

Susana P. Alves

List of Publications by Year in descending order

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Version: 2024-02-01

128
papers

3,622
citations

126708

33
h-index

174990

52
g-index

131
all docs

131
docs citations

131
times ranked

3483
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of cooking methods on fatty acids, conjugated isomers of linoleic acid and nutritional quality of beef intramuscular fat. <i>Meat Science</i> , 2010, 84, 769-777.	2.7	162
2	Effect of the feeding system on intramuscular fatty acids and conjugated linoleic acid isomers of beef cattle, with emphasis on their nutritional value and discriminatory ability. <i>Food Chemistry</i> , 2009, 114, 939-946.	4.2	158
3	Effect of lipid supplements on ruminal biohydrogenation intermediates and muscle fatty acids in lambs. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 868-878.	1.0	141
4	Constraints and potentials for the nutritional modulation of the fatty acid composition of ruminant meat. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1325-1344.	1.0	123
5	Growth performance, carcass and meat quality of lambs supplemented with increasing levels of a tanniferous bush (<i>Cistus ladanifer</i> L.) and vegetable oils. <i>Meat Science</i> , 2015, 100, 275-282.	2.7	91
6	Rumen biohydrogenation-derived fatty acids in milk fat from grazing dairy cows supplemented with rapeseed, sunflower, or linseed oils. <i>Journal of Dairy Science</i> , 2009, 92, 4530-4540.	1.4	87
7	Influence of Pasture Intake on the Fatty Acid Composition, and Cholesterol, Tocopherols, and Tocotrienols Content in Meat from Free-Range Broilers. <i>Poultry Science</i> , 2008, 87, 80-88.	1.5	86
8	Effect of dietary grape seed extract and <i>Cistus ladanifer</i> L. in combination with vegetable oil supplementation on lamb meat quality. <i>Meat Science</i> , 2012, 92, 841-847.	2.7	85
9	Effect of dietary replacement of sunflower oil with linseed oil on intramuscular fatty acids of lamb meat. <i>Meat Science</i> , 2009, 83, 499-505.	2.7	75
10	Comparison of two gas-liquid chromatograph columns for the analysis of fatty acids in ruminant meat. <i>Journal of Chromatography A</i> , 2009, 1216, 5130-5139.	1.8	74
11	Detailed Dimethylacetal and Fatty Acid Composition of Rumen Content from Lambs Fed Lucerne or Concentrate Supplemented with Soybean Oil. <i>PLoS ONE</i> , 2013, 8, e58386.	1.1	72
12	Effect of <i>trans</i> -10 <i>cis</i> -12 conjugated linoleic acid on Bovine Oocyte Competence and Fatty Acid Composition. <i>Reproduction in Domestic Animals</i> , 2011, 46, 904-910.	0.6	68
13	The <i>trans</i> -10, <i>cis</i> -15 18:2: a Missing Intermediate of <i>trans</i> -10 Shifted Rumen Biohydrogenation Pathway?. <i>Lipids</i> , 2014, 49, 527-541.	0.7	64
14	Direct supplementation of diet is the most efficient way of enriching broiler meat with n-3 long-chain polyunsaturated fatty acids. <i>British Poultry Science</i> , 2013, 54, 753-765.	0.8	61
15	Effect of Grape Seed Extract, <i>Cistus ladanifer</i> L., and Vegetable Oil Supplementation on Fatty Acid Composition of Abomasal Digesta and Intramuscular Fat of Lambs. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10710-10721.	2.4	60
16	A comparison between the quality of eggs from indigenous chicken breeds and that from commercial layers. <i>Poultry Science</i> , 2020, 99, 1768-1776.	1.5	55
17	Effect of slaughter season on fatty acid composition, conjugated linoleic acid isomers and nutritional value of intramuscular fat in Barros- PDO veal. <i>Meat Science</i> , 2007, 75, 44-52.	2.7	54
18	Effects of Dietary Protein and Starch on Intake, Milk Production, and Milk Fatty Acid Profiles of Dairy Cows Fed Corn Silage-Based Diets. <i>Journal of Dairy Science</i> , 2007, 90, 1429-1439.	1.4	53

