

Halal and kosher slaughter methods and meat quality: A

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Influence of dietary canola oil and palm oil blend and refrigerated storage on fatty acids, myofibrillar proteins, chemical composition, antioxidant profile and quality attributes of semimembranosus muscle in goats. <i>Journal of Animal Science and Biotechnology</i> , 2015, 6, 51.	2.1	22
2	Physicochemical characteristics of longissimus lumborum muscle in goats subjected to halal slaughter and anesthesia (halothane) pre-slaughter. <i>Animal Science Journal</i> , 2015, 86, 981-991.	0.6	30
3	Spiritual aspects of meat and nutritional security: Perspectives and responsibilities of the Abrahamic faiths. <i>Food Research International</i> , 2015, 76, 882-895.	2.9	30
4	Skeletal muscle proteome and meat quality of broiler chickens subjected to gas stunning prior slaughter or slaughtered without stunning. <i>CYTA - Journal of Food</i> , 0, , 1-7.	0.9	20
5	A comparison of bleeding efficiency, microbiological quality and lipid oxidation in goats subjected to conscious halal slaughter and slaughter following minimal anesthesia. <i>Meat Science</i> , 2015, 104, 78-84.	2.7	49
6	A comparison of blood loss during the Halal slaughter of lambs following Traditional Religious Slaughter without stunning, Electric Head-Only Stunning and Post-Cut Electric Head-Only Stunning. <i>Meat Science</i> , 2015, 110, 15-23.	2.7	50
7	Motivations and limitations in implementing Halal food certification: a Pareto analysis. <i>British Food Journal</i> , 2015, 117, 2664-2705.	1.6	55
8	Reviews of Science for Science Librarians: Meat Science around the World, 1980-2014. <i>Science and Technology Libraries</i> , 2015, 34, 167-227.	0.8	1
9	Individual non-essential amino acids fortification of a low-protein diet for broilers under the hot and humid tropical climate. <i>Poultry Science</i> , 2015, 94, 2772-2777.	1.5	31
10	Fatty acids, lipid and protein oxidation, metmyoglobin reducing activity and sensory attributes of biceps femoris muscle in goats fed a canola and palm oil blend. <i>South African Journal of Animal Sciences</i> , 2016, 46, 139.	0.2	2
11	Bleeding Efficiency, Microbiological Quality and Oxidative Stability of Meat from Goats Subjected to Slaughter without Stunning in Comparison with Different Methods of Pre-Slaughter Electrical Stunning. <i>PLoS ONE</i> , 2016, 11, e0152661.	1.1	40
12	Effects of dietary oil blend on fatty acid composition, oxidative stability and physicochemical properties of Longissimus thoracis et lumborum muscle in goats. <i>Animal Science Journal</i> , 2016, 87, 1421-1432.	0.6	5
13	Efficient halal bleeding, animal handling, and welfare: A holistic approach for meat quality. <i>Meat Science</i> , 2016, 121, 420-428.	2.7	46
14	Comparison of carcass and meat quality in goats subjected to preslaughter head-only electrical stunning or slaughtered without stunning. <i>CYTA - Journal of Food</i> , 2016, , 1-6.	0.9	2
15	Industrial halal meat production and animal welfare: A review. <i>Meat Science</i> , 2016, 120, 60-70.	2.7	52
16	Blood parameters and electroencephalographic responses of goats to slaughter without stunning. <i>Meat Science</i> , 2016, 121, 148-155.	2.7	39
17	Developing control points for halal slaughtering of poultry. <i>Poultry Science</i> , 2016, 95, 1680-1692.	1.5	24
18	Assessment of the meat quality of lamb <i>M. longissimus thoracis et lumborum</i> and <i>M. triceps brachii</i> following three different Halal slaughter procedures. <i>Meat Science</i> , 2017, 127, 6-12.	2.7	6

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21	High frequency pre-slaughter electrical stunning in ruminants and poultry for halal meat production: A review. <i>Livestock Science</i> , 2017, 202, 124-134.	0.6	33
22	Halal Meat Fraud and Safety Issues in the UK: a Review in the Context of the European Union. <i>Food Ethics</i> , 2017, 1, 127-142.	1.2	46
23	Carcase characteristics and meat quality assessments in goats subjected to slaughter without stunning and slaughter following different methods of electrical stunning. <i>Italian Journal of Animal Science</i> , 2017, 16, 416-430.	0.8	11
24	Meat from cattle slaughtered without stunning sold in the conventional market without appropriate labelling: A case study in Italy. <i>Meat Science</i> , 2017, 134, 1-6.	2.7	8
25	Response of broiler chickens to dietary inclusion of fermented canola meal under heat stress condition. <i>Italian Journal of Animal Science</i> , 2017, 16, 546-551.	0.8	24
26	Assessment of bacterial superficial contamination in classical or ritually slaughtered cattle using metagenetics and microbiological analysis. <i>International Journal of Food Microbiology</i> , 2017, 247, 79-86.	2.1	9
27	Post-mortem mechanical injection of low quality beef loins with pork back fat improves palatability and sensory attributes. <i>Meat Science</i> , 2017, 123, 205-210.	2.7	6
28	Is a "Good Death" at the Time of Animal Slaughter an Essentially Contested Concept?. <i>Animals</i> , 2017, 7, 99.	1.0	1
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53	Effects of protease supplementation of low protein and/or energy diets on growth performance and blood parameters in broiler chickens under heat stress condition. Italian Journal of Animal Science, 2019, 18, 679-689.	0.8	19
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58	Effects of zinc oxide nanoparticles on regulatory appetite and heat stress protein genes in broiler chickens subjected to heat stress. <i>Journal of Animal Science</i> , 2020, 98, .	0.2	9
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