

Teresa Antequera

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112
papers

3,185
citations

32
h-index

52
g-index

117
ext. papers

3,582
ext. citations

5.1
avg. IF

5.1
L-index

#	Paper	IF	Citations
112	Influence of finishing diet on fatty acid profiles of intramuscular lipids, triglycerides and phospholipids in muscles of the Iberian pig. <i>Meat Science</i> , 1997 , 45, 263-70	6.4	149
111	Lipid oxidative changes in the processing of Iberian pig hams. <i>Food Chemistry</i> , 1992 , 45, 105-110	8.5	134
110	Hydrolysis and Maillard Reactions During Ripening of Iberian Ham. <i>Journal of Food Science</i> , 1992 , 57, 813-815	3.4	132
109	Volatile compounds in Iberian dry-cured loin. <i>Meat Science</i> , 2004 , 68, 391-400	6.4	118
108	Improvement of a solid phase extraction method for analysis of lipid fractions in muscle foods. <i>Analytica Chimica Acta</i> , 2004 , 520, 201-205	6.6	116
107	Effect of different temperature-time combinations on physicochemical, microbiological, textural and structural features of sous-vide cooked lamb loins. <i>Meat Science</i> , 2013 , 93, 572-8	6.4	113
106	Comparison of different methods for total lipid quantification in meat and meat products. <i>Food Chemistry</i> , 2008 , 110, 1025-9	8.5	91
105	Oxidative and lipolytic changes during ripening of Iberian hams as affected by feeding regime: extensive feeding and alpha-tocopherol acetate supplementation. <i>Meat Science</i> , 1999 , 52, 165-72	6.4	86
104	Effect of different temperature-time combinations on lipid and protein oxidation of sous-vide cooked lamb loins. <i>Food Chemistry</i> , 2014 , 149, 129-36	8.5	85
103	Prediction of the feeding background of Iberian pigs using the fatty acid profile of subcutaneous, muscle and hepatic fat. <i>Meat Science</i> , 1998 , 49, 155-63	6.4	82
102	Lipid traits of muscles as related to genotype and fattening diet in Iberian pigs: total intramuscular lipids and triacylglycerols. <i>Meat Science</i> , 2002 , 60, 357-63	6.4	76
101	Free amino acids and other non-volatile compounds formed during processing of Iberian ham. <i>Meat Science</i> , 2001 , 59, 363-8	6.4	71
100	Hydrolysis and loss of extractability of proteins during ripening of Iberian ham. <i>Meat Science</i> , 1994 , 37, 217-27	6.4	68
99	Sensory characteristics of Iberian ham: Influence of rearing system and muscle location/ Características sensoriales del jamón Ibérico: Influencia del sistema de engorde y del músculo. <i>Food Science and Technology International</i> , 2000 , 6, 235-242	2.6	66
98	Effect of free-range rearing and tocopherol and copper supplementation on fatty acid profiles and susceptibility to lipid oxidation of fresh meat from Iberian pigs. <i>Food Chemistry</i> , 2000 , 68, 51-59	8.5	65
97	Suitability of Using Monolayered and Multilayered Emulsions for Microencapsulation of ω 3 Fatty Acids by Spray Drying: Effect of Storage at Different Temperatures. <i>Food and Bioprocess Technology</i> , 2015 , 8, 100-111	5.1	56
96	Monitoring the ripening process of Iberian ham by computer vision on magnetic resonance imaging. <i>Meat Science</i> , 2007 , 76, 561-7	6.4	52

