

Eugeni Roura

List of Publications by Citations

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59
papers

1,999
citations

23
h-index

44
g-index

70
ext. papers

2,498
ext. citations

3.9
avg, IF

5.03
L-index

| # | Paper | IF | Citations |
|----|---|------|-----------|
| 59 | Essential oils in poultry nutrition: Main effects and modes of action. <i>Animal Feed Science and Technology</i> , 2010 , 158, 1-14 | 3 | 383 |
| 58 | More Than Smell-COVID-19 Is Associated With Severe Impairment of Smell, Taste, and Chemesthesis. <i>Chemical Senses</i> , 2020 , 45, 609-622 | 4.8 | 213 |
| 57 | Critical review evaluating the pig as a model for human nutritional physiology. <i>Nutrition Research Reviews</i> , 2016 , 29, 60-90 | 7 | 143 |
| 56 | Prevention of immunologic stress contributes to the growth-permitting ability of dietary antibiotics in chicks. <i>Journal of Nutrition</i> , 1992 , 122, 2383-90 | 4.1 | 112 |
| 55 | Expression, regulation and putative nutrient-sensing function of taste GPCRs in the heart. <i>PLoS ONE</i> , 2013 , 8, e64579 | 3.7 | 92 |
| 54 | Extrasensory perception: odorant and taste receptors beyond the nose and mouth. <i>Pharmacology & Therapeutics</i> , 2014 , 142, 41-61 | 13.9 | 78 |
| 53 | Recent Smell Loss Is the Best Predictor of COVID-19 Among Individuals With Recent Respiratory Symptoms. <i>Chemical Senses</i> , 2021 , 46, | 4.8 | 59 |
| 52 | Prenatal flavor exposure affects growth, health and behavior of newly weaned piglets. <i>Physiology and Behavior</i> , 2010 , 99, 579-86 | 3.5 | 54 |
| 51 | The avian taste system: Potential implications in poultry nutrition. <i>Animal Feed Science and Technology</i> , 2013 , 180, 1-9 | 3 | 52 |
| 50 | Unfolding the codes of short-term feed appetite in farm and companion animals. A comparative oronasal nutrient sensing biology review. <i>Canadian Journal of Animal Science</i> , 2008 , 88, 535-558 | 0.9 | 51 |
| 49 | Feed preference in pigs: effect of selected protein, fat, and fiber sources at different inclusion rates. <i>Journal of Animal Science</i> , 2011 , 89, 3219-27 | 0.7 | 47 |
| 48 | Effect of dietary energy level and oil source on broiler performance and response to an inflammatory challenge. <i>Poultry Science</i> , 1998 , 77, 1217-27 | 3.9 | 47 |
| 47 | Salivary leptin and TAS1R2/TAS1R3 polymorphisms are related to sweet taste sensitivity and carbohydrate intake from a buffet meal in healthy young adults. <i>British Journal of Nutrition</i> , 2017 , 118, 763-770 | 3.6 | 45 |
| 46 | Feed preference in pigs: effect of cereal sources at different inclusion rates. <i>Journal of Animal Science</i> , 2009 , 87, 562-70 | 0.7 | 40 |
| 45 | Dietary energy source and density modulate the expression of immunologic stress in chicks. <i>Journal of Nutrition</i> , 1993 , 123, 1714-23 | 4.1 | 39 |
| 44 | Analysis of SPME or SBSE extracted volatile compounds from cooked cured pork ham differing in intramuscular fat profiles. <i>LWT - Food Science and Technology</i> , 2015 , 60, 393-399 | 5.4 | 38 |
| 43 | Low intramuscular fat (but high in PUFA) content in cooked cured pork ham decreased Maillard reaction volatiles and pleasing aroma attributes. <i>Food Chemistry</i> , 2016 , 196, 76-82 | 8.5 | 35 |

