JesÃºs De La Fuente VÃ¡zquez

List of Publications by Year
in descending order

34 papers	847 citations	516710 16 h-index	477307 29 g-index
34 all docs	34 docs citations	34 times ranked	1031 citing authors

#	Article	IF	Citations
1	Fatty acid composition of meat from typical lamb production systems of Spain, United Kingdom, Germany and Uruguay. Meat Science, 2005, 71, 256-263.	5.5	133
2	Effect of dietary supplementation of vitamin E on characteristics of lamb meat packed under modified atmosphere. Meat Science, 2005, 70, 639-646.	5.5	71
3	Fatty acid and vitamin E composition of intramuscular fat in cattle reared in different production systems. Meat Science, 2009, 82, 331-337.	5.5	71
4	Physiological response and carcass and meat quality of suckling lambs in relation to transport time and stocking density during transport by road. Animal, 2010, 4, 250-258.	3.3	61
5	Valorisation of an extract from olive oil waste as a natural antioxidant for reducing meat waste resulting from oxidative processes. Journal of Cleaner Production, 2017, 140, 924-932.	9.3	51
6	Nutritional and sensory aspects of light lamb meat enriched in nâ^'3 fatty acids during refrigerated storage. Food Chemistry, 2011, 124, 147-155.	8.2	46
7	Effect of dietary supplementation with red wine extract or vitamin E, in combination with linseed and fish oil, on lamb meat quality. Meat Science, 2014, 98, 116-123.	5.5	42
8	Feeding microalgae increases omega 3 fatty acids of fat deposits and muscles in light lambs. Journal of Food Composition and Analysis, 2017, 56, 115-123.	3.9	41
9	Effect of dietary supplementation with either red wine extract or vitamin E on the volatile profile of lamb meat fed with omega-3 sources. Meat Science, 2013, 93, 178-186.	5.5	31
10	Effect of lairage time (0h, 3h, 6h or 12h) on glycogen content and meat quality parameters in suckling lambs. Meat Science, 2014, 96, 653-660.	5.5	28
11	The influences of carcass weight and depot on the fatty acid composition of fats of suckling Manchego lambs. Meat Science, 2005, 70, 373-379.	5.5	27
12	Linseed, microalgae or fish oil dietary supplementation affects performance and quality characteristics of light lambs. Spanish Journal of Agricultural Research, 2014, 12, 436.	0.6	27
13	Changes in the Fatty Acid Composition of M. longissimus dorsi of Lamb during Storage in a High-Oxygen Modified Atmosphere at Different Levels of Dietary Vitamin E Supplementation. Journal of Agricultural and Food Chemistry, 2009, 57, 140-146.	5.2	26
14	Estimation of Î±-tocopherol concentration necessary to optimise lamb meat quality stability during storage in high-oxygen modified atmosphere using broken-line regression analysis. Animal, 2008, 2, 1405-1411.	3.3	23
15	Animal performance and meat characteristics in steers reared in intensive conditions fed with different vegetable oils. Animal, 2016, 10, 520-530.	3.3	22
16	The effects of journey duration and space allowance on the behavioural and biochemical measurements of stress responses in suckling lambs during transport to an abattoir. Applied Animal Behaviour Science, 2012, 142, 30-41.	1.9	16
17	Feeding Agroindustrial Byproducts to Light Lambs: Influence on Growth Performance, Diet Digestibility, Nitrogen Balance, Ruminal Fermentation, and Plasma Metabolites. Animals, 2020, 10, 600.	2.3	15
18	Determination of optimal degree days of fasting before slaughter in rainbow trout (Oncorhynchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.5	13

#	Article	IF	Citations
19	Physio-metabolic response of rainbow trout during prolonged food deprivation before slaughter. Fish Physiology and Biochemistry, 2019, 45, 253-265.	2.3	12
20	Effect of dietary supplementation with vitamin E on characteristics of vacuum-packed lamb. Journal of the Science of Food and Agriculture, 2007, 87, 651-659.	3.5	11
21	Effect of ice stunning versus electronarcosis on stress response and flesh quality of rainbow trout. Aquaculture, 2021, 538, 736586.	3.5	11
22	The effect of intermittent feeding on the pre-slaughter fasting response in rainbow trout. Aquaculture, 2015, 443, 24-30.	3.5	8
23	Effects of Feeding Rumen-Protected Sunflower Seed and Meal Protein on Feed Intake, Diet Digestibility, Ruminal, Cecal Fermentation, and Growth Performance of Lambs. Animals, 2019, 9, 415.	2.3	8
24	TRANSRECTAL ULTRASONOGRAPHY OF EQUINE LUMBOSACRAL NERVES: PILOT STUDY IN 28 HEALTHY WARMBLOOD HORSES. Veterinary Radiology and Ultrasound, 2017, 58, 228-236.	0.9	7
25	Effect of season and stocking density during transport on carcass and meat quality of suckling lambs. Spanish Journal of Agricultural Research, 2013, 11, 394.	0.6	7
26	Reducing the effect of pre-slaughter fasting on the stress response of rainbow trout (Oncorhynchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.7	6
27	Use of Red Wine Polyphenols as a Natural Preservative in Health-Promoting Omega-3 Fatty Acids-Enriched Lamb Patties. Molecules, 2018, 23, 3080.	3.8	6
28	Effect ofArthrospirasupplementation onOreochromis niloticusgut microbiota and flesh quality. Aquaculture Research, 2019, 50, 1448-1458.	1.8	6
29	Fasting combined with long catch duration modifies the physioâ€metabolic response and flesh quality of rainbow trout. Aquaculture Research, 2020, 51, 1244-1255.	1.8	6
30	Feeding Agro-Industrial By-Products to Light Lambs: Influence on Meat Characteristics, Lipid Oxidation, and Fatty Acid Profile. Animals, 2020, 10, 1572.	2.3	6
31	Effect of a Diet Supplemented with Malic Acidâ€“Heat (MAH) Treated Sunflower on Carcass Characteristics, Meat Composition and Fatty Acids Profile in Growing Lambs. Animals, 2020, 10, 487.	2.3	4
32	Environmental enrichment and fish welfare. Derecho Animal, 2019, 10, 98.	0.1	2
33	Effects of Randomly Fired Underwater Currents as an Occupational Enrichment Program in Rainbow Trout (Oncorhynchus mykiss). Water (Switzerland), 2021, 13, 3057.	2.7	2
34	Meat and Meat Products Enriched with n-3 Fatty Acids. , 2013, , 55-69.		1