Josu00e9 M B Santos-Silva

List of Publications by Year
in descending order

38 papers	2,154 citations	304602 22 h-index	315616 38 g-index
38 all docs	38 docs citations	38 times ranked	2035 citing authors

#	Article	IF	Citations
1	Effect of genotype, feeding system and slaughter weight on the quality of light lambs. Livestock Science, 2002, 77, 187-194.	1.2	632
2	The effect of genotype, feeding system and slaughter weight on the quality of light lambs. Livestock Science, 2002, 76, 17-25.	1.2	175
3	Effect of lipid supplements on ruminal biohydrogenation intermediates and muscle fatty acids in lambs. European Journal of Lipid Science and Technology, 2007, 109, 868-878.	1.0	141
4	Constraints and potentials for the nutritional modulation of the fatty acid composition of ruminant meat. European Journal of Lipid Science and Technology, 2015, 117, 1325-1344.	1.0	123
5	Effect of lipid supplementation on growth performance, carcass and meat quality and fatty acid composition of intramuscular lipids of lambs fed dehydrated lucerne or concentrate. Livestock Science, 2005, 96, 185-194.	1.2	104
6	Growth performance, carcass and meat quality of lambs supplemented with increasing levels of a tanniferous bush (Cistus ladanifer L.) and vegetable oils. Meat Science, 2015, 100, 275-282.	2.7	91
7	Effect of dietary grape seed extract and Cistus ladanifer L. in combination with vegetable oil supplementation on lamb meat quality. Meat Science, 2012, 92, 841-847.	2.7	85
8	Effect of dietary replacement of sunflower oil with linseed oil on intramuscular fatty acids of lamb meat. Meat Science, 2009, 83, 499-505.	2.7	75
9	Detailed Dimethylacetal and Fatty Acid Composition of Rumen Content from Lambs Fed Lucerne or Concentrate Supplemented with Soybean Oil. PLoS ONE, 2013, 8, e58386.	1.1	72
10	Effect of Grape Seed Extract, Cistus ladanifer L., and Vegetable Oil Supplementation on Fatty Acid Composition of Abomasal Digesta and Intramuscular Fat of Lambs. Journal of Agricultural and Food Chemistry, 2010, 58, 10710-10721.	2.4	60
11	Effect of particle size and soybean oil supplementation on growth performance, carcass and meat quality and fatty acid composition of intramuscular lipids of lambs. Livestock Science, 2004, 90, 79-88.	1.2	50
12	Biohydrogenation patterns in digestive contents and plasma of lambs fed increasing levels of a tanniferous bush (Cistus ladanifer L.) and vegetable oils. Animal Feed Science and Technology, 2017, 225, 157-172.	1.1	36
13	Effects of previous diet and duration of soybean oil supplementation on light lambs carcass composition, meat quality and fatty acid composition. Meat Science, 2008, 80, 1100-1105.	2.7	35
14	Effects of clays used as oil adsorbents in lamb diets on fatty acid composition of abomasal digesta and meat. Animal Feed Science and Technology, 2016, 213, 64-73.	1.1	35
15	Fatty acid composition of intramuscular fat of bulls and steers. Livestock Science, 2006, 99, 13-19.	0.6	34
16	The effect of supplementation with expanded sunflower seed on carcass and meat quality of lambs raised on pasture. Meat Science, 2003, 65, 1301-1308.	2.7	33
17	The effect of grape seed extract or Cistus ladanifer L. on muscle volatile compounds of lambs fed dehydrated lucerne supplemented with oil. Food Chemistry, 2010, 119, 1339-1345.	4.2	32
18	Biohydrogenation intermediates are differentially deposited between polar and neutral intramuscular lipids of lambs. European Journal of Lipid Science and Technology, 2011, 113, 924-934.	1.0	30

