

Eugeni Roura

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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
58	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
57	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
56	Feeding a high oleic acid (C18:1) diet improves pleasing flavor attributes in pork. <i>Food Chemistry</i> , 2021 , 357, 129770	8.5	6
55	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
54	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
53	The best COVID-19 predictor is recent smell loss: a cross-sectional study 2020 ,		10
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. <i>Animals</i> , 2020 , 10,	3.1	3
51	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
50	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
49	Salivary Amylase Activity and Starch-Related Sweet Taste Perception in Humans. <i>Chemical Senses</i> , 2019 , 44, 249-256	4.8	12
48	Review: Chemosensing of nutrients and non-nutrients in the human and porcine gastrointestinal tract. <i>Animal</i> , 2019 , 13, 2714-2726	3.1	12
47	Digestive physiology of pigs 2018. <i>Animal</i> , 2019 , 13, 2687-2688	3.1	
46	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
45	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
44	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
43	Nutrient sensing, taste and feed intake in avian species. <i>Nutrition Research Reviews</i> , 2018 , 31, 256-266	7	14

42	Nutrient-Sensing Biology in Mammals and Birds. <i>Annual Review of Animal Biosciences</i> , 2018 , 6, 197-225	13.7	8
41	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
40	Physiological and metabolic control of diet selection. <i>Animal Production Science</i> , 2018 , 58, 613	1.4	3
39	409 DPP Abstract: Nutrient sensing and appetite in pigs. <i>Journal of Animal Science</i> , 2017 , 95, 198-198	0.7	
38	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
37	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
36	A double-choice model to quantify negative preference to bitterness in pigs. <i>Animal Production Science</i> , 2017 , 57, 2422	1.4	1
35	In vivo digestion of encapsulated essential oils in weaned pigs. <i>Animal Production Science</i> , 2017 , 57, 2434	1.4	1
34	In vitro antimicrobial activity of essential oils against enterotoxigenic Escherichia coli found in a nation-wide commercial farm survey. <i>Animal Production Science</i> , 2017 , 57, 2506	1.4	
33	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	
32	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
31	Taste and Hypertension in Humans: Targeting Cardiovascular Disease. <i>Current Pharmaceutical Design</i> , 2016 , 22, 2290-305	3.3	11
30	Critical review evaluating the pig as a model for human nutritional physiology. <i>Nutrition Research Reviews</i> , 2016 , 29, 60-90	7	143
29	A regulatory gene network related to the porcine umami taste receptor (TAS1R1/TAS1R3). <i>Animal Genetics</i> , 2016 , 47, 114-9	2.5	5
28	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
27	G protein-coupled receptors in cardiac biology: old and new receptors. <i>Biophysical Reviews</i> , 2015 , 7, 77-89	3.7	9
26	A rapid extraction method for glycogen from formalin-fixed liver. <i>Carbohydrate Polymers</i> , 2015 , 118, 9-15	10.3	22
25	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

24	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
23	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
22	Extrasensory perception: odorant and taste receptors beyond the nose and mouth. <i>Pharmacology & Therapeutics</i> , 2014 , 142, 41-61	13.9	78
21	Improving size-exclusion chromatography separation for glycogen. <i>Journal of Chromatography A</i> , 2014 , 1332, 21-9	4.5	27
20	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
19	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
18	The avian taste system: Potential implications in poultry nutrition. <i>Animal Feed Science and Technology</i> , 2013 , 180, 1-9	3	52
17	Expression, regulation and putative nutrient-sensing function of taste GPCRs in the heart. <i>PLoS ONE</i> , 2013 , 8, e64579	3.7	92
16	Molecular insights into glycogen particle formation. <i>Biomacromolecules</i> , 2012 , 13, 3805-13	6.9	34
15	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
14	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
13	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
12	Prenatal flavor exposure affects growth, health and behavior of newly weaned piglets. <i>Physiology and Behavior</i> , 2010 , 99, 579-86	3.5	54
11	Essential oils in poultry nutrition: Main effects and modes of action. <i>Animal Feed Science and Technology</i> , 2010 , 158, 1-14	3	383
10	Use of double-choice feeding to quantify feed ingredient preferences in pigs. <i>Livestock Science</i> , 2009 , 123, 129-137	1.7	13
9	Feed preference in pigs: relationship with feed particle size and texture. <i>Journal of Animal Science</i> , 2009 , 87, 571-82	0.7	25
8	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
7	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

6	Pig preference for cereal based diets, relationship with their digestibility and physical properties. <i>Livestock Science</i> , 2007 , 108, 190-193	1.7	10
5	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
4	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
3	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
2	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
1	More than smell - COVID-19 is associated with severe impairment of smell, taste, and chemesthesis		8