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19	A $^{99m}\text{Tc}(\text{CO})_3$ -labeled pyrazolyl α -melanocyte-stimulating hormone analog conjugate for melanoma targeting. <i>Nuclear Medicine and Biology</i> , 2008, 35, 91-99.	0.3	52
20	Genotype x environment interactions for fatty acid profiles in <i>Bos indicus</i> and <i>Bos taurus</i> finished on pasture or grain. <i>Journal of Animal Science</i> , 2011, 89, 221-232.	0.2	48
21	Screening chemical hazards of dry fermented sausages from distinct origins: Biogenic amines, polycyclic aromatic hydrocarbons and heavy elements. <i>Journal of Food Composition and Analysis</i> , 2017, 59, 124-131.	1.9	47
22	Effect of ensiling and silage additives on fatty acid composition of ryegrass and corn experimental silages. <i>Journal of Animal Science</i> , 2011, 89, 2537-2545.	0.2	45
23	Restricting the Intake of a Cereal-Based Feed in Free-Range-Pastured Poultry: Effects on Performance and Meat Quality. <i>Poultry Science</i> , 2008, 87, 2032-2042.	1.5	44
24	Incorporation of Black Soldier Fly (<i>Hermetia illucens</i> L.) larvae fat or extruded linseed in diets of growing rabbits and their effects on meat quality traits including detailed fatty acid composition. <i>Meat Science</i> , 2018, 146, 50-58.	2.7	43
25	Does the Fat Tailed Damara Ovine Breed Have a Distinct Lipid Metabolism Leading to a High Concentration of Branched Chain Fatty Acids in Tissues?. <i>PLoS ONE</i> , 2013, 8, e77313.	1.1	42
26	Effects of Condensed and Hydrolyzable Tannins on Rumen Metabolism with Emphasis on the Biohydrogenation of Unsaturated Fatty Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3367-3377.	2.4	42
27	Evaluation of the effects of different diets on microbiome diversity and fatty acid composition of rumen liquor in dairy goat. <i>Animal</i> , 2018, 12, 1856-1866.	1.3	41
28	Quality of eggs from different laying hen production systems, from indigenous breeds and specialty eggs. <i>Poultry Science</i> , 2017, 96, 1485-1491.	1.5	40
29	Improved method for fatty acid analysis in herbage based on direct transesterification followed by solid-phase extraction. <i>Journal of Chromatography A</i> , 2008, 1209, 212-219.	1.8	38
30	Nutritional evaluation of the lipid fraction of feral wild boar (<i>Sus scrofa scrofa</i>) meat. <i>Meat Science</i> , 2011, 89, 457-461.	2.7	36
31	Biohydrogenation patterns in digestive contents and plasma of lambs fed increasing levels of a tanniferous bush (<i>Cistus ladanifer</i> L.) and vegetable oils. <i>Animal Feed Science and Technology</i> , 2017, 225, 157-172.	1.1	36
32	Effects of the dietary inclusion of babassu oil or buriti oil on lamb performance, meat quality and fatty acid composition. <i>Meat Science</i> , 2020, 160, 107971.	2.7	36
33	Effects of clays used as oil adsorbents in lamb diets on fatty acid composition of abomasal digesta and meat. <i>Animal Feed Science and Technology</i> , 2016, 213, 64-73.	1.1	35
34	Fatty acid composition of porcine cumulus oocyte complexes (COC) during maturation: effect of the lipid modulators trans-10, cis-12 conjugated linoleic acid (t10,c12 CLA) and forskolin. <i>In Vitro Cellular and Developmental Biology - Animal</i> , 2013, 49, 335-345.	0.7	32
35	Effect of reduced dietary protein and supplementation with a docosahexaenoic acid product on broiler performance and meat quality. <i>British Poultry Science</i> , 2014, 55, 752-765.	0.8	32
36	Changes in milk production and milk fatty acid composition of cows switched from pasture to a total mixed ration diet and back to pasture. <i>Italian Journal of Animal Science</i> , 2016, 15, 76-86.	0.8	32

