Sonia AndrÃ©s

List of Publications by Year
in descending order

82 papers	2,361 citations	279487 23 h-index	223531 46 g-index
82 all docs	82 docs citations	82 times ranked	2347 citing authors

#	Article	IF	Citations
1	Dietary Administration of L-Carnitine During the Fattening Period of Early Feed Restricted Lambs Modifies Ruminal Fermentation but Does Not Improve Feed Efficiency. Frontiers in Physiology, 2022, 13, 840065.	1.3	6
2	Essential Oils in Livestock: From Health to Food Quality. Antioxidants, 2021, 10, 330.	2.2	51
3	Fattening lambs with divergent residual feed intakes and weight gains: Unravelling mechanisms driving feed efficiency. Animal Feed Science and Technology, 2021, 273, 114821.	1.1	7
4	Divergent values in feed efficiency promote changes on meat quality of fattening lambs. Small Ruminant Research, 2021, 198, 106353.	0.6	2
5	Banana Pseudo-Stem Increases the Water-Holding Capacity of Minced Pork Batter and the Oxidative Stability of Pork Patties. Foods, 2021, 10, 2173.	1.9	2
6	The Role of Feed Restriction on DNA Methylation, Feed Efficiency, Metabolome, Biochemical Profile, and Progesterone Patterns in the Female Filial Generation (F1) Obtained From Early Feed Restricted Ewes (F0). Frontiers in Physiology, 2021, 12, 779054.	1.3	3
7	Erythrina variegata quality in the Cauto Valley, Cuba. Agroforestry Systems, 2020, 94, 1209-1218.	0.9	1
8	Effect of age of regrowth, chemical composition and secondary metabolites on the digestibility of Leucaena leucocephala in the Cauto Valley, Cuba. Agroforestry Systems, 2020, 94, 1247-1253.	0.9	8
9	Effects of dietary inclusion of sunflower soap stocks on colour, oxidation and microbiological growth of meat from light fattening lambs. International Journal of Food Science and Technology, 2020, 55, 1119-1125.	1.3	1
10	Effects of supplemental plant oils on rumen bacterial community profile and digesta fatty acid composition in a continuous culture system (RUSITEC). Anaerobe, 2020, 61, 102143.	1.0	10
11	The effects of storage and hop extract on aroma and flavour compounds in Balkan-style sausages packed under a CO2-containing anaerobic atmosphere. Heliyon, 2020, 6, e05251.	1.4	7
12	Effects of Birth Weight on Animal Performance, Fattening Traits and Meat Quality of Lambs. Animals, 2020, 10, 2364.	1.0	4
13	Immersing fresh chicken into an aqueous hop (Humulus lupulus) extract to delay spoilage during vacuum refrigerated storage. CYTA - Journal of Food, 2020, 18, 132-136.	0.9	5
14	Dietary supplemental plant oils reduce methanogenesis from anaerobic microbial fermentation in the rumen. Scientific Reports, 2020, 10, 1613.	1.6	55
15	Grain grinding size of cereals in complete pelleted diets for growing lambs: Effects on animal performance, carcass and meat quality traits. Meat Science, 2019, 157, 107874.	2.7	9
16	Effects of dietary astaxanthin supplementation on the oxidative stability of meat from suckling lambs fed a commercial milk-replacer containing butylated hydroxytoluene. Meat Science, 2019, 156, 68-74.	2.7	14
17	Effect of milking frequency and Î±-tocopherol plus selenium supplementation on sheep milk lipid composition and oxidative stability. Journal of Dairy Science, 2019, 102, 3097-3109.	1.4	8
18	Microbial Growth and Biogenic Amine Production in a Balkan-Style Fresh Sausage during Refrigerated Storage under a CO2-Containing Anaerobic Atmosphere: Effect of the Addition of Zataria multiflora Essential Oil and Hops Extract. Antibiotics, 2019, 8, 227.	1.5	13

