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List of Publications by Year
in descending order

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195 papers	5,949 citations	71102 41 h-index	102487 66 g-index
201 all docs	201 docs citations	201 times ranked	5790 citing authors

#	Article	IF	Citations
1	Microalgae as feed ingredients for livestock production and meat quality: A review. Livestock Science, 2017, 205, 111-121.	1.6	302
2	Cellulosome assembly revealed by the crystal structure of the cohesin-dockerin complex. Proceedings of the National Academy of Sciences of the United States of America, 2003, 100, 13809-13814.	7.1	230
3	Effect of cooking methods on fatty acids, conjugated isomers of linoleic acid and nutritional quality of beef intramuscular fat. Meat Science, 2010, 84, 769-777.	5.5	162
4	Effect of the feeding system on intramuscular fatty acids and conjugated linoleic acid isomers of beef cattle, with emphasis on their nutritional value and discriminatory ability. Food Chemistry, 2009, 114, 939-946.	8.2	158
5	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.	1.5	141
6	Evidence for a dual binding mode of dockerin modules to cohesins. Proceedings of the National Academy of Sciences of the United States of America, 2007, 104, 3089-3094.	7.1	124
7	The Structure of the Feruloyl Esterase Module of Xylanase 10B from Clostridium thermocellum Provides Insights into Substrate Recognition. Structure, 2001, 9, 1183-1190.	3.3	112
8	Evidence that family 35 carbohydrate binding modules display conserved specificity but divergent function. Proceedings of the National Academy of Sciences of the United States of America, 2009, 106, 3065-3070.	7.1	109
9	Xyloglucan Is Recognized by Carbohydrate-binding Modules That Interact with Î²-Glucan Chains. Journal of Biological Chemistry, 2006, 281, 8815-8828.	3.4	102
10	Simultaneous HPLC quantification of total cholesterol, tocopherols and Î²-carotene in BarrosÃ£-PDO veal. Food Chemistry, 2006, 94, 469-477.	8.2	99
11	Structure and Activity of Two Metal Ion-dependent Acetylxylan Esterases Involved in Plant Cell Wall Degradation Reveals a Close Similarity to Peptidoglycan Deacetylases. Journal of Biological Chemistry, 2006, 281, 10968-10975.	3.4	99
12	The Family 11 Carbohydrate-binding Module of Clostridium thermocellum Lic26A-Cel5E Accommodates Î²-1,4- and Î²-1,3â€“1,4-Mixed Linked Glucans at a Single Binding Site. Journal of Biological Chemistry, 2004, 279, 34785-34793.	3.4	95
13	Pasture Intake Improves the Performance and Meat Sensory Attributes of Free-Range Broilers. Poultry Science, 2008, 87, 71-79.	3.4	94
14	Effect of Dietary Dehydrated Pasture and Citrus Pulp on the Performance and Meat Quality of Broiler Chickens. Poultry Science, 2008, 87, 733-743.	3.4	93
15	Insights into the Molecular Determinants of Substrate Specificity in Glycoside Hydrolase Family 5 Revealed by the Crystal Structure and Kinetics of Cellvibrio mixtus Mannosidase 5A. Journal of Biological Chemistry, 2004, 279, 25517-25526.	3.4	91
16	Structural insights into a unique cellulase fold and mechanism of cellulose hydrolysis. Proceedings of the National Academy of Sciences of the United States of America, 2011, 108, 5237-5242.	7.1	88
17	Rumen biohydrogenation-derived fatty acids in milk fat from grazing dairy cows supplemented with rapeseed, sunflower, or linseed oils. Journal of Dairy Science, 2009, 92, 4530-4540.	3.4	87
18	Cholesterol levels and sensory characteristics of meat from broilers consuming moderate to high levels of alfalfa. Poultry Science, 2004, 83, 810-814.	3.4	86

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19	Influence of Pasture Intake on the Fatty Acid Composition, and Cholesterol, Tocopherols, and Tocotrienols Content in Meat from Free-Range Broilers. Poultry Science, 2008, 87, 80-88.	3.4	86
20	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.	5.5	85
