

Teresa Antequera

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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
111	Ultrasound parameters used to characterize Iberian fresh pork loins of different feeding systems. <i>Journal of Food Engineering</i> , 2022 , 314, 110795	6	0
110	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	0
109	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	0
108	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
107	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
106	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
105	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
104	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
103	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
102	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
101	Monitoring the Processing of Dry Fermented Sausages with a Portable NIRS Device. <i>Foods</i> , 2020 , 9,	4.9	6
100	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
99	Radial Textures: A New Approach to Analyze Meat Quality by Using MRI. <i>Lecture Notes in Computer Science</i> , 2019 , 479-486	0.9	
98	Sous-vide cooking of meat: A Maillarized approach. <i>International Journal of Gastronomy and Food Science</i> , 2019 , 16, 100138	2.8	17
97	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
96	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

95	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
94	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
93	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
92	Applying 3D texture algorithms on MRI to evaluate quality traits of loin. <i>Journal of Food Engineering</i> , 2018 , 222, 258-266	6	10
91	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	4.2	25
90	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
89	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
88	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
87	Prediction of pork quality parameters by applying fractals and data mining on MRI. <i>Food Research International</i> , 2017 , 99, 739-747	7	23
86	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
85	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
84	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
83	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
82	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
81	Modeling salt diffusion in Iberian ham by applying MRI and data mining. <i>Journal of Food Engineering</i> , 2016 , 189, 115-122	6	34
80	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
79	Volatile compounds and physicochemical characteristics during storage of microcapsules from different fish oil emulsions. <i>Food and Bioproducts Processing</i> , 2015 , 96, 52-64	4.9	40
78	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

77	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
76	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
75	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
74	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
73	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
72	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
71	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
70	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
69	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
68	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
67	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
66	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
65	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
64	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
63	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
62	MRI-based analysis of feeding background effect on fresh Iberian ham. <i>Food Chemistry</i> , 2011 , 126, 1366-83	7.2	34
61	Use of simultaneous brine thawing/salting in dry-cured Iberian ham production. <i>Journal of Food Engineering</i> , 2011 , 104, 316-321	6	11
60	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

59	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
58	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
57	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
56	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
55	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
54	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
53	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
52	Liver p _{EF} from pigs fed conjugated linoleic acid and monounsaturated fatty acids. <i>European Food Research and Technology</i> , 2009 , 228, 749-758	3.4	7
51	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
50	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
49	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
48	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
47	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
46	Study of salting and post-salting stages of fresh and thawed Iberian hams. <i>Meat Science</i> , 2008 , 79, 677-83	6.4	21
45	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
44	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
43	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
42	Comparison of different methods for total lipid quantification in meat and meat products. <i>Food Chemistry</i> , 2008 , 110, 1025-9	8.5	91

41 Analysis of Phospholipids in Muscle Foods **2008**, 167-186

40	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
39	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
38	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
37	Lipolytic and oxidative changes in Iberian dry-cured loin. <i>Meat Science</i> , 2007 , 75, 315-23	6.4	33
36	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
35	Stereospecific analysis of phospholipid classes in rat muscle. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 835-841	3	12
34	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
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	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
31	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
30	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
29	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
28	Meat quality characteristics in different lines of Iberian pigs. <i>Meat Science</i> , 2004 , 67, 299-307	6.4	44
27	Fatty acids and triacylglycerols profiles from different types of Iberian dry-cured hams. <i>Meat Science</i> , 2004 , 68, 71-7	6.4	51
26	Volatile compounds in Iberian dry-cured loin. <i>Meat Science</i> , 2004 , 68, 391-400	6.4	118
25	Linear hydrocarbons content of intramuscular lipids of dry-cured Iberian ham. <i>Meat Science</i> , 2004 , 66, 295-300	6.4	7
24	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

23	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
22	Evolution of fatty acids from intramuscular lipid fractions during ripening of Iberian hams as affected by α -tocopherol acetate supplementation in diet. <i>Food Chemistry</i> , 2003 , 81, 199-207	8.5	21
21	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
20	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
19	Recognizing marbling in dry-cured Iberian ham by multiscale analysis. <i>Pattern Recognition Letters</i> , 2002 , 23, 1311-1321	4.7	25
18	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
17	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
16	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
15	Study of the branched hydrocarbon fraction of intramuscular lipids from Iberian fresh ham. <i>Meat Science</i> , 2001 , 58, 175-9	6.4	21
14	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
13	Effect of free-range rearing and α -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
12	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
11	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
10	Effect of α -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 α -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
9	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
8	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
7	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
6	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

5	Hydrolysis and loss of extractability of proteins during ripening of iberian ham. <i>Meat Science</i> , 1994 , 37, 217-27	6.4	68
4	Hydrolysis and Maillard Reactions During Ripening of Iberian Ham. <i>Journal of Food Science</i> , 1992 , 57, 813-815	3.4	132
3	Lipid oxidative changes in the processing of Iberian pig hams. <i>Food Chemistry</i> , 1992 , 45, 105-110	8.5	134
2	Testicular development, androstenone levels and androstenone odour of untreated and trenbolone implanted boars. <i>Journal of the Science of Food and Agriculture</i> , 1991 , 57, 127-133	4.3	2
1	Use of Magnetic Resonance Imaging to Analyse Meat and Meat Products Non-destructively. <i>Food Reviews International</i> , 1-17	5.5	2