Teresa Antequera

List of Publications by Year
in descending order

114 papers	3,952 citations	101535 36 h-index	138468 58 g-index
117 all docs	117 docs citations	117 times ranked	2650 citing authors

#	Article	IF	Citations
1	Effect of different temperatureâ€“time combinations on physicochemical, microbiological, textural and structural features of sous-vide cooked lamb loins. Meat Science, 2013, 93, 572-578.	5.5	171
2	Influence of finishing diet on fatty acid profiles of intramuscular lipids, triglycerides and phospholipids in muscles of the Iberian pig. Meat Science, 1997, 45, 263-270.	5.5	167
3	Lipid oxidative changes in the processing of Iberian pig hams. Food Chemistry, 1992, 45, 105-110.	8.2	144
4	Hydrolysis and Maillard Reactions During Ripening of Iberian Ham. Journal of Food Science, 1992, 57, 813-815.	3.1	142
5	Volatile compounds in Iberian dry-cured loin. Meat Science, 2004, 68, 391-400.	5.5	141
6	Improvement of a solid phase extraction method for analysis of lipid fractions in muscle foods. Analytica Chimica Acta, 2004, 520, 201-205.	5.4	131
7	Effect of different temperatureâ€“time combinations on lipid and protein oxidation of sous-vide cooked lamb loins. Food Chemistry, 2014, 149, 129-136.	8.2	118
8	Comparison of different methods for total lipid quantification in meat and meat products. Food Chemistry, 2008, 110, 1025-1029.	8.2	114
9	Oxidative and lipolytic changes during ripening of Iberian hams as affected by feeding regime: extensive feeding and alpha-tocopheryl acetate supplementation. Meat Science, 1999, 52, 165-172.	5.5	93
10	Prediction of the feeding background of Iberian pigs using the fatty acid profile of subcutaneous, muscle and hepatic fat. Meat Science, 1998, 49, 155-163.	5.5	91
11	Lipid traits of muscles as related to genotype and fattening diet in Iberian pigs: total intramuscular lipids and triacylglycerols. Meat Science, 2002, 60, 357-363.	5.5	84
12	Free amino acids and other non-volatile compounds formed during processing of Iberian ham. Meat Science, 2001, 59, 363-368.	5.5	77
13	Suitability of Using Monolayered and Multilayered Emulsions for Microencapsulation of Ï‰-3 Fatty Acids by Spray Drying: Effect of Storage at Different Temperatures. Food and Bioprocess Technology, 2015, 8, 100-111.	4.7	76
14	Advanced glycation end products, physico-chemical and sensory characteristics of cooked lamb loins affected by cooking method and addition of flavour precursors. Food Chemistry, 2015, 168, 487-495.	8.2	74
15	Hydrolysis and loss of extractability of proteins during ripening of iberian ham. Meat Science, 1994, 37, 217-227.	5.5	73
16	Sensory characteristics of Iberian ham: Influence of rearing system and muscle location/ Caracteristicas sensoriales del jamÃ³n IbÃ©rico: Influencia del sistema de engorde y del mÃºsculo. Food Science and Technology International, 2000, 6, 235-242.	2.2	72
17	Effect of free-range rearing and Î±-tocopherol and copper supplementation on fatty acid profiles and susceptibility to lipid oxidation of fresh meat from Iberian pigs. Food Chemistry, 2000, 68, 51-59.	8.2	70
18	Fatty acids and triacylglycerols profiles from different types of Iberian dry-cured hams. Meat Science, 2004, 68, 71-77.	5.5	61

