Clemente J LÃ³pez-Bote

List of Publications by Year
in descending order

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164 papers	5,970 citations	70961 41 h-index	88477 70 g-index
164 all docs	164 docs citations	164 times ranked	4451 citing authors

#	Article	IF	Citations
1	Iberian Pig as a Model To Clarify Obscure Points in the Bioavailability and Metabolism of Ellagitannins in Humans. Journal of Agricultural and Food Chemistry, 2007, 55, 10476-10485.	2.4	296
2	Volatile components of dry cured Iberian ham. Food Chemistry, 1991, 41, 23-32.	4.2	212
3	Effect of dietary administration of oil extracts from rosemary and sage on lipid oxidation in broiler meat. British Poultry Science, 1998, 39, 235-240.	0.8	198
4	Adaptation of lipid metabolism, tissue composition and flesh quality in gilthead sea bream (Sparus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Nutrition, 2004, 92, 41-52.	1.2	186
5	Phenolic Compounds and Fatty Acids from Acorns (Quercus spp.), the Main Dietary Constituent of Free-Ranged Iberian Pigs. Journal of Agricultural and Food Chemistry, 2003, 51, 6248-6255.	2.4	183
6	Abdominal Fat Deposition and Fatty Acid Synthesis Are Lower and Î²-Oxidation Is Higher in Broiler Chickens Fed Diets Containing Unsaturated Rather than Saturated Fat. Journal of Nutrition, 2000, 130, 3034-3037.	1.3	177
7	Influence of finishing diet on fatty acid profiles of intramuscular lipids, triglycerides and phospholipids in muscles of the Iberian pig. Meat Science, 1997, 45, 263-270.	2.7	167
8	Lipid oxidative changes in the processing of Iberian pig hams. Food Chemistry, 1992, 45, 105-110.	4.2	144
9	Hydrolysis and Maillard Reactions During Ripening of Iberian Ham. Journal of Food Science, 1992, 57, 813-815.	1.5	142
10	Polycyclic aromatic hydrocarbons in smoked food products and commerical liquid smoke flavourings. Food Additives and Contaminants, 1993, 10, 503-521.	2.0	128
11	Growth, digestibility and fatty acid utilization in large Atlantic salmon (Salmo salar) fed varying levels of n-3 and saturated fatty acids. Aquaculture, 2003, 225, 295-307.	1.7	120
12	Feeding Iberian pigs with acorns and grass in either free-range or confinement affects the carcass characteristics and fatty acids and tocopherols accumulation in Longissimus dorsi muscle and backfat. Meat Science, 2006, 73, 66-74.	2.7	116
13	Dietary Vegetable Oils and Î±-Tocopherol Reduce Lipid Oxidation in Rabbit Muscle. Journal of Nutrition, 1997, 127, 1176-1182.	1.3	97
14	The metabolic use of energy from dietary fat in broilers is affected by fatty acid saturation. British Poultry Science, 2000, 41, 61-68.	0.8	94
15	Prediction of the feeding background of Iberian pigs using the fatty acid profile of subcutaneous, muscle and hepatic fat. Meat Science, 1998, 49, 155-163.	2.7	91
16	Effect of dietary fish oil substitution with linseed oil on the performance, tissue fatty acid profile, metabolism, and oxidative stability of Atlantic salmon1,2. Journal of Animal Science, 2005, 83, 2853-2862.	0.2	90
17	Higher lipid accumulation in broilers fed on saturated fats than in those fed on unsaturated fats. British Poultry Science, 1999, 40, 95-101.	0.8	86
18	Effect of dietary oils and alpha-tocopheryl acetate supplementation on lipid (TBARS) and cholesterol oxidation in cooked pork.. Journal of Animal Science, 2001, 79, 1201.	0.2	85

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19	Comparative Analysis of Muscle Transcriptome between Pig Genotypes Identifies Genes and Regulatory Mechanisms Associated to Growth, Fatness and Metabolism. PLoS ONE, 2015, 10, e0145162.	1.1	83
20	Longissimus dorsi transcriptome analysis of purebred and crossbred Iberian pigs differing in muscle characteristics. BMC Genomics, 2014, 15, 413.	1.2	77
