Eugeni Roura

List of Publications by Year
in descending order

66	2,945	26	51
papers	citations	h-index	g-index
		218592	182361

71	71	71	3913
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Essential oils in poultry nutrition: Main effects and modes of action. Animal Feed Science and Technology, 2010, 158, 1-14.	1.1	522
2	More Than Smellâ€"COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. Chemical Senses, 2020, 45, 609-622.	1.1	375
3	Critical review evaluating the pig as a model for human nutritional physiology. Nutrition Research Reviews, 2016, 29, 60-90.	2.1	204
4	Prevention of Immunologic Stress Contributes to the Growth-Permitting Ability of Dietary Antibiotics in Chicks ,. Journal of Nutrition, 1992, 122, 2383-2390.	1.3	142
5	Expression, Regulation and Putative Nutrient-Sensing Function of Taste GPCRs in the Heart. PLoS ONE, 2013, 8, e64579.	1.1	121
6	Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. Chemical Senses, 2021, 46, .	1.1	119
7	Extrasensory perception: Odorant and taste receptors beyond the nose and mouth. , 2014, 142, 41-61.		98
8	The avian taste system: Potential implications in poultry nutrition. Animal Feed Science and Technology, 2013, 180, 1-9.	1.1	71
9	Prenatal flavor exposure affects growth, health and behavior of newly weaned piglets. Physiology and Behavior, 2010, 99, 579-586.	1.0	68
10	Unfolding the codes of short-term feed appetence in farm and companion animals. A comparative oronasal nutrient sensing biology review. Canadian Journal of Animal Science, 2008, 88, 535-558.	0.7	66
11	Analysis of SPME or SBSE extracted volatile compounds from cooked cured pork ham differing in intramuscular fat profiles. LWT - Food Science and Technology, 2015, 60, 393-399.	2.5	61
12	Salivary leptin and <i>TAS1R2/TAS1R3</i> polymorphisms are related to sweet taste sensitivity and carbohydrate intake from a buffet meal in healthy young adults. British Journal of Nutrition, 2017, 118, 763-770.	1.2	60
13	Feed preference in pigs: Effect of selected protein, fat, and fiber sources at different inclusion rates1. Journal of Animal Science, 2011, 89, 3219-3227.	0.2	55
14	Low intramuscular fat (but high in PUFA) content in cooked cured pork ham decreased Maillard reaction volatiles and pleasing aroma attributes. Food Chemistry, 2016, 196, 76-82.	4.2	55
15	Effect of dietary energy level and oil source on broiler performance and response to an inflammatory challenge. Poultry Science, 1998, 77, 1217-1227.	1.5	54
16	Climate change and variability impacts on grazing herds: Insights from a system dynamics approach for semiâ€arid Australian rangelands. Global Change Biology, 2019, 25, 3091-3109.	4.2	49
17	Dietary Energy Source and Density Modulate the Expression of Immunologic Stress in Chicks. Journal of Nutrition, 1993, 123, 1714-1723.	1.3	48
18	Feed preference in pigs: Effect of cereal sources at different inclusion rates1. Journal of Animal Science, 2009, 87, 562-570.	0.2	48

