

Luis Guerrero Asorey

List of Publications by Year in descending order

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113
papers

6,720
citations

53939

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116
all docs

116
docs citations

116
times ranked

5407
citing authors

#	ARTICLE	IF	CITATIONS
1	European consumer segments with a high potential for accepting new innovative fish products based on their food-related lifestyle. <i>Food Quality and Preference</i> , 2022, 99, 104560.	2.3	10
2	Consumers'™ Expectations about Meat from Surgical Castrated or Immunocastrated Male and Female Iberian Pigs. <i>Animals</i> , 2022, 12, 468.	1.0	3
3	Co-Creation with Consumers for Packaging Design Validated through Implicit and Explicit Methods: Exploratory Effect of Visual and Textual Attributes. <i>Foods</i> , 2022, 11, 1183.	1.9	7
4	Spanish perspective on meat consumption and consumer attitudes. <i>Meat Science</i> , 2022, 191, 108874.	2.7	14
5	Use and Understanding of Nutrition Labels: Impact of Diet Attachment. <i>Foods</i> , 2022, 11, 1918.	1.9	6
6	Antioxidant and Antimicrobial Activity of Rosemary (<i>Rosmarinus officinalis</i>) and Garlic (<i>Allium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 2022, 11, 2018.	1.9	11
7	Cross-Cultural Differences in the Perception of Lamb between New Zealand and Chinese Consumers in New Zealand. <i>Foods</i> , 2022, 11, 2045.	1.9	1
8	Farmed or wild fish? Segmenting European consumers based on their beliefs. <i>Aquaculture</i> , 2021, 532, 735992.	1.7	40
9	Relationships among Consumer Liking, Lipid and Volatile Compounds from New Zealand Commercial Lamb Loins. <i>Foods</i> , 2021, 10, 1143.	1.9	11
10	What Turns a Product into a Traditional One?. <i>Foods</i> , 2021, 10, 1284.	1.9	4
11	Consumer Attitudes toward Consumption of Meat Products Containing Offal and Offal Extracts. <i>Foods</i> , 2021, 10, 1454.	1.9	16
12	The Implications of COVID-19 on Chinese Consumer Preferences for Lamb Meat. <i>Foods</i> , 2021, 10, 1324.	1.9	7
13	Enhancing assessment of social representations by comparing groups with different cultural and demographic characteristics: A case study on pulses. <i>Food Quality and Preference</i> , 2021, 92, 104188.	2.3	10
14	<i>CD36</i> gene polymorphism -31118 G>AA (rs1761667) is associated with overweight and obesity but not with fat preferences in Mexican children. <i>International Journal for Vitamin and Nutrition Research</i> , 2021, 91, 513-521.	0.6	7
15	Effect of L-Hyp supplementation on collagen muscle histology, gene expression, growth performance, body composition and fillet texture on big size European sea bass (<i>Dicentrarchus labrax</i>). <i>Aquaculture Reports</i> , 2021, 21, 100787.	0.7	4
16	Attitudes and beliefs of Eastern European consumers towards piglet castration and meat from castrated pigs. <i>Meat Science</i> , 2020, 160, 107965.	2.7	26
17	Attitudes and Beliefs of Eastern European Consumers Towards Animal Welfare. <i>Animals</i> , 2020, 10, 1220.	1.0	23
18	Linking sensory and proton transfer reactionâ€“mass spectrometry analyses for the assessment of melon fruit (<i>Cucumis melo</i> L.) quality traits. <i>European Food Research and Technology</i> , 2020, 246, 1439-1457.	1.6	2

