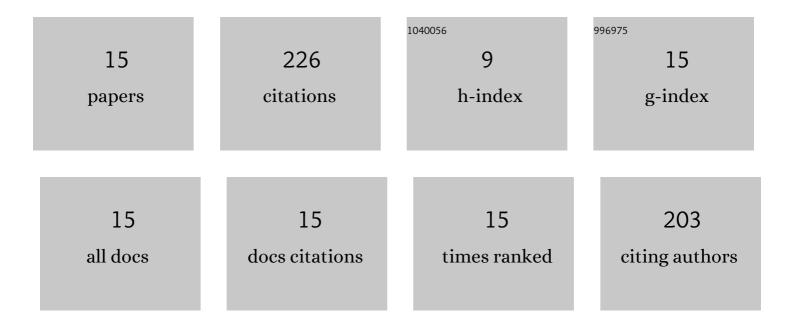
## **Ouranios Tzamaloukas**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1281084/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Extensive Sheep and Goat Production: The Role of Novel Technologies towards Sustainability and Animal Welfare. Animals, 2022, 12, 885.	2.3	24
2	Contribution of Precision Livestock Farming Systems to the Improvement of Welfare Status and Productivity of Dairy Animals. Dairy, 2022, 3, 12-28.	2.0	8
3	Application of Olive By-Products in Livestock with Emphasis on Small Ruminants: Implications on Rumen Function, Growth Performance, Milk and Meat Quality. Animals, 2021, 11, 531.	2.3	29
4	Feeding olive cake silage up to 20% of DM intake in sheep improves lipid quality and health-related indices of milk and ovine halloumi cheese. Tropical Animal Health and Production, 2021, 53, 229.	1.4	6
5	Short-term forage substitution with ensiled olive cake increases beneficial milk fatty acids in lactating cows. Tropical Animal Health and Production, 2021, 53, 257.	1.4	2
6	Feeding wheat dried distillers' grains with solubles increases conjugated linoleic acid and unsaturated lipids in ovine milk without adversely affecting milk yield. Journal of Dairy Research, 2021, 88, 128-133.	1.4	2
7	Effect of Farming System (Organic vs. Conventional) and Season on Composition and Fatty Acid Profile of Bovine, Caprine and Ovine Milk and Retail Halloumi Cheese Produced in Cyprus. Foods, 2021, 10, 1016.	4.3	13
8	The use of ensiled olive cake in the diets of Friesian cows increases beneficial fatty acids in milk and Halloumi cheese and alters the expression of SREBF1 in adipose tissue. Journal of Dairy Science, 2020, 103, 8998-9011.	3.4	23
9	<i>ACAA2</i> and <i>FASN</i> polymorphisms affect the fatty acid profile of Chios sheep milk. Journal of Dairy Research, 2020, 87, 23-26.	1.4	9
10	Nuclear magnetic resonance screening of changes in fatty acid and cholesterol content of ovine milk induced by ensiled olive cake inclusion in Chios sheep diets. Small Ruminant Research, 2019, 177, 111-116.	1.2	18
11	NMR-Based Μetabolomics of the Lipid Fraction of Organic and Conventional Bovine Milk. Molecules, 2019, 24, 1067.	3.8	34
12	Partial suckling of lambs reduced the linoleic and conjugated linoleic acid contents of marketable milk in Chios ewes. Journal of Dairy Science, 2015, 98, 1739-1749.	3.4	14
13	Selective One-Dimensional Total Correlation Spectroscopy Nuclear Magnetic Resonance Experiments for a Rapid Identification of Minor Components in the Lipid Fraction of Milk and Dairy Products: Toward Spin Chromatography?. Journal of Agricultural and Food Chemistry, 2015, 63, 5381-5387.	5.2	23
14	Direct nuclear magnetic resonance identification and quantification of geometric isomers of conjugated linoleic acid in milk lipid fraction without derivatization steps: Overcoming sensitivity and resolution barriers. Analytica Chimica Acta, 2014, 821, 62-71.	5.4	18
15	Do established SNPs affecting bovine milk traits exist in other dairy ruminants?. Small Ruminant Research, 2010, 88, 72-74.	1.2	3