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19	Replacing Soybean Meal with Urea in Diets for Heavy Fattening Lambs: Effects on Growth, Metabolic Profile and Meat Quality. Animals, 2019, 9, 974.	1.0	12
20	Liver transcriptomic and proteomic profiles of preweaning lambs are modified by milk replacer restriction. Journal of Dairy Science, 2019, 102, 1194-1204.	1.4	7
21	Liver transcriptomic and plasma metabolomic profiles of fattening lambs are modified by feed restriction during the suckling period1. Journal of Animal Science, 2018, 96, 1495-1507.	0.2	11
22	Visible and near infrared spectroscopy as an authentication tool: Preliminary investigation of the prediction of the ageing time of beef steaks. Meat Science, 2018, 142, 52-58.	2.7	21
23	Feed efficiency and the liver proteome of fattening lambs are modified by feed restriction during the suckling period. Animal, 2018, 12, 1838-1846.	1.3	20
24	Grain grinding size of cereals in complete pelleted diets for growing lambs: Effects on ruminal microbiota and fermentation. Small Ruminant Research, 2018, 159, 38-44.	0.6	11
25	Early feed restriction of lambs modifies ileal epimural microbiota and affects immunity parameters during the fattening period. Animal, 2018, 12, 2115-2122.	1.3	7
26	Effect of hop (Humulus lupulus L.) inclusion in the diet for fattening lambs on animal performance, ruminal characteristics and meat quality. Food Research International, 2018, 108, 42-47.	2.9	6
27	Programming Merino lambs by early feed restriction reduces growth rates and increases fat accretion during the fattening period with no effect on meat quality traits. Meat Science, 2018, 135, 20-26.	2.7	21
28	Early Feed Restriction Programs Metabolic Disorders in Fattening Merino Lambs. Animals, 2018, 8, 83.	1.0	7
29	Assessment of the antioxidant effect of astaxanthin in fresh, frozen and cooked lamb patties. Food Research International, 2018, 111, 342-350.	2.9	32
30	Milk replacer restriction during early life impairs the live body weight and progesterone patterns of ewe lambs during the replacement period. Journal of Dairy Science, 2018, 101, 8021-8031.	1.4	16
31	Moderated milk replacer restriction of ewe lambs alters gut immunity parameters during the pre-weaning period and impairs liver function and animal performance during the replacement phase. Animal Feed Science and Technology, 2018, 243, 80-89.	1.1	7
32	Effect of dietary supplementation with carnosic acid or vitamin E on animal performance, haematological and immunological characteristics of artificially reared suckling lambs before and after road transport. Archives of Animal Nutrition, 2017, 71, 272-284.	0.9	8
33	Effects of sunflower soap stocks on light lamb meat quality1. Journal of Animal Science, 2017, 95, 3455-3466.	0.2	4
34	Effect of Sunflower and Marine Oils on Ruminal Microbiota, In vitro Fermentation and Digesta Fatty Acid Profile. Frontiers in Microbiology, 2017, 8, 1124.	1.5	57
35	Effects of sunflower soap stocks on light lamb meat quality. Journal of Animal Science, 2017, 95, 3455.	0.2	2
36	Effects of the inclusion of flaxseed and quercetin in the diet of fattening lambs on ruminal microbiota,in vitrofermentation and biohydrogenation of fatty acids. Journal of Agricultural Science, 2016, 154, 542-552.	0.6	11

