

# CITATION REPORT

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Effect of ageing time on consumer preference and sensory description of foal meat

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#	Paper	IF	Citations
16	How Volatile Compounds, Oxidative Profile and Sensory Evaluation Can Change with Vacuum Aging in Donkey Meat. <i>Animals</i> , <b>2020</b> , 10,	3.1	8
15	Volatile Organic Compounds, Oxidative and Sensory Patterns of Vacuum Aged Foal Meat. <i>Animals</i> , <b>2020</b> , 10,	3.1	12
14	Culinary quality and sensory profile of cassava varieties harvested at different ages. <i>Semina:Ciencias Agrarias</i> , <b>2021</b> , 42, 657-678	0.6	
13	Muscle and Subcutaneous Fatty Acid Composition and the Evaluation of Ageing Time on Meat Quality Parameters of Hispano-Bretã Horse Breed. <i>Animals</i> , <b>2021</b> , 11,	3.1	4
12	Sensory Profiling and Liking of Salami and Pancetta from Immunocastrated, Surgically Castrated and Entire Male Pigs. <i>Animals</i> , <b>2021</b> , 11,	3.1	1
11	Recent advances in meat color research. <i>Current Opinion in Food Science</i> , <b>2021</b> , 41, 81-87	9.8	36
10	Welfare of horses from Mexico and the United States of America transported for slaughter in Mexico: Fitness profiles for transport and pre-slaughter logistics. <i>Preventive Veterinary Medicine</i> , <b>2020</b> , 180, 105033	3.1	5
9	A Review of Sensory and Consumer-related Factors Influencing the Acceptance of Red Meats from Alternative Animal Species. <i>Food Reviews International</i> , 1-20	5.5	3
8	Advanced Tenderization of Brine Injected Pork Loin as Affected by Ionic Strength and High Pressure. <i>Food Science of Animal Resources</i> , <b>2020</b> , 40, 1055-1065	3.2	3
7	Effect of ageing time on the volatile compounds from cooked horse meat. <i>Meat Science</i> , <b>2022</b> , 184, 108692	6.2	6
6	Rapid evaluation of texture parameters of Tan mutton using hyperspectral imaging with optimization algorithms. <i>Food Control</i> , <b>2022</b> , 135, 108815	6.2	4
5	Effects of Ageing on Donkey Meat Chemical Composition, Fatty Acid Profile and Volatile Compounds.. <i>Foods</i> , <b>2022</b> , 11,	4.9	0
4	Horse meat tenderization in relation to post-mortem evolution of the myofibrillar sub-proteome.. <i>Meat Science</i> , <b>2022</b> , 188, 108804	6.4	0
3	Consumer Characterization of Wet- and Dry-Aged Mutton Flavor Profile Using Check-All-That-Apply. <b>2022</b> , 11, 3167		0
2	Check-all-that-apply (CATA) questions with consumers in practice: Experimental considerations and impact on outcome. <b>2023</b> , 257-280		0
1	Principles, Application, and Gaps of High-Intensity Ultrasound and High-Pressure Processing to Improve Meat Texture. <b>2023</b> , 12, 476		0