

Xavier Serra

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

519
citations

759055

12
h-index

1199470

12
g-index

12
all docs

12
docs citations

12
times ranked

729
citing authors

#	ARTICLE	IF	CITATIONS
1	Radio frequency cooking of pork hams followed with conventional steam cooking. LWT - Food Science and Technology, 2020, 123, 109104.	2.5	17
2	Feasibility study of smartphone-based Near Infrared Spectroscopy (NIRS) for salted minced meat composition diagnostics at different temperatures. Food Chemistry, 2019, 278, 314-321.	4.2	50
3	Effects of breed-production system on collagen, textural, and sensory traits of 10 European beef cattle breeds. Journal of Texture Studies, 2018, 49, 528-535.	1.1	13
4	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. Meat Science, 2016, 112, 9-15.	2.7	41
5	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. Meat Science, 2014, 97, 62-68.	2.7	17
6	Effect of the type of fat on the physicochemical, instrumental and sensory characteristics of reduced fat non-acid fermented sausages. Meat Science, 2013, 93, 668-674.	2.7	41
7	NIR technology for on-line determination of superficial aw and moisture content during the drying process of fermented sausages. Food Chemistry, 2012, 135, 1750-1755.	4.2	47
8	Non-destructive estimation of moisture, water activity and NaCl at ham surface during resting and drying using NIR spectroscopy. Food Chemistry, 2011, 129, 601-607.	4.2	58
9	Feasibility of near-infrared spectroscopy to predict aw and moisture and NaCl contents of fermented pork sausages. Meat Science, 2010, 85, 325-330.	2.7	37
10	Effect of muscular hypertrophy on physico-chemical, biochemical and texture traits of meat from yearling bulls. Meat Science, 2004, 68, 567-575.	2.7	42
11	Carcass quality of 10 beef cattle breeds of the Southwest of Europe in their typical production systems. Livestock Science, 2003, 82, 1-13.	1.2	89
12	The effect of breed-production systems on the myosin heavy chain 1, the biochemical characteristics and the colour variables of Longissimus thoracis from seven Spanish beef cattle breeds. Meat Science, 2001, 58, 181-188.	2.7	67