

Awis Qurni Sazili

List of Publications by Year in descending order

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127
papers

3,023
citations

185998

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223531

46
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129
all docs

129
docs citations

129
times ranked

2810
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential Alternatives of Animal Proteins for Sustainability in the Food Sector. <i>Food Reviews International</i> , 2023, 39, 5703-5728.	4.3	16
2	New insights in improving sustainability in meat production: opportunities and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11830-11858.	5.4	18
3	Microencapsulation as a Noble Technique for the Application of Bioactive Compounds in the Food Industry: A Comprehensive Review. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1424.	1.3	45
4	Utilisation of pullulan active packaging incorporated with curcumin and pullulan mediated silver nanoparticles to maintain the quality and shelf life of broiler meat. <i>Italian Journal of Animal Science</i> , 2022, 21, 244-262.	0.8	10
5	Indigenous cellulolytic aerobic and facultative anaerobic bacterial community enhanced the composting of rice straw and chicken manure with biochar addition. <i>Scientific Reports</i> , 2022, 12, 5930.	1.6	8
6	Overview of plant extracts as natural preservatives in meat. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	26
7	Enhancing bypass starch in cassava chip to sustain growth in goat. <i>Animal Production Science</i> , 2021, , .	0.6	0
8	Effects of Stocking and Transport Conditions on Physicochemical Properties of Meat and Acute-Phase Proteins in Cattle. <i>Foods</i> , 2021, 10, 252.	1.9	8
9	Assessment of Physicochemical Characteristics and Microbiological Quality in Broiler Chicken Breast Muscle (<i>Pectoralis major</i>) Subjected to Different Temperatures and Lengths of Cold Transportation. <i>Foods</i> , 2021, 10, 874.	1.9	7
10	Recovery of Gelatin from Bovine Skin with the Aid of Pepsin and Its Effects on the Characteristics of the Extracted Gelatin. <i>Polymers</i> , 2021, 13, 1554.	2.0	15
11	Carcass Composition, Meat Quality, Calpain Activity, Fatty Acid Composition and Ribonucleotide Content in Southern Thai Native Goats and Three-Way Crossbred Goats. <i>Foods</i> , 2021, 10, 1323.	1.9	6
12	Effects of Slaughter Positions on Catecholamine, Blood Biochemical and Electroencephalogram Changes in Cattle Restrained Using a Modified Mark IV Box. <i>Animals</i> , 2021, 11, 1979.	1.0	4
13	Physiological and electroencephalogram responses in goats subjected to pre-and during slaughter stress. <i>Saudi Journal of Biological Sciences</i> , 2021, 28, 6396-6407.	1.8	8
14	In-vitro meat: a promising solution for sustainability of meat sector. <i>Journal of Animal Science and Technology</i> , 2021, 63, 693-724.	0.8	37
15	Can <i>Yucca schidigera</i> Be Used to Enhance the Growth Performance, Nutrient Digestibility, Gut Histomorphology, Cecal Microflora, Carcass Characteristic, and Meat Quality of Commercial Broilers Raised under Tropical Conditions?. <i>Animals</i> , 2021, 11, 2276.	1.0	10
16	Green Extraction of Bioactive Compounds from Plant Biomass and Their Application in Meat as Natural Antioxidant. <i>Antioxidants</i> , 2021, 10, 1465.	2.2	40
17	Telomere Length and Regulatory Genes as Novel Stress Biomarkers and Their Diversities in Broiler Chickens (<i>Gallus gallus domesticus</i>) Subjected to Corticosterone Feeding. <i>Animals</i> , 2021, 11, 2759.	1.0	10
18	The Effects of Stocking Density and Distances on Electroencephalographic Changes and Cortisol as Welfare Indicators in Brahman Crossbred Cattle. <i>Animals</i> , 2021, 11, 2895.	1.0	5

