

# 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	Effects of L-Glutamine Supplementation during the Gestation of Gilts and Sows on the Offspring Development in a Traditional Swine Breed. <i>Animals</i> , 2021, 11, 903.	1.0	1
2	Influence of genetic background and dietary oleic acid on gut microbiota composition in Duroc and Iberian pigs. <i>PLoS ONE</i> , 2021, 16, e0251804.	1.1	4
3	Free-Range Feeding Alters Fatty Acid Composition at the sn-2 Position of Triglycerides and Subcutaneous Fat Physicochemical Properties in Heavy Pigs. <i>Animals</i> , 2021, 11, 2802.	1.0	4
4	Changes in Biceps femoris Transcriptome along Growth in Iberian Pigs Fed Different Energy Sources and Comparative Analysis with Duroc Breed. <i>Animals</i> , 2021, 11, 3505.	1.0	6
5	Combination of dietary glycaemic index and fasting time prior to slaughter as strategy to modify quality of pork. <i>Meat Science</i> , 2020, 161, 108013.	2.7	8
6	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. <i>Animal Production Science</i> , 2019, 59, 1923.	0.6	5
7	Breed, Diet, and Interaction Effects on Adipose Tissue Transcriptome in Iberian and Duroc Pigs Fed Different Energy Sources. <i>Genes</i> , 2019, 10, 589.	1.0	27
8	Fat accumulation, fatty acids and melting point changes in broiler chick abdominal fat as affected by time of dietary fat feeding and slaughter age. <i>British Poultry Science</i> , 2019, 60, 219-228.	0.8	7
9	Modulatory Effects of Breed, Feeding Status, and Diet on Adipogenic, Lipogenic, and Lipolytic Gene Expression in Growing Iberian and Duroc Pigs. <i>International Journal of Molecular Sciences</i> , 2018, 19, 22.	1.8	38
10	Chemical and Biochemical Constitution of Muscle. , 2017, , 99-158.		5
11	Meat quality, free fatty acid concentration, and oxidative stability of pork from animals fed diets containing different sources of selenium. <i>Food Science and Technology International</i> , 2017, 23, 716-728.	1.1	28
12	Effect of dietary selenium source (organic vs. mineral) and muscle pH on meat quality characteristics of pigs. <i>Food Science and Nutrition</i> , 2017, 5, 94-102.	1.5	42
13	Effect of sex and dietary treatment on the composition and rheological properties of dry-cured ham subcutaneous fat. <i>Czech Journal of Animal Science</i> , 2017, 62, 110-120.	0.5	2
14	Developmental Origins of Health and Disease in swine: implications for animal production and biomedical research. <i>Theriogenology</i> , 2016, 86, 110-119.	0.9	49
15	Effect of dietary organic selenium on muscle proteolytic activity and water-holding capacity in pork. <i>Meat Science</i> , 2016, 121, 1-11.	2.7	34
16	Regrouping of pigs by body weight at weaning does not affect growth performance, carcass quality or uniformity at slaughter of heavy weight pigs. <i>Animal Science Journal</i> , 2016, 87, 134-142.	0.6	8
17	Growth performance and carcass quality of crossbreds pigs from two Pietrain sire lines fed isoproteic diets varying in energy concentration. <i>Meat Science</i> , 2016, 114, 69-74.	2.7	11
18	Developmental Stage, Muscle and Genetic Type Modify Muscle Transcriptome in Pigs: Effects on Gene Expression and Regulatory Factors Involved in Growth and Metabolism. <i>PLoS ONE</i> , 2016, 11, e0167858.	1.1	56

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19	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. <i>Animal</i> , 2015, 9, 1904-1911.	1.3	7
20	Long term vitamin A restriction improves meat quality parameters and modifies gene expression in Iberian pigs. <i>Journal of Animal Science</i> , 2015, 93, 2730-2744.	0.2	12
21	Comparative Analysis of Muscle Transcriptome between Pig Genotypes Identifies Genes and Regulatory Mechanisms Associated to Growth, Fatness and Metabolism. <i>PLoS ONE</i> , 2015, 10, e0145162.	1.1	83