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37	Incorporation of two levels of black soldier fly (<i>Hermetia illucens</i> L.) larvae fat or extruded linseed in diets of growing rabbits: effects on growth performance and diet digestibility. <i>Czech Journal of Animal Science</i> , 2018, 63, 356-362.	0.5	31
38	Biohydrogenation intermediates are differentially deposited between polar and neutral intramuscular lipids of lambs. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 924-934.	1.0	30
39	A new cloning system based on the OprL lipoprotein for the production of recombinant bacterial cell wall-derived immunogenic formulations. <i>Journal of Biotechnology</i> , 2012, 157, 50-63.	1.9	30
40	Heterosis for meat quality and fatty acid profiles in crosses among <i>Bos indicus</i> and <i>Bos taurus</i> finished on pasture or grain. <i>Meat Science</i> , 2013, 93, 98-104.	2.7	30
41	Effects of dietary inclusion of citrus pulp and rockrose soft stems and leaves on lamb meat quality and fatty acid composition. <i>Animal</i> , 2018, 12, 872-881.	1.3	30
42	Parâmetros físico-químicos e perfil de ácidos graxos da carne de bovinos Angus e Nelore terminados em pastagem. <i>Revista Brasileira De Zootecnia</i> , 2010, 39, 1127-1134.	0.3	28
43	Effect of dietary neutral detergent fibre source on lambs growth, meat quality and biohydrogenation intermediates. <i>Meat Science</i> , 2019, 147, 28-36.	2.7	28
44	Serum adipokine profile and fatty acid composition of adipose tissues are affected by conjugated linoleic acid and saturated fat diets in obese Zucker rats. <i>British Journal of Nutrition</i> , 2010, 103, 869-878.	1.2	27
45	Identification of cis-12, cis-15 octadecadienoic acid and other minor polyenoic fatty acids in ruminant fat. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 879-883.	1.0	26
46	Seasonal changes of CLA isomers and other fatty acids of milk fat from grazing dairy herds in the Azores. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1855-1859.	1.7	26
47	Replacing cereals with dehydrated citrus pulp in a soybean oil supplemented diet increases vaccenic and rumenic acids in ewe milk. <i>Journal of Dairy Science</i> , 2016, 99, 1173-1182.	1.4	26
48	Fatty acid, volatile and sensory profiles of milk and cheese from goats raised on native semiarid pasture or in confinement. <i>International Dairy Journal</i> , 2019, 91, 147-154.	1.5	26
49	Modulation of <i>in vitro</i> rumen biohydrogenation by <i>Cistus ladanifer</i> tannins compared with other tannin sources. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 629-635.	1.7	25
50	Dry-Cured Meat Products According to the Smoking Regime: Process Optimization to Control Polycyclic Aromatic Hydrocarbons. <i>Foods</i> , 2020, 9, 91.	1.9	25
51	Fatty Acid Composition of Muscle, Adipose Tissue and Liver from Muskoxen (<i>Ovibos moschatus</i>) Living in West Greenland. <i>PLoS ONE</i> , 2015, 10, e0145241.	1.1	25
52	Influence of slaughter season and muscle type on fatty acid composition, conjugated linoleic acid isomeric distribution and nutritional quality of intramuscular fat in Arouquesa-PDO veal. <i>Meat Science</i> , 2007, 76, 787-795.	2.7	24
53	Effect of dietary starch level and its rumen degradability on lamb meat fatty acid composition. <i>Meat Science</i> , 2017, 123, 166-172.	2.7	24
54	Effect of increasing amounts of olive crude phenolic concentrate in the diet of dairy ewes on rumen liquor and milk fatty acid composition. <i>Journal of Dairy Science</i> , 2018, 101, 4992-5005.	1.4	24