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19	Circulating levels of acute-phase proteins, heat shock protein 70, and corticosterone in the serum of developing chick embryos and newly hatched broiler chicks. <i>Italian Journal of Animal Science</i> , 2021, 20, 1664-1670.	0.8	2
20	Naturally Produced Lovastatin Modifies the Histology and Proteome Profile of Goat Skeletal Muscle. <i>Animals</i> , 2020, 10, 72.	1.0	5
21	Reducing Meat Perishability through Pullulan Active Packaging. <i>Journal of Food Quality</i> , 2020, 2020, 1-10.	1.4	16
22	Effect of Microbiota-Selenoprotein on Meat Selenium Content and Meat Quality of Broiler Chickens. <i>Animals</i> , 2020, 10, 981.	1.0	17
23	Physico-Chemical Characteristics and Microbiological Quality of Broiler Chicken Pectoralis Major Muscle Subjected to Different Storage Temperature and Duration. <i>Foods</i> , 2020, 9, 741.	1.9	13
24	Effects of Slaughter Knife Sharpness on Blood Biochemical and Electroencephalogram Changes in Cattle. <i>Animals</i> , 2020, 10, 579.	1.0	18
25	Extraction, characterization and molecular structure of bovine skin gelatin extracted with plant enzymes bromelain and zingibain. <i>Journal of Food Science and Technology</i> , 2020, 57, 3772-3781.	1.4	19
26	Myosin heavy chain isoforms expression, calpain system and quality characteristics of different muscles in goats. <i>Food Chemistry</i> , 2020, 321, 126677.	4.2	16
27	Effects of Zn-L-Selenomethionine on Carcass Composition, Meat Characteristics, Fatty Acid Composition, Glutathione Peroxidase Activity, and Ribonucleotide Content in Broiler Chickens. <i>Food Science of Animal Resources</i> , 2020, 40, 338-349.	1.7	7
28	Green Synthesis and Characterization of Pullulan Mediated Silver Nanoparticles through Ultraviolet Irradiation. <i>Materials</i> , 2019, 12, 2382.	1.3	23
29	Effect of shackling, electrical stunning and halal slaughtering method on stress-linked hormones in broilers. <i>South African Journal of Animal Sciences</i> , 2019, 49, 598.	0.2	5
30	Effects of Corn Supplementation into PKC-Urea Treated Rice Straw Basal Diet on Hematological, Biochemical Indices and Serum Mineral Level in Lambs. <i>Animals</i> , 2019, 9, 781.	1.0	8
31	The Effects of Sea and Road Transport on Physiological and Electroencephalographic Responses in Brahman Crossbred Heifers. <i>Animals</i> , 2019, 9, 199.	1.0	11
32	Effects of corn supplementation on the antioxidant activity, selected minerals, and gene expression of selenoprotein and metallothionein in serum, liver, and kidney of sheep-fed palm kernel cake: urea-treated rice straw diets. <i>3 Biotech</i> , 2019, 9, 146.	1.1	6
33	Physicochemical characteristics and molecular structures of gelatin extracted from bovine skin: effects of actinidin and papain enzymes pretreatment. <i>International Journal of Food Properties</i> , 2019, 22, 138-153.	1.3	21
34	Effects of naturally-produced lovastatin on carcass characteristics, muscle physico-chemical properties and lipid oxidation and cholesterol content in goats. <i>Meat Science</i> , 2019, 154, 61-68.	2.7	7
35	Rapid Green Synthesis and Characterization of Silver Nanoparticles Arbitrated by Curcumin in an Alkaline Medium. <i>Molecules</i> , 2019, 24, 719.	1.7	57
36	Flavonoids supplementation - An ideal approach to improve quality of poultry products. <i>World's Poultry Science Journal</i> , 2019, 75, 115-126.	1.4	22

