Einar Vargas-Bello-Perez

List of Publications by Year in descending order

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111 papers

1,079 citations

430874 18 h-index 27 g-index

114 all docs

114 docs citations

114 times ranked 1108 citing authors

#	Article	IF	CITATIONS
1	Mammary Gland: Gene Networks Controlling Development and Involution., 2022,, 167-174.		1
2	Effect of dehydration and butter-frying on chinicuil (Comadia redtenbacheri Hammershmidt) and maguey white worm (Aegiale hesperiaris Walker). Journal of Insects As Food and Feed, 2022, 8, 75-84.	3.9	0
3	Interplay between feed efficiency indices, performance, rumen fermentation parameters, carcass characteristics and meat quality in Pelibuey lambs. Meat Science, 2022, 183, 108670.	5.5	3
4	Using the 9th–11th rib section to predict carcase tissue composition in Blackbelly sheep. Italian Journal of Animal Science, 2022, 21, 161-167.	1.9	5
5	Physicochemical Characteristics of Yogurt from Sheep Fed with Moringa oleifera Leaf Extracts. Animals, 2022, 12, 110.	2.3	3
6	Promoting Active Learning and Student Engagement in Two Different Graduate Courses for Veterinary and Animal Sciences: Cases From Mexico and Denmark. Frontiers in Veterinary Science, 2022, 9, 822409.	2.2	3
7	Effects of high fiber energy supplements on production performance, milk composition and milk fatty acid profile from dairy ewes fed fresh cut Lolium multiflorum. Small Ruminant Research, 2022, 209, 106640.	1.2	1
8	The Impact of Dietary Berberine Supplementation during the Transition Period on Blood Parameters, Antioxidant Indicators and Fatty Acids Profile in Colostrum and Milk of Dairy Goats. Veterinary Sciences, 2022, 9, 76.	1.7	2
9	Impact of dietary supplementation of \hat{I}^2 -hydroxybutyric acid on performance, nutrient digestibility, organ development and serum stress indicators in early-weaned goat kids. Animal Nutrition, 2022, 9, 16-22.	5.1	9
10	Residual Feed Intake and Rumen Metabolism in Growing Pelibuey Sheep. Animals, 2022, 12, 572.	2.3	1
11	Using Post-Mortem Measurements to Predict Carcass Tissue Composition in Growing Rabbits. Animals, 2022, 12, 605.	2.3	O
12	The Inclusion of Alhagi maurorum in Growing Camel Diet: Effect on Performance, Liver-Related Blood Metabolites, and Antioxidant Status. Frontiers in Veterinary Science, 2022, 9, 863121.	2.2	1
13	Ultrasound as a Potential Technology to Improve the Quality of Meat Produced from a Mexican Autochthonous Bovine Breed. Sustainability, 2022, 14, 3886.	3.2	4
14	A Brief Update on the Challenges and Prospects for Goat Production in Mexico. Animals, 2022, 12, 837.	2.3	5
15	Goat Milk Foodomics. Dietary Supplementation of Sunflower Oil and Rapeseed Oil Modify Milk Amino Acid and Organic Acid Profiles in Dairy Goats. Frontiers in Veterinary Science, 2022, 9, 837229.	2.2	1
16	Prediction of carcase characteristics using neck traits from hair-sheep ewes. Italian Journal of Animal Science, 2022, 21, 106-112.	1.9	5
17	Worldwide Traceability of Antibiotic Residues from Livestock in Wastewater and Soil: A Systematic Review. Animals, 2022, 12, 60.	2.3	41
18	Effect of Feeding Lucerne and a Mixed Diet of Oats and Berseem Clover as a Source of Fresh Forage on Ruminal Characteristics and Nitrogen Use Efficiency in Dairy Cows during the Winter Period. Ruminants, 2022, 2, 212-226.	1.1	0