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19	Monitoring the ripening process of Iberian ham by computer vision on magnetic resonance imaging. Meat Science, 2007, 76, 561-567.	5.5	61
20	Volatile compound profile of sous-vide cooked lamb loins at different temperatureâ€“time combinations. Meat Science, 2015, 100, 52-57.	5.5	59
21	Free-range rearing increases (n-3) polyunsaturated fatty acids of neutral and polar lipids in swine muscles. Food Chemistry, 2002, 78, 219-225.	8.2	58
22	Enrichment of Chicken Nuggets with Microencapsulated Omega-3 Fish Oil: Effect of Frozen Storage Time on Oxidative Stability and Sensory Quality. Food and Bioprocess Technology, 2016, 9, 285-297.	4.7	57
23	Meat quality characteristics in different lines of Iberian pigs. Meat Science, 2004, 67, 299-307.	5.5	54
24	Gas Chromatographyâ€“Mass Spectrometry Method for the Determination of Free Amino Acids as Their Dimethyl-tert-butylsilyl (TBDMS) Derivatives in Animal Source Food. Journal of Agricultural and Food Chemistry, 2012, 60, 2456-2463.	5.2	54
25	Evaluation of fresh meat quality by Hyperspectral Imaging (HSI), Nuclear Magnetic Resonance (NMR) and Magnetic Resonance Imaging (MRI): A review. Meat Science, 2021, 172, 108340.	5.5	50
26	Analyzing magnetic resonance images of Iberian pork loin to predict its sensorial characteristics. Computer Vision and Image Understanding, 2005, 98, 344-360.	4.7	49
27	Applying data mining and Computer Vision Techniques to MRI to estimate quality traits in Iberian hams. Journal of Food Engineering, 2014, 131, 82-88.	5.2	48
28	Volatile compounds and physicochemical characteristics during storage of microcapsules from different fish oil emulsions. Food and Bioproducts Processing, 2015, 96, 52-64.	3.6	45
29	Fatty acid composition in double and multilayered microcapsules of Ï‰-3 as affected by storage conditions and type of emulsions. Food Chemistry, 2016, 194, 476-486.	8.2	42
30	MRI-based analysis, lipid composition and sensory traits for studying Iberian dry-cured hams from pigs fed with different diets. Food Research International, 2010, 43, 248-254.	6.2	41
31	Evaluating the use of fish oil microcapsules as omega-3 vehicle in cooked and dry-cured sausages as affected by their processing, storage and cooking. Meat Science, 2020, 162, 108031.	5.5	39
32	Lipolytic and oxidative changes in Iberian dry-cured loin. Meat Science, 2007, 75, 315-323.	5.5	38
33	Modeling salt diffusion in Iberian ham by applying MRI and data mining. Journal of Food Engineering, 2016, 189, 115-122.	5.2	38
34	Improving the lipid profile of readyâ€toâ€cook meat products by addition of omegaâ€3 microcapsules: effect on oxidation and sensory analysis. Journal of the Science of Food and Agriculture, 2018, 98, 5302-5312.	3.5	38
35	Subcutaneous and intramuscular lipid traits as tools for classifying Iberian pigs as a function of their feeding background. Meat Science, 2009, 81, 632-640.	5.5	36
36	MRI-based analysis of feeding background effect on fresh Iberian ham. Food Chemistry, 2011, 126, 1366-1372.	8.2	36