21	Crystal Structures of Clostridium thermocellum Xyloglucanase, XGH74A, Reveal the Structural Basis for Xyloglucan Recognition and Degradation. Journal of Biological Chemistry, 2006, 281, 24922-24933.	3.4	79
22	Effect of dietary replacement of sunflower oil with linseed oil on intramuscular fatty acids of lamb meat. Meat Science, 2009, 83, 499-505.	5.5	75
23	The increased intramuscular fat promoted by dietary lysine restriction in lean but not in fatty pig genotypes improves pork sensory attributes1. Journal of Animal Science, 2013, 91, 3177-3187.	0.5	72
24	The Clostridium cellulolyticum Dockerin Displays a Dual Binding Mode for Its Cohesin Partner. Journal of Biological Chemistry, 2008, 283, 18422-18430.	3.4	71
25	The Crystal Structure of the Family 6 Carbohydrate Binding Module from Cellvibrio mixtus Endoglucanase 5A in Complex with Oligosaccharides Reveals Two Distinct Binding Sites with Different Ligand Specificities. Journal of Biological Chemistry, 2004, 279, 21560-21568.	3.4	68
26	Direct supplementation of diet is the most efficient way of enriching broiler meat with n-3 long-chain polyunsaturated fatty acids. British Poultry Science, 2013, 54, 753-765.	1.7	61
27	How Family 26 Glycoside Hydrolases Orchestrate Catalysis on Different Polysaccharides. Journal of Biological Chemistry, 2005, 280, 32761-32767.	3.4	60
28	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.	5.2	60
29	A novel Cellvibrio mixtus family 10 xylanase that is both intracellular and expressed under non-inducing conditions The GenBank accession numbers for the sequences described in this paper are AF049493 and AF168359 for xynC and xynG, respectively.. Microbiology (United Kingdom), 2000, 146, 1959-1967.	1.8	57
30	Current knowledge and future perspectives of the use of seaweeds for livestock production and meat quality: a systematic review. Journal of Animal Physiology and Animal Nutrition, 2021, 105, 1075-1102.	2.2	56
31	The Active Site of a Carbohydrate Esterase Displays Divergent Catalytic and Noncatalytic Binding Functions. PLoS Biology, 2009, 7, e1000071.	5.6	56
32	Effect of slaughter season on fatty acid composition, conjugated linoleic acid isomers and nutritional value of intramuscular fat in BarrosÃ£-PDO veal. Meat Science, 2007, 75, 44-52.	5.5	54
33	Fatty acid composition, conjugated linoleic acid isomers and cholesterol in beef from crossbred bullocks intensively produced and from Alentejana purebred bullocks reared according to Carnalentejana-PDO specifications. Meat Science, 2006, 72, 425-436.	5.5	53
34	Impact of dietary incorporation of Spirulina (Arthrospira platensis) and exogenous enzymes on broiler performance, carcass traits, and meat quality. Poultry Science, 2020, 99, 2519-2532.	3.4	53
35	Putting an N-terminal end to the Clostridium thermocellum xylanase Xyn10B story: Crystal structure of the CBM22-1â€“GH10 modules complexed with xylohexaose. Journal of Structural Biology, 2010, 172, 353-362.	2.8	52
36	Contents of conjugated linoleic acid isomers in ruminant-derived foods and estimation of their contribution to daily intake in Portugal. British Journal of Nutrition, 2007, 98, 1206-1213.	2.3	50

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37	Novel combination of feed enzymes to improve the degradation of Chlorella vulgaris recalcitrant cell wall. Scientific Reports, 2019, 9, 5382.	3.3	47
38	Resistant starch reduces large intestinal pH and promotes fecal lactobacilli and bifidobacteria in pigs. Animal, 2019, 13, 64-73.	3.3	46
39	Differential effects of reduced protein diets on fatty acid composition and gene expression in muscle and subcutaneous adipose tissue of Alentejana purebred and Large WhiteÃÃ—ÂLandraceÃÃ—ÂPietrain crossbred pigs. British Journal of Nutrition, 2013, 110, 216-229.	2.3	45
40	Restricting the Intake of a Cereal-Based Feed in Free-Range-Pastured Poultry: Effects on Performance and Meat Quality. Poultry Science, 2008, 87, 2032-2042.	3.4	44
41	Influence of household cooking methods on amino acids and minerals of BarrosÃ£-PDO veal. Meat Science, 2015, 99, 38-43.	5.5	44