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55	Effect of feeding lambs with a tanniferous shrub (rockrose) and a vegetable oil blend on fatty acid composition of meat lipids. <i>Animal</i> , 2016, 10, 2061-2073.	1.3	23
56	The application of omics in ruminant production: a review in the tropical and sub-tropical animal production context. <i>Journal of Proteomics</i> , 2020, 227, 103905.	1.2	23
57	Hyperbaric storage preservation at room temperature using an industrial-scale equipment: Case of two commercial ready-to-eat pre-cooked foods. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 29-36.	2.7	22
58	Relationship between rumen ciliate protozoa and biohydrogenation fatty acid profile in rumen and meat of lambs. <i>PLoS ONE</i> , 2019, 14, e0221996.	1.1	22
59	The effect of encapsulated active principles (eugenol, thymol and vanillin) and clove and rosemary essential oils on the structure, collagen content, chemical composition and fatty acid profile of Nellore heifers muscle. <i>Meat Science</i> , 2019, 155, 27-35.	2.7	22
60	Inclusion of the aerial part and condensed tannin extract from <i>Cistus ladanifer</i> L. in lamb diets â€“ Effects on growth performance, carcass and meat quality and fatty acid composition of intramuscular and subcutaneous fat. <i>Meat Science</i> , 2020, 160, 107945.	2.7	22
61	Improving the Lipid Nutritive Value of Poultry Meat Through the Incorporation of a Dehydrated Leguminous-Based Forage in the Diet for Broiler Chicks. <i>Poultry Science</i> , 2008, 87, 1587-1594.	1.5	21
62	Effect of sodium bentonite and vegetable oil blend supplementation on growth, carcass quality and intramuscular fatty acid composition of lambs. <i>Animal Feed Science and Technology</i> , 2010, 158, 136-145.	1.1	20
63	Nutritional evaluation of the lipid fraction of Iberian red deer (<i>Cervus elaphus hispanicus</i>) tenderloin. <i>Meat Science</i> , 2012, 92, 519-524.	2.7	20
64	<i>Nannochloropsis oceanica</i> , a novel natural source of rumen-protected eicosapentaenoic acid (EPA) for ruminants. <i>Scientific Reports</i> , 2018, 8, 10269.	1.6	20
65	Effect of corn supplementation of grass finishing of Holstein bulls on fatty acid composition of meat lipids. <i>Journal of Animal Science</i> , 2014, 92, 3701-3714.	0.2	19
66	Performance of raw bovine meat preservation by hyperbaric storage (quasi energetically costless) compared to refrigeration. <i>Meat Science</i> , 2016, 121, 64-72.	2.7	19
67	Lipid and protein quality of common pheasant (<i>Phasianus colchicus</i>) reared in semi-extensive conditions. <i>Journal of Food Composition and Analysis</i> , 2016, 46, 88-95.	1.9	19
68	Whey cheese longer shelf-life achievement at variable uncontrolled room temperature and comparison to refrigeration. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13307.	0.9	19
69	Autologous bone marrow mononuclear cells labeled with Tc-99m hexamethylpropylene amine oxime scintigraphy after intracoronary stem cell therapy in acute myocardial infarction. <i>Journal of Nuclear Cardiology</i> , 2005, 12, 610-612.	1.4	18
70	Seasonal changes and muscle type effect on the nutritional quality of intramuscular fat in Mirandesa-PDO veal. <i>Meat Science</i> , 2012, 90, 819-827.	2.7	18
71	Effects of Chestnut Tannin Extract, Vescalagin and Gallic Acid on the Dimethyl Acetals Profile and Microbial Community Composition in Rumen Liquor: An In Vitro Study. <i>Microorganisms</i> , 2019, 7, 202.	1.6	18
72	Effect of Conjugated Linoleic Acid on Memory and Reflex Maturation in Rats Treated During Early Life. <i>Frontiers in Neuroscience</i> , 2019, 13, 370.	1.4	18

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73	Bovine oocyte membrane permeability and cryosurvival: Effects of different cryoprotectants and calcium in the vitrification media. <i>Cryobiology</i> , 2018, 81, 4-11.	0.3	17
74	Effects of alfalfa particle size and starch content in diets on feeding behaviour, intake, rumen parameters, animal performance and meat quality of growing lambs. <i>Meat Science</i> , 2020, 161, 107964.	2.7	17
75	Short Communication: The Nature of Heptadecenoic Acid in Ruminant Fats. <i>Journal of Dairy Science</i> , 2006, 89, 170-173.	1.4	16
76	Effects of Grass Silage and Soybean Meal Supplementation on Milk Production and Milk Fatty Acid Profiles of Grazing Dairy Cows. <i>Journal of Dairy Science</i> , 2008, 91, 2736-2743.	1.4	16
77	Acetonitrile covalent adduct chemical ionization tandem mass spectrometry of non-methylene-interrupted pentaene fatty acid methyl esters. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 1933-1941.	0.7	16
78	Effect of slaughter season and muscle type on the fatty acid composition, including conjugated linoleic acid isomers, and nutritional value of intramuscular fat in organic beef. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2428-2435.	1.7	16
79	The reduction of starch in finishing diets supplemented with oil does not prevent the accumulation of trans-10 18:1 in lamb meat. <i>Journal of Animal Science</i> , 2017, 95, 3745-3761.	0.2	16
80	Hyperbaric storage at variable room temperature – a new preservation methodology for minced meat compared to refrigeration. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3276-3282.	1.7	16
81	Effects of extracts obtained from <i>Cistus ladanifer</i> L. on in vitro rumen biohydrogenation. <i>Animal Feed Science and Technology</i> , 2016, 219, 304-312.	1.1	15
82	Mammary gland and milk fatty acid composition of two dairy goat breeds under feed-restriction. <i>Journal of Dairy Research</i> , 2017, 84, 264-271.	0.7	15
83	Technological Feasibility of Couscous-Algae-Supplemented Formulae: Process Description, Nutritional Properties and In Vitro Digestibility. <i>Foods</i> , 2021, 10, 3159.	1.9	15
84	Composição lipídica de carne bovina de grupos genéticos taurinos e zebuinos terminados em confinamento. <i>Revista Brasileira De Zootecnia</i> , 2009, 38, 1841-1846.	0.3	14
85	Increasing the Î±-tocopherol content and lipid oxidative stability of meat through dietary <i>Cistus ladanifer</i> L. in lamb fed increasing levels of polyunsaturated fatty acid rich vegetable oils. <i>Meat Science</i> , 2020, 164, 108092.	2.7	14
86	Effects of supplementation with vegetable oils, including castor oil, on milk production of ewes and on growth of their lambs. <i>Journal of Animal Science</i> , 2018, 96, 354-363.	0.2	13
87	Contrasting Cellularity and Fatty Acid Composition in Fat Depots from Alentejana and Barrosã Bovine Breeds Fed High and Low Forage Diets. <i>International Journal of Biological Sciences</i> , 2012, 8, 214-227.	2.6	12
88	<i>Cistus ladanifer</i> L. Shrub is Rich in Saturated and Branched Chain Fatty Acids and their Concentration Increases in the Mediterranean Dry Season. <i>Lipids</i> , 2015, 50, 493-501.	0.7	12
89	Distinct fatty acid composition of some edible by-products from bovines fed high or low silage diets. <i>Food Science and Technology International</i> , 2017, 23, 209-221.	1.1	12
90	Evidence for the Initial Steps of DHA Biohydrogenation by Mixed Ruminal Microorganisms from Sheep Involves Formation of Conjugated Fatty Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 842-855.	2.4	12