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37	Effects of a tannin-rich legume (Onobrychis viciifolia) on in vitro ruminal biohydrogenation and fermentation. Spanish Journal of Agricultural Research, 2016, 14, e0602.	0.3	16
38	Total mixed ration pellets for light fattening lambs: effects on animal health. Animal, 2015, 9, 258-266.	1.3	24
39	Effect of the addition of hop (infusion or powder) on the oxidative stability of lean lamb patties during storage. Small Ruminant Research, 2015, 125, 73-80.	0.6	28
40	The effect of quercetin dietary supplementation on meat oxidation processes and texture of fattening lambs. Meat Science, 2014, 96, 806-811.	2.7	21
41	Concentrate plus ground barley straw pellets can replace conventional feeding systems for light fattening lambs. Small Ruminant Research, 2014, 116, 137-143.	0.6	34
42	Effect of dietary carnosic acid on meat quality from suckling lambs. Small Ruminant Research, 2014, 121, 314-319.	0.6	10
43	Effects of dietary inclusion of sunflower soap stocks on nutrient digestibility, growth performance, and ruminal and blood metabolites of light fattening lambs1. Journal of Animal Science, 2014, 92, 4086-4094.	0.2	8
44	Effects of linseed and quercetin added to the diet of fattening lambs on the fatty acid profile and lipid antioxidant status of meat samples. Meat Science, 2014, 97, 156-163.	2.7	44
45	Effect of dietary supplementation with flaxseed oil or vitamin E on sheep experimentally infected with Fasciola hepatica. Research in Veterinary Science, 2014, 97, 71-79.	0.9	5
46	Quercetin and flaxseed included in the diet of fattening lambs: Effects on immune response, stress during road transport and ruminal acidosis. Livestock Science, 2013, 158, 84-90.	0.6	11
47	Effect of dietary carnosic acid on the fatty acid profile and flavour stability of meat from fattening lambs. Food Chemistry, 2013, 138, 2407-2414.	4.2	64
48	Effect of sunflower oil supplementation and milking frequency reduction on sheep milk production and composition1. Journal of Animal Science, 2013, 91, 446-454.	0.2	8
49	Quercetin dietary supplementation of fattening lambs at 0.2% rate reduces discolouration and microbial growth in meat during refrigerated storage. Meat Science, 2013, 93, 207-212.	2.7	38
50	Metabolic acidosis corrected by including antioxidants in diets of fattening lambs. Small Ruminant Research, 2013, 109, 133-135.	0.6	4
51	Effects of pre-incubation in sheep and goat saliva on in vitro rumen digestion of tanniferous browse foliage. Journal of Agricultural Science, 2013, 151, 898-906.	0.6	3
52	The liver antioxidant status of fattening lambs is improved by naringin dietary supplementation at 0.15% rates but not meat quality. Animal, 2012, 6, 863-870.	1.3	36
53	Effect of reduction of milking frequency and supplementation of vitamin E and selenium above requirements on milk yield and composition in Assaf ewes. Journal of Dairy Science, 2012, 95, 3527-3535.	1.4	6
54	Antioxidants included in the diet of fattening lambs: Effects on immune response, stress, welfare and distal gut microbiota. Animal Feed Science and Technology, 2012, 173, 177-185.	1.1	21

