambs: Effects on Growth, Metabolic Profile and Meat Quality. <i>Animals</i> , 2019, 9, 974.	1.0	12
14	Flow Cytometry to Assess the Counts and Physiological State of <i>Cronobacter sakazakii</i> Cells after Heat Exposure. <i>Foods</i> , 2019, 8, 688.	1.9	8
15	Bootstrap parametric GB2 and bootstrap nonparametric distributions for studying shiga toxin-producing <i>Escherichia coli</i> strains growth rate variability. <i>Food Research International</i> , 2019, 120, 829-838.	2.9	6
16	Natural Antioxidants in Fresh and Processed Meat. , 2019, , 207-236.		10
17	Conformation characteristics of suckling lambs carcasses from the Spanish local breeds Churra and Castellana and the non-native breed Assaf determined using digital photographs. <i>Small Ruminant Research</i> , 2018, 160, 89-94.	0.6	9
18	Bayesian modeling of two- and three-species bacterial competition in milk. <i>Food Research International</i> , 2018, 105, 952-961.	2.9	11

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19	Effect of hop ( <i>Humulus lupulus</i> L.) inclusion in the diet for fattening lambs on animal performance, ruminal characteristics and meat quality. <i>Food Research International</i> , 2018, 108, 42-47.	2.9	6
20	Carcass and meat quality characteristics of Churra and Assaf suckling lambs. <i>Animal</i> , 2018, 12, 1093-1101.	1.3	14
21	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. <i>Meat Science</i> , 2018, 135, 20-26.	2.7	21
22	Early adipose deposits in sheep: comparative analysis of the perirenal fat transcriptome of Assaf and Churra suckling lambs. <i>Animal Genetics</i> , 2018, 49, 605-617.	0.6	13
23	Assessment of the antioxidant effect of astaxanthin in fresh, frozen and cooked lamb patties. <i>Food Research International</i> , 2018, 111, 342-350.	2.9	32
24	Performance, carcass characteristics, economic margin and meat quality in young Tudanca bulls fed on two levels of grass silage and concentrate. <i>Spanish Journal of Agricultural Research</i> , 2018, 16, e0609.	0.3	2
25	Quality changes in refrigerated stored minced pork wrapped with plastic cling film and the effect of glucose supplementation. <i>Meat Science</i> , 2017, 126, 55-62.	2.7	10
26	Effects of sunflower soap stocks on light lamb meat quality <sup>1</sup> . <i>Journal of Animal Science</i> , 2017, 95, 3455-3466.	0.2	4
27	Effects of sunflower soap stocks on light lamb meat quality. <i>Journal of Animal Science</i> , 2017, 95, 3455.	0.2	2
28	Partial Fat Replacement by Boiled Quinoa on the Quality Characteristics of a Dry-cured Sausage. <i>Journal of Food Science</i> , 2016, 81, C1891-8.	1.5	18
29	Changes in quality of nonaged pasta filata Mexican cheese during refrigerated vacuum storage. <i>Journal of Dairy Science</i> , 2015, 98, 2833-2842.	1.4	20
30	Effect of the addition of hop (infusion or powder) on the oxidative stability of lean lamb patties during storage. <i>Small Ruminant Research</i> , 2015, 125, 73-80.	0.6	28
31	Evaluation of three PCR primers based on the <i>16S rRNA</i> gene for the identification of lactic acid bacteria from dairy origin. <i>CYTA - Journal of Food</i> , 2015, 13, 181-187.	0.9	7
32	Volatile compounds in the perirenal fat from calves finished on semiextensive or intensive systems with special emphasis on terpenoids. <i>Grasas Y Aceites</i> , 2015, 66, e108.	0.3	1
33	Effect of vacuum ageing on quality changes of lamb steaks from early fattening lambs during aerobic display. <i>Meat Science</i> , 2014, 98, 646-651.	2.7	18
34	Low Variability of Growth Parameters among Six O157:H7 and Non-O157:H7 <i>Escherichia coli</i> Strains. <i>Journal of Food Protection</i> , 2014, 77, 1988-1991.	0.8	1
35	Quality characteristics of a dry-cured lamb leg as affected by tumbling after dry-salting and processing time. <i>Meat Science</i> , 2014, 97, 115-122.	2.7	33
36	The effect of quercetin dietary supplementation on meat oxidation processes and texture of fattening lambs. <i>Meat Science</i> , 2014, 96, 806-811.	2.7	21