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19	“One Fish, Two Fish, Red Fish, Blue Fish” How ethical beliefs influence consumer perceptions of “blue” aquaculture products?. <i>Food Quality and Preference</i> , 2019, 77, 147-158.	2.3	18
20	A cross-cultural perspective on impact of health and nutrition claims, country-of-origin and eco-label on consumer choice of new aquaculture products. <i>Food Research International</i> , 2019, 123, 36-47.	2.9	53
21	Modelling of avoidance of food additives: a cross country study. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 1020-1032.	1.3	6
22	Analysis of three-way non-symmetrical association of food concepts in cross-cultural marketing. <i>Quality and Quantity</i> , 2019, 53, 2323-2337.	2.0	4
23	Does consumer liking fit the sensory quality assessed by trained panelists in traditional food products? A study on PDO Idiazabal cheese. <i>Journal of Sensory Studies</i> , 2018, 33, e12318.	0.8	2
24	Texture characterization of dry-cured ham using multi energy X-ray analysis. <i>Food Control</i> , 2018, 89, 46-53.	2.8	13
25	Check-All-That-Apply (CATA) with semi-trained assessors: Sensory profiles closer to descriptive analysis or consumer elicited data?. <i>Food Quality and Preference</i> , 2018, 64, 11-20.	2.3	64
26	New Approaches to Focus Groups. , 2018, , 49-77.		6
27	Quality changes and shelf-life extension of ready-to-eat fish patties by adding encapsulated citric acid. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5352-5360.	1.7	13
28	Investigation of the aroma of commercial peach (<i>Prunus persica</i> L. Batsch) types by Proton Transfer Reaction-Mass Spectrometry (PTR-MS) and sensory analysis. <i>Food Research International</i> , 2017, 99, 133-146.	2.9	51
29	Comments on Ares and Varela paper. <i>Food Quality and Preference</i> , 2017, 61, 87-88.	2.3	6
30	Sensory characterization, physico-chemical properties and somatic yields of five emerging fish species. <i>Food Research International</i> , 2017, 100, 396-406.	2.9	28
31	A Comparison of Two Methods for Generating Descriptive Attributes with Trained Assessors: Check-All-That-Apply (CATA) vs. Free Choice Profiling (FCP). <i>Journal of Sensory Studies</i> , 2016, 31, 163-176.	0.8	42
32	Do we all perceive food-related wellbeing in the same way? Results from an exploratory cross-cultural study. <i>Food Quality and Preference</i> , 2016, 52, 62-73.	2.3	70
33	Consumers as co-creators of new product ideas: An application of projective and creative research techniques. <i>Food Research International</i> , 2016, 87, 211-223.	2.9	49
34	Rice starch and fructo-oligosaccharides as substitutes for phosphate and dextrose in whole muscle cooked hams: Sensory analysis and consumer preferences. <i>LWT - Food Science and Technology</i> , 2016, 66, 284-292.	2.5	26
35	Textural properties of different melon (<i>Cucumis melo</i> L.) fruit types: Sensory and physical-chemical evaluation. <i>Scientia Horticulturae</i> , 2016, 201, 46-56.	1.7	56
36	Does information affect consumer liking of farmed and wild fish?. <i>Aquaculture</i> , 2016, 454, 157-162.	1.7	72

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37	Comparison of meat quality parameters in surgical castrated versus vaccinated against gonadotrophin-releasing factor male and female Iberian pigs reared in free-ranging conditions. <i>Meat Science</i> , 2016, 111, 116-121.	2.7	35
38	Differences in proximal and fatty acid profiles, sensory characteristics, texture, colour and muscle cellularity between wild and farmed blackspot seabream (<i>Pagellus bogaraveo</i>). <i>Aquaculture</i> , 2016, 451, 195-204.	1.7	56
39	European Consumers'™ Definition and Perception of Traditional Foods. , 2016, , 3-16.		19
40	Consumers'™ associations with wellbeing in a food-related context: A cross-cultural study. <i>Food Quality and Preference</i> , 2015, 40, 304-315.	2.3	117
41	Food additives and consumer preferences: A cross-cultural choice based conjoint analysis. <i>Acta Alimentaria</i> , 2014, 43, 180-187.	0.3	5
42	Consumer preference, behavior and perception about meat and meat products: An overview. <i>Meat Science</i> , 2014, 98, 361-371.	2.7	608
43	Consumer beliefs regarding farmed versus wild fish. <i>Appetite</i> , 2014, 79, 25-31.	1.8	120
44	Factors affecting dry-cured ham consumer acceptability. <i>Meat Science</i> , 2013, 95, 652-657.	2.7	47
45	Spanish, French and British consumers' acceptability of Uruguayan beef, and consumers' beef choice associated with country of origin, finishing diet and meat price. <i>Meat Science</i> , 2013, 95, 14-21.	2.7	87
46	Innovations in traditional foods: Impact on perceived traditional character and consumer acceptance. <i>Food Research International</i> , 2013, 54, 1828-1835.	2.9	93
47	Consumer Perception of Dry-cured Ham " A Cross-cultural Study in Italy, Norway and Spain. <i>Journal of Sensory Studies</i> , 2013, 28, 450-466.	0.8	18
48	Effects of high pressure application (400 and 900MPa) and refrigerated storage time on the oxidative stability of sliced skin vacuum packed dry-cured ham. <i>Meat Science</i> , 2012, 90, 323-329.	2.7	47
49	A cross-national consumer segmentation based on food benefits: The link with consumption situations and food perceptions. <i>Food Quality and Preference</i> , 2012, 24, 276-286.	2.3	66
50	Cross-cultural conceptualization of the words Traditional and Innovation in a food context by means of sorting task and hedonic evaluation. <i>Food Quality and Preference</i> , 2012, 25, 69-78.	2.3	63
51	Consumer preferences for sea fish using conjoint analysis: Exploratory study of the importance of country of origin, obtaining method, storage conditions and purchasing price. <i>Food Quality and Preference</i> , 2012, 26, 259-266.	2.3	172
52	Short communication. Sensory evaluation of commercial beef produced in Uruguay and three European countries. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 712.	0.3	1
53	Consumers'™ acceptance of innovations in dry-cured ham: Impact of reduced salt content, prolonged aging time and new origin. <i>Food Quality and Preference</i> , 2011, 22, 31-41.	2.3	91
54	Consumers'™ purchasing intention for lamb meat affected by country of origin, feeding system and meat price: A conjoint study in Spain, France and United Kingdom. <i>Food Quality and Preference</i> , 2011, 22, 443-451.	2.3	156