22	Effect of fatty acid composition and positional distribution within the triglyceride on selected physical properties of dry-cured ham subcutaneous fat. <i>Meat Science</i> , 2015, 103, 90-95.	2.7	28
23	Effect of micellized natural (D- $\alpha$ -tocopherol) vs. synthetic (DL- $\alpha$ -tocopheryl acetate) vitamin E supplementation given to turkeys on oxidative status and breast meat quality characteristics. <i>Poultry Science</i> , 2015, 94, 1259-1269.	1.5	13
24	Effects of dietary fat saturation on fatty acid composition and gene transcription in different tissues of Iberian pigs. <i>Meat Science</i> , 2015, 102, 59-68.	2.7	18
25	Alternative method for intramuscular fat analysis using common laboratory equipment. <i>Meat Science</i> , 2015, 103, 24-27.	2.7	3
26	Comparison of analytical techniques for the determination of the positional distribution of fatty acids in triacylglycerols. Relationship with pig fat melting point and hardness. <i>Grasas Y Aceites</i> , 2015, 66, e076.	0.3	4
27	Dietary vitamin A restriction affects adipocyte differentiation and fatty acid composition of intramuscular fat in Iberian pigs. <i>Meat Science</i> , 2015, 108, 9-16.	2.7	16
28	Effects of dietary vitamin A supplementation or restriction and its timing on retinol and $\alpha$ -tocopherol accumulation and gene expression in heavy pigs. <i>Animal Feed Science and Technology</i> , 2015, 202, 62-74.	1.1	15
29	Dietary energy source largely affects tissue fatty acid composition but has minor influence on gene transcription in Iberian pigs. <i>Journal of Animal Science</i> , 2014, 92, 939-954.	0.2	26
30	Quantification of $\alpha$ - and $\beta$ -tocopherol isomers in combination with pattern recognition model as a tool for differentiating dry-cured shoulders of Iberian pigs raised on different feeding systems. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2649-2654.	1.7	4
31	Prenatal programming of obesity in a swine model of leptin resistance: modulatory effects of controlled postnatal nutrition and exercise. <i>Journal of Developmental Origins of Health and Disease</i> , 2014, 5, 248-258.	0.7	9
32	Prenatal programming in an obese swine model: sex-related effects of maternal energy restriction on morphology, metabolism and hypothalamic gene expression. <i>British Journal of Nutrition</i> , 2014, 111, 735-746.	1.2	39
33	Feasibility of MRI and selection of adequate region of interest for longitudinal studies of growth and fatness in swine models of obesity. <i>Diagnostic and Interventional Imaging</i> , 2014, 95, 839-847.	1.8	0
34	Early-postnatal changes in adiposity and lipids profile by transgenerational developmental programming in swine with obesity/leptin resistance. <i>Journal of Endocrinology</i> , 2014, 223, M17-M29.	1.2	31
35	Influence of net energy content of the diets on productive performance and carcass merit of gilts, boars and immunocastrated males slaughtered at 120kg BW. <i>Meat Science</i> , 2014, 98, 773-780.	2.7	12
36	Longissimus dorsi transcriptome analysis of purebred and crossbred Iberian pigs differing in muscle characteristics. <i>BMC Genomics</i> , 2014, 15, 413.	1.2	77

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37	Alpha-tocopherol stereoisomer analysis as discriminant method for distinguishing Iberian pig feed intake during the fattening phase. <i>Food Chemistry</i> , 2014, 142, 342-348.	4.2	9
38	A laboratory efficient method for intramuscular fat analysis. <i>Food Chemistry</i> , 2014, 145, 821-825.	4.2	58
39	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. <i>Animal</i> , 2014, 8, 410-419.	1.3	24
40	The effect of immunocastration and a diet based on granulated barley on growth performance and carcass, meat and fat quality in heavy gilts. <i>Animal</i> , 2014, 8, 484-493.	1.3	20