21	Effects of feeding in free-range conditions or in confinement with different dietary MUFA/PUFA ratios and Î±-tocopheryl acetate, on antioxidants accumulation and oxidative stability in Iberian pigs. Meat Science, 2005, 69, 151-163.	2.7	76
22	Effect of feeding diets high in monounsaturated fatty acids and Î±-tocopheryl acetate to rabbits on resulting carcass fatty acid profile and lipid oxidation. Animal Science, 1997, 64, 177-186.	1.3	75
23	Hydrolysis and loss of extractability of proteins during ripening of iberian ham. Meat Science, 1994, 37, 217-227.	2.7	73
24	Dietary fish oil and digestible protein modify susceptibility to lipid peroxidation in the muscle of rainbow trout (Oncorhynchus mykiss) and sea bass (Dicentrarchus labrax). British Journal of Nutrition, 1998, 80, 281-289.	1.2	72
25	Impact of nâˆ'3 fatty acid chain length and nâˆ'3/nâˆ'6 ratio in Atlantic salmon (Salmo salar) diets. Aquaculture, 2007, 267, 248-259.	1.7	68
26	The use of muscle protein solubility measurements to assess pig lean meat quality. Meat Science, 1989, 26, 167-175.	2.7	62
27	Effect of extensive feeding on Î±-tocopherol concentration and oxidative stability of muscle microsomes from Iberian pigs. Animal Science, 1997, 65, 515-520.	1.3	62
28	Diet-Induced Swine Model with Obesity/Leptin Resistance for the Study of Metabolic Syndrome and Type 2 Diabetes. Scientific World Journal, The, 2012, 2012, 1-8.	0.8	59
29	Effect of Vitamin E and A Supplementation on Egg Yolk Î±-tocopherol concentration. Poultry Science, 2002, 81, 376-381.	1.5	58
30	A laboratory efficient method for intramuscular fat analysis. Food Chemistry, 2014, 145, 821-825.	4.2	58
31	Developmental Stage, Muscle and Genetic Type Modify Muscle Transcriptome in Pigs: Effects on Gene Expression and Regulatory Factors Involved in Growth and Metabolism. PLoS ONE, 2016, 11, e0167858.	1.1	56
32	Effect of dietary linseed oil and Î±-tocopherol on pork tenderloin (Psoas major) muscle. Meat Science, 2003, 65, 1039-1044.	2.7	53
33	Impact of feeding and rearing systems of Iberian pigs on volatile profile and sensory characteristics of dry-cured loin. Meat Science, 2008, 79, 666-676.	2.7	53
34	Effect of dietary copper and vitamin E supplementation, and extensive feeding with acorn and grass on longissimus muscle composition and susceptibility to oxidation in Iberian pigs. Journal of Animal Physiology and Animal Nutrition, 2001, 85, 281-292.	1.0	50
35	Developmental Origins of Health and Disease in swine: implications for animal production and biomedical research. Theriogenology, 2016, 86, 110-119.	0.9	49
36	Effects of dietary lecithin and fat unsaturation on nutrient utilisation in weaned piglets. Animal Feed Science and Technology, 2002, 95, 169-177.	1.1	47

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37	Effects of feeding elevated concentrations of monounsaturated fatty acids and vitamin E to swine on characteristics of dry cured hams. Meat Science, 2003, 64, 475-482.	2.7	47
38	Interactions between genotype, dietary fat saturation and vitamin A concentration on intramuscular fat content and fatty acid composition in pigs. Meat Science, 2009, 82, 6-12.	2.7	45
39	Sustained utilization of the Iberian pig breed. Meat Science, 1998, 49S1, S17-27.	2.7	44
40	Effect of free-range feeding on nâˆ’3 fatty acid and Î±-tocopherol content and oxidative stability of eggs. Animal Feed Science and Technology, 1998, 72, 33-40.	1.1	43
41	Dietary CLA alters intramuscular fat and fatty acid composition of pig skeletal muscle and subcutaneous adipose tissue. Meat Science, 2010, 85, 235-239.	2.7	43