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19	Estimation of Carcass Tissue Composition from the Neck and Shoulder Composition in Growing Blackbelly Male Lambs. Foods, 2022, 11, 1396.	4.3	3
20	Estimation of milk yield based on udder measures of Pelibuey sheep using artificial neural networks. Scientific Reports, 2022, 12, .	3.3	2
21	Oilseed Supplementation Improves Milk Composition and Fatty Acid Profile of Cow Milk: A Meta-Analysis and Meta-Regression. Animals, 2022, 12, 1642.	2.3	9
22	Long-term effects of electrochemically activated drinking water on milk yield, milk composition and somatic cell counts in dairy cows: a field study. Journal of Applied Animal Research, 2021, 49, 304-308.	1.2	1
23	Meat Value Chain Losses in Iran. Food Science of Animal Resources, 2021, 41, 16-33.	4.1	9
24	Chemical Composition, Fatty Acid Profile and Sensory Characteristics of Chanco-Style Cheese from Early Lactation Dairy Cows Fed Winter Brassica Crops. Animals, 2021, 11, 107.	2.3	3
25	Effect of different growth stages of rapeseed (brassica rapa L.) on nutrient intake and digestibility, nitrogen balance, Aand rumen fermentation kinetics in sheep diets. Italian Journal of Animal Science, 2021, 20, 698-706.	1.9	2
26	Short-Term Variations of C18:1 Trans Fatty Acids in Plasma Lipoproteins and Ruminal Fermentation Parameters of Non-Lactating Cows Subjected to Ruminal Pulses of Oils. Animals, 2021, 11, 788.	2.3	0
27	Effect of Dietary Vegetable Sources Rich in Unsaturated Fatty Acids on Milk Production, Composition, and Cheese Fatty Acid Profile in Sheep: A Meta-Analysis. Frontiers in Veterinary Science, 2021, 8, 641364.	2.2	9
28	Long-Term Effects of Dietary Supplementation with Olive Oil and Hydrogenated Vegetable Oil on the Rumen Microbiome of Dairy Cows. Microorganisms, 2021, 9, 1121.	3.6	7
29	Knowledge and Perception on Animal Welfare in Chilean Undergraduate Students with Emphasis on Dairy Cattle. Animals, 2021, 11, 1921.	2.3	8
30	Chemical and fatty acid composition of Manchego type and Panela cheeses manufactured from either hair sheep milk or cow milk. Journal of Dairy Science, 2021, 104, 7457-7465.	3.4	6
31	Regulation of Nutritional Metabolism in Transition Dairy Goats: Energy Balance, Liver Activity, and Insulin Resistance in Response to Berberine Supplementation. Animals, 2021, 11, 2236.	2.3	8
32	High-Frequency Focused Ultrasound on Quality Traits of Bovine Triceps brachii Muscle. Foods, 2021, 10, 2074.	4.3	4
33	Effect of dietary inclusion of winter brassica crops on milk production, feeding behavior, rumen fermentation, and plasma fatty acid profile in dairy cows. Journal of Dairy Science, 2021, 104, 10699-10713.	3.4	2
34	A systematic-review on the role of exogenous enzymes on the productive performance at weaning, growing and finishing in pigs. Veterinary and Animal Science, 2021, 14, 100195.	1.5	5
35	Variations in fatty acid and amino acid profiles of doi and rasomalai made from buffalo milk. Journal of Advanced Veterinary and Animal Research, 2021, 8, 511.	1.2	2
36	Pre- and Post-partum Berberine Supplementation in Dairy Goats as a Novel Strategy to Mitigate Oxidative Stress and Inflammation. Frontiers in Veterinary Science, 2021, 8, 743455.	2.2	1