41	Lower Oral Doses of Micellized Î±-Tocopherol Compared to Î±-Tocopheryl Acetate in Feed Modify Fatty Acid Profiles and Improve Oxidative Status in Pigs. <i>International Journal for Vitamin and Nutrition Research</i> , 2014, 84, 229-243.	0.6	11
42	Influence of feeding system on growth performance, carcass characteristics and meat and fat quality of Avilã-Negra Ibãrica calvesâ€™ breed. <i>Spanish Journal of Agricultural Research</i> , 2014, 12, 409.	0.3	4
43	Differential response of Iberian and lean pig crossbreeds to dietary linoleic acid administration. <i>Spanish Journal of Agricultural Research</i> , 2014, 12, 419.	0.3	5
44	Effect of gender on growth performance, carcass characteristics and meat and fat quality of calves of Avilã-Negra Ibãrica breed fattened under free-range conditions. <i>Spanish Journal of Agricultural Research</i> , 2014, 12, 683.	0.3	11
45	Fatty acid profile of the sow diet alters fat metabolism and fatty acid composition in weanling pigs. <i>Animal Feed Science and Technology</i> , 2013, 181, 45-53.	1.1	14
46	Evolution of the fatty acid profile of subcutaneous back-fat adipose tissue in growing Iberian and Landrace Ã— Large White pigs. <i>Animal</i> , 2013, 7, 688-698.	1.3	26
47	Short- and long-term effect of oral administration of micellized natural vitamin E (D-Î±-tocopherol) on oxidative status in race horses under intense training. <i>Journal of Animal Science</i> , 2013, 91, 1277-1284.	0.2	15
48	Maternal Malnutrition and Offspring Sex Determine Juvenile Obesity and Metabolic Disorders in a Swine Model of Leptin Resistance. <i>PLoS ONE</i> , 2013, 8, e78424.	1.1	38
49	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. <i>Endocrine, Metabolic and Immune Disorders - Drug Targets</i> , 2013, 13, 143-151.	0.6	22
50	Fetal and Early-Postnatal Developmental Patterns of Obese-Genotype Piglets Exposed to Prenatal Programming by Maternal Over- and Undernutrition. <i>Endocrine, Metabolic and Immune Disorders - Drug Targets</i> , 2013, 13, 240-249.	0.6	7
51	Effect of gender, housing density and the interaction on growth performance and carcass and meat quality of pigs slaughtered at 110 kg body weight. <i>Spanish Journal of Agricultural Research</i> , 2013, 11, 89.	0.3	6
52	The prediction of ham composition by bioelectrical impedance analysis. <i>Animal Production Science</i> , 2013, 53, 1119.	0.6	0
53	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. <i>Animal</i> , 2012, 6, 1543-1553.	1.3	9
54	Gender-specific early postnatal catch-up growth after intrauterine growth retardation by food restriction in swine with obesity/leptin resistance. <i>Reproduction</i> , 2012, 144, 269-278.	1.1	43

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55	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. <i>Livestock Science</i> , 2012, 148, 196-200.	0.6	7
56	Diet-Induced Swine Model with Obesity/Leptin Resistance for the Study of Metabolic Syndrome and Type 2 Diabetes. <i>Scientific World Journal</i> , The, 2012, 2012, 1-8.	0.8	59
57	Natural vitamin E (d--tocopherol) supplementation in drinking water prevents oxidative stress in weaned piglets. <i>Livestock Science</i> , 2012, 145, 55-62.	0.6	18
58	Effect of gender on growth performance, carcass traits and meat quality of calves of Avilea-Negra Iberica breed. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 108.	0.3	4
59	Effect of dietary CLA administration on fatty acid composition and lipogenic and lipolytic enzyme activities in suckling and weaned piglets. <i>Animal Feed Science and Technology</i> , 2011, 164, 232-240.	1.1	7
60	Conjugated linoleic acid (CLA) during last week of gestation and lactation alters colostrum and milk fat composition and performance of reproductive sows. <i>Animal Feed Science and Technology</i> , 2011, 168, 232-240.	1.1	20