42	Docosahexaenoic acid at the sn-2 position of structured triacylglycerols improved n-3 polyunsaturated fatty acid assimilation in tissues of hamsters. Nutrition Research, 2016, 36, 452-463.	2.9	42
43	Crystal Structure of a Cellulosomal Family 3 Carbohydrate Esterase from Clostridium thermocellum Provides Insights into the Mechanism of Substrate Recognition. Journal of Molecular Biology, 2008, 379, 64-72.	4.2	41
44	Expression of genes controlling fat deposition in two genetically diverse beef cattle breeds fed high or low silage diets. BMC Veterinary Research, 2013, 9, 118.	1.9	41
45	Common Inhibition of Both Î²-Glucosidases and Î²-Mannosidases by Isofagomine Lactam Reflects Different Conformational Itineraries for Pyranoside Hydrolysis. ChemBioChem, 2004, 5, 1596-1599.	2.6	38
46	Changes in the Profile of Free Amino Acids and Biogenic Amines During the Extended Short Ripening of Portuguese Dry-Cured Ham. Food Science and Technology International, 2004, 10, 297-304.	2.2	37
47	Conjugated linoleic acid in diets for large-size rainbow trout (Oncorhynchus mykiss): effects on growth, chemical composition and sensory attributes. British Journal of Nutrition, 2007, 97, 289-297.	2.3	37
48	Irradiation effect on fatty acid composition and conjugated linoleic acid isomers in frozen lamb meat. Meat Science, 2007, 77, 689-695.	5.5	37
49	Influence of dietary Chlorella vulgaris and carbohydrate-active enzymes on growth performance, meat quality and lipid composition of broiler chickens. Poultry Science, 2021, 100, 926-937.	3.4	37
50	Effect of dietary conjugated linoleic acid on muscle, liver and visceral lipid deposition in rainbow trout juveniles (Oncorhynchus mykiss). Aquaculture, 2006, 254, 496-505.	3.5	36
51	Current feeding strategies to improve pork intramuscular fat content and its nutritional quality. Advances in Food and Nutrition Research, 2019, 89, 53-94.	3.0	36
52	Signature Active Site Architectures Illuminate the Molecular Basis for Ligand Specificity in Family 35 Carbohydrate Binding Module,. Biochemistry, 2010, 49, 6193-6205.	2.5	35
53	Insights into the Structural Determinants of Cohesinâ€"Dockerin Specificity Revealed by the Crystal Structure of the Type II Cohesin from Clostridium thermocellum SdbA. Journal of Molecular Biology, 2005, 349, 909-915.	4.2	34
54	Use of Î²-Glucanases and Î²-1,4-Xylanases to Supplement Diets Containing Alfalfa and Rye for Laying Hens: Effects on Bird Performance and Egg Quality. Journal of Applied Poultry Research, 2006, 15, 256-265.	1.2	34

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55	Functional insights into the role of novel typeÂI cohesin and dockerin domains from Clostridium thermocellum. Biochemical Journal, 2009, 424, 375-384.	3.7	34
56	A Novel, Noncatalytic Carbohydrate-binding Module Displays Specificity for Galactose-containing Polysaccharides through Calcium-mediated Oligomerization. Journal of Biological Chemistry, 2011, 286, 22499-22509.	3.4	33
57	Effect of reduced dietary protein and supplementation with a docosahexaenoic acid product on broiler performance and meat quality. British Poultry Science, 2014, 55, 752-765.	1.7	32
58	The combination of arginine and leucine supplementation of reduced crude protein diets for boars increases eating quality of pork1. Journal of Animal Science, 2014, 92, 2030-2040.	0.5	32
59	Understanding How Noncatalytic Carbohydrate Binding Modules Can Display Specificity for Xyloglucan. Journal of Biological Chemistry, 2013, 288, 4799-4809.	3.4	31
60	Biohydrogenation intermediates are differentially deposited between polar and neutral intramuscular lipids of lambs. European Journal of Lipid Science and Technology, 2011, 113, 924-934.	1.5	30
61	Effects of dietary inclusion of citrus pulp and rockrose soft stems and leaves on lamb meat quality and fatty acid composition. Animal, 2018, 12, 872-881.	3.3	30
62	Molecular determinants of ligand specificity in family 11 carbohydrate binding modules â€“ an NMR, Xâ€ray crystallography and computational chemistry approach. FEBS Journal, 2008, 275, 2524-2535.	4.7	29