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55	Influence of high pressure application on the nutritional, sensory and microbiological characteristics of sliced skin vacuum packed dry-cured ham. Effects along the storage period. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 456-465.	2.7	94
56	How European consumers define the concept of traditional food: evidence from a survey in six countries. <i>Agribusiness</i> , 2010, 26, 453-476.	1.9	102
57	Eating quality of beef from biotypes included in the PGI "Terera Asturiana" showing distinct physicochemical characteristics and tenderization pattern. <i>Meat Science</i> , 2010, 86, 343-351.	2.7	26
58	Perception of traditional food products in six European regions using free word association. <i>Food Quality and Preference</i> , 2010, 21, 225-233.	2.3	331
59	Sensory characterization of dry-cured ham using free-choice profiling. <i>Food Quality and Preference</i> , 2010, 21, 148-155.	2.3	58
60	Acceptability of lamb fed on pasture, concentrate or combinations of both systems by European consumers. <i>Meat Science</i> , 2009, 81, 196-202.	2.7	74
61	Effect of finishing diet on consumer acceptability of Uruguayan beef in the European market. <i>Meat Science</i> , 2009, 81, 499-506.	2.7	48
62	Sensory characterization of meat from pigs vaccinated against gonadotropin releasing factor compared to meat from surgically castrated, entire male and female pigs. <i>Meat Science</i> , 2009, 83, 438-442.	2.7	53
63	Consumer-driven definition of traditional food products and innovation in traditional foods. A qualitative cross-cultural study. <i>Appetite</i> , 2009, 52, 345-354.	1.8	464
64	Association between traditional food consumption and motives for food choice in six European countries. <i>Appetite</i> , 2009, 53, 101-108.	1.8	323
65	Nutritional and sensory qualities of raw meat and cooked brine-injected turkey breast as affected by dietary enrichment with docosahexaenoic acid (DHA) and vitamin E. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1448-1454.	1.7	5
66	Eating quality of young bulls from three Spanish beef breed-production systems and its relationships with chemical and instrumental meat quality. <i>Meat Science</i> , 2008, 79, 98-104.	2.7	62
67	Texture changes in dry-cured ham pieces by mild thermal treatments at the end of the drying process. <i>Meat Science</i> , 2008, 80, 231-238.	2.7	32
68	Beliefs and attitudes of butchers and consumers towards dry-cured ham. <i>Meat Science</i> , 2008, 80, 1005-1012.	2.7	34
69	Consumers' sensory acceptability of pork from immunocastrated male pigs. <i>Meat Science</i> , 2008, 80, 1013-1018.	2.7	94
70	Sensory characterisation and consumer acceptability of small calibre fermented sausages with 50% substitution of NaCl by mixtures of KCl and potassium lactate. <i>Meat Science</i> , 2008, 80, 1225-1230.	2.7	104
71	High pressure applied to frozen ham at different process stages. 1. Effect on the final physicochemical parameters and on the antioxidant and proteolytic enzyme activities of dry-cured ham. <i>Meat Science</i> , 2007, 75, 12-20.	2.7	36
72	High pressure applied to frozen ham at different process stages. 2. Effect on the sensory attributes and on the colour characteristics of dry-cured ham. <i>Meat Science</i> , 2007, 75, 21-28.	2.7	54