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37	Effect of tannins from tropical plants on methane production from ruminants: A systematic review. Veterinary and Animal Science, 2021, 14, 100214.	1.5	22
38	Effect of ryegrass hay and ryegrass silage, cut at two stages of development, on nutrient digestibility, nitrogen balance, and purine derivative excretion in growing sheep. Italian Journal of Animal Science, 2021, 20, 2110-2121.	1.9	1
39	Effects of Age and Dietary Factors on the Blood Beta-Hydroxybutyric Acid, Metabolites, Immunoglobulins, and Hormones of Goats. Frontiers in Veterinary Science, 2021, 8, 793427.	2.2	1
40	Preliminary Study on the Connection Between the Mineral Profile of Horse Hooves and Tensile Strength Based on Body Weight, Sex, Age, Sampling Location, and Riding Disciplines. Frontiers in Veterinary Science, 2021, 8, 763935.	2.2	6
41	Productive behavior in growing kid goats and methane production with the inclusion of chokecherry leaf (Prunus salicifolia). Tropical Animal Health and Production, 2020, 52, 1257-1267.	1.4	2
42	Effect of forage brassicas in dairy cow diets on the fatty acid profile and sensory characteristics of Chanco and Ricotta cheeses. Journal of Dairy Science, 2020, 103, 228-241.	3. 4	10
43	Short communication: Effects of electrochemically activated drinking water on bovine milk production and composition, including chlorate, perchlorate, and fatty acid profile. Journal of Dairy Science, 2020, 103, 1208-1214.	3.4	2
44	Camelids: new players in the international animal production context. Tropical Animal Health and Production, 2020, 52, 903-913.	1.4	46
45	Effects of Calcium Soaps from Palm, Canola and Safflower Oils on Dry Matter Intake, Nutrient Digestibility, Milk Production, and Milk Composition in Dairy Goats. Animals, 2020, 10, 1728.	2.3	8
46	Consumer preferences and sensory characteristics of eggs from family farms. Poultry Science, 2020, 99, 6239-6246.	3.4	38
47	Productive Performance, Milk Composition and Milk Fatty Acids of Goats Supplemented with Sunflower and Linseed Whole Seeds in Grass Silage-Based Diets. Animals, 2020, 10, 1143.	2.3	5
48	Advances in fatty acids nutrition in dairy cows: from gut to cells and effects on performance. Journal of Animal Science and Biotechnology, 2020, 11, 110.	5. 3	72
49	Physico-Chemical, Sensory and Texture Properties of an Aged Mexican Manchego-Style Cheese Produced from Hair Sheep Milk. Foods, 2020, 9, 1666.	4.3	7
50	Value-Added Compounds with Health Benefits Produced from Cheese Whey Lactose., 2020,,.		О
51	Prediction of Carcass Traits of Hair Sheep Lambs Using Body Measurements. Animals, 2020, 10, 1276.	2.3	25
52	Effects of dietary polyunsaturated fatty acid sources on expression of lipid-related genes in bovine milk somatic cells. Scientific Reports, 2020, 10, 14850.	3.3	10
53	Production Performance, Nutrient Digestibility, and Milk Composition of Dairy Ewes Supplemented with Crushed Sunflower Seeds and Sunflower Seed Silage in Corn Silage-Based Diets. Animals, 2020, 10, 2354.	2.3	1
54	In Vitro Protein Digestibility and Fatty Acid Profile of Commercial Plant-Based Milk Alternatives. Foods, 2020, 9, 1784.	4.3	38

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55	Interplay between productive traits, the social rank and the cow's stability in the order of entrance to the milking parlour. Journal of Agricultural Science, 2020, 158, 518-526.	1.3	3
56	Fatty acid transport in plasma from cows treated with ruminal pulses of fish oil and partially hydrogenated vegetable oil. Livestock Science, 2020, 236, 104018.	1.6	1
57	Effect of Feeding Lactating Ewes with Moringa oleifera Leaf Extract on Milk Yield, Milk Composition and Preweaning Performance of Ewe/Lamb Pair. Animals, 2020, 10, 1117.	2.3	6
58	Growth, Development and Involution. , 2020, , 175-175.		0
59	Effects of Dietary Vegetable Oils on Mammary Lipid-Related Genes in Holstein Dairy Cows. Animals, 2020, 10, 57.	2.3	5
60	Effect of Soybean Oil and Fish Oil on Lipid-Related Transcripts in Subcutaneous Adipose Tissue of Dairy Cows. Animals, 2020, 10, 54.	2.3	6
61	Effect of dietary inclusion of chia seed (Salvia hispanica L.) on goat cheese fatty acid profile and conjugated linoleic acid isomers. International Dairy Journal, 2020, 105, 104664.	3.0	5
62	Effects of Increasing Doses of Lactobacillus Pre-Fermented Rapeseed Product with or without Inclusion of Macroalgae Product on Weaner Piglet Performance and Intestinal Development. Animals, 2020, 10, 559.	2.3	5
63	Adaptation strategies based on the historical evolution for dairy production systems in temperate areas: A case study approach. Agricultural Systems, 2020, 182, 102841.	6.1	5
64	Consumer knowledge and perceptions of milk fat in Denmark, the United Kingdom, and the United States. Journal of Dairy Science, 2020, 103, 4151-4163.	3.4	21
65	Oxidative quality and color variation during refrigeration (4 \hat{A}° C) of rainbow trout fillets marinated with different natural antioxidants from oregano, quillaia and rosemary. Agricultural and Food Science, 2020, 29, .	0.9	8
66	Changes in the chemical and in-vitro antihypertensive properties of sweet whey obtained from miniature fresh, Chanco and Gouda-style model cheeses. Journal of Dairy Research, 2020, 87, 488-492.	1.4	1
67	Effect of Feeding Cows with Unsaturated Fatty Acid Sources on Milk Production, Milk Composition, Milk Fatty Acid Profile, and Physicochemical and Sensory Characteristics of Ice Cream. Animals, 2019, 9, 568.	2.3	12
68	Practical and innovative solutions to overcome language barriers in veterinary and animal science education in the European Union. Journal of Applied Animal Research, 2019, 47, 429-432.	1.2	3
69	Long-Term Effects of Dietary Olive Oil and Hydrogenated Vegetable Oil on Expression of Lipogenic Genes in Subcutaneous Adipose Tissue of Dairy Cows. Veterinary Sciences, 2019, 6, 74.	1.7	4
70	Nutrigenomic Effect of Saturated and Unsaturated Long Chain Fatty Acids on Lipid-Related Genes in Goat Mammary Epithelial Cells: What Is the Role of PPARγ?. Veterinary Sciences, 2019, 6, 54.	1.7	16
71	Influence of milk pH on the chemical, physical and sensory properties of a milk-based alcoholic beverage. Journal of Dairy Research, 2019, 86, 248-251.	1.4	2
72	Influence of using different proportions of cow and goat milk on the chemical, textural and sensory properties of Chanco–style cheese with equal composition. LWT - Food Science and Technology, 2019, 112, 108226.	5. 2	12