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55	Vegetable oil soapstocks reduce methane production and modify ruminal fermentation. Animal Feed Science and Technology, 2012, 176, 40-46.	1.1	8
56	Manipulation of rumen fermentation and methane production with plant secondary metabolites. Animal Feed Science and Technology, 2012, 176, 78-93.	1.1	287
57	Carnosic acid dietary supplementation at 0.12% rates slows down meat discoloration in gluteus medius of fattening lambs. Meat Science, 2012, 90, 789-795.	2.7	30
58	Meat texture and antioxidant status are improved when carnosic acid is included in the diet of fattening lambs. Meat Science, 2012, 91, 430-434.	2.7	53
59	Naringin and vitamin E influence the oxidative stability and lipid profile of plasma in lambs fed fish oil. Research in Veterinary Science, 2011, 91, 98-102.	0.9	25
60	Nutritive value of herbage from mountain hay meadow managed under traditional and intensive harvest systems as affected by nitrogen fertilisation and time of cutting. Animal Production Science, 2011, 51, 549.	0.6	4
61	Vinasse added to the concentrate for fattening lambs: Intake, animal performance, and carcass and meat characteristics1. Journal of Animal Science, 2011, 89, 1153-1162.	0.2	21
62	Naringin dietary supplementation at 0.15% rates does not provide protection against sub-clinical acidosis and does not affect the responses of fattening lambs to road transportation. Animal, 2010, 4, 958-964.	1.3	7
63	Feed intake, digestibility, and carcass characteristics of lambs fed a diet supplemented with soluble fibre. Animal Production Science, 2010, 50, 45.	0.6	6
64	Vinasse added to dried sugar beet pulp: Preference rate, voluntary intake, and digestive utilization in sheep1. Journal of Animal Science, 2009, 87, 2055-2063.	0.2	12
65	Application of near infrared reflectance spectroscopy to predict meat and meat products quality: A review. Meat Science, 2009, 83, 175-186.	2.7	415
66	Influence of harvest season, cutting frequency and nitrogen fertilization of mountain meadows on yield, floristic composition and protein content of herbage. Revista Brasileira De Zootecnia, 2009, 38, 596-604.	0.3	19
67	The use of visible and near infrared reflectance spectroscopy to predict beef M. longissimus thoracis et lumborum quality attributes. Meat Science, 2008, 78, 217-224.	2.7	110
68	Discrimination of adult steers (oxen) and young cattle ground meat samples by near infrared reflectance spectroscopy (NIRS). Meat Science, 2008, 79, 198-201.	2.7	31
69	Ability of near infrared reflectance spectroscopy (NIRS) to estimate physical parameters of adult steers (oxen) and young cattle meat samples. Meat Science, 2008, 79, 692-699.	2.7	108
70	In vitro digestibility and fermentation kinetics of some browse plants using sheep or goat ruminal fluid as the source of inoculum. Animal Feed Science and Technology, 2008, 147, 90-104.	1.1	20
71	Prediction of Chemical Composition of Sugar Beet Pulp by near Infrared Reflectance Spectroscopy. Journal of Near Infrared Spectroscopy, 2008, 16, 105-110.	0.8	2
72	Prediction of sensory characteristics of lamb meat samples by near infrared reflectance spectroscopy. Meat Science, 2007, 76, 509-516.	2.7	124

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73	Differentiation between carcasses from suckling lambs reared with ewe milk or milk replacers by near infrared reflectance spectroscopy of perirenal fat. Small Ruminant Research, 2007, 72, 221-226.	0.6	8
74	Potential use of near infrared reflectance spectroscopy (NIRS) for the estimation of chemical composition of oxen meat samples. Meat Science, 2006, 74, 487-496.	2.7	102
75	Potential use of visible and near infrared reflectance spectroscopy for the estimation of nitrogen fractions in forages harvested from permanent meadows. Journal of the Science of Food and Agriculture, 2006, 86, 308-314.	1.7	13
76	The Ability of Visible and near Infrared Reflectance Spectroscopy to Predict the Chemical Composition of Ground Chicken Carcasses and to Discriminate between Carcasses from Different Genotypes. Journal of Near Infrared Spectroscopy, 2005, 13, 109-117.	0.8	31
77	Prediction of aspects of neutral detergent fibre digestion of forages by chemical composition and near infrared reflectance spectroscopy. Australian Journal of Agricultural Research, 2005, 56, 187.	1.5	9
78	Nutritive Evaluation of Forages by near Infrared Reflectance Spectroscopy. Journal of Near Infrared Spectroscopy, 2005, 13, 301-311.	0.8	18
79	Nutritive evaluation of herbage from permanent meadows by near-infrared reflectance spectroscopy: 1. Prediction of chemical composition andin vitro digestibility. Journal of the Science of Food and Agriculture, 2005, 85, 1564-1571.	1.7	29
80	Nutritive evaluation of herbage from permanent meadows by near-infrared reflectance spectroscopy: 2. Prediction of crude protein and dry matter degradability. Journal of the Science of Food and Agriculture, 2005, 85, 1572-1579.	1.7	8
81	Prediction of gas production kinetic parameters of forages by chemical composition and near infrared reflectance spectroscopy. Animal Feed Science and Technology, 2005, 123-124, 487-499.	1.1	12
82	How can NIRS method be used to predict in situ crude protein and neutral detergent fibre degradation in herbage?. Journal of Animal and Feed Sciences, 2005, 14, 727-736.	0.4	2