42	Gender-specific early postnatal catch-up growth after intrauterine growth retardation by food restriction in swine with obesity/leptin resistance. Reproduction, 2012, 144, 269-278.	1.1	43
43	Effect of fatty acid saturation in broiler diets on abdominal fat and breast muscle fatty acid composition and susceptibility to lipid oxidation. Poultry Science, 1999, 78, 378-382.	1.5	42
44	Effect of dietary selenium source (organic vs. mineral) and muscle <scp>pH</scp> on meat quality characteristics of pigs. Food Science and Nutrition, 2017, 5, 94-102.	1.5	42
45	Effect of betaine on fat content in growing lambs. Animal Feed Science and Technology, 1998, 73, 329-338.	1.1	40
46	Prenatal programming in an obese swine model: sex-related effects of maternal energy restriction on morphology, metabolism and hypothalamic gene expression. British Journal of Nutrition, 2014, 111, 735-746.	1.2	39
47	Dose-response effect of dietary vitamin E concentration on meat quality characteristics in light-weight lambs. Animal Science, 2001, 73, 451-457.	1.3	38
48	Maternal Malnutrition and Offspring Sex Determine Juvenile Obesity and Metabolic Disorders in a Swine Model of Leptin Resistance. PLoS ONE, 2013, 8, e78424.	1.1	38
49	Modulatory Effects of Breed, Feeding Status, and Diet on Adipogenic, Lipogenic, and Lipolytic Gene Expression in Growing Iberian and Duroc Pigs. International Journal of Molecular Sciences, 2018, 19, 22.	1.8	38
50	Quantitative study of the Î±- and Î³-tocopherols accumulation in muscle and backfat from Iberian pigs kept free-range as affected by time of free-range feeding or weight gain. Animal Science, 2006, 82, 901-908.	1.3	37
51	Dietary acorns provide a source of gamma-tocopherol to pigs raised extensively. Canadian Journal of Animal Science, 1998, 78, 441-443.	0.7	36
52	Effect of exercise on skeletal muscle proteolytic enzyme activity and meat quality characteristics in Iberian pigs. Meat Science, 2008, 79, 71-76.	2.7	35
53	Effect of dietary organic selenium on muscle proteolytic activity and water-holding capacity in pork. Meat Science, 2016, 121, 1-11.	2.7	34
54	The partial substitution of digestible protein with gelatinized starch as an energy source reduces susceptibility to lipid oxidation in rainbow trout (Oncorhynchus mykiss) and sea bass (Dicentrarchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf		33

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55	Partial replacement of poly- with monounsaturated fatty acids and vitamin E supplementation in pig diets: effect on fatty acid composition of subcutaneous and intramuscular fat and on fat and lean firmness. Animal Science, 2002, 75, 349-358.	1.3	33
56	Dietary fat type affects lipid metabolism in Atlantic salmon (Salmo salar L.) and differentially regulates glucose transporter GLUT4 expression in muscle. Aquaculture, 2006, 261, 294-304.	1.7	33
57	Effect of neonatal androgenization on the circadian rhythm of feeding behavior in rats. Physiology and Behavior, 1993, 53, 329-335.	1.0	32
58	Effect of dietary linseed oil and Î±-tocopherol on selected properties of pig fat. Canadian Journal of Animal Science, 2002, 82, 339-346.	0.7	32
59	Early-postnatal changes in adiposity and lipids profile by transgenerational developmental programming in swine with obesity/leptin resistance. Journal of Endocrinology, 2014, 223, M17-M29.	1.2	31
60	Use of high pressure liquid chromatography (HPLC) for the determination of cda-tocopherol levels in forage (silage/grass) samples collected from different regions in Ireland. Food Chemistry, 2001, 72, 521-524.	4.2	30
61	Modification of lipid composition and oxidation in porcine muscle and muscle microsomes as affected by dietary supplementation of n-3 with either n-9 or n-6 fatty acids and Î±-tocopheryl acetate. Animal Feed Science and Technology, 2004, 113, 223-238.	1.1	30
