

# Huawei Liu

## List of Publications by Year in descending order

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16  
papers

479  
citations

687363

13  
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940533

16  
g-index

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docs citations

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times ranked

643  
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#	ARTICLE	IF	CITATIONS
1	Protective effects of chlorogenic acid on the meat quality of oxidatively stressed broilers revealed by integrated metabolomics and antioxidant analysis. <i>Food and Function</i> , 2022, 13, 2238-2252.	4.6	15
2	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. <i>Poultry Science</i> , 2022, 101, 102036.	3.4	10
3	Effects of chlorogenic acid-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. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2020, 104, 1116-1125.	2.2	25
4	Effects of chlorogenic acid-enriched extract from <i>Eucommia ulmoides</i> leaf on performance, meat quality, oxidative stability, and fatty acid profile of meat in heat-stressed broilers. <i>Poultry Science</i> , 2019, 98, 3040-3049.	3.4	61
5	Antimicrobial resistance and virulence genes of <i>Streptococcus</i> isolated from dairy cows with mastitis in China. <i>Microbial Pathogenesis</i> , 2019, 131, 33-39.	2.9	43
6	Effects of polyphenolic extract from <i>Eucommia ulmoides</i> Oliver leaf on growth performance, digestibility, rumen fermentation and antioxidant status of fattening lambs. <i>Animal Science Journal</i> , 2018, 89, 888-894.	1.4	16
7	Effects of chestnut tannins on intestinal morphology, barrier function, pro-inflammatory cytokine expression, microflora and antioxidant capacity in heat-stressed broilers. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2018, 102, 717-726.	2.2	49
8	Fermentation quality and nutritive value of fresh and fermented total mixed rations containing Chinese wildrye or corn stover. <i>Grassland Science</i> , 2016, 62, 213-223.	1.1	8
9	Effects of chestnut tannins on the meat quality, welfare, and antioxidant status of heat-stressed lambs. <i>Meat Science</i> , 2016, 116, 236-242.	5.5	45
10	Meat quality, fatty acid composition of tissue and gastrointestinal content, and antioxidant status of lamb fed seed of a halophyte ( <i>Suaeda glauca</i> ). <i>Meat Science</i> , 2015, 100, 10-16.	5.5	20
11	Effects of chestnut tannins on performance and antioxidative status of transition dairy cows. <i>Journal of Dairy Science</i> , 2013, 96, 5901-5907.	3.4	71
12	Influence of pasture intake on meat quality, lipid oxidation, and fatty acid composition of geese <sup>1</sup> . <i>Journal of Animal Science</i> , 2013, 91, 764-771.	0.5	31
13	Influence of chestnut tannins on welfare, carcass characteristics, meat quality, and lipid oxidation in rabbits under high ambient temperature. <i>Meat Science</i> , 2012, 90, 164-169.	5.5	37
14	Effects of shade on welfare and meat quality of grazing sheep under high ambient temperature <sup>1</sup> . <i>Journal of Animal Science</i> , 2012, 90, 4764-4770.	0.5	21
15	Evaluation of yield and chemical composition of a halophyte ( <i>Suaeda glauca</i> ) and its feeding value for lambs. <i>Grass and Forage Science</i> , 2012, 67, 153-161.	2.9	8
16	Effects of lairage time after road transport on some blood indicators of welfare and meat quality traits in sheep. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2012, 96, 1127-1135.	2.2	19