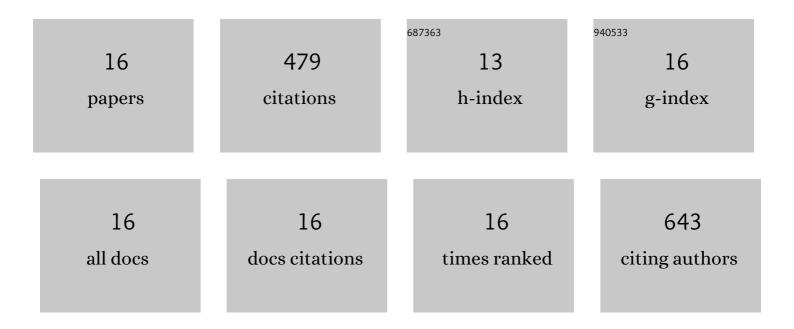
## Huawei Liu

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effects of chestnut tannins on performance and antioxidative status of transition dairy cows. Journal of Dairy Science, 2013, 96, 5901-5907.	3.4	71
2	Effects of chlorogenic acid-enriched extract from Eucommia ulmoides leaf on performance, meat quality, oxidative stability, and fatty acid profile of meat in heat-stressed broilers. Poultry Science, 2019, 98, 3040-3049.	3.4	61
3	Effects of chestnut tannins on intestinal morphology, barrier function, proâ€inflammatory cytokine expression, microflora and antioxidant capacity in heatâ€stressed broilers. Journal of Animal Physiology and Animal Nutrition, 2018, 102, 717-726.	2.2	49
4	Effects of chestnut tannins on the meat quality, welfare, and antioxidant status of heat-stressed lambs. Meat Science, 2016, 116, 236-242.	5.5	45
5	Antimicrobial resistance and virulence genes of Streptococcus isolated from dairy cows with mastitis in China. Microbial Pathogenesis, 2019, 131, 33-39.	2.9	43
6	Influence of chestnut tannins on welfare, carcass characteristics, meat quality, and lipid oxidation in rabbits under high ambient temperature. Meat Science, 2012, 90, 164-169.	5.5	37
7	Influence of pasture intake on meat quality, lipid oxidation, and fatty acid composition of geese1. Journal of Animal Science, 2013, 91, 764-771.	0.5	31
8	Effects of chlorogenic acidâ€enriched extract from <i>Eucommia ulmoides</i> Oliver leaf on growth performance and quality and oxidative status of meat in finishing pigs fed diets containing fresh or oxidized corn oil. Journal of Animal Physiology and Animal Nutrition, 2020, 104, 1116-1125.	2.2	25
9	Effects of shade on welfare and meat quality of grazing sheep under high ambient temperature1. Journal of Animal Science, 2012, 90, 4764-4770.	0.5	21
10	Meat quality, fatty acid composition of tissue and gastrointestinal content, and antioxidant status of lamb fed seed of a halophyte (Suaeda glauca). Meat Science, 2015, 100, 10-16.	5.5	20
11	Effects of lairage time after road transport on some blood indicators of welfare and meat quality traits in sheep. Journal of Animal Physiology and Animal Nutrition, 2012, 96, 1127-1135.	2.2	19
12	Effects of polyphenolic extract from <i>Eucommia ulmoides</i> Oliver leaf on growth performance, digestibility, rumen fermentation and antioxidant status of fattening lambs. Animal Science Journal, 2018, 89, 888-894.	1.4	16
13	Protective effects of chlorogenic acid on the meat quality of oxidatively stressed broilers revealed by integrated metabolomics and antioxidant analysis. Food and Function, 2022, 13, 2238-2252.	4.6	15
14	Chlorogenic acid improves growth performance and intestinal health through autophagy-mediated nuclear factor erythroid 2-related factor 2 pathway in oxidatively stressed broilers induced by dexamethasone. Poultry Science, 2022, 101, 102036.	3.4	10
15	Evaluation of yield and chemical composition of a halophyte ( <i>Suaeda glauca</i> ) and its feeding value for lambs. Grass and Forage Science, 2012, 67, 153-161.	2.9	8
16	Fermentation quality and nutritive value of fresh and fermented total mixed rations containing Chinese wildrye or corn stover. Grassland Science, 2016, 62, 213-223.	1.1	8