95	Fatty acids and triacylglycerols profiles from different types of Iberian dry-cured hams. <i>Meat Science</i> , 2004 , 68, 71-7	6.4	51
94	Advanced glycation end products, physico-chemical and sensory characteristics of cooked lamb loins affected by cooking method and addition of flavour precursors. <i>Food Chemistry</i> , 2015 , 168, 487-95	8.5	48
93	Free-range rearing increases (n-3) polyunsaturated fatty acids of neutral and polar lipids in swine muscles. <i>Food Chemistry</i> , 2002 , 78, 219-225	8.5	48
92	Enrichment of Chicken Nuggets with Microencapsulated Omega-3 Fish Oil: Effect of Frozen Storage Time on Oxidative Stability and Sensory Quality. <i>Food and Bioprocess Technology</i> , 2016 , 9, 285-297	5.1	45
91	Meat quality characteristics in different lines of Iberian pigs. <i>Meat Science</i> , 2004 , 67, 299-307	6.4	44
90	Applying data mining and Computer Vision Techniques to MRI to estimate quality traits in Iberian hams. <i>Journal of Food Engineering</i> , 2014 , 131, 82-88	6	42
89	Analyzing magnetic resonance images of Iberian pork loin to predict its sensorial characteristics. <i>Computer Vision and Image Understanding</i> , 2005 , 98, 344-360	4.3	42
88	Volatile compounds and physicochemical characteristics during storage of microcapsules from different fish oil emulsions. <i>Food and Bioprocess Technology</i> , 2015 , 96, 52-64	4.9	40
87	Gas chromatography-mass spectrometry method for the determination of free amino acids as their dimethyl-tert-butylsilyl (TBDMS) derivatives in animal source food. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2456-63	5.7	39
86	Volatile compound profile of sous-vide cooked lamb loins at different temperature-time combinations. <i>Meat Science</i> , 2015 , 100, 52-57	6.4	38
85	MRI-based analysis, lipid composition and sensory traits for studying Iberian dry-cured hams from pigs fed with different diets. <i>Food Research International</i> , 2010 , 43, 248-254	7	37
84	Modeling salt diffusion in Iberian ham by applying MRI and data mining. <i>Journal of Food Engineering</i> , 2016 , 189, 115-122	6	34
83	MRI-based analysis of feeding background effect on fresh Iberian ham. <i>Food Chemistry</i> , 2011 , 126, 1366-1372	8.3	34
82	Lipolytic and oxidative changes in Iberian dry-cured loin. <i>Meat Science</i> , 2007 , 75, 315-23	6.4	33
81	Fatty acid composition in double and multilayered microcapsules of EB as affected by storage conditions and type of emulsions. <i>Food Chemistry</i> , 2016 , 194, 476-86	8.5	32
80	Subcutaneous and intramuscular lipid traits as tools for classifying Iberian pigs as a function of their feeding background. <i>Meat Science</i> , 2009 , 81, 632-40	6.4	30
79	Identification and quantification of cholesterol and cholesterol oxidation products in different types of Iberian hams. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 5786-91	5.7	30
78	Influence of pre-cure freezing of Iberian ham on proteolytic changes throughout the ripening process. <i>Meat Science</i> , 2010 , 85, 121-6	6.4	26