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|----|--|------|----|
| 42 | Molecular insights into glycogen particle formation. <i>Biomacromolecules</i> , 2012 , 13, 3805-13 | 6.9 | 34 |
| 41 | Climate change and variability impacts on grazing herds: Insights from a system dynamics approach for semi-arid Australian rangelands. <i>Global Change Biology</i> , 2019 , 25, 3091-3109 | 11.4 | 29 |
| 40 | Improving size-exclusion chromatography separation for glycogen. <i>Journal of Chromatography A</i> , 2014 , 1332, 21-9 | 4.5 | 27 |
| 39 | Variability in Human Bitter Taste Sensitivity to Chemically Diverse Compounds Can Be Accounted for by Differential TAS2R Activation. <i>Chemical Senses</i> , 2015 , 40, 427-35 | 4.8 | 27 |
| 38 | Feed preference in pigs: relationship with feed particle size and texture. <i>Journal of Animal Science</i> , 2009 , 87, 571-82 | 0.7 | 25 |
| 37 | Feed preferences and performance of nursery pigs fed diets containing various inclusion amounts and qualities of distillers coproducts and flavor. <i>Journal of Animal Science</i> , 2010 , 88, 3725-38 | 0.7 | 23 |
| 36 | A rapid extraction method for glycogen from formalin-fixed liver. <i>Carbohydrate Polymers</i> , 2015 , 118, 9-15 | 10.3 | 22 |
| 35 | Characterization of the porcine nutrient and taste receptor gene repertoire in domestic and wild populations across the globe. <i>BMC Genomics</i> , 2014 , 15, 1057 | 4.5 | 20 |
| 34 | Optimisation of stir-bar sorptive extraction (SBSE), targeting medium and long-chain free fatty acids in cooked ham exudates. <i>Food Chemistry</i> , 2015 , 185, 75-83 | 8.5 | 19 |
| 33 | Is the pig a good umami sensing model for humans? A comparative taste receptor study. <i>Flavour and Fragrance Journal</i> , 2011 , 26, 282-285 | 2.5 | 19 |
| 32 | Taste, nutrient sensing and feed intake in pigs (130 years of research: then, now and future). <i>Animal Feed Science and Technology</i> , 2017 , 233, 3-12 | 3 | 17 |
| 31 | Resilience achieved via multiple compensating subsystems: The immediate impacts of COVID-19 control measures on the agri-food systems of Australia and New Zealand. <i>Agricultural Systems</i> , 2021 , 187, 103025 | 6.1 | 16 |
| 30 | Adherence to the Mediterranean Diet and Chronic Disease in Australia: National Nutrition and Physical Activity Survey Analysis. <i>Nutrients</i> , 2020 , 12, | 6.7 | 14 |
| 29 | Nutrient sensing, taste and feed intake in avian species. <i>Nutrition Research Reviews</i> , 2018 , 31, 256-266 | 7 | 14 |
| 28 | Use of double-choice feeding to quantify feed ingredient preferences in pigs. <i>Livestock Science</i> , 2009 , 123, 129-137 | 1.7 | 13 |
| 27 | Salivary Amylase Activity and Starch-Related Sweet Taste Perception in Humans. <i>Chemical Senses</i> , 2019 , 44, 249-256 | 4.8 | 12 |
| 26 | Review: Chemosensing of nutrients and non-nutrients in the human and porcine gastrointestinal tract. <i>Animal</i> , 2019 , 13, 2714-2726 | 3.1 | 12 |
| 25 | Effect of Dietary Acidification on Mortality Rates, General Performance, Carcass Characteristics, and Serum Chemistry of Broilers Exposed to Cycling High Ambient Temperature Stress. <i>Journal of Applied Poultry Research</i> , 2004 , 13, 605-613 | 2 | 11 |