63	A twoâ€enzyme constituted mixture to improve the degradation of Arthrospira platensis microalga cell wall for monogastric diets. Journal of Animal Physiology and Animal Nutrition, 2020, 104, 310-321.	2.2	29
64	Molecular Architecture and Structural Transitions of a Clostridium thermocellum Mini-Cellulosome. Journal of Molecular Biology, 2011, 407, 571-580.	4.2	28
65	Serum adipokine profile and fatty acid composition of adipose tissues are affected by conjugated linoleic acid and saturated fat diets in obese Zucker rats. British Journal of Nutrition, 2010, 103, 869-878.	2.3	27
66	Novel Clostridium thermocellum Type I Cohesin-Dockerin Complexes Reveal a Single Binding Mode. Journal of Biological Chemistry, 2012, 287, 44394-44405.	3.4	27
67	Seasonal changes of CLA isomers and other fatty acids of milk fat from grazing dairy herds in the Azores. Journal of the Science of Food and Agriculture, 2008, 88, 1855-1859.	3.5	26
68	Effect of low- and high-forage diets on meat quality and fatty acid composition of Alentejana and BarrosÃ£ beef breeds. Animal, 2012, 6, 1187-1197.	3.3	26
69	Is hepatic lipid metabolism of beef cattle influenced by breed and dietary silage level?. BMC Veterinary Research, 2014, 10, 65.	1.9	26
70	Combined effects of dietary arginine, leucine and protein levels on fatty acid composition and gene expression in the muscle and subcutaneous adipose tissue of crossbred pigs. British Journal of Nutrition, 2014, 111, 1521-1535.	2.3	26
71	Using Microalgae as a Sustainable Feed Resource to Enhance Quality and Nutritional Value of Pork and Poultry Meat. Foods, 2021, 10, 2933.	4.3	25
72	Galactomannan hydrolysis and mannose metabolism inCellvibrio mixtus. FEMS Microbiology Letters, 2006, 261, 123-132.	1.8	24

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73	Influence of slaughter season and muscle type on fatty acid composition, conjugated linoleic acid isomeric distribution and nutritional quality of intramuscular fat in Arouquesa-PDO veal. Meat Science, 2007, 76, 787-795.	5.5	24
74	Role of Pectinolytic Enzymes Identified in Clostridium thermocellum Cellulosome. PLoS ONE, 2015, 10, e0116787.	2.5	24
75	Contribution of major structural changes in myofibrils to rabbit meat tenderisation during ageing. Meat Science, 2002, 61, 103-113.	5.5	23
76	Doppel gene polymorphisms in Portuguese sheep breeds: Insights on ram fertility. Animal Reproduction Science, 2009, 114, 157-166.	1.5	23
77	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.	3.3	23
78	Reduced protein diets increase intramuscular fat of psoas major, a red muscle, in lean and fatty pig genotypes. Animal, 2017, 11, 2094-2102.	3.3	23
79	Molecular determinants of substrate specificity in the feruloyl esterase module of xylanase 10B fromClostridium thermocellum. Acta Crystallographica Section D: Biological Crystallography, 2005, 61, 194-197.	2.5	22
80	The chemical composition and lipid profile of the chub mackerel (Scomber colias) show a strong seasonal dependence: Contribution to a nutritional evaluation. Biochimie, 2020, 178, 181-189.	2.6	22
81	Role of cysteine endopeptidases (EC 3.4.22) in rabbit meat tenderisation and some related changes. Meat Science, 2001, 57, 283-290.	5.5	21
82	Improving the Lipid Nutritive Value of Poultry Meat Through the Incorporation of a Dehydrated Leguminous-Based Forage in the Diet for Broiler Chicks. Poultry Science, 2008, 87, 1587-1594.	3.4	21
83	Influence of feeding graded levels of canned sardines on the inflammatory markers and tissue fatty acid composition of Wistar rats. British Journal of Nutrition, 2014, 112, 309-319.	2.3	21
84	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.	2.2	20
85	Levels of endogenous Î²-glucanase activity in barley affect the efficacy of exogenous enzymes used to supplement barley-based diets for poultry. Poultry Science, 2011, 90, 1245-1256.	3.4	20