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37	Identification and Quantification of Cholesterol and Cholesterol Oxidation Products in Different Types of Iberian Hams. Journal of Agricultural and Food Chemistry, 2003, 51, 5786-5791.	5.2	35
38	Influence of pre-cure freezing of Iberian ham on proteolytic changes throughout the ripening process. Meat Science, 2010, 85, 121-126.	5.5	33
39	Sous-vide cooking of meat: A Maillarized approach. International Journal of Gastronomy and Food Science, 2019, 16, 100138.	3.0	33
40	Effect of added phosphate and type of cooking method on physico-chemical and sensory features of cooked lamb loins. Meat Science, 2014, 97, 69-75.	5.5	31
41	Effect of prefreezing hams on endogenous enzyme activity during the processing of Iberian dry-cured hams. Meat Science, 2009, 82, 241-246.	5.5	30
42	Enrichment of Cinta Senese burgers with omega-3 fatty acids. Effect of type of addition and storage conditions on quality characteristics. Grasas Y Aceites, 2018, 69, 235.	0.9	30
43	Prediction of pork quality parameters by applying fractals and data mining on MRI. Food Research International, 2017, 99, 739-747.	6.2	29
44	Recognizing marbling in dry-cured Iberian ham by multiscale analysis. Pattern Recognition Letters, 2002, 23, 1311-1321.	4.2	28
45	Effect of dietary conjugated linoleic acid in combination with monounsaturated fatty acids on the meat composition and quality traits of dry-cured loin. Meat Science, 2008, 80, 1309-1319.	5.5	28
46	Optimization of MRI Acquisition and Texture Analysis to Predict Physico-chemical Parameters of Loins by Data Mining. Food and Bioprocess Technology, 2017, 10, 750-758.	4.7	28
47	Volatile compounds of fresh and dry-cured loin as affected by dietary conjugated linoleic acid and monounsaturated fatty acids. Meat Science, 2009, 81, 549-556.	5.5	26
48	Influence of preâ€cure freezing on the profile of volatile compounds during the processing of Iberian hams. Journal of the Science of Food and Agriculture, 2010, 90, 882-890.	3.5	26
49	Effect of Î±â€”tocopheryl acetate supplementation and the extensive feeding of pigs on the volatile aldehydes during the maturation of Iberian ham / Efecto del suplemento con acetato de Î±â€”tocoferol y de la alimentaciÃ³n en extensive del cerdo en los aldehÃdos volÃ¡tiles durante la maduraciÃ³n del jamÃ³n IbÃ©rico. Food Science and Technology International, 1999, 5, 235-241.	2.2	25
50	Pre-cure Freezing Effect on Physicochemical, Texture and Sensory Characteristics of Iberian Ham. Food Science and Technology International, 2011, 17, 127-133.	2.2	25
51	Changes in the Fatty Acid Profile of the Subcutaneous Fat of Swine throughout Fattening As Affected by Dietary Conjugated Linoleic Acid and Monounsaturated Fatty Acids. Journal of Agricultural and Food Chemistry, 2007, 55, 10820-10826.	5.2	24
52	Improvement of a solid phase extraction method for separation of animal muscle phospholipid classes. Food Chemistry, 2007, 102, 875-879.	8.2	24
53	Study of salting and post-salting stages of fresh and thawed Iberian hams. Meat Science, 2008, 79, 677-682.	5.5	24
54	Study of the branched hydrocarbon fraction of intramuscular lipids from Iberian fresh ham. Meat Science, 2001, 58, 175-179.	5.5	23

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55	Physicochemical and microbiological changes during the refrigerated storage of lamb loins sous-vide cooked at different combinations of time and temperature. Food Science and Technology International, 2015, 21, 512-522.	2.2	23
56	Data Mining on MRI-Computational Texture Features to Predict Sensory Characteristics in Ham. Food and Bioprocess Technology, 2016, 9, 699-708.	4.7	23
57	Magnetic resonance imaging as a predictive tool for sensory characteristics and intramuscular fat content of dry-cured loin. Journal of the Science of Food and Agriculture, 2003, 83, 268-274.	3.5	22
58	Evolution of fatty acids from intramuscular lipid fractions during ripening of Iberian hams as affected by Î±-tocopheryl acetate supplementation in diet. Food Chemistry, 2003, 81, 199-207.	8.2	22
59	Oxidative changes of fresh loin from pig, caused by dietary conjugated linoleic acid and monounsaturated fatty acids, during refrigerated storage. Food Chemistry, 2008, 111, 730-737.	8.2	22
60	Effect of solvent to sample ratio on total lipid extracted and fatty acid composition in meat products within different fat content. Meat Science, 2012, 91, 369-373.	5.5	22
61	Influencia de las condiciones de elaboraciÃ³n sobre la proteolisis durante la maduraciÃ³n del jamÃ³n ibÃ©rico Influence of the processing conditions of Iberian ham on proteolysis during ripening. Food Science and Technology International, 1998, 4, 17-22.	2.2	21
62	Fatty acid composition and oxidative susceptibility of fresh loin and liver from pigs fed conjugated linoleic acid in combination with monounsaturated fatty acids. Food Chemistry, 2008, 108, 86-96.	8.2	21
63	Nonâ€destructive analysis of sensory traits of dryâ€cured loins by <scp>MRI</scp>â€“computer vision techniques and data mining. Journal of the Science of Food and Agriculture, 2017, 97, 2942-2952.	3.5	20
64	Volatile compounds on the surface and within Iberian dry-cured loin. European Food Research and Technology, 2004, 219, 445-451.	3.3	18
65	Nearâ€infrared spectroscopyâ€based analysis to study sensory parameters on pork loins as affected by cooking methods and conditions. Journal of the Science of Food and Agriculture, 2018, 98, 4227-4236.	3.5	18
66	Analysis of MRI by fractals for prediction of sensory attributes: A case study in loin. Journal of Food Engineering, 2018, 227, 1-10.	5.2	18
67	Unsaponifiable fraction and n-alkane profile of subcutaneous fat from Iberian ham / FracciÃ³n insaponificable y perfil de los n-alcanos de la grasa subcutÃ¡nea del jamÃ³n IbÃ©rico. Food Science and Technology International, 1999, 5, 229-233.	2.2	17
68	n-Alkane content of intramuscular lipids of Iberian fresh ham from different feeding systems and crossbreeding. Meat Science, 2001, 57, 371-377.	5.5	17
69	A Rapid and Accurate Extraction Procedure for Analysing Free Amino Acids in Meat Samples by GC-MS. International Journal of Analytical Chemistry, 2015, 2015, 1-8.	1.0	17
70	Near Infrared Reflectance spectroscopy to analyse texture related characteristics of sous vide pork loin.. Journal of Food Engineering, 2019, 263, 417-423.	5.2	17
71	Effect of brine thawing/salting on endogenous enzyme activity and sensory quality of Iberian dry-cured ham. Food Microbiology, 2012, 29, 247-254.	4.2	16
72	New fractal features and data mining to determine food quality based on MRI. IEEE Latin America Transactions, 2017, 15, 1777-1784.	1.6	16