#	Article	IF	Citations
19	Effect of dietary neutral detergent fibre source on lambs growth, meat quality and biohydrogenation intermediates. Meat Science, 2019, 147, 28-36.	2.7	28
20	Replacing cereals with dehydrated citrus pulp in a soybean oil supplemented diet increases vaccenic and rumenic acids in ewe milk. Journal of Dairy Science, 2016, 99, 1173-1182.	1.4	26
21	Effect of dietary starch level and its rumen degradability on lamb meat fatty acid composition. Meat Science, 2017, 123, 166-172.	2.7	24
22	Effect of feeding lambs with a tanniferous shrub (rockrose) and a vegetable oil blend on fatty acid composition of meat lipids. Animal, 2016, 10, 2061-2073.	1.3	23
23	Relationship between rumen ciliate protozoa and biohydrogenation fatty acid profile in rumen and meat of lambs. PLoS ONE, 2019, 14, e0221996.	1.1	22
24	Inclusion of the aerial part and condensed tannin extract from Cistus ladanifer L. in lamb diets â€“ Effects on growth performance, carcass and meat quality and fatty acid composition of intramuscular and subcutaneous fat. Meat Science, 2020, 160, 107945.	2.7	22
25	Effect of sodium bentonite and vegetable oil blend supplementation on growth, carcass quality and intramuscular fatty acid composition of lambs. Animal Feed Science and Technology, 2010, 158, 136-145.	1.1	20
26	Effect of betaine and arginine in lysine-deficient diets on growth, carcass traits, and pork quality1. Journal of Animal Science, 2015, 93, 4721-4733.	0.2	19
27	Effects of alfalfa particle size and starch content in diets on feeding behaviour, intake, rumen parameters, animal performance and meat quality of growing lambs. Meat Science, 2020, 161, 107964.	2.7	17
28	Differences in intramuscular fatty acid profiles amongBos indicusand crossbredBos taurusâ€‰Ã—â€‰Bos indicusbulls finished on pasture or with concentrate feed in Brazil. Italian Journal of Animal Science, 2016, 15, 10-21.	0.8	15
29	Carcass fat partitioning and meat quality of Alentejana and BarrosÃ£ young bulls fed high or low maize silage diets. Meat Science, 2013, 93, 405-412.	2.7	14
30	Increasing the Î±-tocopherol content and lipid oxidative stability of meat through dietary Cistus ladanifer L. in lamb fed increasing levels of polyunsaturated fatty acid rich vegetable oils. Meat Science, 2020, 164, 108092.	2.7	14
31	Distinct fatty acid composition of some edible by-products from bovines fed high or low silage diets. Food Science and Technology International, 2017, 23, 209-221.	1.1	12
32	Effects of a high-fibre and low-starch diet in growth performance, carcass and meat quality of young Alentejana breed bulls. Meat Science, 2020, 168, 108191.	2.7	11
33	The reduction of starch in finishing diets supplemented with oil does not prevent the accumulation of -10 18:1 in lamb meat. Journal of Animal Science, 2017, 95, 3745.	0.2	11
34	Proteolysis and in situ ruminal degradation of lucerne ensiled with Cistus ladanifer tannins. Grass and Forage Science, 2019, 74, 78-85.	1.2	10
35	Freeze-dried Nannochloropsis oceanica biomass protects eicosapentaenoic acid (EPA) from metabolization in the rumen of lambs. Scientific Reports, 2021, 11, 21878.	1.6	7
36	Body weight and ultrasound measurements over the finishing period in Iberian and F1 Large Whiteâ€Ã—â€Landrace pigs raised intensively or in free-range conditions. Livestock Science, 2019, 229, 170-178.	0.6	6

#	Article	IF	Citations
37	Changes in salivary protein composition of lambs supplemented with aerial parts and condensed tannins: extract from Cistus ladanifer L.â€"a preliminary study. Agroforestry Systems, 2020, 94, 1501-1509.	0.9	5
38	Effects of partial substitution of grain by agroindustrial byproducts and sunflower seed supplementation in beef haylage-based finisher diets on growth, in vitro methane production and carcass and meat quality. Meat Science, 2022, 188, 108782.	2.7	5