

Jes s De La Fuente V zquez

List of Publications by Year in descending order

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34
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847
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docs citations

34
times ranked

1031
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of ice stunning versus electronarcosis on stress response and flesh quality of rainbow trout. <i>Aquaculture</i> , 2021, 538, 736586.	3.5	11
2	Effects of Randomly Fired Underwater Currents as an Occupational Enrichment Program in Rainbow Trout (<i>Oncorhynchus mykiss</i>). <i>Water (Switzerland)</i> , 2021, 13, 3057.	2.7	2
3	Fasting combined with long catch duration modifies the physioâ€metabolic response and flesh quality of rainbow trout. <i>Aquaculture Research</i> , 2020, 51, 1244-1255.	1.8	6
4	Feeding Agro-Industrial By-Products to Light Lambs: Influence on Meat Characteristics, Lipid Oxidation, and Fatty Acid Profile. <i>Animals</i> , 2020, 10, 1572.	2.3	6
5	Effect of a Diet Supplemented with Malic Acidâ€Heat (MAH) Treated Sunflower on Carcass Characteristics, Meat Composition and Fatty Acids Profile in Growing Lambs. <i>Animals</i> , 2020, 10, 487.	2.3	4
6	Feeding Agroindustrial Byproducts to Light Lambs: Influence on Growth Performance, Diet Digestibility, Nitrogen Balance, Ruminal Fermentation, and Plasma Metabolites. <i>Animals</i> , 2020, 10, 600.	2.3	15
7	Physio-metabolic response of rainbow trout during prolonged food deprivation before slaughter. <i>Fish Physiology and Biochemistry</i> , 2019, 45, 253-265.	2.3	12
8	Effects of Feeding Rumen-Protected Sunflower Seed and Meal Protein on Feed Intake, Diet Digestibility, Ruminal, Cecal Fermentation, and Growth Performance of Lambs. <i>Animals</i> , 2019, 9, 415.	2.3	8
9	Effect of<i>Arthrospira</i> supplementation on<i>Oreochromis niloticus</i> gut microbiota and flesh quality. <i>Aquaculture Research</i> , 2019, 50, 1448-1458.	1.8	6
10	Environmental enrichment and fish welfare. <i>Derecho Animal</i> , 2019, 10, 98.	0.1	2
11	Use of Red Wine Polyphenols as a Natural Preservative in Health-Promoting Omega-3 Fatty Acids-Enriched Lamb Patties. <i>Molecules</i> , 2018, 23, 3080.	3.8	6
12	Valorisation of an extract from olive oil waste as a natural antioxidant for reducing meat waste resulting from oxidative processes. <i>Journal of Cleaner Production</i> , 2017, 140, 924-932.	9.3	51
13	Determination of optimal degree days of fasting before slaughter in rainbow trout (<i>Oncorhynchus</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	3.5	13
14	TRANSRECTAL ULTRASONOGRAPHY OF EQUINE LUMBOSACRAL NERVES: PILOT STUDY IN 28 HEALTHY WARMBLOOD HORSES. <i>Veterinary Radiology and Ultrasound</i> , 2017, 58, 228-236.	0.9	7
15	Feeding microalgae increases omega 3 fatty acids of fat deposits and muscles in light lambs. <i>Journal of Food Composition and Analysis</i> , 2017, 56, 115-123.	3.9	41
16	Animal performance and meat characteristics in steers reared in intensive conditions fed with different vegetable oils. <i>Animal</i> , 2016, 10, 520-530.	3.3	22
17	Reducing the effect of pre-slaughter fasting on the stress response of rainbow trout (<i>Oncorhynchus</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	0.7	8
18	The effect of intermittent feeding on the pre-slaughter fasting response in rainbow trout. <i>Aquaculture</i> , 2015, 443, 24-30.	3.5	8

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19	Effect of lairage time (0h, 3h, 6h or 12h) on glycogen content and meat quality parameters in suckling lambs. <i>Meat Science</i> , 2014, 96, 653-660.	5.5	28
20	Effect of dietary supplementation with red wine extract or vitamin E, in combination with linseed and fish oil, on lamb meat quality. <i>Meat Science</i> , 2014, 98, 116-123.	5.5	42
21	Linseed, microalgae or fish oil dietary supplementation affects performance and quality characteristics of light lambs. <i>Spanish Journal of Agricultural Research</i> , 2014, 12, 436.	0.6	27
22	Effect of dietary supplementation with either red wine extract or vitamin E on the volatile profile of lamb meat fed with omega-3 sources. <i>Meat Science</i> , 2013, 93, 178-186.	5.5	31
23	Meat and Meat Products Enriched with n-3 Fatty Acids. , 2013, , 55-69.		1
24	Effect of season and stocking density during transport on carcass and meat quality of suckling lambs. <i>Spanish Journal of Agricultural Research</i> , 2013, 11, 394.	0.6	7
25	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. <i>Applied Animal Behaviour Science</i> , 2012, 142, 30-41.	1.9	16
26	Nutritional and sensory aspects of light lamb meat enriched in n [~] 3 fatty acids during refrigerated storage. <i>Food Chemistry</i> , 2011, 124, 147-155.	8.2	46
27	Physiological response and carcass and meat quality of suckling lambs in relation to transport time and stocking density during transport by road. <i>Animal</i> , 2010, 4, 250-258.	3.3	61
28	Fatty acid and vitamin E composition of intramuscular fat in cattle reared in different production systems. <i>Meat Science</i> , 2009, 82, 331-337.	5.5	71
29	Changes in the Fatty Acid Composition of <i>M. longissimus dorsi</i> of Lamb during Storage in a High-Oxygen Modified Atmosphere at Different Levels of Dietary Vitamin E Supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 140-146.	5.2	26
30	Estimation of Î±-tocopherol concentration necessary to optimise lamb meat quality stability during storage in high-oxygen modified atmosphere using broken-line regression analysis. <i>Animal</i> , 2008, 2, 1405-1411.	3.3	23
31	Effect of dietary supplementation with vitamin E on characteristics of vacuum-packed lamb. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 651-659.	3.5	11
32	The influences of carcass weight and depot on the fatty acid composition of fats of suckling Manchego lambs. <i>Meat Science</i> , 2005, 70, 373-379.	5.5	27
33	Effect of dietary supplementation of vitamin E on characteristics of lamb meat packed under modified atmosphere. <i>Meat Science</i> , 2005, 70, 639-646.	5.5	71
34	Fatty acid composition of meat from typical lamb production systems of Spain, United Kingdom, Germany and Uruguay. <i>Meat Science</i> , 2005, 71, 256-263.	5.5	133