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37	Effects of method and duration of restraint on stress hormones and meat quality in broiler chickens with different body weights. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 865-873.	2.4	6
38	Influence of <i>Nigella sativa</i> seeds, <i>Rosmarinus officinalis</i> leaves and their combination on growth performance, immune response and rumen metabolism in Dorper lambs. <i>Tropical Animal Health and Production</i> , 2018, 50, 1011-1023.	0.5	23
39	Characterization of gelatin from bovine skin extracted using ultrasound subsequent to bromelain pretreatment. <i>Food Hydrocolloids</i> , 2018, 80, 264-273.	5.6	34
40	Meat quality and animal welfare: Religious and scientific perspectives. , 2018, , 359-375.		0
41	Effect of corn supplementation on purine derivatives and rumen fermentation in sheep fed PKC and urea-treated rice straw. <i>Tropical Animal Health and Production</i> , 2018, 50, 1859-1864.	0.5	8
42	Effects of dietary n-6: n-3 polyunsaturated fatty acid ratios on meat quality, carcass characteristics, tissue fatty acid profiles, and expression of lipogenic genes in growing goats. <i>PLoS ONE</i> , 2018, 13, e0188369.	1.1	17
43	Effects of naturally-produced lovastatin on feed digestibility, rumen fermentation, microbiota and methane emissions in goats over a 12-week treatment period. <i>PLoS ONE</i> , 2018, 13, e0199840.	1.1	20
44	Effects of Ultrasound Assisted Extraction in Conjugation with Aid of Actinidin on the Molecular and Physicochemical Properties of Bovine Hide Gelatin. <i>Molecules</i> , 2018, 23, 730.	1.7	19
45	Autolysis of bovine skin, its endogenous proteases, protease inhibitors and their effects on quality characteristics of extracted gelatin. <i>Food Chemistry</i> , 2018, 265, 1-8.	4.2	5
46	Dietary supplementation of different parts of <i>Andrographis paniculata</i> affects the fatty acids, lipid oxidation, microbiota, and quality attributes of longissimus muscle in goats. <i>Food Research International</i> , 2018, 111, 699-707.	2.9	13
47	The Growth Efficiency and Carcass Characteristics of Dorper Sheep Treated by Corn Inclusion as Energy into Palm Kernel Cake Based-Diet.. <i>Tropical Animal Science Journal</i> , 2018, 41, 29-36.	0.2	5
48	Carcass traits, fatty acid composition, gene expression, oxidative stability and quality attributes of different muscles in Dorper lambs fed <i>Nigella sativa</i> seeds, <i>Rosmarinus officinalis</i> leaves and their combination. <i>Asian-Australasian Journal of Animal Sciences</i> , 2018, 31, 1345-1357.	2.4	15
49	Physico-chemical properties of breast muscle in broiler chickens fed probiotics, antibiotics or antibiotic-probiotic mix. <i>Journal of Applied Animal Research</i> , 2017, 45, 64-70.	0.4	44
50	Effects of feeding the herb <i>Borreria latifolia</i> on the meat quality of village chickens in Malaysia. <i>Poultry Science</i> , 2017, 96, 1767-1782.	1.5	4
51	Carcass characteristics and meat quality assessments in goats subjected to slaughter without stunning and slaughter following different methods of electrical stunning. <i>Italian Journal of Animal Science</i> , 2017, 16, 416-430.	0.8	11
52	Myofibrillar Protein, Lipid and Myoglobin Oxidation, Antioxidant Profile, Physicochemical and Sensory Properties of <i>Caprine longissimus thoracis</i> during Postmortem Conditioning. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13076.	0.9	8
53	Effects of dietary oil sources, calcium and phosphorus levels on growth performance, carcass characteristics and bone quality of broiler chickens. <i>Journal of Applied Animal Research</i> , 2017, 45, 423-429.	0.4	23
54	Recent advances on the role of process variables affecting gelatin yield and characteristics with special reference to enzymatic extraction: A review. <i>Food Hydrocolloids</i> , 2017, 63, 85-96.	5.6	118