62	Effect of duration of feeding under free-range conditions on production results and carcass and fat quality in Iberian pigs. Meat Science, 2007, 76, 411-416.	2.7	30
63	Influence of dietary Î±-tocopheryl acetate supplementation of pigs on oxidative deterioration and weight loss in sliced dry-cured ham. Meat Science, 1999, 51, 227-232.	2.7	29
64	EFFECT OF VITAMIN E SUPPLEMENTATION AND PARTIAL SUBSTITUTION OF POLY- WITH MONO-UNSATURATED FATTY ACIDS IN PIG DIETS ON MUSCLE, AND MICROSOME EXTRACT a-TOCOPHEROL CONCENTRATION AND LIPID OXIDATION. Archives of Animal Nutrition, 2003, 57, 11-12.	0.9	29
65	Effect of fatty acid composition and positional distribution within the triglyceride on selected physical properties of dry-cured ham subcutaneous fat. Meat Science, 2015, 103, 90-95.	2.7	28
66	Meat quality, free fatty acid concentration, and oxidative stability of pork from animals fed diets containing different sources of selenium. Food Science and Technology International, 2017, 23, 716-728.	1.1	28
67	Breed, Diet, and Interaction Effects on Adipose Tissue Transcriptome in Iberian and Duroc Pigs Fed Different Energy Sources. Genes, 2019, 10, 589.	1.0	27
68	Effect of feeding system on the growth and carcass characteristics of Iberian pigs, and the use of ultrasound to estimate yields of joints. Meat Science, 2006, 72, 1-8.	2.7	26
69	Evolution of the fatty acid profile of subcutaneous back-fat adipose tissue in growing Iberian and Landrace Ã— Large White pigs. Animal, 2013, 7, 688-698.	1.3	26
70	Dietary energy source largely affects tissue fatty acid composition but has minor influence on gene transcription in Iberian pigs1. Journal of Animal Science, 2014, 92, 939-954.	0.2	26
71	Dietary protein source affects the susceptibility to lipid peroxidation of rainbow trout (Oncorhynchus mykiss) and sea bass (Dicentrarchus labrax) muscle. Animal Science, 2001, 73, 443-449.	1.3	26
72	Lower lipid oxidation in the muscle of rabbits fed diets containing oats. Animal Feed Science and Technology, 1998, 70, 1-9.	1.1	25

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73	Changes in the Fatty Acid Profile of the Subcutaneous Fat of Swine throughout Fattening As Affected by Dietary Conjugated Linoleic Acid and Monounsaturated Fatty Acids. Journal of Agricultural and Food Chemistry, 2007, 55, 10820-10826.	2.4	24
74	Effects of oral micellized natural vitamin E (d-Î±-tocopherol) v. synthetic vitamin E (dl-Î±-tocopherol) in feed on Î±-tocopherol levels, stereoisomer distribution, oxidative stress and the immune response in piglets. Animal, 2014, 8, 410-419.	1.3	24
75	Herring vs. anchovy oils in salmon feeding. Aquatic Living Resources, 2002, 15, 217-223.	0.5	23
76	Dietary vitamin A concentration alters fatty acid composition in pigs. Meat Science, 2009, 81, 295-299.	2.7	23
77	Evaluation of lean meat quality in pigs using two electronic probes. Meat Science, 1989, 25, 281-291.	2.7	22
78	Physical activity-induced alterations on tissue lipid composition and lipid metabolism in fattening pigs. Meat Science, 2009, 81, 641-646.	2.7	22
79	High dietary vitamin A interferes with tissue Î±-tocopherol concentrations in fattening pigs: a study that examines administration and withdrawal times. Animal, 2009, 3, 1264-1270.	1.3	22
80	Effect of an Obesogenic Diet During the Juvenile Period on Growth Pattern, Fatness and Metabolic, Cardiovascular and Reproductive Features of Swine with Obesity/Leptin Resistance. Endocrine, Metabolic and Immune Disorders - Drug Targets, 2013, 13, 143-151.	0.6	22