86	Dietary inclusion of tomato pomace improves meat oxidative stability of young pigs. Journal of Animal Physiology and Animal Nutrition, 2017, 101, 1215-1226.	2.2	20
87	Effect of corn supplementation of grass finishing of Holstein bulls on fatty acid composition of meat lipids1. Journal of Animal Science, 2014, 92, 3701-3714.	0.5	19
88	Effect of betaine and arginine in lysine-deficient diets on growth, carcass traits, and pork quality1. Journal of Animal Science, 2015, 93, 4721-4733.	0.5	19
89	Prionâ€like Doppel gene polymorphisms and scrapie susceptibility in portuguese sheep breeds. Animal Genetics, 2010, 41, 311-314.	1.7	18
90	Seasonal changes and muscle type effect on the nutritional quality of intramuscular fat in Mirandesa-PDO veal. Meat Science, 2012, 90, 819-827.	5.5	18

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91	NMR solution structure and SRP54M predicted interaction of the N-terminal sequence (1-30) of the ovine Doppel protein. Peptides, 2013, 49, 32-40.	2.4	18
92	Adipocyte membrane glycerol permeability is involved in the anti-adipogenic effect of conjugated linoleic acid. Biochemical and Biophysical Research Communications, 2015, 458, 356-361.	2.1	18
93	Assessing the effect of dietary inulin supplementation on gastrointestinal fermentation, digestibility and growth in pigs: A meta-analysis. Animal Feed Science and Technology, 2017, 233, 120-132.	2.2	18
94	Markers of neuroprotection of combined EPA and DHA provided by fish oil are higher than those of EPA (Nannochloropsis) and DHA (Schizochytrium) from microalgae oils in Wistar rats. Nutrition and Metabolism, 2017, 14, 62.	3.0	18
95	Fatty acid composition, cholesterol and Î±-tocopherol of BarrosÃ£-PDO veal produced in farms located in lowlands, ridges and mountains. Journal of Food Composition and Analysis, 2011, 24, 987-994.	3.9	17
96	Effect of pig breed and dietary protein level on selected fatty acids and stearoyl-coenzyme A desaturase protein expression in longissimus muscle and subcutaneous fat1. Journal of Animal Science, 2013, 91, 4540-4546.	0.5	17
97	Increased intramuscular fat induced by reduced dietary protein in finishing pigs: effects on the longissimus lumborum muscle proteome. Molecular BioSystems, 2016, 12, 2447-2457.	2.9	17
98	A High Dietary Incorporation Level of Chlorella vulgaris Improves the Nutritional Value of Pork Fat without Impairing the Performance of Finishing Pigs. Animals, 2020, 10, 2384.	2.3	17
99	Effect of dietary inclusion of Spirulina on production performance, nutrient digestibility and meat quality traits in postâ€weaning piglets. Journal of Animal Physiology and Animal Nutrition, 2021, 105, 247-259.	2.2	17
100	Determination of salbutamol in rats at low concentrations using liquid chromatography with electrochemical detection. Analytica Chimica Acta, 1993, 275, 279-283.	5.4	16
101	The N-terminal family 22 carbohydrate-binding module of xylanase 10B of is not a thermostabilizing domain. FEMS Microbiology Letters, 2004, 238, 71-78.	1.8	16
102	The thermostable Î²-1,3-1,4-glucanase fromClostridium thermocellumimproves the nutritive value of highly viscous barley-based diets for broilers. British Poultry Science, 2012, 53, 224-234.	1.7	16
103	Effect of slaughter season and muscle type on the fatty acid composition, including conjugated linoleic acid isomers, and nutritional value of intramuscular fat in organic beef. Journal of the Science of Food and Agriculture, 2012, 92, 2428-2435.	3.5	16
104	Effects of dietary CLA on n-3 HUFA score and N-acylethanolamides biosynthesis in the liver of obese Zucker rats. Prostaglandins Leukotrienes and Essential Fatty Acids, 2015, 98, 15-19.	2.2	16
105	The reduction of starch in finishing diets supplemented with oil does not prevent the accumulation of trans-10 18:1 in lamb meat1. Journal of Animal Science, 2017, 95, 3745-3761.	0.5	16
106	Is prnt a Pseudogene? Identification of Ram Prt in Testis and Ejaculated Spermatozoa. PLoS ONE, 2012, 7, e42957.	2.5	16
