

# Ouranios Tzamaloukas

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1281084/publications.pdf>

Version: 2024-02-01

15  
papers

226  
citations

1039880

9  
h-index

996849

15  
g-index

15  
all docs

15  
docs citations

15  
times ranked

203  
citing authors

#	ARTICLE	IF	CITATIONS
1	Extensive Sheep and Goat Production: The Role of Novel Technologies towards Sustainability and Animal Welfare. <i>Animals</i> , 2022, 12, 885.	1.0	24
2	Contribution of Precision Livestock Farming Systems to the Improvement of Welfare Status and Productivity of Dairy Animals. <i>Dairy</i> , 2022, 3, 12-28.	0.7	8
3	Application of Olive By-Products in Livestock with Emphasis on Small Ruminants: Implications on Rumen Function, Growth Performance, Milk and Meat Quality. <i>Animals</i> , 2021, 11, 531.	1.0	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. <i>Tropical Animal Health and Production</i> , 2021, 53, 229.	0.5	6
5	Short-term forage substitution with ensiled olive cake increases beneficial milk fatty acids in lactating cows. <i>Tropical Animal Health and Production</i> , 2021, 53, 257.	0.5	2
6	Feeding wheat dried distillers' grains with solubles increases conjugated linoleic acid and unsaturated lipids in ovine milk without adversely affecting milk yield. <i>Journal of Dairy Research</i> , 2021, 88, 128-133.	0.7	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. <i>Foods</i> , 2021, 10, 1016.	1.9	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. <i>Journal of Dairy Science</i> , 2020, 103, 8998-9011.	1.4	23
9	<i>ACAA2</i> and <i>FASN</i> polymorphisms affect the fatty acid profile of Chios sheep milk. <i>Journal of Dairy Research</i> , 2020, 87, 23-26.	0.7	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. <i>Small Ruminant Research</i> , 2019, 177, 111-116.	0.6	18
11	NMR-Based Metabolomics of the Lipid Fraction of Organic and Conventional Bovine Milk. <i>Molecules</i> , 2019, 24, 1067.	1.7	34
12	Partial suckling of lambs reduced the linoleic and conjugated linoleic acid contents of marketable milk in Chios ewes. <i>Journal of Dairy Science</i> , 2015, 98, 1739-1749.	1.4	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?. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5381-5387.	2.4	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. <i>Analytica Chimica Acta</i> , 2014, 821, 62-71.	2.6	18
15	Do established SNPs affecting bovine milk traits exist in other dairy ruminants?. <i>Small Ruminant Research</i> , 2010, 88, 72-74.	0.6	3