81	Effect of dietary oat administration on lipid stability in broiler meat. British Poultry Science, 1998, 39, 57-61.	0.8	21
82	Effect of level of feed restriction during growth and/or fattening on fatty acid composition and lipogenic enzyme activity in heavy pigs. Animal Feed Science and Technology, 2007, 138, 61-74.	1.1	21
83	Age at the beginning of the fattening period of Iberian pigs under free-range conditions affects growth, carcass characteristics and the fatty acid profile of lipids. Animal Feed Science and Technology, 2007, 139, 81-91.	1.1	21
84	Feeding level in the period previous to the late fattening phase influences fat composition at slaughter in free-ranged Iberian pigs. Archives of Animal Nutrition, 2005, 59, 227-236.	0.9	20
85	Conjugated linoleic acid (CLA) during last week of gestation and lactation alters colostrum and milk fat composition and performance of reproductive sows. Animal Feed Science and Technology, 2011, 168, 232-240.	1.1	20
86	The effect of immunocastration and a diet based on granulated barley on growth performance and carcass, meat and fat quality in heavy gilts. Animal, 2014, 8, 484-493.	1.3	20
87	Fatty acid composition of Verata goat kids fed either goat milk or commercial milk replacer. Small Ruminant Research, 1994, 14, 61-66.	0.6	19
88	Susceptibility of hepatic tissue of Iberian pigs is enhanced by free-range feeding and reduced by vitamin E supplementation. Nutrition Research, 2001, 21, 541-549.	1.3	19
89	Production of n-3 fatty acid enriched pork liver pÃ¢tÃ©. LWT - Food Science and Technology, 2004, 37, 585-591.	2.5	19
90	Effect of dietary linseed oil on pig hepatic tissue fatty acid composition and susceptibility to lipid peroxidation. Nutrition Research, 2002, 22, 1189-1196.	1.3	18

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91	Natural vitamin E (d-Î±-tocopherol) supplementation in drinking water prevents oxidative stress in weaned piglets. Livestock Science, 2012, 145, 55-62.	0.6	18
92	Effects of dietary fat saturation on fatty acid composition and gene transcription in different tissues of Iberian pigs. Meat Science, 2015, 102, 59-68.	2.7	18
93	Dietary Fat Reduces Odd-Numbered and Branched-Chain Fatty Acids in Depot Lipids of Rabbits. Journal of the Science of Food and Agriculture, 1997, 73, 517-524.	1.7	17
94	Fatty Acids Profile of the Subcutaneous Backfat Layers from Iberian Pigs Raised Under Free-range Conditions. Food Science and Technology International, 2007, 13, 135-140.	1.1	17
95	Prediction of body composition of Iberian pigs by means bioelectrical impedance. Meat Science, 2006, 72, 43-46.	2.7	16
96	Dietary vitamin A restriction affects adipocyte differentiation and fatty acid composition of intramuscular fat in Iberian pigs. Meat Science, 2015, 108, 9-16.	2.7	16
97	Response of ApoA-IV in pigs to long-term increased dietary oil intake and to the degree of unsaturation of the fatty acids. British Journal of Nutrition, 2004, 92, 763-769.	1.2	15
98	Effect of pasture in oak and chestnut groves on chemical and sensorial traits of cured lard of Cinta Senese pigs. Italian Journal of Animal Science, 2009, 8, 131-142.	0.8	15
99	Short- and long-term effect of oral administration of micellized natural vitamin E (D-Î±-tocopherol) on oxidative status in race horses under intense training1. Journal of Animal Science, 2013, 91, 1277-1284.	0.2	15
100	Effects of dietary vitamin A supplementation or restriction and its timing on retinol and Î±-tocopherol accumulation and gene expression in heavy pigs. Animal Feed Science and Technology, 2015, 202, 62-74.	1.1	15
101	Effect of dietary lard on performance, fatty acid composition and susceptibility to lipid peroxidation in growing-finishing female and entire male pigs. Canadian Journal of Animal Science, 1997, 77, 301-306.	0.7	14