107	Fatty acid composition, including isomeric profile of conjugated linoleic acid, and cholesterol in Mertolenga-PDO beef. Journal of the Science of Food and Agriculture, 2006, 86, 2196-2205.	3.5	15
108	Diet supplementation with the cis-9,trans-11 conjugated linoleic acid isomer affects the size of adipocytes in Wistar rats. Nutrition Research, 2008, 28, 480-486.	2.9	15

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109	Genetic Background and Diet Impact Beef Fatty Acid Composition and Stearoylâ€CoA Desaturase mRNA Expression. Lipids, 2013, 48, 369-381.	1.7	15
110	Restriction of dietary protein does not promote hepatic lipogenesis in lean or fatty pigs. British Journal of Nutrition, 2016, 115, 1339-1351.	2.3	15
111	The prionâ€related protein (testisâ€specific) gene (<scp>PRNT</scp>) is highly polymorphic in Portuguese sheep. Animal Genetics, 2016, 47, 128-132.	1.7	15
112	A New Member of Family 11 Polysaccharide Lyase, Rhamnogalacturonan Lyase (CtRGLf) from Clostridium thermocellum. Molecular Biotechnology, 2016, 58, 232-240.	2.4	15
113	Fatty acid composition and nutritional value of fat in three PDO ewe's milk Portuguese cheeses. Dairy Science and Technology, 2008, 88, 683-694.	2.2	14
114	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.	5.5	14
115	Influence of betaine and arginine supplementation of reduced protein diets on fatty acid composition and gene expression in the muscle and subcutaneous adipose tissue of cross-bred pigs. British Journal of Nutrition, 2016, 115, 937-950.	2.3	14
116	Influence of Dietary Supplementation with an Amino Acid Mixture on Inflammatory Markers, Immune Status and Serum Proteome in LPS-Challenged Weaned Piglets. Animals, 2021, 11, 1143.	2.3	14
117	Contrasting cellularity on fat deposition in the subcutaneous adipose tissue and longissimus lumborum muscle from lean and fat pigs under dietary protein reduction. Animal, 2014, 8, 629-637.	3.3	13
118	Different Dietary N-3 Polyunsaturated Fatty Acid Formulations Distinctively Modify Tissue Fatty Acid and N-Acylethanolamine Profiles. Nutrients, 2021, 13, 625.	4.1	13
119	Effects of Chlorella vulgaris as a Feed Ingredient on the Quality and Nutritional Value of Weaned Pigletsâ€™ Meat. Foods, 2021, 10, 1155.	4.3	13
120	An individual alginate lyase is effective in the disruption of Laminaria digitata recalcitrant cell wall. Scientific Reports, 2021, 11, 9706.	3.3	13
121	Influence of Chlorella vulgaris on growth, digestibility and gut morphology and microbiota of weaned piglet. Scientific Reports, 2022, 12, 6012.	3.3	13
122	Quality Traits and Nutritional Value of Pork and Poultry Meat from Animals Fed with Seaweeds. Foods, 2021, 10, 2961.	4.3	13
123	Contrasting Cellularity and Fatty Acid Composition in Fat Depots from Alentejana and BarrosÃ£ Bovine Breeds Fed High and Low Forage Diets. International Journal of Biological Sciences, 2012, 8, 214-227.	6.4	12
124	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.	2.2	12
125	Structureâ€“function analyses generate novel specificities to assemble the components of multienzyme bacterial cellulosome complexes. Journal of Biological Chemistry, 2018, 293, 4201-4212.	3.4	12
126	Physicochemical traits and sensory quality of commercial butter produced in the Azores. International Dairy Journal, 2019, 88, 10-17.	3.0	12

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127	Recalcitrant cell wall of Ulva lactuca seaweed is degraded by a single ulvan lyase from family 25 of polysaccharide lyases. Animal Nutrition, 2022, 9, 184-192.	5.1	12
128	Influence of Feeding Weaned Piglets with Laminaria digitata on the Quality and Nutritional Value of Meat. Foods, 2022, 11, 1024.	4.3	12
129	Conjugated linoleic acid reduces permeability and fluidity of adipose plasma membranes from obese Zucker rats. Biochemical and Biophysical Research Communications, 2010, 398, 199-204.	2.1	11
130	Intramuscular lipids of Mertolenga-PDO beef, Mertolenga-PDO veal and â€œVitela Tradicional do Montadoâ€•PGI veal. Food Chemistry, 2012, 132, 1486-1494.	8.2	11