61	Low levels of dietary vitamin A increase intramuscular fat content and polyunsaturated fatty acid proportion in liver from lean pigs. <i>Livestock Science</i> , 2011, 137, 31-36.	0.6	12
62	Accumulation and evolution of tocopherols in dry-cured hams from Iberian pigs as affected by their feeding and rearing system. <i>Food Chemistry</i> , 2010, 123, 1170-1175.	4.2	10
63	VOLATILE PROFILE AND SENSORY CHARACTERISTICS OF DRYCURED LOINS AS AFFECTED BY FEEDING LEVEL IN THE PERIOD PREVIOUS TO THE LATE FATTENING PHASE AND BY REARING SYSTEM OF IBERIAN PIGS. <i>Journal of Muscle Foods</i> , 2010, 21, 636-657.	0.5	4
64	Effect of Diet Saturation on Growth Performance, Carcass Characteristics and Fat Quality of Heavy Pigs. <i>Food Science and Technology International</i> , 2010, 16, 321-327.	1.1	11
65	Dietary CLA alters intramuscular fat and fatty acid composition of pig skeletal muscle and subcutaneous adipose tissue. <i>Meat Science</i> , 2010, 85, 235-239.	2.7	43
66	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). <i>Spanish Journal of Agricultural Research</i> , 2010, 8, 607.	0.3	13
67	Prediction of weight and yield of main lean cuts related to carcass weight in heavy pigs intended for Spanish high quality dry-cured ham. <i>Spanish Journal of Agricultural Research</i> , 2010, 8, 617.	0.3	2
68	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. <i>Food Science and Technology International</i> , 2009, 15, 563-569.	1.1	4
69	Dietary vitamin A concentration alters fatty acid composition in pigs. <i>Meat Science</i> , 2009, 81, 295-299.	2.7	23
70	Physical activity-induced alterations on tissue lipid composition and lipid metabolism in fattening pigs. <i>Meat Science</i> , 2009, 81, 641-646.	2.7	22
71	Interactions between genotype, dietary fat saturation and vitamin A concentration on intramuscular fat content and fatty acid composition in pigs. <i>Meat Science</i> , 2009, 82, 6-12.	2.7	45
72	High dietary vitamin A interferes with tissue -tocopherol concentrations in fattening pigs: a study that examines administration and withdrawal times. <i>Animal</i> , 2009, 3, 1264-1270.	1.3	22

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73	Effect of pasture in oak and chestnut groves on chemical and sensorial traits of cured lard of Cinta Senese pigs. <i>Italian Journal of Animal Science</i> , 2009, 8, 131-142.	0.8	15
74	The feeding and rearing systems of Iberian pigs affect the lipid composition and texture profile of dry-cured loin. <i>Journal of Animal and Feed Sciences</i> , 2009, 18, 78-89.	0.4	6
75	Tocopherol content, weight loss and instrumental color analysis of Iberian dry-cured ham as affected by rearing and feeding systems. <i>Grasas Y Aceites</i> , 2009, 60, 248-254.	0.3	5
76	Influence of a severe reduction of the feeding level during the period immediately prior to free-range fattening on performance and fat quality in Iberian pigs. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 449-454.	1.7	1
77	Effect of exercise on skeletal muscle proteolytic enzyme activity and meat quality characteristics in Iberian pigs. <i>Meat Science</i> , 2008, 79, 71-76.	2.7	35
78	Impact of feeding and rearing systems of Iberian pigs on volatile profile and sensory characteristics of dry-cured loin. <i>Meat Science</i> , 2008, 79, 666-676.	2.7	53
79	Fatty Acids Profile of the Subcutaneous Backfat Layers from Iberian Pigs Raised Under Free-range Conditions. <i>Food Science and Technology International</i> , 2007, 13, 135-140.	1.1	17
80	Effect of level of feed restriction during growth and/or fattening on fatty acid composition and lipogenic enzyme activity in heavy pigs. <i>Animal Feed Science and Technology</i> , 2007, 138, 61-74.	1.1	21