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73	Comparison of different image analysis algorithms on MRI to predict physico-chemical and sensory attributes of loin. Chemometrics and Intelligent Laboratory Systems, 2018, 180, 54-63.	3.5	16
74	Study on fish oil microcapsules as neat and added to meat model systems: Enrichment and bioaccesibility of EPA and DHA. LWT - Food Science and Technology, 2020, 120, 108946.	5.2	14
75	Improvements in the methodology for fatty acids analysis in meat products: One-stage transmethylation and fast-GC method. Food Chemistry, 2022, 371, 130995.	8.2	14
76	Influence of preâ€cure freezing of Iberian hams on lipolytic changes and lipid oxidation. International Journal of Food Science and Technology, 2009, 44, 2287-2295.	2.7	13
77	Sensory traits prediction in dry-cured hams from fresh product via MRI and lipid composition. Journal of Food Engineering, 2010, 101, 152-157.	5.2	13
78	Use of simultaneous brine thawing/salting in dry-cured Iberian ham production. Journal of Food Engineering, 2011, 104, 316-321.	5.2	13
79	Stereospecific analysis of phospholipid classes in rat muscle. European Journal of Lipid Science and Technology, 2006, 108, 835-841.	1.5	12
80	Taste compounds and consumer acceptance of chicken soups as affected by cooking conditions. International Journal of Food Properties, 2017, 20, S154-S165.	3.0	12
81	Applying 3D texture algorithms on MRI to evaluate quality traits of loin. Journal of Food Engineering, 2018, 222, 258-266.	5.2	12
82	Monitoring the Processing of Dry Fermented Sausages with a Portable NIRS Device. Foods, 2020, 9, 1294.	4.3	12
83	Individual Phospholipid Classes from Iberian Pig Meat As Affected by Diet. Journal of Agricultural and Food Chemistry, 2010, 58, 1755-1760.	5.2	11
84	Napping combined with ultra-flash profile (UFP) methodology for sensory assessment of cod and pork subjected to different cooking methods and conditions. European Food Research and Technology, 2019, 245, 2221-2231.	3.3	11
85	Including 3D-textures in a Computer Vision System to Analyze Quality Traits of Loin. Lecture Notes in Computer Science, 2015, , 456-465.	1.3	11
86	Study of the branched hydrocarbon fraction of intramuscular lipids from Iberian dry-cured ham. Meat Science, 2005, 69, 129-134.	5.5	10
87	Effect of dietary conjugated linoleic acid in combination with monounsaturated fatty acids on the composition and quality traits of cooked loin. Food Chemistry, 2011, 124, 518-526.	8.2	10
88	Effect of Omega-3 Microcapsules Addition on the Profile of Volatile Compounds in Enriched Dry-Cured and Cooked Sausages. Foods, 2020, 9, 1683.	4.3	10
89	Muscle individual phospholipid classes throughout the processing of dry-cured ham: Influence of pre-cure freezing. Meat Science, 2010, 84, 431-436.	5.5	9
90	1H NMR to analyse the lipid profile in the glyceride fraction of different categories of Iberian dry-cured hams. Food Chemistry, 2022, 383, 132371.	8.2	9