77	Effect of dietary conjugated linoleic acid in combination with monounsaturated fatty acids on the meat composition and quality traits of dry-cured loin. <i>Meat Science</i> , 2008 , 80, 1309-19	6.4	26
76	Improving the lipid profile of ready-to-cook meat products by addition of omega-3 microcapsules: effect on oxidation and sensory analysis. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5302-5312	4.3	25
75	Effect of prefreezing hams on endogenous enzyme activity during the processing of Iberian dry-cured hams. <i>Meat Science</i> , 2009 , 82, 241-6	6.4	25
74	Recognizing marbling in dry-cured Iberian ham by multiscale analysis. <i>Pattern Recognition Letters</i> , 2002 , 23, 1311-1321	4.7	25
73	Evaluation of fresh meat quality by Hyperspectral Imaging (HSI), Nuclear Magnetic Resonance (NMR) and Magnetic Resonance Imaging (MRI): A review. <i>Meat Science</i> , 2021 , 172, 108340	6.4	24
72	Prediction of pork quality parameters by applying fractals and data mining on MRI. <i>Food Research International</i> , 2017 , 99, 739-747	7	23
71	Improvement of a solid phase extraction method for separation of animal muscle phospholipid classes. <i>Food Chemistry</i> , 2007 , 102, 875-879	8.5	23
70	Effect of tocopherol acetate supplementation and the extensive feeding of pigs on the volatile aldehydes during the maturation of Iberian ham / Efecto del suplemento con acetato de tocoferol y de la alimentación en extensivo del cerdo en los aldehídos volátiles durante la maduración del jamón ibérico. <i>Food Science and Technology International</i> , 1999 , 5, 235-241	2.6	23
69	Effect of added phosphate and type of cooking method on physico-chemical and sensory features of cooked lamb loins. <i>Meat Science</i> , 2014 , 97, 69-75	6.4	22
68	Magnetic resonance imaging as a predictive tool for sensory characteristics and intramuscular fat content of dry-cured loin. <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 268-274	4.3	22
67	Enrichment of Cinta Senese burgers with omega-3 fatty acids. Effect of type of addition and storage conditions on quality characteristics. <i>Grasas Y Aceites</i> , 2018 , 69, 235	1.3	22
66	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. <i>Meat Science</i> , 2020 , 162, 108031	6.4	22
65	Optimization of MRI Acquisition and Texture Analysis to Predict Physico-chemical Parameters of Loins by Data Mining. <i>Food and Bioprocess Technology</i> , 2017 , 10, 750-758	5.1	21
64	Volatile compounds of fresh and dry-cured loin as affected by dietary conjugated linoleic acid and monounsaturated fatty acids. <i>Meat Science</i> , 2009 , 81, 549-56	6.4	21
63	Study of salting and post-salting stages of fresh and thawed Iberian hams. <i>Meat Science</i> , 2008 , 79, 677-87	6.4	21
62	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. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10820-6	5.7	21
61	Evolution of fatty acids from intramuscular lipid fractions during ripening of Iberian hams as affected by tocopherol acetate supplementation in diet. <i>Food Chemistry</i> , 2003 , 81, 199-207	8.5	21
60	Study of the branched hydrocarbon fraction of intramuscular lipids from Iberian fresh ham. <i>Meat Science</i> , 2001 , 58, 175-9	6.4	21

59	Influencia de las condiciones de elaboración sobre la proteólisis durante la maduración del jamón ibérico Influence of the processing conditions of Iberian ham on proteolysis during ripening. <i>Food Science and Technology International</i> , 1998 , 4, 17-22	2.6	21
58	Fatty acid composition and oxidative susceptibility of fresh loin and liver from pigs fed conjugated linoleic acid in combination with monounsaturated fatty acids. <i>Food Chemistry</i> , 2008 , 108, 86-96	8.5	19
57	Data Mining on MRI-Computational Texture Features to Predict Sensory Characteristics in Ham. <i>Food and Bioprocess Technology</i> , 2016 , 9, 699-708	5.1	18
56	Sous-vide cooking of meat: A Maillardized approach. <i>International Journal of Gastronomy and Food Science</i> , 2019 , 16, 100138	2.8	17
55	Pre-cure freezing effect on physicochemical, texture and sensory characteristics of Iberian ham. <i>Food Science and Technology International</i> , 2011 , 17, 127-33	2.6	17
54	Unsaponifiable fraction and n-alkane profile of subcutaneous fat from Iberian ham / Fracción insaponificable y perfil de los n-alcanos de la grasa subcutánea del jamón ibérico. <i>Food Science and Technology International</i> , 1999 , 5, 229-233	2.6	17
53	Influence of pre-cure freezing on the profile of volatile compounds during the processing of Iberian hams. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 882-90	4.3	16
52	n-Alkane content of intramuscular lipids of Iberian fresh ham from different feeding systems and crossbreeding. <i>Meat Science</i> , 2001 , 57, 371-7	6.4	16
51	Analysis of MRI by fractals for prediction of sensory attributes: A case study in loin. <i>Journal of Food Engineering</i> , 2018 , 227, 1-10	6	15
50	Non-destructive analysis of sensory traits of dry-cured loins by MRI-computer vision techniques and data mining. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2942-2952	4.3	15
49	Effect of solvent to sample ratio on total lipid extracted and fatty acid composition in meat products within different fat content. <i>Meat Science</i> , 2012 , 91, 369-73	6.4	15
48	Oxidative changes of fresh loin from pig, caused by dietary conjugated linoleic acid and monounsaturated fatty acids, during refrigerated storage. <i>Food Chemistry</i> , 2008 , 111, 730-737	8.5	15
47	Physicochemical and microbiological changes during the refrigerated storage of lamb loins sous-vide cooked at different combinations of time and temperature. <i>Food Science and Technology International</i> , 2015 , 21, 512-22	2.6	14
46	Near-infrared spectroscopy-based analysis to study sensory parameters on pork loins as affected by cooking methods and conditions. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4227-4236	4.3	13
45	Volatile compounds on the surface and within Iberian dry-cured loin. <i>European Food Research and Technology</i> , 2004 , 219, 445-451	3.4	13
44	Comparison of different image analysis algorithms on MRI to predict physico-chemical and sensory attributes of loin. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2018 , 180, 54-63	3.8	12
43	A Rapid and Accurate Extraction Procedure for Analysing Free Amino Acids in Meat Samples by GC-MS. <i>International Journal of Analytical Chemistry</i> , 2015 , 2015, 209214	1.4	12
42	Effect of brine thawing/salting on endogenous enzyme activity and sensory quality of Iberian dry-cured ham. <i>Food Microbiology</i> , 2012 , 29, 247-54	6	12