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73	Bioactive peptides from milk: animal determinants and their implications in human health. Journal of Dairy Research, 2019, 86, 136-144.	1.4	79
74	Trends and Drivers of Change of Pastoral Beef Production Systems in a Mediterranean-Temperate Climate Zone of Chile. Animals, 2019, 9, 1135.	2.3	5
7 5	Effect of different exogenous fatty acids on the cytosolic triacylglycerol content in bovine mammary cells. Animal Nutrition, 2019, 5, 202-208.	5.1	10
76	Effects of different poultry manure fertilization levels and cutting times on Moringa oleifera production., 2019, 46, 310-318.		3
77	Influence of green grass-based diets on growth and reproductive performance in dairy heifers. Tropical Animal Health and Production, 2018, 50, 889-895.	1.4	6
78	Factors affecting consumption of retail milk in Chile. Mljekarstvo, 2018, , 310-319.	0.6	5
79	Utilisation of a mix of powdered oils as fat supplement in nursery- and growing-pig diets. Animal Production Science, 2018, 58, 2061.	1.3	1
80	Authentication of retail cheeses based on fatty acid composition and multivariate data analysis. International Dairy Journal, 2018, 85, 280-284.	3.0	10
81	Effect of olive oil in dairy cow diets on the fatty acid profile and sensory characteristics of cheese. International Dairy Journal, 2018, 85, 8-15.	3.0	21
82	Sistemas de producción de carne bovina en el sur de Chile: TipologÃa y evolución entre 1997 y 2007. Archivos De Zootecnia, 2018, 67, 61-71.	0.1	0
83	Transport of fatty acids within plasma lipoproteins in lactating and nonâ€lactating cows fed on fish oil and hydrogenated palm oil. Journal of Animal Physiology and Animal Nutrition, 2017, 101, 369-377.	2.2	8
84	Short communication: Discrimination between retail bovine milks with different fat contents using chemometrics and fatty acid profiling. Journal of Dairy Science, 2017, 100, 4253-4257.	3.4	12
85	Chilean consumers' perception about animal welfare in dairy production systems: short communication. Animal Production Science, 2017, 57, 147.	1.3	15
86	Impacts of fat from ruminants' meat on cardiovascular health and possible strategies to alter its lipid composition. Journal of the Science of Food and Agriculture, 2017, 97, 1969-1978.	3.5	22
87	Farm Animal Welfare Influences on Markets and Consumer Attitudes in Latin America: The Cases of Mexico, Chile and Brazil. Journal of Agricultural and Environmental Ethics, 2017, 30, 697-713.	1.7	28
88	Foodborne bacteria in dairy products: Detection by molecular techniques., 2017, 44, 215-229.		22
89	¿SON LOS ÀIDOS GRASOS DE LA CARNE Y LA LECHE BOVINA NOCIVOS PARA LA SALUD DE LAS PERSONAS?. Revista Chilena De Nutricion, 2016, 43, 13-13.	0.3	0
90	EFFECT OF GENUS AND GROWTH STAGE ON THE CHEMICAL AND MINERAL COMPOSITION OF TROPICAL GRASSES USED TO FEED DAIRY COWS. Ciencia E Investigacion Agraria, 2016, 43, 13-13.	0.2	0