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37	Effect of dietary carnosis acid on meat quality from suckling lambs. <i>Small Ruminant Research</i> , 2014, 121, 314-319.	0.6	10
38	Compositional, Functional and Sensory Characteristics of Selected Mexican Cheeses. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 366-375.	0.2	14
39	Characterization of Oaxaca raw milk cheese microbiota with particular interest in <i>Lactobacillus</i> strains. <i>Journal of Dairy Science</i> , 2013, 96, 3461-3470.	1.4	13
40	Changes in biogenic amine levels during storage of Mexican-style soft and Spanish-style dry-ripened sausages with different aw values under modified atmosphere. <i>Meat Science</i> , 2013, 94, 369-375.	2.7	17
41	Caracterización de Propiedades Químicas y Físicoquímicas de Chorizos Comercializados en la Zona Centro de México. <i>Informacion Tecnológica (discontinued)</i> , 2013, 24, 3-14.	0.1	6
42	Effects of addition of different vegetable oils to lactating dairy ewes' diet on meat quality characteristics of suckling lambs reared on the ewes' milk. <i>Meat Science</i> , 2012, 91, 277-283.	2.7	26
43	Chemical composition of alpaca ( <i>Vicugna pacos</i> ) charqui. <i>Food Chemistry</i> , 2012, 130, 329-334.	4.2	25
44	Composition, yield, and functionality of reduced-fat Oaxaca cheese: Effects of using skim milk or a dry milk protein concentrate. <i>Journal of Dairy Science</i> , 2011, 94, 580-588.	1.4	29
45	Effect of the Use of a Commercial Phosphate Mixture on Selected Quality Characteristics of 2 Spanish-Style Dry-Ripened Sausages. <i>Journal of Food Science</i> , 2011, 76, S300-5.	1.5	18
46	Occurrence of <i>Escherichia coli</i> O157, O111 and O26 in raw ewe's milk and performance of two enrichment broths and two plating media used for its assessment. <i>International Journal of Food Microbiology</i> , 2011, 146, 84-87.	2.1	12
47	Nutrient composition and technological quality of meat from alpacas reared in Peru. <i>Meat Science</i> , 2009, 82, 450-455.	2.7	47
48	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. <i>Meat Science</i> , 2009, 83, 140-147.	2.7	16
49	Quality traits of suckling-lamb meat covered by the protected geographical indication 'Lechazo de Castilla y León' European quality label. <i>Small Ruminant Research</i> , 2008, 77, 65-70.	0.6	26
50	Effect of rearing system on some meat quality traits and volatile compounds of suckling lamb meat. <i>Small Ruminant Research</i> , 2008, 78, 1-12.	0.6	43
51	Phenotypical characteristics of Shiga-like toxin <i>Escherichia coli</i> isolated from sheep dairy products. <i>Letters in Applied Microbiology</i> , 2007, 45, 295-300.	1.0	10
52	Effect of ewe's milk versus milk-replacer rearing on mineral composition of suckling lamb meat and liver. <i>Small Ruminant Research</i> , 2007, 68, 296-302.	0.6	22
53	Physicochemical properties of perirenal and omental fat from suckling lamb carcasses evaluated according to the type of milk source. <i>Small Ruminant Research</i> , 2007, 72, 111-118.	0.6	10
54	Differentiation between carcasses from suckling lambs reared with ewe milk or milk replacers by near infrared reflectance spectroscopy of perirenal fat. <i>Small Ruminant Research</i> , 2007, 72, 221-226.	0.6	8

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55	Fatty acid composition in subcutaneous, intermuscular and intramuscular fat deposits of suckling lamb meat: Effect of milk source. <i>Small Ruminant Research</i> , 2007, 73, 127-134.	0.6	45
56	Carcass characteristics of suckling lambs protected by the PGI "Lechazo de Castilla y León" European quality label: Effect of breed, sex and carcass weight. <i>Meat Science</i> , 2006, 73, 82-89.	2.7	35
57	The effect of paprika, garlic and salt on rancidity in dry sausages. <i>Meat Science</i> , 2000, 54, 77-81.	2.7	159
58	Volatile Compounds in Spanish Paprika. <i>Journal of Food Composition and Analysis</i> , 1997, 10, 225-232.	1.9	53
59	Volatile compounds in chorizo and their changes during ripening. <i>Meat Science</i> , 1996, 44, 255-273.	2.7	91
60	Taste compounds in chorizo and their changes during ripening. <i>Meat Science</i> , 1996, 44, 245-254.	2.7	72