81	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. <i>Animal Feed Science and Technology</i> , 2007, 139, 81-91.	1.1	21
82	Impact of n <sup>3</sup> fatty acid chain length and n <sup>3</sup> /n <sup>6</sup> ratio in Atlantic salmon ( <i>Salmo salar</i> ) diets. <i>Aquaculture</i> , 2007, 267, 248-259.	1.7	68
83	Effect of duration of feeding under free-range conditions on production results and carcass and fat quality in Iberian pigs. <i>Meat Science</i> , 2007, 76, 411-416.	2.7	30
84	Effect of mediterranean forest parasite with <i>Curculio</i> sp. on nutritional value of acorn for Iberian pig feeding and fat characteristics. <i>Meat Science</i> , 2007, 76, 316-320.	2.7	8
85	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. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10820-10826.	2.4	24
86	Iberian Pig as a Model To Clarify Obscure Points in the Bioavailability and Metabolism of Ellagitannins in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10476-10485.	2.4	296
87	Effect of Iberian pig feeding system on tissue fatty-acid composition and backfat rheological properties. <i>Journal of Animal and Feed Sciences</i> , 2007, 16, 408-419.	0.4	14
88	Short communication. Prediction of weight of major cuts by mean slaughter or carcass weight in Iberian pigs. <i>Spanish Journal of Agricultural Research</i> , 2007, 5, 318.	0.3	2
89	Effect of age at the beginning of the free-range fattening period on growth and carcass and fat quality in Iberian pigs. <i>Archives of Animal Nutrition</i> , 2006, 60, 317-324.	0.9	10
90	Dietary fat type affects lipid metabolism in Atlantic salmon ( <i>Salmo salar</i> L.) and differentially regulates glucose transporter GLUT4 expression in muscle. <i>Aquaculture</i> , 2006, 261, 294-304.	1.7	33

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91	Effect of feeding system on the growth and carcass characteristics of Iberian pigs, and the use of ultrasound to estimate yields of joints. <i>Meat Science</i> , 2006, 72, 1-8.	2.7	26
92	Prediction of body composition of Iberian pigs by means bioelectrical impedance. <i>Meat Science</i> , 2006, 72, 43-46.	2.7	16
93	Feeding Iberian pigs with acorns and grass in either free-range or confinement affects the carcass characteristics and fatty acids and tocopherols accumulation in <i>Longissimus dorsi</i> muscle and backfat. <i>Meat Science</i> , 2006, 73, 66-74.	2.7	116
94	Quantitative study of the $\alpha$ - and $\beta$ -tocopherols accumulation in muscle and backfat from Iberian pigs kept free-range as affected by time of free-range feeding or weight gain. <i>Animal Science</i> , 2006, 82, 901-908.	1.3	37
95	Effect of a moderate feed restriction on subsequent growth and body composition in pigs raised under high environmental temperatures. <i>Journal of Animal and Feed Sciences</i> , 2006, 15, 417-426.	0.4	4
96	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). <i>Journal of Animal Physiology and Animal Nutrition</i> , 2005, 89, 20-28.	1.0	11
97	Effect of dietary fish oil substitution with linseed oil on the performance, tissue fatty acid profile, metabolism, and oxidative stability of Atlantic salmon <sup>1,2</sup> . <i>Journal of Animal Science</i> , 2005, 83, 2853-2862.	0.2	90
98	Feeding level in the period previous to the late fattening phase influences fat composition at slaughter in free-ranged Iberian pigs. <i>Archives of Animal Nutrition</i> , 2005, 59, 227-236.	0.9	20
99	Improvement of Dry-cured Iberian Ham Quality Characteristics Through Modifications of Dietary Fat Composition and Supplementation with Vitamin E. <i>Food Science and Technology International</i> , 2005, 11, 327-335.	1.1	8
