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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	Effect of dietary incorporation of Chlorella vulgaris and CAZyme supplementation on the hepatic proteome of finishing pigs. Journal of Proteomics, 2022, 256, 104504.	2.4	5
2	Impact of Chlorella vulgaris as feed ingredient and carbohydrases on the health status and hepatic lipid metabolism of finishing pigs. Research in Veterinary Science, 2022, 144, 44-53.	1.9	7
3	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
4	Dietary Chlorella vulgaris with aÂspecific enzyme mixture enriches pork in potassium and improves its sodium to potassium ratio. British Food Journal, 2022, ahead-of-print, .	2.9	1
5	Total Lipids, Fatty Acid Composition, Total Cholesterol and Lipid-Soluble Antioxidant Vitamins in the longissimus lumborum Muscle of Water Buffalo (Bubalus bubalis) from Different Production Systems of the Brazilian Eastern Amazon. Animals, 2022, 12, 595.	2.3	4
6	Influence of Feeding Weaned Piglets with Laminaria digitata on the Quality and Nutritional Value of Meat. Foods, 2022, 11, 1024.	4.3	12
7	Influence of Chlorella vulgaris on growth, digestibility and gut morphology and microbiota of weaned piglet. Scientific Reports, 2022, 12, 6012.	3.3	13
8	Seasonal variation of chub mackerel (Scomber colias) selenium and vitamin B12 content and its potential role in human health. Journal of Food Composition and Analysis, 2022, 109, 104502.	3.9	1
9	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
10	Combined effects of dietary Laminaria digitata with alginate lyase on plasma metabolites and hepatic lipid, pigment and mineral composition of broilers. BMC Veterinary Research, 2022, 18, 153.	1.9	2
11	Digestibility of Meat Mineral and Proteins from Broilers Fed with Graded Levels of Chlorella vulgaris. Foods, 2022, 11, 1345.	4.3	5
12	Testimony on a successful lab protocol to disrupt Chlorella vulgaris microalga cell wall. PLoS ONE, 2022, 17, e0268565.	2.5	4
13	Production of low-cholesterol butter with Lacticaseibacillus paracasei immobilized in calcium-alginate beads. Food Chemistry, 2022, 393, 133419.	8.2	1
14	Effect on Broiler Production Performance and Meat Quality of Feeding Ulva lactuca Supplemented with Carbohydrases. Animals, 2022, 12, 1720.	2.3	5
15	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
16	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
17	Different Dietary N-3 Polyunsaturated Fatty Acid Formulations Distinctively Modify Tissue Fatty Acid and N-Acylethanolamine Profiles. Nutrients, 2021, 13, 625.	4.1	13
18	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

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19	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
20	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
21	Dietary Arthrospira platensis improves systemic antioxidant potential and changes plasma lipids without affecting related hepatic metabolic pathways in post-weaned piglets. BMC Veterinary Research, 2021, 17, 158.	1.9	6
22	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
23	An individual alginate lyase is effective in the disruption of Laminaria digitata recalcitrant cell wall. Scientific Reports, 2021, 11, 9706.	3.3	13
24	Antioxidant and antiâ€inflammatory activities of ethyl acetate extracts of chub mackerel (Scomber) Tj ETQq0 0 0 rgBT /Overlock 10 T 2021, 56, 4576-4584.	2.7	0
25	Impact of dietary Chlorella vulgaris and carbohydrate-active enzymes incorporation on plasma metabolites and liver lipid composition of broilers. BMC Veterinary Research, 2021, 17, 229.	1.9	7
26	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
27	Seasonality as experienced in the market and the resulting variation in the amino acid and elemental composition of chub mackerel (Scomber colias). Journal of Food Composition and Analysis, 2021, 104, 104151.	3.9	0
28	Glutamine and cystine-enriched diets modulate aquaporins gene expression in the small intestine of piglets. PLoS ONE, 2021, 16, e0245739.	2.5	4
29	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
30	Quality Traits and Nutritional Value of Pork and Poultry Meat from Animals Fed with Seaweeds. Foods, 2021, 10, 2961.	4.3	13
31	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
32	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
33	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
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	Ameliorating Pork Marbling and Quality with Novel Feeding Approaches. , 2020, , 161-177.		0
36	Exogenous Enzymes Improve the Nutritive Value of Cereal-Based Diets for Monogastric Animals Through Different Mechanisms. , 2020, , 108-127.		3