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91	<i>Trans</i> -18:1 in ruminant meats: A review. <i>Lipids</i> , 2021, 56, 539-562.	0.7	12
92	Synthesis of an Ambergris-Type Ketal from Abietic Acid. <i>Synthesis</i> , 2006, 2006, 1171-1175.	1.2	11
93	The effect of <i>Nannochloropsis oceanica</i> feed inclusion on rabbit muscle proteome. <i>Journal of Proteomics</i> , 2020, 222, 103783.	1.2	11
94	Effects of a high-fibre and low-starch diet in growth performance, carcass and meat quality of young Alentejana breed bulls. <i>Meat Science</i> , 2020, 168, 108191.	2.7	11
95	Effect of diets with goat milk fat supplemented with exercise on anxiety and oxidative stress in the brains of adult rats. <i>Food and Function</i> , 2018, 9, 2891-2901.	2.1	10
96	Effects of Increasing Doses of Condensed Tannins Extract from <i>Cistus ladanifer</i> L. on In Vitro Ruminant Fermentation and Biohydrogenation. <i>Animals</i> , 2021, 11, 761.	1.0	10
97	Technical note: Stearidonic acid metabolism by mixed ruminal microorganisms in vitro ¹ . <i>Journal of Animal Science</i> , 2012, 90, 900-904.	0.2	9
98	Fatty acid composition of polar and neutral meat lipids of goats browsing in native pasture of Brazilian Semiarid. <i>Meat Science</i> , 2018, 139, 149-156.	2.7	9
99	The muscular, hepatic and adipose tissues proteomes in muskox (<i>Ovibos moschatus</i>): Differences between males and females. <i>Journal of Proteomics</i> , 2019, 208, 103480.	1.2	9
100	Dietary CLA Combined with Palm Oil or Ovine Fat Differentially Influences Fatty Acid Deposition in Tissues of Obese Zucker Rats. <i>Lipids</i> , 2012, 47, 47-58.	0.7	8
101	New insights on the metabolism of ricinoleic acid in ruminants. <i>Journal of Dairy Science</i> , 2017, 100, 8018-8032.	1.4	8
102	Effect of a Purification Step and the Type of Internal Standard Used on Fatty Acid Determination of Grass and Maize Silages. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10793-10797.	2.4	7
103	Identification of C18 Intermediates Formed During Stearidonic Acid Biohydrogenation by Rumen Microorganisms In Vitro. <i>Lipids</i> , 2012, 47, 171-183.	0.7	7
104	Donkey milk and fermented donkey milk: are there differences in the nutritional value and physicochemical characteristics?. <i>LWT - Food Science and Technology</i> , 2021, 144, 111239.	2.5	7
105	Freeze-dried <i>Nannochloropsis oceanica</i> biomass protects eicosapentaenoic acid (EPA) from metabolization in the rumen of lambs. <i>Scientific Reports</i> , 2021, 11, 21878.	1.6	7
106	Dietary conjugated linoleic acid isomers change the unsaturation degree of hepatic fatty acids in neutral lipids but not in polar lipids. <i>Nutrition Research</i> , 2011, 31, 246-254.	1.3	6
107	Tracing Nutritional Composition of Dry Fermented Sausages from Distinct Origins. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2969-2978.	0.9	6
108	Meat lipid profile of suckling goat kids from certified and noncertified production systems. <i>Small Ruminant Research</i> , 2016, 134, 49-57.	0.6	6