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91	Stereospecific Analysis of Phospholipid Classes in Skeletal Muscle from Rats Fed Different Fat Sources. Journal of Agricultural and Food Chemistry, 2007, 55, 6191-6197.	5.2	8
92	Fish oil/lycopene microcapsules as a source of eicosapentaenoic and docosahexaenoic acids: a case study on spreads. Journal of the Science of Food and Agriculture, 2020, 100, 1875-1886.	3.5	8
93	Sensory profile and consumer perception of meat products enriched with EPA and DHA using fish oil microcapsules. International Journal of Food Science and Technology, 2021, 56, 2926-2937.	2.7	8
94	Linear hydrocarbons content of intramuscular lipids of dry-cured Iberian ham. Meat Science, 2004, 66, 295-300.	5.5	7
95	Liver pÃ¢tÃ© from pigs fed conjugated linoleic acid and monounsaturated fatty acids. European Food Research and Technology, 2009, 228, 749-758.	3.3	7
96	Quantitative changes in the fatty acid profile of lipid fractions of fresh loin from pigs as affected by dietary conjugated linoleic acid and monounsaturated fatty acids during refrigerated storage. Journal of Food Composition and Analysis, 2009, 22, 102-111.	3.9	7
97	Thresholding Methods on MRI to Evaluate Intramuscular Fat Level on Iberian Ham. Lecture Notes in Computer Science, 2005, , 697-704.	1.3	6
98	Effect of Cooking Conditions on Quality Characteristics of Confit Cod: Prediction by MRI. International Journal of Food Engineering, 2017, 13, .	1.5	6
99	Mathematical Morphology on MRI for the Determination of Iberian Ham Fat Content. Lecture Notes in Computer Science, 2003, , 359-366.	1.3	6
100	Quality characteristics of fried lamb nuggets from low-value meat cuts: Effect of formulation and freezing storage. Food Science and Technology International, 2015, 21, 503-511.	2.2	5
101	Fish Oil Microcapsules as Omega-3 Enrichment Strategy: Changes in Volatile Compounds of Meat Products during Storage and Cooking. Foods, 2021, 10, 745.	4.3	5
102	Ultrasound parameters used to characterize Iberian fresh pork loins of different feeding systems. Journal of Food Engineering, 2022, 314, 110795.	5.2	5
103	Effect of duration of the Montanera diet on the hydrocarbon fraction of intramuscular lipids from Iberian dry-cured ham; characterization by gas chromatography. Journal of the Science of Food and Agriculture, 2006, 86, 1040-1045.	3.5	4
104	An experimental protocol to determine quality parameters of dry-cured loins using low-field Magnetic Resonance Imaging. Journal of Food Engineering, 2022, 313, 110750.	5.2	4
105	Use of Magnetic Resonance Imaging to Analyse Meat and Meat Products Non-destructively. Food Reviews International, 2023, 39, 424-440.	8.4	3
106	Dry-cured loin characterization by ultrasound physicochemical and sensory parameters. European Food Research and Technology, 2022, 248, 2603-2613.	3.3	3
107	Testicular development, androstenone levels and androstenone odour of untreated and trenbolone implanted boars. Journal of the Science of Food and Agriculture, 1991, 57, 127-133.	3.5	2
108	Effect of muscle type and frozen storage on the quality parameters of Iberian restructured meat preparations. Food Science and Technology International, 2014, 20, 543-554.	2.2	2

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109	Volatile compounds of experimental liver pÃ¢tÃ© from pigs fed conjugated linoleic acid in combination with monounsaturated fatty acids. Journal of the Science of Food and Agriculture, 2009, 89, 2096-2106.	3.5	1
110	Contents and composition of individual phospholipid classes from biceps femoris related to the rearing system in Iberian pig. Food Chemistry, 2021, 338, 128102.	8.2	1
111	Optimization of the image acquisition procedure in low-field MRI for non-destructive analysis of loin using predictive models. PeerJ Computer Science, 2021, 7, e583.	4.5	1
112	Analysis of Phospholipids in Muscle Foods. , 2008, , 167-186.		1
113	Improvements in the Procedures to Encapsulate Diverse Bioactive Compounds. Foods, 2022, 11, 205.	4.3	1
114	A Computer-Aided Inspection System to Predict Quality Characteristics in Food Technology. IEEE Access, 2022, 10, 71496-71507.	4.2	1