102	Fatty acid profile of the sow diet alters fat metabolism and fatty acid composition in weanling pigs. Animal Feed Science and Technology, 2013, 181, 45-53.	1.1	14
103	Effect of Iberian pig feeding system on tissue fatty-acid composition and backfat rheological properties. Journal of Animal and Feed Sciences, 2007, 16, 408-419.	0.4	14
104	A note on the relationships between measures of water holding capacity in the M. longissimus dorsi and total drip loss from butchered pig carcasses during storage. Meat Science, 1988, 23, 227-234.	2.7	13
105	Effect of micellized natural (D-Î±-tocopherol) vs. synthetic (DL-Î±-tocopheryl acetate) vitamin E supplementation given to turkeys on oxidative status and breast meat quality characteristics. Poultry Science, 2015, 94, 1259-1269.	1.5	13
106	The use of barley as single ingredient in the diet provided during the finishing period may improve the meat quality of heavy pigs from PO Teruel ham (Spain). Spanish Journal of Agricultural Research, 2010, 8, 607.	0.3	13
107	Effect of rearing system on growth, body composition and development of digestive system in young lambs. Journal of Animal Physiology and Animal Nutrition, 1997, 78, 75-83.	1.0	12
108	Effect of the inclusion time of dietary saturated and unsaturated fats before slaughter on the accumulation and composition of abdominal fat in female broiler chickens. Poultry Science, 2000, 79, 1320-1325.	1.5	12

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109	Low levels of dietary vitamin A increase intramuscular fat content and polyunsaturated fatty acid proportion in liver from lean pigs. Livestock Science, 2011, 137, 31-36.	0.6	12
110	Influence of net energy content of the diets on productive performance and carcass merit of gilts, boars and immunocastrated males slaughtered at 120kg BW. Meat Science, 2014, 98, 773-780.	2.7	12
111	Long term vitamin A restriction improves meat quality parameters and modifies gene expression in Iberian pigs1. Journal of Animal Science, 2015, 93, 2730-2744.	0.2	12
112	Effect of dietary vitamin E and partial replacement of poly- with monounsaturated fat on fatty acid patterns of backfat and intramuscular fat in heavy pigs (Iberian x Duroc). Journal of Animal Physiology and Animal Nutrition, 2005, 89, 20-28.	1.0	11
113	Effect of Diet Saturation on Growth Performance, Carcass Characteristics and Fat Quality of Heavy Pigs. Food Science and Technology International, 2010, 16, 321-327.	1.1	11
114	Growth performance and carcass quality of crossbreds pigs from two Pietrain sire lines fed isoproteic diets varying in energy concentration. Meat Science, 2016, 114, 69-74.	2.7	11
115	Lower Oral Doses of Micellized Î±-Tocopherol Compared to Î±-Tocopheryl Acetate in Feed Modify Fatty Acid Profiles and Improve Oxidative Status in Pigs. International Journal for Vitamin and Nutrition Research, 2014, 84, 229-243.	0.6	11
116	Effect of gender on growth performance, carcass characteristics and meat and fat quality of calves of AvileÃ±a-Negra IbÃ©rica breed fattened under free-range conditions. Spanish Journal of Agricultural Research, 2014, 12, 683.	0.3	11
117	Effect of dietary linoleic acid concentration and vitamin E supplementation on cell desquamation and susceptibility to oxidative damage of pig jejunal mucosa. Journal of Animal Physiology and Animal Nutrition, 2001, 85, 22-28.	1.0	10
118	Effect of age at the beginning of the free-range fattening period on growth and carcass and fat quality in Iberian pigs. Archives of Animal Nutrition, 2006, 60, 317-324.	0.9	10
119	Accumulation and evolution of tocopherols in dry-cured hams from Iberian pigs as affected by their feeding and rearing system. Food Chemistry, 2010, 123, 1170-1175.	4.2	10
