Adam L Lock

List of Publications by Year
in descending order

43 papers	2,560 citations	393982 19 h-index	288905 40 g-index
45 all docs	45 docs citations	45 times ranked	2577 citing authors

#	Article	IF	Citations
1	Conjugated Linoleic Acid. , 2022, , 798-802.		1
2	Lipopolysaccharide induces lipolysis and insulin resistance in adipose tissue from dairy cows. Journal of Dairy Science, 2022, 105, 842-855.	1.4	19
3	Abomasal infusion of different exogenous emulsifiers alters fatty acid digestibility and milk fat yield of lactating dairy cows. Journal of Dairy Science, 2022, 105, 3102-3112.	1.4	5
4	Omega-3 Polyunsaturated Fatty Acid Intervention Against Established Autoimmunity in a Murine Model of Toxicant-Triggered Lupus. Frontiers in Immunology, 2021, 12, 653464.	2.2	16
5	Replacing stearic acid with oleic acid in supplemental fat blends improves fatty acid digestibility of lactating dairy cows. Journal of Dairy Science, 2021, 104, 9956-9966.	1.4	13
6	In Utero Exposure to trans-10, cis-12 Conjugated Linoleic Acid Modifies Postnatal Development of the Mammary Gland and its Hormone Responsiveness. Journal of Mammary Gland Biology and Neoplasia, 2021, 26, 263-276.	1.0	2
7	Lipolysis modulates the biosynthesis of inflammatory lipid mediators derived from linoleic acid in adipose tissue of periparturient dairy cows. Journal of Dairy Science, 2020, 103, 1944-1955.	1.4	18
8	Milk production responses to altering the dietary ratio of palmitic and oleic acids varies with production level in dairy cows. Journal of Dairy Science, 2020, 103, 11472-11482.	1.4	15
9	Transcriptomic profiling of adipose tissue inflammation, remodeling, and lipid metabolism in periparturient dairy cows (Bos taurus). BMC Genomics, 2020, 21, 824.	1.2	15
10	Requisite Omega-3 HUFA Biomarker Thresholds for Preventing Murine Lupus Flaring. Frontiers in Immunology, 2020, 11, 1796.	2.2	15
11	Effects of commercially available palmitic and stearic acid supplements on nutrient digestibility and production responses of lactating dairy cows. Journal of Dairy Science, 2020, 103, 5131-5142.	1.4	26
12	Impact of uterine macrophage phenotype on placental retention in dairy cows. Theriogenology, 2019, 127, 145-152.	0.9	16
13	Fetuin-A: A negative acute-phase protein linked to adipose tissue function in periparturient dairy cows. Journal of Dairy Science, 2018, 101, 2602-2616.	1.4	12
14	The contribution of hormone sensitive lipase to adipose tissue lipolysis and its regulation by insulin in periparturient dairy cows. Scientific Reports, 2018, 8, 13378.	1.6	41
15	Short communication: Effects of body fat mobilization on macrophage infiltration in adipose tissue of early lactation dairy cows. Journal of Dairy Science, 2018, 101, 7608-7613.	1.4	17
16	Fetal and neonatal exposure totrans-fatty acids impacts on susceptibility to atherosclerosis in apo E*3 Leiden mice. British Journal of Nutrition, 2017, 117, 377-385.	1.2	7
17	Effects of supplementation with docosahexaenoic acid on reproduction of dairy cows. Reproduction, 2017, 153, 707-723.	1.1	49
18	Transâ€Fatty Acidâ€Stimulated Mammary Gland Growth in Ovariectomized Mice is Fatty Acid Type and Isomer Specific. Lipids, 2017, 52, 223-233.	0.7	6

