

# CARACTERÍSTICAS DE QUALIDADE DO CONTRAFILÃ NELORE

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Relação entre o genótipo e o temperamento de novilhos em pastejo e seu efeito na qualidade da carne. Revista Brasileira De Zootecnia, 2006, 35, 519-526.	0.3	16
2	Características bioquímicas da carne de bubalinos Mediterrâneo terminados em confinamento e abatidos em diferentes pesos. Ciencia Rural, 2006, 36, 1534-1539.	0.3	2
3	Proximate chemical composition and fatty acid profiles of <i>Longissimus</i> Proximate chemical composition and fatty acid profiles of <i>Longissimus thoracis</i> from pasture fed LHRH immunocastrated, castrated and intact <i>Bos indicus</i> bulls. South African Journal of Animal Sciences, 2007, 35, .	0.2	7
4	Efeito do grupo genético sobre as características de carcaça e maciez da carne fresca e maturada de bovinos superprecoces. Revista Brasileira De Zootecnia, 2007, 36, 2109-2117.	0.3	36
5	Perfil aromático e qualidade química da carne de caprinos Saanen alimentados com diferentes níveis de concentrado. Revista Brasileira De Zootecnia, 2008, 37, 936-943.	0.3	9
6	Desempenho de cordeiros e estimativa da digestibilidade do amido de dietas com diferentes fontes proteicas. Pesquisa Agropecuaria Brasileira, 2008, 43, 1193-1200.	0.9	12
7	Características da carcaça e da carne de bovinos sob diferentes dietas, em confinamento. Arquivo Brasileiro De Medicina Veterinaria E Zootecnia, 2008, 60, 139-147.	0.1	33
8	Composição em Ácidos graxos e qualidade da carne de tourinhos Nelore e Canchim alimentados com dietas à base de cana-de-açúcar e dois níveis de concentrado. Revista Brasileira De Zootecnia, 2009, 38, 328-337.	0.3	21
9	Physical and chemical characterization of lamb meat from different genotypes submitted to diet with different fibre contents. Small Ruminant Research, 2009, 81, 29-34.	0.6	23
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11	Qualidade da carne maturada de bovinos Red Norte e Nelore. Revista Brasileira De Zootecnia, 2010, 39, 1791-1800.	0.3	18
12	Physicochemical properties of meat from <i>Bos taurus</i> and <i>Bos indicus</i> . Revista Brasileira De Zootecnia, 2011, 40, 1250-1259.	0.3	22
13	Development of goat pâté prepared with "variety meat"™. Small Ruminant Research, 2011, 98, 46-50.	0.6	24
14	Fatty acid profile and qualitative characteristics of meat from zebu steers fed with different oilseeds1. Journal of Animal Science, 2011, 89, 2546-2555.	0.2	56
15	Quality traits and lipid composition of meat from Nellore young bulls fed with different oils either protected or unprotected from rumen degradation. Meat Science, 2012, 90, 28-35.	2.7	56
16	Carcass characteristics and meat quality of Aberdeen Angus steers finished on different pastures. Revista Brasileira De Zootecnia, 2012, 41, 1051-1059.	0.3	5
17	DESENVOLVIMENTO DE EMBUTIDO RICO EM FERRO ELABORADO A PARTIR DE SUBPRODUTOS COMESTÍVEIS DO ABATE DE CAPRINOS. Boletim Centro De Pesquisa De Processamento De Alimentos, 2012, 30, .	0.2	0
18	Meat quality characteristics of exotic and SPRD crossbred goats from the semiarid region. Food Science and Technology, 2012, 32, 768-774.	0.8	3

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20	The chemical and sensory qualities of smoked blood sausage made with the edible by-products of goat slaughter. Meat Science, 2013, 94, 34-38.	2.7	26
21	Alternative fat substitutes for beef burger: technological and sensory characteristics. Journal of Food Science and Technology, 2014, 51, 2046-2053.	1.4	48
22	Growth performance and meat quality of heifers receiving different forms of soybean oil in the rumen. Animal Feed Science and Technology, 2014, 194, 35-43.	1.1	7
23	Fatty acid profile and meat quality of young bulls fed ground soybean or ground cottonseed and vitamin E. Animal, 2015, 9, 362-372.	1.3	13
24	Performance, Carcass Traits and Meat Quality of Crossbred Lambs Fed Whole Cottonseed Levels. Italian Journal of Animal Science, 2015, 14, 3685.	0.8	2
25	Impacts of temperament on Nellore cattle: physiological responses, feedlot performance, and carcass characteristics. Journal of Animal Science, 2015, 93, 5419-5429.	0.2	67
26	Meat quality assessment from young goats fed for long periods with castor de-oiled cake. Meat Science, 2015, 106, 16-24.	2.7	16
27	Effects of processing corn on the carcass traits and meat quality of feedlot lambs. Tropical Animal Health and Production, 2015, 47, 883-887.	0.5	6
28	Development of a low fat fresh pork sausage based on chitosan with health claims: impact on the quality, functionality and shelf-life. Food and Function, 2015, 6, 2768-2778.	2.1	45
29	Effect of storage time and packaging on the quality of lamb prepared with "variety meat". Food Packaging and Shelf Life, 2015, 3, 39-46.	3.3	19
30	Fatty acid profile, meat quality, and carcass traits of Nellore young bulls fed different sources of forage in high-concentrate diets with crude glycerin. Revista Brasileira De Zootecnia, 2016, 45, 165-173.	0.3	8
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32	Physicochemical and sensory characteristics of meat from young Nellore bulls fed different levels of palm kernel cake. Journal of the Science of Food and Agriculture, 2016, 96, 3590-3595.	1.7	22
33	Effect of essential oils on meat and fat qualities of crossbred young bulls finished in feedlots. Meat Science, 2016, 121, 278-284.	2.7	80
34	Effects of glycerin and essential oils (Anacardium occidentale and Ricinus communis) on the meat quality of crossbred bulls finished in a feedlot. Animal Production Science, 2016, 56, 2105.	0.6	21
35	Influence of <i>Lactobacillus buchneri</i> as silage additive and forage:concentrate ratio on the growth performance, fatty acid profile in <i>longissimus</i> muscle, and meat quality of beef cattle. Canadian Journal of Animal Science, 2016, 96, 550-562.	0.7	16
36	Intake, digestibility, performance, carcass characteristics and meat quality of lambs fed different levels of crambe meal in the diet. Animal Feed Science and Technology, 2016, 216, 40-48.	1.1	16