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55	Effects of dietary supplementation of leaves and whole plant of <i>Andrographis paniculata</i> on rumen fermentation, fatty acid composition and microbiota in goats. <i>BMC Veterinary Research</i> , 2017, 13, 349.	0.7	24
56	Electroencephalographic responses to neck cut and exsanguination in minimally anaesthetized goats. <i>South African Journal of Animal Sciences</i> , 2017, 47, 34.	0.2	12
57	Characterization and Identification of Organic Selenium-enriched Bacteria Isolated from Rumen Fluid and Hot Spring Water. <i>Microbiology and Biotechnology Letters</i> , 2017, 45, 343-353.	0.2	5
58	Fatty acids, lipid and protein oxidation, metmyoglobin reducing activity and sensory attributes of <i>biceps femoris</i> muscle in goats fed a canola and palm oil blend. <i>South African Journal of Animal Sciences</i> , 2016, 46, 139.	0.2	2
59	Bleeding Efficiency, Microbiological Quality and Oxidative Stability of Meat from Goats Subjected to Slaughter without Stunning in Comparison with Different Methods of Pre-Slaughter Electrical Stunning. <i>PLoS ONE</i> , 2016, 11, e0152661.	1.1	40
60	Effects of dietary supplementation of selenium and iodine on growth performance, carcass characteristics and histology of thyroid gland in goats. <i>Animal Science Journal</i> , 2016, 87, 690-696.	0.6	12
61	Effects of blend of canola oil and palm oil on nutrient intake and digestibility, growth performance, rumen fermentation and fatty acids in goats. <i>Animal Science Journal</i> , 2016, 87, 1137-1147.	0.6	43
62	Effects of dietary oil blend on fatty acid composition, oxidative stability and physicochemical properties of <i>Longissimus thoracis et lumborum</i> muscle in goats. <i>Animal Science Journal</i> , 2016, 87, 1421-1432.	0.6	5
63	Efficient halal bleeding, animal handling, and welfare: A holistic approach for meat quality. <i>Meat Science</i> , 2016, 121, 420-428.	2.7	46
64	Influence of pre-slaughter transportation and stocking density on carcass and meat quality characteristics of Boer goats. <i>Italian Journal of Animal Science</i> , 2016, 15, 504-511.	0.8	31
65	Fatty acid composition, cholesterol and antioxidant status of <i>infraspinatus</i> muscle, liver and kidney of goats fed blend of palm oil and canola oil. <i>Italian Journal of Animal Science</i> , 2016, 15, 181-190.	0.8	9
66	Comparison of carcass and meat quality in goats subjected to preslaughter head-only electrical stunning or slaughtered without stunning. <i>CYTA - Journal of Food</i> , 2016, , 1-6.	0.9	2
67	Effects of feeding whole linseed on ruminal fatty acid composition and microbial population in goats. <i>Animal Nutrition</i> , 2016, 2, 323-328.	2.1	25
68	Comparison of myofibrillar protein degradation, antioxidant profile, fatty acids, metmyoglobin reducing activity, physicochemical properties and sensory attributes of <i>gluteus medius</i> and <i>infraspinatus</i> muscles in goats. <i>Journal of Animal Science and Technology</i> , 2016, 58, 23.	0.8	13
69	Rumen microbial community and nitrogen metabolism in goats fed blend of palm oil and canola oil. <i>Italian Journal of Animal Science</i> , 2016, 15, 666-672.	0.8	8
70	Blood parameters and electroencephalographic responses of goats to slaughter without stunning. <i>Meat Science</i> , 2016, 121, 148-155.	2.7	39
71	Effect of feeding different levels of palm kernel cake fermented by <i>Paenibacillus polymyxa</i> ATCC 842 on nutrient digestibility, intestinal morphology, and gut microflora in broiler chickens. <i>Animal Feed Science and Technology</i> , 2016, 216, 216-224.	1.1	57
72	Changes of microbial spoilage, lipid-protein oxidation and physicochemical properties during post mortem refrigerated storage of goat meat. <i>Animal Science Journal</i> , 2016, 87, 816-826.	0.6	40