100	Effects of feeding in free-range conditions or in confinement with different dietary MUFA/PUFA ratios and $\alpha$ -tocopheryl acetate, on antioxidants accumulation and oxidative stability in Iberian pigs. <i>Meat Science</i> , 2005, 69, 151-163.	2.7	76
101	Adaptation of lipid metabolism, tissue composition and flesh quality in gilthead sea bream ( <i>Sparus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock Nutrition, 2004, 92, 41-52.	1.2	186
102	Cloning, characterization and comparative analysis of pig plasma apolipoprotein A-IV. <i>Gene</i> , 2004, 325, 157-164.	1.0	9
103	Production of n-3 fatty acid enriched pork liver pÃ©tÃ©. <i>LWT - Food Science and Technology</i> , 2004, 37, 585-591.	2.5	19
104	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 $\alpha$ -tocopheryl acetate. <i>Animal Feed Science and Technology</i> , 2004, 113, 223-238.	1.1	30
105	Response of ApoA-IV in pigs to long-term increased dietary oil intake and to the degree of unsaturation of the fatty acids. <i>British Journal of Nutrition</i> , 2004, 92, 763-769.	1.2	15
106	Growth, digestibility and fatty acid utilization in large Atlantic salmon ( <i>Salmo salar</i> ) fed varying levels of n-3 and saturated fatty acids. <i>Aquaculture</i> , 2003, 225, 295-307.	1.7	120
107	Effects of feeding elevated concentrations of monounsaturated fatty acids and vitamin E to swine on characteristics of dry cured hams. <i>Meat Science</i> , 2003, 64, 475-482.	2.7	47
108	Effect of dietary linseed oil and $\alpha$ -tocopherol on pork tenderloin ( <i>Psoas major</i> ) muscle. <i>Meat Science</i> , 2003, 65, 1039-1044.	2.7	53



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109	Phenolic Compounds and Fatty Acids from Acorns ( <i>Quercus</i> spp.), the Main Dietary Constituent of Free-Ranged Iberian Pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6248-6255.	2.4	183
110	EFFECT OF VITAMIN E SUPPLEMENTATION AND PARTIAL SUBSTITUTION OF POLY- WITH MONO-UNSATURATED FATTY ACIDS IN PIG DIETS ON MUSCLE, AND MICROSOME EXTRACT $\alpha$ -TOCOPHEROL CONCENTRATION AND LIPID OXIDATION. <i>Archives of Animal Nutrition</i> , 2003, 57, 11-12.	0.9	29
111	Effect of Vitamin E and A Supplementation on Egg Yolk $\hat{\alpha}$ -tocopherol concentration. <i>Poultry Science</i> , 2002, 81, 376-381.	1.5	58
112	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. <i>Animal Science</i> , 2002, 75, 349-358.	1.3	33
113	Effect of dietary linseed oil and $\hat{\alpha}$ -tocopherol on selected properties of pig fat. <i>Canadian Journal of Animal Science</i> , 2002, 82, 339-346.	0.7	32
114	Effects of dietary lecithin and fat unsaturation on nutrient utilisation in weaned piglets. <i>Animal Feed Science and Technology</i> , 2002, 95, 169-177.	1.1	47
115	Effect of dietary linseed oil on pig hepatic tissue fatty acid composition and susceptibility to lipid peroxidation. <i>Nutrition Research</i> , 2002, 22, 1189-1196.	1.3	18
116	Herring vs. anchovy oils in salmon feeding. <i>Aquatic Living Resources</i> , 2002, 15, 217-223.	0.5	23
117	Susceptibility of hepatic tissue of Iberian pigs is enhanced by free-range feeding and reduced by vitamin E supplementation. <i>Nutrition Research</i> , 2001, 21, 541-549.	1.3	19
118	Effect of dietary oils and alpha-tocopheryl acetate supplementation on lipid (TBARS) and cholesterol oxidation in cooked pork.. <i>Journal of Animal Science</i> , 2001, 79, 1201.	0.2	85
119	Dose-response effect of dietary vitamin E concentration on meat quality characteristics in light-weight lambs. <i>Animal Science</i> , 2001, 73, 451-457.	1.3	38
120	Effects of dietary vegetable oil inclusion and composition on the susceptibility of pig meat to oxidation. <i>Animal Science</i> , 2001, 72, 457-463.	1.3	9