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19	Molecular Insights into Glycogen Î±-Particle Formation. Biomacromolecules, 2012, 13, 3805-3813.	2.6	42
20	Resilience achieved via multiple compensating subsystems: The immediate impacts of COVID-19 control measures on the agri-food systems of Australia and New Zealand. Agricultural Systems, 2021, 187, 103025.	3.2	40
21	Variability in Human Bitter Taste Sensitivity to Chemically Diverse Compounds Can Be Accounted for by Differential TAS2R Activation. Chemical Senses, 2015, 40, 427-435.	1.1	38
22	Adherence to the Mediterranean Diet and Chronic Disease in Australia: National Nutrition and Physical Activity Survey Analysis. Nutrients, 2020, 12, 1251.	1.7	33
23	Improving size-exclusion chromatography separation for glycogen. Journal of Chromatography A, 2014, 1332, 21-29.	1.8	32
24	Feed preferences and performance of nursery pigs fed diets containing various inclusion amounts and qualities of distillers coproducts and flavor1. Journal of Animal Science, 2010, 88, 3725-3738.	0.2	30
25	Characterization of the porcine nutrient and taste receptor gene repertoire in domestic and wild populations across the globe. BMC Genomics, 2014, 15, 1057.	1.2	30
26	Feed preference in pigs: Relationship with feed particle size and texture1. Journal of Animal Science, 2009, 87, 571-582.	0.2	29
27	Nutrient sensing, taste and feed intake in avian species. Nutrition Research Reviews, 2018, 31, 256-266.	2.1	29
28	Taste, nutrient sensing and feed intake in pigs (130 years of research: then, now and future). Animal Feed Science and Technology, 2017, 233, 3-12.	1.1	27
29	Is the pig a good umami sensing model for humans? A comparative taste receptor study. Flavour and Fragrance Journal, 2011, 26, 282-285.	1.2	26
30	A rapid extraction method for glycogen from formalin-fixed liver. Carbohydrate Polymers, 2015, 118, 9-15.	5.1	26
31	Review: Chemosensing of nutrients and non-nutrients in the human and porcine gastrointestinal tract. Animal, 2019, 13, 2714-2726.	1.3	25
32	Tea polyphenol â€" gut microbiota interactions: hints on improving the metabolic syndrome in a multi-element and multi-target manner. Food Science and Human Wellness, 2022, 11, 11-21.	2.2	23
33	Optimisation of stir-bar sorptive extraction (SBSE), targeting medium and long-chain free fatty acids in cooked ham exudates. Food Chemistry, 2015, 185, 75-83.	4.2	21
34	Salivary Î±-Amylase Activity and Starch-Related Sweet Taste Perception in Humans. Chemical Senses, 2019, 44, 249-256.	1.1	19
35	Feeding a high oleic acid (C18:1) diet improves pleasing flavor attributes in pork. Food Chemistry, 2021, 357, 129770.	4.2	19
36	Use of double-choice feeding to quantify feed ingredient preferences in pigs. Livestock Science, 2009, 123, 129-137.	0.6	18