131	Overexpression, purification and crystallization of the two C-terminal domains of the bifunctional cellulasectCel9D-Cel44A fromClostridium thermocellum. Acta Crystallographica Section F: Structural Biology Communications, 2005, 61, 1043-1045.	0.7	10
132	Differential mesenteric fat deposition in bovines fed on silage or concentrate is independent of glycerol membrane permeability. Animal, 2011, 5, 1949-1956.	3.3	10
133	The Prionâ€like Protein Doppel Enhances Ovine Spermatozoa Fertilizing Ability. Reproduction in Domestic Animals, 2012, 47, 196-202.	1.4	10
134	Cooking and Diet Quality: A Focus on Meat. , 2013, , 257-284.		10
135	Novel modular enzymes encoded by a cellulase gene cluster in Cellvibrio mixtus. FEMS Microbiology Letters, 2006, 265, 26-34.	1.8	9
136	Role of a family 11 carbohydrate-binding module in the function of a recombinant cellulase used to supplement a barley-based diet for broiler chickens. British Poultry Science, 2008, 49, 446-454.	1.7	9
137	Family 42 carbohydrate-binding modules display multiple arabinoxylan-binding interfaces presenting different ligand affinities. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2010, 1804, 2054-2062.	2.3	9
138	Differences in lipid deposition and adipose membrane biophysical properties from lean and obese pigs under dietary protein restriction. Biochemical and Biophysical Research Communications, 2012, 423, 170-175.	2.1	9
139	Inhibition of ovine in vitro fertilization by anti-Prt antibody: hypothetical model for Prt/ZP interaction. Reproductive Biology and Endocrinology, 2013, 11, 25.	3.3	9
140	A family 11 carbohydrate-binding module (CBM) improves the efficacy of a recombinant cellulase used to supplement barley-based diets for broilers at lower dosage rates. British Poultry Science, 2008, 49, 600-608.	1.7	8
141	Family 6 carbohydrate-binding modules display multiple ÃŽÂ²1,3-linked glucan-specific binding interfaces. FEMS Microbiology Letters, 2009, 300, 48-57.	1.8	8
142	Dietary CLA Combined with Palm Oil or Ovine Fat Differentially Influences Fatty Acid Deposition in Tissues of Obese Zucker Rats. Lipids, 2012, 47, 47-58.	1.7	8
143	Prion protein 2 (dublet) gene (PRND): role in ovine semen capacitation, cryopreservation and fertility. Reproduction, Fertility and Development, 2017, 29, 985.	0.4	8
144	Prion protein testis specific (PRNT) gene polymorphisms and transcript level in ovine spermatozoa: Implications in freezability, fertilization and embryo production. Theriogenology, 2018, 115, 124-132.	2.1	8

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145	Modulation of aquaporin gene expression by n-3 long-chain PUFA lipid structures in white and brown adipose tissue from hamsters. British Journal of Nutrition, 2018, 120, 1098-1106.	2.3	8
146	Amino acid profiles of muscle and liver tissues of Australian Merino, Damara and Dorper lambs under restricted feeding. Journal of Animal Physiology and Animal Nutrition, 2019, 103, 1295-1302.	2.2	8
147	A dual cohesinâ€“dockerin complex binding mode in Bacteroides cellulosolvens contributes to the size and complexity of its cellulosome. Journal of Biological Chemistry, 2021, 296, 100552.	3.4	8
148	Influence of dietary Spirulina inclusion and lysozyme supplementation on the longissimus lumborum muscle proteome of newly weaned piglets. Journal of Proteomics, 2021, 244, 104274.	2.4	8
149	Effect of Dietary Laminaria digitata with Carbohydrases on Broiler Production Performance and Meat Quality, Lipid Profile, and Mineral Composition. Animals, 2022, 12, 1007.	2.3	8
150	Content and distribution of conjugated linoleic acid isomers in bovine milk, cheese and butter from Azores. Dairy Science and Technology, 2009, 89, 193-200.	2.2	7
151	Effect of dietary conjugated linoleic acid isomers on water and glycerol permeability of kidney membranes. Biochemical and Biophysical Research Communications, 2009, 383, 108-112.	2.1	7
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