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| 24 | Taste and Hypertension in Humans: Targeting Cardiovascular Disease. <i>Current Pharmaceutical Design</i> , 2016 , 22, 2290-305 | 3.3 | 11 |
| 23 | Pig preference for cereal based diets, relationship with their digestibility and physical properties. <i>Livestock Science</i> , 2007 , 108, 190-193 | 1.7 | 10 |
| 22 | The best COVID-19 predictor is recent smell loss: a cross-sectional study 2020 , | | 10 |
| 21 | G protein-coupled receptors in cardiac biology: old and new receptors. <i>Biophysical Reviews</i> , 2015 , 7, 77-89. | 3.7 | 9 |
| 20 | TAS1R1 and TAS1R3 Polymorphisms Relate to Energy and Protein-Rich Food Choices from a Buffet Meal Respectively. <i>Nutrients</i> , 2018 , 10, | 6.7 | 9 |
| 19 | fMRI-Based Brain Responses to Quinine and Sucrose Gustatory Stimulation for Nutrition Research in the Minipig Model: A Proof-of-Concept Study. <i>Frontiers in Behavioral Neuroscience</i> , 2018 , 12, 151 | 3.5 | 8 |
| 18 | More than smell - COVID-19 is associated with severe impairment of smell, taste, and chemesthesis | | 8 |
| 17 | Nutrient-Sensing Biology in Mammals and Birds. <i>Annual Review of Animal Biosciences</i> , 2018 , 6, 197-225 | 13.7 | 8 |
| 16 | Feed preference in pigs: relationship between cereal preference and nutrient composition and digestibility. <i>Journal of Animal Science</i> , 2014 , 92, 220-8 | 0.7 | 7 |
| 15 | Feeding a high oleic acid (C18:1) diet improves pleasing flavor attributes in pork. <i>Food Chemistry</i> , 2021 , 357, 129770 | 8.5 | 6 |
| 14 | 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. <i>Animals</i> , 2019 , 9, | 3.1 | 5 |
| 13 | A regulatory gene network related to the porcine umami taste receptor (TAS1R1/TAS1R3). <i>Animal Genetics</i> , 2016 , 47, 114-9 | 2.5 | 5 |
| 12 | Male grower pigs fed cereal soluble dietary fibres display biphasic glucose response and delayed glycaemic response after an oral glucose tolerance test. <i>PLoS ONE</i> , 2018 , 13, e0193137 | 3.7 | 4 |
| 11 | 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. <i>Animals</i> , 2020 , 10, | 3.1 | 3 |
| 10 | Physiological and metabolic control of diet selection. <i>Animal Production Science</i> , 2018 , 58, 613 | 1.4 | 3 |
| 9 | Tea polyphenol Gut microbiota interactions: hints on improving the metabolic syndrome in a multi-element and multi-target manner. <i>Food Science and Human Wellness</i> , 2022 , 11, 11-21 | 8.3 | 2 |
| 8 | PSIV-8 Effect of selenium and superoxide dismutase supplementation on heat stressed pigs. <i>Journal of Animal Science</i> , 2019 , 97, 179-179 | 0.7 | 1 |
| 7 | Some bitter compounds show potential for decreasing feed intake and fat deposition while others improve growth and feed conversion ratio in finishing pigs. <i>Animal Production Science</i> , 2015 , 55, 1543 | 1.4 | 1 |

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| 6 | A double-choice model to quantify negative preference to bitterness in pigs. <i>Animal Production Science</i> , 2017 , 57, 2422 | 1.4 | 1 |
| 5 | In vivo digestion of encapsulated essential oils in weaned pigs. <i>Animal Production Science</i> , 2017 , 57, 2434 | 1.4 | 1 |
| 4 | 409 DPP Abstract: Nutrient sensing and appetite in pigs. <i>Journal of Animal Science</i> , 2017 , 95, 198-198 | 0.7 | |
| 3 | Digestive physiology of pigs 2018. <i>Animal</i> , 2019 , 13, 2687-2688 | 3.1 | |
| 2 | In vitro antimicrobial activity of essential oils against enterotoxigenic <i>Escherichia coli</i> found in a nation-wide commercial farm survey. <i>Animal Production Science</i> , 2017 , 57, 2506 | 1.4 | |
| 1 | The expression of bitter taste receptors (T2Rs) in the porcine gastrointestinal tract epithelium and smooth muscle. <i>Animal Production Science</i> , 2017 , 57, 2420 | 1.4 | |