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73	LC-MS identification of porcine-specific peptide in heat treated pork identifies candidate markers for meat species determination. <i>Food Chemistry</i> , 2016, 199, 157-164.	4.2	80
74	Serum fatty acids, biochemical indices and antioxidant status in goats fed canola oil and palm oil blend. <i>Journal of Animal Science and Technology</i> , 2016, 58, 6.	0.8	20
75	Effects of enriching goat meat with n ³ polyunsaturated fatty acids on meat quality and stability. <i>Small Ruminant Research</i> , 2016, 136, 36-42.	0.6	28
76	Influence of Diet and Postmortem Ageing on Oxidative Stability of Lipids, Myoglobin and Myofibrillar Proteins and Quality Attributes of Gluteus Medius Muscle in Goats. <i>PLoS ONE</i> , 2016, 11, e0154603.	1.1	25
77	Morphology of Breast and Thigh Muscles of Red Jungle Fowl (<i>Gallus gallus spadiceus</i>), Malaysian Village Chicken (<i>Gallus gallus domesticus</i>) and Commercial Broiler Chicken. <i>International Journal of Poultry Science</i> , 2016, 15, 144-150.	0.6	3
78	Feeding Oil Palm (<i>Elaeis Guineensis</i> , Jacq.) Fronds Alters Rumen Protozoal Population and Ruminal Fermentation Pattern in Goats. <i>Italian Journal of Animal Science</i> , 2015, 14, 3877.	0.8	9
79	Influence of dietary canola oil and palm oil blend and refrigerated storage on fatty acids, myofibrillar proteins, chemical composition, antioxidant profile and quality attributes of semimembranosus muscle in goats. <i>Journal of Animal Science and Biotechnology</i> , 2015, 6, 51.	2.1	22
80	Physicochemical characteristics of longissimus lumborum muscle in goats subjected to halal slaughter and anesthesia (halothane) pre-slaughter. <i>Animal Science Journal</i> , 2015, 86, 981-991.	0.6	30
81	Influence of Crotino oil on <i>in vitro</i> rumen fermentation, metabolism and apparent biohydrogenation of fatty acids. <i>Animal Science Journal</i> , 2015, 86, 270-278.	0.6	17
82	Fatty Acid Profile, Cholesterol and Oxidative Status in Broiler Chicken Breast Muscle Fed Different Dietary Oil Sources and Calcium Levels. <i>South African Journal of Animal Sciences</i> , 2015, 45, 153.	0.2	35
83	A comparison of bleeding efficiency, microbiological quality and lipid oxidation in goats subjected to conscious halal slaughter and slaughter following minimal anesthesia. <i>Meat Science</i> , 2015, 104, 78-84.	2.7	49
84	Development of microbial spoilage and lipid and protein oxidation in rabbit meat. <i>Meat Science</i> , 2015, 108, 125-131.	2.7	39
85	Biodegradation of Palm Kernel Cake by Cellulolytic and Hemicellulolytic Bacterial Cultures through Solid State Fermentation. <i>Scientific World Journal</i> , The, 2014, 2014, 1-8.	0.8	30
86	Changes in Fatty Acid Composition and Distribution of N-3 Fatty Acids in Goat Tissues Fed Different Levels of Whole Linseed. <i>Scientific World Journal</i> , The, 2014, 2014, 1-10.	0.8	6
87	Efficacy of Carcass Electrical Stimulation in Meat Quality Enhancement: A Review. <i>Asian-Australasian Journal of Animal Sciences</i> , 2014, 27, 447-456.	2.4	52
88	Growth Performance, Carcass Characteristics and Meat Yield of Boer Goats Fed Diets Containing Leaves or Whole Parts of <i>Andrographis paniculata</i> . <i>Asian-Australasian Journal of Animal Sciences</i> , 2014, 27, 503-510.	2.4	18
89	Bleeding Efficiency and Meat Oxidative Stability and Microbiological Quality of New Zealand White Rabbits Subjected to Halal Slaughter without Stunning and Gas Stun-killing. <i>Asian-Australasian Journal of Animal Sciences</i> , 2014, 27, 406-413.	2.4	44
90	The Effects of Adding Lactic Acid Bacteria and Cellulase in Oil Palm (<i>Elaeis Guineensis</i> , Jacq.) Frond Silages on Fermentation Quality, Chemical Composition and <i>In Vitro</i> Digestibility. <i>Italian Journal of Animal Science</i> , 2014, 13, 3358.	0.8	17