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91	Technical note: use of internal transcribed spacer for ruminal yeast identification in dairy cows. Animal, 2016, 10, 1949-1954.	3.3	1
92	Quantitative analysis of ruminal bacterial populations involved in lipid metabolism in dairy cows fed different vegetable oils. Animal, 2016, 10, 1821-1828.	3.3	32
93	Effect of dietary vegetable oils on the fatty acid profile of plasma lipoproteins in dairy cows. Archives of Animal Nutrition, 2016, 70, 322-332.	1.8	9
94	INFLUENCE OF A SPRAY-DRIED FAT ENRICHED WITH EPA AND DHA ON THE FATTY ACID COMPOSITION OF SOW MILK. Ciencia E Investigacion Agraria, 2016, 43, 1-1.	0.2	1
95	0505 Characterization of the fatty acid composition of retail bovine milk and vegetable milk in Chile. Journal of Animal Science, 2016, 94, 242-243.	0.5	O
96	Development of insulin resistance in horses (Equus caballus): etiologic and molecular aspects. Ciencia E Investigacion Agraria, 2015, 42, 1-1.	0.2	1
97	Influence of fish oil alone or in combination with hydrogenated palm oil on sensory characteristics and fatty acid composition of bovine cheese. Animal Feed Science and Technology, 2015, 205, 60-68.	2.2	23
98	Short communication: Chemical composition, fatty acid composition, and sensory characteristics of Chanco cheese from dairy cows supplemented with soybean and hydrogenated vegetable oils. Journal of Dairy Science, 2015, 98, 111-117.	3.4	33
99	FEEDING EXTRUDED LINSEED TO DAIRY EWES UNDER EXTENSIVE GRAZING CONDITIONS. Ciencia E Investigacion Agraria, 2014, 41, 21-22.	0.2	O
100	A comparative study of the fatty acid profiles in commercial sheep cheeses. Grasas Y Aceites, 2014, 65, e048.	0.9	18
101	Characterization of cheese consumers in Santiago Province, Chile. Ciencia E Investigacion Agraria, 2014, 41, 9-10.	0.2	8
102	Digestibility of Buffel grass (Cenchrus ciliaris)-based diets supplemented with four levels of Gliricidia sepium hay in hair sheep lambs. Tropical Animal Health and Production, 2013, 45, 1357-1362.	1.4	12
103	Feeding olive cake to ewes improves fatty acid profile of milk and cheese. Animal Feed Science and Technology, 2013, 184, 94-99.	2.2	49
104	Effect of dietary inclusion of lampante olive oil on milk and cheese fatty acid profiles of ewes. Grasas Y Aceites, 2013, 64, 295-303.	0.9	10
105	Trans fatty acids and their role in the milk of dairy cows. Ciencia E Investigacion Agraria, 2013, 40, 449-473.	0.2	21
106	Effects of Feeding Forage Soybean Silage on Milk Production, Nutrient Digestion, and Ruminal Fermentation of Lactating Dairy Cows. Journal of Dairy Science, 2008, 91, 229-235.	3.4	30
107	Zinc supplementation in ruminant diets: efficacy, safety, and formulation. CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources, 0, , .	1.0	O
108	Effect of dietary vitamin E supplementation on glutathione concentration and lipid and protein oxidation of refrigerated broiler meat., 0,,.		0

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109	Effect of dietary Quillay polyphenols on the oxidative quality of broiler meat. , 0, , .		1
110	Retrospective Study of Production and Commercialization of Sheep Wool from Mexico. , 0, , .		1
111	Effect of Supplementing Dairy Goat Diets With Rapeseed Oil or Sunflower Oil on Performance, Milk Composition, Milk Fatty Acid Profile, and in vitro Fermentation Kinetics. Frontiers in Veterinary Science, 0, 9, .	2.2	2