41	Sensory traits prediction in dry-cured hams from fresh product via MRI and lipid composition. <i>Journal of Food Engineering</i> , 2010 , 101, 152-157	6	12
40	Stereospecific analysis of phospholipid classes in rat muscle. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 835-841	3	12
39	Near Infrared Reflectance spectroscopy to analyse texture related characteristics of sous vide pork loin.. <i>Journal of Food Engineering</i> , 2019 , 263, 417-423	6	11
38	Influence of pre-cure freezing of Iberian hams on lipolytic changes and lipid oxidation. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 2287-2295	3.8	11
37	Use of simultaneous brine thawing/salting in dry-cured Iberian ham production. <i>Journal of Food Engineering</i> , 2011 , 104, 316-321	6	11
36	Applying 3D texture algorithms on MRI to evaluate quality traits of loin. <i>Journal of Food Engineering</i> , 2018 , 222, 258-266	6	10
35	New fractal features and data mining to determine food quality based on MRI. <i>IEEE Latin America Transactions</i> , 2017 , 15, 1777-1784	0.7	10
34	Individual phospholipid classes from iberian pig meat as affected by diet. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1755-60	5.7	10
33	Study of the branched hydrocarbon fraction of intramuscular lipids from Iberian dry-cured ham. <i>Meat Science</i> , 2005 , 69, 129-34	6.4	10
32	Including 3D-textures in a Computer Vision System to Analyze Quality Traits of Loin. <i>Lecture Notes in Computer Science</i> , 2015 , 456-465	0.9	10
31	Taste compounds and consumer acceptance of chicken soups as affected by cooking conditions. <i>International Journal of Food Properties</i> , 2017 , 20, S154-S165	3	8
30	Muscle individual phospholipid classes throughout the processing of dry-cured ham: influence of pre-cure freezing. <i>Meat Science</i> , 2010 , 84, 431-6	6.4	7
29	Liver pEF from pigs fed conjugated linoleic acid and monounsaturated fatty acids. <i>European Food Research and Technology</i> , 2009 , 228, 749-758	3.4	7
28	Stereospecific analysis of phospholipid classes in skeletal muscle from rats fed different fat sources. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6191-7	5.7	7
27	Linear hydrocarbons content of intramuscular lipids of dry-cured Iberian ham. <i>Meat Science</i> , 2004 , 66, 295-300	6.4	7
26	Napping combined with ultra-flash profile (UFP) methodology for sensory assessment of cod and pork subjected to different cooking methods and conditions. <i>European Food Research and Technology</i> , 2019 , 245, 2221-2231	3.4	6
25	Thresholding Methods on MRI to Evaluate Intramuscular Fat Level on Iberian Ham. <i>Lecture Notes in Computer Science</i> , 2005 , 697-704	0.9	6
24	Mathematical Morphology on MRI for the Determination of Iberian Ham Fat Content. <i>Lecture Notes in Computer Science</i> , 2003 , 359-366	0.9	6