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73	Nutritional and sensory quality of porcine raw meat, cooked ham and dry-cured shoulder as affected by dietary enrichment with docosahexaenoic acid (DHA) and α -tocopheryl acetate. <i>Meat Science</i> , 2007, 76, 377-384.	2.7	28
74	Instrumental evaluation of defective texture in dry-cured hams. <i>Meat Science</i> , 2007, 76, 536-542.	2.7	49
75	Softness in dry-cured porcine biceps femoris muscles in relation to meat quality characteristics and processing conditions. <i>Meat Science</i> , 2007, 77, 662-669.	2.7	44
76	Effect of selection for growth rate on the ageing of myofibrils, meat texture properties and the muscle proteolytic potential of m. longissimus in rabbits. <i>Meat Science</i> , 2006, 72, 121-129.	2.7	26
77	Effect of different Duroc line sires on carcass composition, meat quality and dry-cured ham acceptability. <i>Meat Science</i> , 2006, 72, 252-260.	2.7	69
78	Acceptability of lamb meat from different producing systems and ageing time to German, Spanish and British consumers. <i>Meat Science</i> , 2006, 72, 545-554.	2.7	57
79	Consumer attitude towards sodium reduction in meat products and acceptability of fermented sausages with reduced sodium content. <i>Meat Science</i> , 2006, 73, 484-490.	2.7	125
80	Eating quality of beef, from different production systems, assessed by German, Spanish and British consumers. <i>Meat Science</i> , 2006, 74, 435-442.	2.7	69
81	Consumer Beliefs and Attitudes Towards Dry-cured Ham and Protected Designation of Origin Teruel Ham in Two Spanish Regions Differing in Product Knowledge. <i>Food Science and Technology International</i> , 2006, 12, 229-240.	1.1	24
82	Effects of α -tocopheryl acetate and β -carotene dietary supplementation on the antioxidant enzymes, TBARS and sensory attributes of turkey meat. <i>British Poultry Science</i> , 2006, 47, 700-707.	0.8	21
83	A Bayesian approach to the effect of selection for growth rate on sensory meat quality of rabbit. <i>Meat Science</i> , 2005, 69, 123-127.	2.7	16
84	Influence of enrofloxacin administration and α -tocopheryl acetate supplemented diets on oxidative stability of broiler tissues. <i>Poultry Science</i> , 2004, 83, 796-802.	1.5	27
85	Vitamin E levels, thiobarbituric acid test and sensory evaluation of breast muscles from broilers fed α -tocopheryl acetate- and β -carotene-supplemented diets. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 313-317.	1.7	23
86	Relationship between sensory and instrumental analysis of 2,4,6-trichloroanisole in wine and cork stoppers. <i>Analytica Chimica Acta</i> , 2004, 513, 291-297.	2.6	42
87	Effect of selection for growth rate on biochemical, quality and texture characteristics of meat from rabbits. <i>Meat Science</i> , 2004, 67, 617-624.	2.7	70
88	Green hams electrical impedance spectroscopy (EIS) measures and pastiness prediction of dry cured hams. <i>Meat Science</i> , 2004, 66, 289-294.	2.7	33
89	Characterisation of young bulls of the Bruna dels Pirineus cattle breed (selected from old Brown) Tj ETQq1 1 0.784314 rgBT /Overlock 1	2.7	52
90	Effect of sodium chloride replacement on some characteristics of fermented sausages. <i>Meat Science</i> , 2003, 65, 833-839.	2.7	165