#	Article	IF	Citations
19	The Transcriptome of Estrogen-Independent Mammary Growth in Female Mice Reveals That Not All Mammary Glands Are Created Equally. Endocrinology, 2017, 158, 3126-3139.	1.4	6
20	Periparturient lipolysis and oxylipid biosynthesis in bovine adipose tissues. PLoS ONE, 2017, 12, e0188621.	1.1	29
21	Adipose tissue remodeling in late-lactation dairy cows during feed-restriction-induced negative energy balance. Journal of Dairy Science, 2016, 99, 10009-10021.	1.4	33
22	Silica-Triggered Autoimmunity in Lupus-Prone Mice Blocked by Docosahexaenoic Acid Consumption. PLoS ONE, 2016, 11, e0160622.	1.1	55
23	Lipid-Encapsulated Echium Oil (Echium plantagineum) Increases the Content of Stearidonic Acid in Plasma Lipid Fractions and Milk Fat of Dairy Cows. Journal of Agricultural and Food Chemistry, 2015, 63, 4827-4835.	2.4	24
24	Ruminant-Produced trans-Fatty Acids Raise Plasma HDL Particle Concentrations in Intact and Ovariectomized Female Hartley Guinea Pigs. Journal of Nutrition, 2012, 142, 1679-1683.	1.3	8
25	Biosynthesis and biological activity of rumenic acid: a natural CLA isomer. , 2012, , 195-230.		9
26	Diet-induced metabolic change induces estrogen-independent allometric mammary growth. Proceedings of the National Academy of Sciences of the United States of America, 2012, 109, 16294-16299.	3.3	24
27	Conjugated Linoleic Acid. , 2011, , 240-244.		0
28	Nutrigenomics, Rumen-Derived Bioactive Fatty Acids, and the Regulation of Milk Fat Synthesis. Annual Review of Nutrition, 2011, 31, 299-319.	4.3	233
29	Effects of Ruminant trans Fatty Acids on Cardiovascular Disease and Cancer: A Comprehensive Review of Epidemiological, Clinical, and Mechanistic Studies. Advances in Nutrition, 2011, 2, 332-354.	2.9	216
30	Differential Effects of the trans-18:1 Isomer Profile of Partially Hydrogenated Vegetable Oils on Cholesterol and Lipoprotein Metabolism in Male F1B Hamsters. Journal of Nutrition, 2011, 141, 1819-1826.	1.3	11
31	Ruminant-Produced trans-Fatty Acids Raise Plasma Total and Small HDL Particle Concentrations in Male Hartley Guinea Pigs ,. Journal of Nutrition, 2010, 140, 2173-2179.	1.3	13
32	Individual Trans Octadecenoic Acids and Partially Hydrogenated Vegetable Oil Differentially Affect Hepatic Lipid and Lipoprotein Metabolism in Golden Syrian Hamsters. Journal of Nutrition, 2009, 139, 257-263.	1.3	63
33	A reappraisal of the impact of dairy foods and milk fat on cardiovascular disease risk. European Journal of Nutrition, 2009, 48, 191-203.	1.8	213
34	Human breast milk enrichment in conjugated linoleic acid after consumption of a conjugated linoleic acidâ€“rich food product: a pilot study. Nutrition Research, 2008, 28, 437-442.	1.3	12
35	Introduction to the Proceedings of the Symposium â€œScientific Update on Dairy Fats and Cardiovascular Diseasesâ€• Journal of the American College of Nutrition, 2008, 27, 720S-722S.	1.1	10
36	Inhibition of stearoyl CoA desaturase activity induces hypercholesterolemia in the cholesterol-fed hamster. Journal of Lipid Research, 2008, 49, 1456-1465.	2.0	19

#	Article	IF	Citations
37	Do trans fatty acids from industrially produced sources and from natural sources have the same effect on cardiovascular disease risk factors in healthy subjects? Results of the trans Fatty Acids Collaboration (TRANSFACT) study. American Journal of Clinical Nutrition, 2008, 87, 558-566.	2.2	217
38	Trans-10 Octadecenoic Acid Does Not Reduce Milk Fat Synthesis in Dairy Cows ,2. Journal of Nutrition, 2007, 137, 71-76.	1.3	107
39	Butter Naturally Enriched in Conjugated Linoleic Acid and Vaccenic Acid Alters Tissue Fatty Acids and Improves the Plasma Lipoprotein Profile in Cholesterol-Fed Hamsters. Journal of Nutrition, 2005, 135, 1934-1939.	1.3	104
40	Biosynthesis of Conjugated Linoleic Acid in Ruminants and Humans. Advances in Food and Nutrition Research, 2005, 50, 179-217.	1.5	230
41	The Anticarcinogenic Effect of trans-11 18:1 Is Dependent on Its Conversion to cis-9, trans-11 CLA by Î”9-Desaturase in Rats. Journal of Nutrition, 2004, 134, 2698-2704.	1.3	114
42	Optimising Milk Composition. BSAP Occasional Publication, 2004, 29, 107-188.	0.0	30
43	Modifying milk fat composition of dairy cows to enhance fatty acids beneficial to human health. Lipids, 2004, 39, 1197-1206.	0.7	487