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37	Evaluation of carcass traits and meat characteristics of Guzerat-crossbred bulls. <i>Meat Science</i> , 2016, 112, 58-62.	2.7	7
38	Technological development of functional egg products by an addition of polyunsaturated-fatty-acid-enriched oil. <i>CYTA - Journal of Food</i> , 2016, 14, 289-295.	0.9	13
39	The effects of partial substitution of soybean with urea or slow-release urea on finishing performance, meat quality, and digestion parameters of Nellore steers. <i>Animal Production Science</i> , 2018, 58, 2242.	0.6	7
40	Quality characteristics of meat from triceps brachii muscle from steers and heifers finished on high-concentrate diets containing increasing concentrations of linseed oil. <i>Animal Production Science</i> , 2018, 58, 2117.	0.6	3
41	Replacement of soybean meal by sunflower cake in heifers finished on pasture: meat quality. <i>Animal Production Science</i> , 2018, 58, 2126.	0.6	5
42	Effect of integrated crop-livestock systems in carcass and meat quality of Nellore cattle. <i>Livestock Science</i> , 2019, 220, 83-92.	0.6	11
43	Effect of replacing antibiotics with functional oils following an abrupt transition to high-concentrate diets on performance and carcass traits of Nellore cattle. <i>Animal Feed Science and Technology</i> , 2019, 247, 53-62.	1.1	6
44	Effects of fatty acid profile of supplements on intake, performance, carcass traits, meat characteristics, and meat sensorial analysis of feedlot <i>Bos indicus</i> bulls offered a high-concentrate diet. <i>Translational Animal Science</i> , 2020, 4, txaa142.	0.4	9
45	Phosphorus supplementation does not affect the intake, digestibility, and meat quality of Nellore young bulls fed with high-grain diets. <i>Acta Scientiarum - Animal Sciences</i> , 0, 43, e50347.	0.3	0
46	Short communication: Administration of an appeasing substance to <i>Bos indicus</i> -influenced beef cattle improves performance after weaning and carcass pH. <i>Livestock Science</i> , 2020, 238, 104067.	0.6	8
47	Effect of an essential oils blend on meat characteristics of crossbred heifers finished on a high-grain diet in a feedlot. <i>Animal Production Science</i> , 2020, 60, 595.	0.6	7
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49	Incorporation of natural and mechanically ruptured brewing yeast cells in beef burger to replace textured soy protein. <i>Journal of Food Science and Technology</i> , 2022, 59, 935-943.	1.4	6
50	Pre-slaughter road transportation times: meat quality and sensory properties of Nellore bull meat. <i>Canadian Journal of Animal Science</i> , 2022, 102, 30-38.	0.7	2
51	Dietary effects on muscle fatty acid composition of finished heifers. <i>Pesquisa Agropecuaria Brasileira</i> , 2002, 37, 95-101.	0.9	25
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54	Características de carcaça de cabritos criados em dois sistemas de terminação. <i>Arquivo Brasileiro De Medicina Veterinaria E Zootecnia</i> , 2013, 65, 1867-1875.	0.1	3

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55	Qualidade e composiçŁo quĒmica de cortes comerciais de carne de jacarĒ-do-pantanal (Caiman yacare). Ciencia E Agrotecnologia, 2007, 31, 448-455.	1.5	11
56	Peso de abate de machos nŁo-castrados para produçŁo do bovino jovem. 2. Peso, idade e caracterĒsticas da carcaça. Revista Brasileira De Zootecnia, 2004, 33, 646-657.	0.3	14
58	Desempenho e qualidade da carne de bovinos Nelore e F1 Brangus – Nelore recebendo suplemento com cromo complexado Ā molĒcula orgĒnica na terminaçŁo a pasto. Revista Brasileira De Zootecnia, 2009, 38, 737-745.	0.3	8
59	Desempenho e caracterĒsticas qualitativas da carcaça e da carne de cordeiros terminados em confinamento alimentados com dietas contendo soja grŁo ou gordura protegida. Revista Brasileira De Zootecnia, 2011, 40, 1822-1829.	0.3	22
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62	Residual feed intake and its effect on carcass and meat characteristics of feedlot Zebu cattle. Revista Brasileira De Zootecnia, 2012, 41, 1509-1515.	0.3	4
63	Intake, performance and estimated methane production of Nellore steers fed soybean grain. Revista Brasileira De Zootecnia, 2014, 43, 662-669.	0.3	2
64	<b>Aging time of five muscles from carcass of Nellore young bulls. Acta Scientiarum - Animal Sciences, 2015, 37, 397.	0.3	2
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75	The Quality of Salted Sun-Dried Meat from Young Nellore Bulls Fed Diets with Lauric Acid. Foods, 2022, 11, 3764.	1.9	0