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91	Effects of feeding different postbiotic metabolite combinations produced by <i>Lactobacillus plantarum</i> strains on egg quality and production performance, faecal parameters and plasma cholesterol in laying hens. <i>BMC Veterinary Research</i> , 2014, 10, 149.	0.7	62
92	Novel SNPs in heat shock protein 70 gene and their association with sperm quality traits of Boer goats and Boer crosses. <i>Animal Reproduction Science</i> , 2014, 146, 176-181.	0.5	28
93	Influence of gas stunning and halal slaughter (no stunning) on rabbits welfare indicators and meat quality. <i>Meat Science</i> , 2014, 98, 701-708.	2.7	43
94	Halal and kosher slaughter methods and meat quality: A review. <i>Meat Science</i> , 2014, 98, 505-519.	2.7	140
95	Fatty Acid Profiles of <i>Supraspinatus</i> , <i>Longissimus lumborum</i> and <i>Semitendinosus</i> Muscles and Serum in Kacang Goats Supplemented with Inorganic Selenium and Iodine. <i>Asian-Australasian Journal of Animal Sciences</i> , 2014, 27, 543-550.	2.4	12
96	Stunning and animal welfare from Islamic and scientific perspectives. <i>Meat Science</i> , 2013, 95, 352-361.	2.7	85
97	Changes in heat shock protein 70, blood parameters, and fear-related behavior in broiler chickens as affected by pleasant and unpleasant human contact. <i>Poultry Science</i> , 2013, 92, 33-40.	1.5	26
98	Changes in Blood Constituents of Rabbits Subjected to Transportation under Hot, Humid Tropical Conditions. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013, 26, 874-878.	2.4	18
99	Characterization of Cellulolytic Bacterial Cultures Grown in Different Substrates. <i>Scientific World Journal</i> , The, 2013, 2013, 1-6.	0.8	16
100	Effects of Dietary N-3 Fatty Acids on Growth Performance, Apparent Digestibility and Carcass Characteristics of Crossbred Boer Goat under Tropical Conditions. <i>Asian Journal of Animal and Veterinary Advances</i> , 2013, 8, 775-785.	0.3	4
101	Quality Assessment of <i>Longissimus</i> and <i>Semitendinosus</i> Muscles from Beef Cattle Subjected to Non-penetrative and Penetrative Percussive Stunning Methods. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013, 26, 723-731.	2.4	18
102	Blood Haematology, Serum Thyroid Hormones and Glutathione Peroxidase Status in Kacang Goats Fed Inorganic Iodine and Selenium Supplemented Diets. <i>Asian-Australasian Journal of Animal Sciences</i> , 2013, 26, 1577-1582.	2.4	8
103	Porcine-Specific Polymerase Chain Reaction Assay Based on Mitochondrial D-Loop Gene for Identification of Pork in Raw Meat. <i>International Journal of Food Properties</i> , 2012, 15, 134-144.	1.3	34
104	Halal authenticity issues in meat and meat products. <i>Meat Science</i> , 2012, 91, 207-214.	2.7	193
105	Impact of different inclusion levels of oil palm (<i>Elaeis guineensis</i> Jacq.) fronds on fatty acid profiles of goat muscles. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2012, 96, 962-969.	1.0	35
106	An Evaluation on Growth Performance and Carcass Characteristics of Integration (Oil Palm) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 T 3427-3430.	0.1	4
107	Fear-Related Behaviour, Muscle Glycogen Stores and Serum Creatine Kinase Activity in Transported Broiler Chickens as Affected by Housing and Early Age Feed Restriction. <i>Journal of Animal and Veterinary Advances</i> , 2012, 11, 364-369.	0.1	3
108	Effects of dietary antioxidants on the quality, fatty acid profile, and lipid oxidation of longissimus muscle in Kacang goat with aging time. <i>Meat Science</i> , 2011, 88, 102-108.	2.7	59

