

# Xavier Serra

## List of Publications by Year in descending order

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Version: 2024-02-01

12  
papers

519  
citations

759233

12  
h-index

1199594

12  
g-index

12  
all docs

12  
docs citations

12  
times ranked

729  
citing authors

#	ARTICLE	IF	CITATIONS
1	Carcass quality of 10 beef cattle breeds of the Southwest of Europe in their typical production systems. <i>Livestock Science</i> , 2003, 82, 1-13.	1.2	89
2	The effect of breed-production systems on the myosin heavy chain 1, the biochemical characteristics and the colour variables of <i>Longissimus thoracis</i> from seven Spanish beef cattle breeds. <i>Meat Science</i> , 2001, 58, 181-188.	5.5	67
3	Non-destructive estimation of moisture, water activity and NaCl at ham surface during resting and drying using NIR spectroscopy. <i>Food Chemistry</i> , 2011, 129, 601-607.	8.2	58
4	Feasibility study of smartphone-based Near Infrared Spectroscopy (NIRS) for salted minced meat composition diagnostics at different temperatures. <i>Food Chemistry</i> , 2019, 278, 314-321.	8.2	50
5	NIR technology for on-line determination of superficial aw and moisture content during the drying process of fermented sausages. <i>Food Chemistry</i> , 2012, 135, 1750-1755.	8.2	47
6	Effect of muscular hypertrophy on physico-chemical, biochemical and texture traits of meat from yearling bulls. <i>Meat Science</i> , 2004, 68, 567-575.	5.5	42
7	Effect of the type of fat on the physicochemical, instrumental and sensory characteristics of reduced fat non-acid fermented sausages. <i>Meat Science</i> , 2013, 93, 668-674.	5.5	41
8	Sensory characterisation and consumer acceptability of potassium chloride and sunflower oil addition in small-caliber non-acid fermented sausages with a reduced content of sodium chloride and fat. <i>Meat Science</i> , 2016, 112, 9-15.	5.5	41
9	Feasibility of near-infrared spectroscopy to predict aw and moisture and NaCl contents of fermented pork sausages. <i>Meat Science</i> , 2010, 85, 325-330.	5.5	37
10	Effect of reducing and replacing pork fat on the physicochemical, instrumental and sensory characteristics throughout storage time of small caliber non-acid fermented sausages with reduced sodium content. <i>Meat Science</i> , 2014, 97, 62-68.	5.5	17
11	Radio frequency cooking of pork hams followed with conventional steam cooking. <i>LWT - Food Science and Technology</i> , 2020, 123, 109104.	5.2	17
12	Effects of breedâ€production system on collagen, textural, and sensory traits of 10 European beef cattle breeds. <i>Journal of Texture Studies</i> , 2018, 49, 528-535.	2.5	13