120	The reduction of boar taint in male pigs by neonatal testosterone administration. Meat Science, 1988, 22, 163-171.	2.7	9
121	Effects of dietary vegetable oil inclusion and composition on the susceptibility of pig meat to oxidation. Animal Science, 2001, 72, 457-463.	1.3	9
122	Cloning, characterization and comparative analysis of pig plasma apolipoprotein A-IV. Gene, 2004, 325, 157-164.	1.0	9
123	The effect of granulated barley as single major ingredient in the growing or finishing diet on productive performance, carcass, meat and fat quality of heavy pigs. Animal, 2012, 6, 1543-1553.	1.3	9
124	Prenatal programming of obesity in a swine model of leptin resistance: modulatory effects of controlled postnatal nutrition and exercise. Journal of Developmental Origins of Health and Disease, 2014, 5, 248-258.	0.7	9
125	Alpha-tocopherol stereoisomer analysis as discriminant method for distinguishing Iberian pig feed intake during the fattening phase. Food Chemistry, 2014, 142, 342-348.	4.2	9
126	Improvement of Dry-cured Iberian Ham Quality Characteristics Through Modifications of Dietary Fat Composition and Supplementation with Vitamin E. Food Science and Technology International, 2005, 11, 327-335.	1.1	8

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127	Effect of mediterranean forest parasite with Curculio sp. on nutritional value of acorn for Iberian pig feeding and fat characteristics. Meat Science, 2007, 76, 316-320.	2.7	8
128	Regrouping of pigs by body weight at weaning does not affect growth performance, carcass quality or uniformity at slaughter of heavy weight pigs. Animal Science Journal, 2016, 87, 134-142.	0.6	8
129	Combination of dietary glycaemic index and fasting time prior to slaughter as strategy to modify quality of pork. Meat Science, 2020, 161, 108013.	2.7	8
130	Effect of dietary CLA administration on fatty acid composition and lipogenic and lipolytic enzyme activities in suckling and weaned piglets. Animal Feed Science and Technology, 2011, 164, 232-240.	1.1	7
131	Effect of replacement of a conventional diet by granulated barley during finishing period on growth performance and carcass and meat characteristics in 130-kg gilts. Livestock Science, 2012, 148, 196-200.	0.6	7
132	Effect of sex, dietary glycerol or dietary fat during late fattening, on fatty acid composition and positional distribution of fatty acids within the triglyceride in pigs. Animal, 2015, 9, 1904-1911.	1.3	7
133	Fat accumulation, fatty acids and melting point changes in broiler chick abdominal fat as affected by time of dietary fat feeding and slaughter age. British Poultry Science, 2019, 60, 219-228.	0.8	7
134	Fetal and Early-Postnatal Developmental Patterns of Obese-Genotype Piglets Exposed to Prenatal Programming by Maternal Over- and Undernutrition. Endocrine, Metabolic and Immune Disorders - Drug Targets, 2013, 13, 240-249.	0.6	7
135	The feeding and rearing systems of Iberian pigs affect the lipid composition and texture profile of dry-cured loin. Journal of Animal and Feed Sciences, 2009, 18, 78-89.	0.4	6
136	Effect of gender, housing density and the interaction on growth performance and carcass and meat quality of pigs slaughtered at 110 kg body weight. Spanish Journal of Agricultural Research, 2013, 11, 89.	0.3	6
137	Changes in Biceps femoris Transcriptome along Growth in Iberian Pigs Fed Different Energy Sources and Comparative Analysis with Duroc Breed. Animals, 2021, 11, 3505.	1.0	6
138	Effects of neonatal androgenization on growth and carcass composition in female mice. Journal of Endocrinology, 1989, 120, 281-NP.	1.2	5