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37	G protein-coupled receptors in cardiac biology: old and new receptors. Biophysical Reviews, 2015, 7, 77-89.	1.5	18
38	Effect of Dietary Acidification on Mortality Rates, General Performance, Carcass Characteristics, and Serum Chemistry of Broilers Exposed to Cycling High Ambient Temperature Stress. Journal of Applied Poultry Research, 2004, 13, 605-613.	0.6	15
39	Taste and Hypertension in Humans: Targeting Cardiovascular Disease. Current Pharmaceutical Design, 2016, 22, 2290-2305.	0.9	15
40	Nutrient-Sensing Biology in Mammals and Birds. Annual Review of Animal Biosciences, 2018, 6, 197-225.	3.6	13
41	TAS1R1 and TAS1R3 Polymorphisms Relate to Energy and Protein-Rich Food Choices from a Buffet Meal Respectively. Nutrients, 2018, 10, 1906.	1.7	13
42	Physiological and metabolic control of diet selection. Animal Production Science, 2018, 58, 613.	0.6	13
43	fMRI-Based Brain Responses to Quinine and Sucrose Gustatory Stimulation for Nutrition Research in the Minipig Model: A Proof-of-Concept Study. Frontiers in Behavioral Neuroscience, 2018, 12, 151.	1.0	13
44	Pig preference for cereal based diets, relationship with their digestibility and physical properties. Livestock Science, 2007, 108, 190-193.	0.6	12
45	Male grower pigs fed cereal soluble dietary fibres display biphasic glucose response and delayed glycaemic response after an oral glucose tolerance test. PLoS ONE, 2018, 13, e0193137.	1.1	10
46	Feed preference in pigs: Relationship between cereal preference and nutrient composition and digestibility1. Journal of Animal Science, 2014, 92, 220-228.	0.2	9
47	Dietary Inclusion of Monosodium Glutamate in Gestating and Lactating Sows Modifies the Preference Thresholds and Sensory-Motivated Intake for Umami and Sweet Solutions in Post-Weaned Pigs. Animals, 2019, 9, 336.	1.0	8
48	Gut sensing of dietary amino acids, peptides and proteins, and feed-intake regulation in pigs. Animal Production Science, 2022, 62, 1147-1159.	0.6	7
49	Synergism, Bifunctionality, and the Evolution of a Gradual Sensory Trade-off in Hummingbird Taste Receptors. Molecular Biology and Evolution, 2022, 39, .	3.5	7
50	A regulatory gene network related to the porcine umami taste receptor (<i><scp>TAS</scp>1R1</i>/<i><scp>TAS</scp>1R3</i>). Animal Genetics, 2016, 47, 114-119.	0.6	5
51	Editorial: Extra-Oral Taste Receptors: Function, Disease and Evolution. Frontiers in Physiology, 2020, 11, 607134.	1.3	5
52	Expression of Transient Receptor Potential Ankyrin 1 and Transient Receptor Potential Vanilloid 1 in the Gut of the Peri-Weaning Pig Is Strongly Dependent on Age and Intestinal Site. Animals, 2020, 10, 2417.	1.0	5
53	Degree of Saturation and Free Fatty Acid Content of Fats Determine Dietary Preferences in Laying Hens. Animals, 2020, 10, 2437.	1.0	5
54	Alanine-specific appetite in slow growing chickens is associated with impaired glucose transport and TCA cycle. BMC Genomics, 2022, 23, .	1.2	5

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55	CCK and GLP-1 release in response to proteinogenic amino acids using a small intestine ex vivo model in pigs. Journal of Animal Science, 2022, 100, .	0.2	4
56	PSIV-8 Effect of selenium and superoxide dismutase supplementation on heat stressed pigs. Journal of Animal Science, 2019, 97, 179-179.	0.2	3
57	Cinnamaldehyde Induces Release of Cholecystokinin and Glucagon-Like Peptide 1 by Interacting with Transient Receptor Potential Ankyrin 1 in a Porcine Ex-Vivo Intestinal Segment Model. Animals, 2021, 11, 2262.	1.0	1
58	Some bitter compounds show potential for decreasing feed intake and fat deposition while others improve growth and feed conversion ratio in finishing pigs. Animal Production Science, 2015, 55, 1543.	0.6	1
59	A double-choice model to quantify negative preference to bitterness in pigs. Animal Production Science, 2017, 57, 2422.	0.6	1
60	In vivo digestion of encapsulated essential oils in weaned pigs. Animal Production Science, 2017, 57, 2434.	0.6	1
61	409 DPP Abstract: Nutrient sensing and appetite in pigs. Journal of Animal Science, 2017, 95, 198-198.	0.2	0
62	Digestive physiology of pigs 2018. Animal, 2019, 13, 2687-2688.	1.3	0
63	Preference thresholds for four limiting essential amino acids in piglets. Animal Production Science, 2017, 57, 2423.	0.6	0
64	In vitro antimicrobial activity of essential oils against enterotoxigenic Escherichia coli found in a nation-wide commercial farm survey. Animal Production Science, 2017, 57, 2506.	0.6	0
65	Development of non-invasive methods to monitor the transfer of dietary volatile compounds in pigs. Animal Production Science, 2017, 57, 2472.	0.6	0
66	The expression of bitter taste receptors (T2Rs) in the porcine gastrointestinal tract epithelium and smooth muscle. Animal Production Science, 2017, 57, 2420.	0.6	0