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91	Importance of Generalised Procrustes Analysis in sensory characterisation of virgin olive oil. Food Quality and Preference, 2001, 12, 515-520.	2.3	18
92	Descriptive Sensory Analysis of Meat from Broilers Fed Diets Containing Vitamin E or β -Carotene as Antioxidants and Different Supplemental Fats. Poultry Science, 2001, 80, 976-982.	1.5	54
93	Sensory Evaluation of Walnut: An Interlaboratory Study. Food Science and Technology International, 2001, 7, 37-47.	1.1	4
94	SENSORY CHARACTERIZATION OF BOAR TAIN IN ENTIRE MALE PIGS. Journal of Sensory Studies, 2000, 15, 393-409.	0.8	31
95	Physico-chemical and sensory property changes in almonds of Desmayo Langueta variety during toasting / Cambios en las propiedades ffsico-qufmicas y sensoriales de almendras de la variedad Desmayo Langueta durante el tostado. Food Science and Technology International, 2000, 6, 1-7.	1.1	24
96	Perfil sensorial de diferentes muestras de nuez (Juglans regia L.)/Sensory profiles of different walnuts (Juglans regia L.). Food Science and Technology International, 2000, 6, 207-216.	1.1	6
97	Consumer attitude towards store brands. Food Quality and Preference, 2000, 11, 387-395.	2.3	95
98	The influence of meat pH on mechanical and sensory textural properties of dry-cured ham. Meat Science, 1999, 52, 267-273.	2.7	104
99	The effect of meat quality, salt and ageing time on biochemical parameters of dry-cured Longissimus dorsi muscle. Meat Science, 1999, 51, 329-337.	2.7	31
100	The effect of green ham pH and NaCl concentration on cathepsin activities and the sensory characteristics of dry-cured hams. Journal of the Science of Food and Agriculture, 1998, 77, 387-392.	1.7	87
101	Carcass characteristics and meat quality of rabbit lines selected for different objectives:. Livestock Science, 1998, 54, 115-123.	1.2	70
102	The effect of panel selection and training on external preference mapping using a low number of samples / Efecto de la selecci3n y entrenamiento de los catadores sobre la cartografAa externa de preferencias, utilizando un nAmero reducido de muestras. Food Science and Technology International, 1998, 4, 85-90.	1.1	10
103	Actitud de los consumidores frente a los productos cArnicos con un menor contenido en sodio. Food Science and Technology International, 1998, 4, 263-275.	1.1	8
104	The effect of fat-enriched diets on the perirenal fat quality and sensory characteristics of meat from rabbits. Meat Science, 1997, 47, 95-103.	2.7	29
105	DESCRIPTIVE ANALYSIS OF TOASTED ALMONDS: A COMPARISON BETWEEN EXPERT AND SEMI-TRAINED ASSESSORS. Journal of Sensory Studies, 1997, 12, 39-54.	0.8	56
106	Effects of Temperature During the Last Month of Ageing and of Salting Time on Dry-Cured Ham Aged for Six Months. Journal of the Science of Food and Agriculture, 1997, 74, 193-198.	1.7	73
107	Caracterfsticas qufmico-sensoriales de los aceites de oliva A«ArbequinaA» obtenidos en distintas zonas de EspaAa. Grasas Y Aceites, 1997, 48, 415-424.	0.3	37
108	Potassium chloride, potassium lactate and glycine as sodium chloride substitutes in fermented sausages and in dry-cured pork loin. Meat Science, 1996, 42, 37-48.	2.7	158

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109	The Composition of White Film and White Crystals Found in Dry-Cured Hams. Journal of the Science of Food and Agriculture, 1996, 70, 449-452.	1.7	26
110	Study of the Physicochemical and Sensorial Characteristics of Dry-Cured Hams in Three Pig Genetic Types. Journal of the Science of Food and Agriculture, 1996, 70, 526-530.	1.7	71
111	Physical and chemical changes in different zones of normal and PSE dry cured ham during processing. Food Chemistry, 1995, 52, 63-69.	4.2	91
112	Sex and crossbreed effects on the characteristics of dry-cured ham. Meat Science, 1995, 40, 21-31.	2.7	69
113	The effects of freezing, meat pH and storage temperature on the formation of white film and tyrosine crystals in dry-cured hams. Journal of the Science of Food and Agriculture, 1994, 66, 279-282.	1.7	48