

Diogo Coelho

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

635
citations

759233

12
h-index

677142

22
g-index

25
all docs

25
docs citations

25
times ranked

694
citing authors

#	ARTICLE	IF	CITATIONS
1	Microalgae as feed ingredients for livestock production and meat quality: A review. <i>Livestock Science</i> , 2017, 205, 111-121.	1.6	302
2	Novel combination of feed enzymes to improve the degradation of <i>Chlorella vulgaris</i> recalcitrant cell wall. <i>Scientific Reports</i> , 2019, 9, 5382.	3.3	47
3	Influence of dietary <i>Chlorella vulgaris</i> and carbohydrate-active enzymes on growth performance, meat quality and lipid composition of broiler chickens. <i>Poultry Science</i> , 2021, 100, 926-937.	3.4	37
4	Current feeding strategies to improve pork intramuscular fat content and its nutritional quality. <i>Advances in Food and Nutrition Research</i> , 2019, 89, 53-94.	3.0	36
5	A two-enzyme constituted mixture to improve the degradation of <i>Arthrospira platensis</i> microalga cell wall for monogastric diets. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2020, 104, 310-321.	2.2	29
6	Using Microalgae as a Sustainable Feed Resource to Enhance Quality and Nutritional Value of Pork and Poultry Meat. <i>Foods</i> , 2021, 10, 2933.	4.3	25
7	Reduced protein diets increase intramuscular fat of psoas major, a red muscle, in lean and fatty pig genotypes. <i>Animal</i> , 2017, 11, 2094-2102.	3.3	23
8	A High Dietary Incorporation Level of <i>Chlorella vulgaris</i> Improves the Nutritional Value of Pork Fat without Impairing the Performance of Finishing Pigs. <i>Animals</i> , 2020, 10, 2384.	2.3	17
9	Effect of dietary inclusion of <i>Spirulina</i> on production performance, nutrient digestibility and meat quality traits in post-weaning piglets. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2021, 105, 247-259.	2.2	17
10	Effects of <i>Chlorella vulgaris</i> as a Feed Ingredient on the Quality and Nutritional Value of Weaned Piglets' Meat. <i>Foods</i> , 2021, 10, 1155.	4.3	13
11	An individual alginate lyase is effective in the disruption of <i>Laminaria digitata</i> recalcitrant cell wall. <i>Scientific Reports</i> , 2021, 11, 9706.	3.3	13
12	Quality Traits and Nutritional Value of Pork and Poultry Meat from Animals Fed with Seaweeds. <i>Foods</i> , 2021, 10, 2961.	4.3	13
13	Recalcitrant cell wall of <i>Ulva lactuca</i> seaweed is degraded by a single ulvan lyase from family 25 of polysaccharide lyases. <i>Animal Nutrition</i> , 2022, 9, 184-192.	5.1	12
14	Influence of Feeding Weaned Piglets with <i>Laminaria digitata</i> on the Quality and Nutritional Value of Meat. <i>Foods</i> , 2022, 11, 1024.	4.3	12
15	Effect of Dietary <i>Laminaria digitata</i> with Carbohydrases on Broiler Production Performance and Meat Quality, Lipid Profile, and Mineral Composition. <i>Animals</i> , 2022, 12, 1007.	2.3	8
16	Impact of dietary <i>Chlorella vulgaris</i> and carbohydrate-active enzymes incorporation on plasma metabolites and liver lipid composition of broilers. <i>BMC Veterinary Research</i> , 2021, 17, 229.	1.9	7
17	Impact of <i>Chlorella vulgaris</i> as feed ingredient and carbohydrases on the health status and hepatic lipid metabolism of finishing pigs. <i>Research in Veterinary Science</i> , 2022, 144, 44-53.	1.9	7
18	Effect of dietary incorporation of <i>Chlorella vulgaris</i> and CAZyme supplementation on the hepatic proteome of finishing pigs. <i>Journal of Proteomics</i> , 2022, 256, 104504.	2.4	5

#	ARTICLE	IF	CITATIONS
19	Testimony on a successful lab protocol to disrupt <i>Chlorella vulgaris</i> microalga cell wall. PLoS ONE, 2022, 17, e0268565.	2.5	4
20	Arginine supplementation modulates pig plasma lipids, but not hepatic fatty acids, depending on dietary protein level with or without leucine. BMC Veterinary Research, 2017, 13, 145.	1.9	3
21	Combined effects of dietary <i>Laminaria digitata</i> with alginate lyase on plasma metabolites and hepatic lipid, pigment and mineral composition of broilers. BMC Veterinary Research, 2022, 18, 153.	1.9	2
22	From Natural Triacylglycerols to Novel Structured Lipids Containing n-3 Long-Chain Polyunsaturated Fatty Acids. , 2019, , 225-235.		1
23	Dietary <i>Chlorella vulgaris</i> with a specific enzyme mixture enriches pork in potassium and improves its sodium to potassium ratio. British Food Journal, 2022, ahead-of-print, .	2.9	1