139	Chemical and Biochemical Constitution of Muscle. , 2017, , 99-158.		5
140	A comparison of female and castrate pigs slaughtered at weights above and below 120 kg on carcass traits, intramuscular fat and fatty acid composition of carcasses intended for dry-cured ham and shoulder production. Animal Production Science, 2019, 59, 1923.	0.6	5
141	Tocopherol content, weight loss and instrumental color analysis of Iberian dry-cured ham as affected by rearing and feeding systems. Grasas Y Aceites, 2009, 60, 248-254.	0.3	5
142	Differential response of Iberian and lean pig crossbreeds to dietary linoleic acid administration. Spanish Journal of Agricultural Research, 2014, 12, 419.	0.3	5
143	Carcass Traits and Fatty Acid Composition of Subcutaneous, Intramuscular and Liver Fat from Iberian Pigs Fed in Confinement only with Acorns or a Formulated Diet. Food Science and Technology International, 2009, 15, 563-569.	1.1	4
144	VOLATILE PROFILE AND SENSORY CHARACTERISTICS OF DRYâ€CURED LOINS AS AFFECTED BY FEEDING LEVEL IN THE PERIOD PREVIOUS TO THE LATE FATTENING PHASE AND BY REARING SYSTEM OF IBERIAN PIGS. Journal of Muscle Foods, 2010, 21, 636-657.	0.5	4

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145	Quantification ofÎ³- andÎ±-tocopherol isomers in combination with pattern recognition model as a tool for differentiating dry-cured shoulders of Iberian pigs raised on different feeding systems. Journal of the Science of Food and Agriculture, 2014, 94, 2649-2654.	1.7	4
146	Comparison of analytical techniques for the determination of the positional distribution of fatty acids in triacylglycerols. Relationship with pig fat melting point and hardness. Grasas Y Aceites, 2015, 66, e076.	0.3	4
147	Influence of genetic background and dietary oleic acid on gut microbiota composition in Duroc and Iberian pigs. PLoS ONE, 2021, 16, e0251804.	1.1	4
148	Free-Range Feeding Alters Fatty Acid Composition at the sn-2 Position of Triglycerides and Subcutaneous Fat Physicochemical Properties in Heavy Pigs. Animals, 2021, 11, 2802.	1.0	4
149	Effect of a moderate feed restriction on subsequent growth and body composition in pigs raised under high environmental temperatures. Journal of Animal and Feed Sciences, 2006, 15, 417-426.	0.4	4
150	Effect of gender on growth performance, carcass traits and meat quality of calves of AvileÃ±a-Negra IbÃ©rica breed. Spanish Journal of Agricultural Research, 2012, 10, 108.	0.3	4
151	Influence of feeding system on growth performance, carcass characteristics and meat and fat quality of AvileÃ±a-Negra IbÃ©rica calvesâ€™ breed. Spanish Journal of Agricultural Research, 2014, 12, 409.	0.3	4
152	Dietary fat rich in mono or di-unsaturated fatty acids reduces lipid oxidation in hepatic tissue of rabbits. Nutrition Research, 1997, 17, 1589-1596.	1.3	3
153	Alternative method for intramuscular fat analysis using common laboratory equipment. Meat Science, 2015, 103, 24-27.	2.7	3
154	The binding of 3H-labelled androgen-receptor complexes to hypothalamic chromatin of neonatal mice: Effect of sex and androgenization. The Journal of Steroid Biochemistry, 1990, 35, 383-390.	1.3	2
155	Testicular development, androstenone levels and androstenone odour of untreated and trenbolone implanted boars. Journal of the Science of Food and Agriculture, 1991, 57, 127-133.	1.7	2
156	Further Signs of Postnatal Sexual Differentiation in Pigs. Experimental and Clinical Endocrinology and Diabetes, 1992, 99, 119-122.	0.6	2
157	Effect of sex and dietary treatment on the composition and rheological properties of dry-cured ham subcutaneous fat. Czech Journal of Animal Science, 2017, 62, 110-120.	0.5	2
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