121	Effect of dietary linoleic acid concentration and vitamin E supplementation on cell desquamation and susceptibility to oxidative damage of pig jejunal mucosa. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2001, 85, 22-28.	1.0	10
122	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. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2001, 85, 281-292.	1.0	50
123	Use of high pressure liquid chromatography (HPLC) for the determination of $\alpha$ -tocopherol levels in forage (silage/grass) samples collected from different regions in Ireland. <i>Food Chemistry</i> , 2001, 72, 521-524.	4.2	30
124	Dietary protein source affects the susceptibility to lipid peroxidation of rainbow trout ( <i>Oncorhynchus mykiss</i> ) and sea bass ( <i>Dicentrarchus labrax</i> ) muscle. <i>Animal Science</i> , 2001, 73, 443-449.	1.3	26
125	Abdominal Fat Deposition and Fatty Acid Synthesis Are Lower and $\hat{\alpha}$ -Oxidation Is Higher in Broiler Chickens Fed Diets Containing Unsaturated Rather than Saturated Fat. <i>Journal of Nutrition</i> , 2000, 130, 3034-3037.	1.3	177
126	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. <i>Poultry Science</i> , 2000, 79, 1320-1325.	1.5	12



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127	The metabolic use of energy from dietary fat in broilers is affected by fatty acid saturation. <i>British Poultry Science</i> , 2000, 41, 61-68.	0.8	94
128	The partial substitution of digestible protein with gelatinized starch as an energy source reduces susceptibility to lipid oxidation in rainbow trout ( <i>Oncorhynchus mykiss</i> ) and sea bass ( <i>Dicentrarchus</i> ) Tj ETQq0 0 0ogBT /Overok 10 Tf		
129	Effect of fatty acid saturation in broiler diets on abdominal fat and breast muscle fatty acid composition and susceptibility to lipid oxidation. <i>Poultry Science</i> , 1999, 78, 378-382.	1.5	42
130	Influence of dietary $\alpha$ -tocopherol acetate supplementation of pigs on oxidative deterioration and weight loss in sliced dry-cured ham. <i>Meat Science</i> , 1999, 51, 227-232.	2.7	29
131	Higher lipid accumulation in broilers fed on saturated fats than in those fed on unsaturated fats. <i>British Poultry Science</i> , 1999, 40, 95-101.	0.8	86
132	Lower lipid oxidation in the muscle of rabbits fed diets containing oats. <i>Animal Feed Science and Technology</i> , 1998, 70, 1-9.	1.1	25
133	Effect of free-range feeding on n <sup>3</sup> fatty acid and $\alpha$ -tocopherol content and oxidative stability of eggs. <i>Animal Feed Science and Technology</i> , 1998, 72, 33-40.	1.1	43
134	Effect of betaine on fat content in growing lambs. <i>Animal Feed Science and Technology</i> , 1998, 73, 329-338.	1.1	40
135	Prediction of the feeding background of Iberian pigs using the fatty acid profile of subcutaneous, muscle and hepatic fat. <i>Meat Science</i> , 1998, 49, 155-163.	2.7	91
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141	Effect of feeding diets high in monounsaturated fatty acids and $\alpha$ -tocopherol acetate to rabbits on resulting carcass fatty acid profile and lipid oxidation. <i>Animal Science</i> , 1997, 64, 177-186.	1.3	75
142	Effect of extensive feeding on $\alpha$ -tocopherol concentration and oxidative stability of muscle microsomes from Iberian pigs. <i>Animal Science</i> , 1997, 65, 515-520.	1.3	62
143	Effect of dietary lard on performance, fatty acid composition and susceptibility to lipid peroxidation in growing-finishing female and entire male pigs. <i>Canadian Journal of Animal Science</i> , 1997, 77, 301-306.	0.7	14
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147	Effect of rearing system on growth, body composition and development of digestive system in young lambs. <i>Journal of Animal Physiology and Animal Nutrition</i> , 1997, 78, 75-83.	1.0	12
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