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109	Fatty Acid Content and Composition of the Morphological Fractions of <i>Cistus Ladanifer</i> L. and Its Seasonal Variation. <i>Molecules</i> , 2020, 25, 1550.	1.7	6
110	Beef palatability and its relationship with protein degradation and muscle fibre type profile in longissimus thoracis in Alentejana breed from divergent growth pathways. <i>Animal</i> , 2017, 11, 175-182.	1.3	5
111	Effect of immunocastration and caponization on fatty acid composition of male chicken meat. <i>Poultry Science</i> , 2019, 98, 2823-2829.	1.5	5
112	Effects of partial substitution of grain by agroindustrial byproducts and sunflower seed supplementation in beef haylage-based finisher diets on growth, in vitro methane production and carcass and meat quality. <i>Meat Science</i> , 2022, 188, 108782.	2.7	5
113	Does growth path influence beef lipid deposition and fatty acid composition?. <i>PLoS ONE</i> , 2018, 13, e0193875.	1.1	4
114	Nutritional value of meat lipid fraction from red-legged partridge (<i>Alectoris rufa</i>) obtained from wild and farmed specimens. <i>Poultry Science</i> , 2019, 98, 1037-1046.	1.5	4
115	The influence of habitat and sex on feral fallow deer meat lipid fraction. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3220-3227.	1.7	4
116	Basal diets with different starch contents do not modify the metabolism of ricinoleic acid in dairy goats. <i>Animal Feed Science and Technology</i> , 2021, 276, 114900.	1.1	4
117	Effects of feeding rumen-protected linseed fat to postpartum dairy cows on plasma n-3 polyunsaturated fatty acid concentrations and metabolic and reproductive parameters. <i>Journal of Dairy Science</i> , 2022, 105, 361-374.	1.4	4
118	Quality and Acceptability of Dry Fermented Sausages Prepared with Low Value Pork Raw Material. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12823.	0.9	3
119	Discrimination of Meat Produced by <i>Bos taurus</i> and <i>Bos indicus</i> Finished under an Intensive or Extensive System. <i>Animals</i> , 2020, 10, 1737.	1.0	3
120	Ruminant fat intake improves gut microbiota, serum inflammatory parameter and fatty acid profile in tissues of Wistar rats. <i>Scientific Reports</i> , 2021, 11, 18963.	1.6	3
121	Partial replacement of soybean meal with <i>Chlorella vulgaris</i> in broiler diets influences performance and improves breast meat quality and fatty acid composition. <i>Poultry Science</i> , 2022, 101, 101955.	1.5	3
122	Lipid composition and nutritional quality of intramuscular fat in Charneca-PDO beef. <i>European Food Research and Technology</i> , 2012, 234, 187-196.	1.6	2
123	Developing cookies formulated with goat cream enriched with conjugated linoleic acid. <i>PLoS ONE</i> , 2019, 14, e0212534.	1.1	2
124	Maternal consumption of conjugated linoleic acid improves tolerance to glucose and hdl-cholesterol in the rat progeny. <i>Food and Function</i> , 2020, 11, 9075-9085.	2.1	2
125	Lipid profile and quality indices of ostrich meat and giblets. <i>Poultry Science</i> , 2018, 97, 1073-1081.	1.5	1
126	Fatty acid profile of milk from Nordeste donkey breed raised on Caatinga pasture. <i>Journal of Dairy Research</i> , 2021, 88, 205-209.	0.7	1

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127	671 Longissimus muscle fatty acid profile of lambs fed diets containing babassu oil or buriti oil. Journal of Animal Science, 2017, 95, 328-328.	0.2	0
128	Effects of Dietary Babassu Oil or Buriti Oil on Nutrient Intake and Total Tract Digestibility, and Abomasal Digesta Fatty Acid Profile of Lambs. Animals, 2022, 12, 1176.	1.0	0