23	Monitoring the Processing of Dry Fermented Sausages with a Portable NIRS Device. <i>Foods</i> , 2020 , 9,	4.9	6
22	Effect of Cooking Conditions on Quality Characteristics of Confit Cod: Prediction by MRI. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	5
21	Effect of dietary conjugated linoleic acid in combination with monounsaturated fatty acids on the composition and quality traits of cooked loin. <i>Food Chemistry</i> , 2011 , 124, 518-526	8.5	5
20	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. <i>Journal of Food Composition and Analysis</i> , 2009 , 22, 102-111	4.1	5
19	Study on fish oil microcapsules as neat and added to meat model systems: Enrichment and bioaccessibility of EPA and DHA. <i>LWT - Food Science and Technology</i> , 2020 , 120, 108946	5.4	5
18	Effect of duration of the Montanera diet on the hydrocarbon fraction of intramuscular lipids from Iberian dry-cured ham; characterization by gas chromatography. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1040-1045	4.3	4
17	Quality characteristics of fried lamb nuggets from low-value meat cuts: Effect of formulation and freezing storage. <i>Food Science and Technology International</i> , 2015 , 21, 503-11	2.6	3
16	Fish oil/lycopene microcapsules as a source of eicosapentaenoic and docosahexaenoic acids: a case study on spreads. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1875-1886	4.3	3
15	Effect of muscle type and frozen storage on the quality parameters of Iberian restructured meat preparations. <i>Food Science and Technology International</i> , 2014 , 20, 543-54	2.6	2
14	Testicular development, androstene levels and androstene odour of untreated and trenbolone implanted boars. <i>Journal of the Science of Food and Agriculture</i> , 1991 , 57, 127-133	4.3	2
13	Effect of Omega-3 Microcapsules Addition on the Profile of Volatile Compounds in Enriched Dry-Cured and Cooked Sausages. <i>Foods</i> , 2020 , 9,	4.9	2
12	Use of Magnetic Resonance Imaging to Analyse Meat and Meat Products Non-destructively. <i>Food Reviews International</i> , 1-17	5.5	2
11	Computer Vision Algorithms Versus Traditional Methods in Food Technology: The Desired Correlation. <i>Lecture Notes in Computer Science</i> , 2004 , 59-66	0.9	1
10	Sensory profile and consumer perception of meat products enriched with EPA and DHA using fish oil microcapsules. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2926-2937	3.8	1
9	Volatile compounds of experimental liver p _{EF} From pigs fed conjugated linoleic acid in combination with monounsaturated fatty acids. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2096-2106	4.3	0
8	H NMR to analyse the lipid profile in the glyceride fraction of different categories of Iberian dry-cured hams.. <i>Food Chemistry</i> , 2022 , 383, 132371	8.5	0
7	Optimization of the image acquisition procedure in low-field MRI for non-destructive analysis of loin using predictive models. <i>PeerJ Computer Science</i> , 2021 , 7, e583	2.7	0
6	Contents and composition of individual phospholipid classes from biceps femoris related to the rearing system in Iberian pig. <i>Food Chemistry</i> , 2021 , 338, 128102	8.5	0

5	Ultrasound parameters used to characterize Iberian fresh pork loins of different feeding systems. <i>Journal of Food Engineering</i> , 2022 , 314, 110795	6	o
4	An experimental protocol to determine quality parameters of dry-cured loins using low-field Magnetic Resonance Imaging. <i>Journal of Food Engineering</i> , 2022 , 313, 110750	6	o
3	Improvements in the methodology for fatty acids analysis in meat products: One-stage transmethylation and fast-GC method. <i>Food Chemistry</i> , 2022 , 371, 130995	8.5	o
2	Radial Textures: A New Approach to Analyze Meat Quality by Using MRI. <i>Lecture Notes in Computer Science</i> , 2019 , 479-486	0.9	
1	Analysis of Phospholipids in Muscle Foods 2008 , 167-186		