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109	EFFECT OF MARINATING TEMPERATURES ON PHYSICAL CHANGES OF TRADITIONALLY MARINATED BEEF SATAY. Journal of Food Processing and Preservation, 2011, 35, 474-482.	0.9	11
110	Effects of Conjugated Linoleic Acid, Fish Oil and Soybean Oil on PPARs (α & β) mRNA Expression in Broiler Chickens and Their Relation to Body Fat Deposits. International Journal of Molecular Sciences, 2011, 12, 8581-8595.	1.8	29
111	Effects of Levels of L-Leucine Supplementation with Sub-optimal Protein in the Diet of Grower-finisher Broiler Chickens on Carcass Composition and Sensory Characteristics. Asian-Australasian Journal of Animal Sciences, 2011, 24, 650-654.	2.4	6
112	Conjugated Linoleic Acids in Cattle Slaughtered for Human Consumption. Journal of Animal and Veterinary Advances, 2011, 10, 38-42.	0.1	0
113	Effects of Dietary Herbal Antioxidants Supplemented on Feedlot Growth Performance and Carcass Composition of Male Goats. American Journal of Animal and Veterinary Sciences, 2010, 5, 33-39.	0.2	24
114	The Effects of Satay Marination on Three Beef Muscle Types. International Journal of Food Engineering, 2010, 6, .	0.7	0
115	Utilization of mulberry leaf meal (<i>Morus alba</i>) as protein supplement in diets for laying hens. Italian Journal of Animal Science, 2010, 9, e51.	0.8	18
116	Meat Quality and Lipid Oxidation of Infraspinatus Muscle and Blood Plasma of Goats under Dietary Supplementation of Herbal Antioxidants. Journal of Animal and Veterinary Advances, 2010, 9, 2839-2847.	0.1	7
117	Effects of Papaya Leaf Meal, Pineapple Skin Meal and Vitamin D3 Supplementation on Meat Quality of Spent Layer Chicken. Journal of Animal and Veterinary Advances, 2010, 9, 2873-2876.	0.1	5
118	Characterization of Bovine Calpastatin Gene in Nelore Cattle Using Polymerase Chain Reaction-Restricted Fragment Length Polymorphisms. American Journal of Animal and Veterinary Sciences, 2009, 4, 92-94.	0.2	2
119	Crating and heat stress influence blood parameters and heat shock protein 70 expression in broiler chickens showing short or long tonic immobility reactions. Poultry Science, 2009, 88, 471-476.	1.5	96
120	Effect of L-Leucine Supplementation on Growth Performance and Carcass Characteristics of Grower-Broiler Chickens Fed Low Protein Diets. American Journal of Animal and Veterinary Sciences, 2009, 4, 95-100.	0.2	6
121	The Effects of the Hot, Humid Tropical Climate and Early Age Feed Restriction on Stress and Fear Responses, and Performance in Broiler Chickens. Asian-Australasian Journal of Animal Sciences, 2009, 22, 1581-1586.	2.4	15
122	Conjugated Linoleic Acid in Rumen Liquor: Their Relation with Other Carbon 18 Fatty Acids and Rumen pH. Journal of Biological Sciences, 2009, 9, 567-572.	0.1	1
123	Effect of Varying Levels of Leucine and Energy on Performance and Carcass Characteristics of Broiler Chickens. International Journal of Poultry Science, 2008, 7, 696-699.	0.6	9
124	The relationship between slow and fast myosin heavy chain content, calpastatin and meat tenderness in different ovine skeletal muscles. Meat Science, 2005, 69, 17-25.	2.7	86
125	The effect of altered growth rates on the calpain proteolytic system and meat tenderness in cattle. Meat Science, 2004, 66, 195-201.	2.7	24
126	Impact of chill storage on antioxidant status, lipid and protein oxidation, color, drip loss and fatty acids of semimembranosus muscle in goats. CYTA - Journal of Food, 0, , 1-10.	0.9	18

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127	Histopathological Effects of Different Levels of Palm Kernel Cake Fed to Dorper Lambs. Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 807-812.	0.1	0