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37	The Fine Structure of the Cellulosome Defines the Intricacies of Carbohydrate Deconstruction in the Mammalian Gut. , 2020, , 87-107.		0
38	Resistant starch reduces large intestinal pH and promotes fecal lactobacilli and bifidobacteria in pigs. Animal, 2019, 13, 64-73.	3.3	46
39	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
40	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
41	Novel combination of feed enzymes to improve the degradation of Chlorella vulgaris recalcitrant cell wall. Scientific Reports, 2019, 9, 5382.	3.3	47
42	Physicochemical traits and sensory quality of commercial butter produced in the Azores. International Dairy Journal, 2019, 88, 10-17.	3.0	12
43	From Natural Triacylglycerols to Novel Structured Lipids Containing n-3 Long-Chain Polyunsaturated Fatty Acids. , 2019, , 225-235.		1
44	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
45	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
46	Betaine and arginine supplementation of low protein diets improves plasma lipids but does not affect hepatic fatty acid composition and related gene expression profiling in pigs. Journal of the Science of Food and Agriculture, 2018, 98, 598-608.	3.5	6
47	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
48	Docosahexaenoic acid (DHA) at the sn-2 position of triacylglycerols increases DHA incorporation in brown, but not in white adipose tissue, of hamsters. International Journal of Food Sciences and Nutrition, 2018, 69, 458-471.	2.8	3
49	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
50	Stearidonic acid combined with alpha-linolenic acid improves lipemic and neurological markers in a rat model subject to a hypercaloric diet. Prostaglandins Leukotrienes and Essential Fatty Acids, 2018, 135, 137-146.	2.2	7
51	Does growth path influence beef lipid deposition and fatty acid composition?. PLoS ONE, 2018, 13, e0193875.	2.5	4
52	Higher order scaffoldin assembly in Ruminococcus flavefaciens cellulosome is coordinated by a discrete cohesin-dockerin interaction. Scientific Reports, 2018, 8, 6987.	3.3	6
53	Novel anti-adipogenic properties of the individualtrans8,cis10 conjugated linoleic acid (CLA) isomer in 3T3-L1 adipocytes. European Journal of Lipid Science and Technology, 2017, 119, 1600042.	1.5	5
54	Prion protein 2 (dublet) gene (PRND): role in ovine semen capacitation, cryopreservation and fertility. Reproduction, Fertility and Development, 2017, 29, 985.	0.4	8

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55	Beef palatability and its relationship with protein degradation and muscle fibre type profile in longissimus thoracis in Alentejana breed from divergent growth pathways. Animal, 2017, 11, 175-182.	3.3	5
56	Higher membrane fluidity mediates the increased subcutaneous fatty acid content in pigs fed reduced protein diets. Animal, 2017, 11, 713-719.	3.3	0
57	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
58	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
59	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
60	Microalgae as feed ingredients for livestock production and meat quality: A review. Livestock Science, 2017, 205, 111-121.	1.6	302
61	Arginine supplementation modulates pig plasma lipids, but not hepatic fatty acids, depending on dietary protein level with or without leucine. BMC Veterinary Research, 2017, 13, 145.	1.9	3
62	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
63	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
64	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
65	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
66	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
67	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
68	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
69	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
70	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
71	A New Member of Family 11 Polysaccharide Lyase, Rhamnogalacturonan Lyase (CtRGLf) from Clostridium thermocellum. Molecular Biotechnology, 2016, 58, 232-240.	2.4	15
72	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

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73	Role of Pectinolytic Enzymes Identified in Clostridium thermocellum Cellulosome. PLoS ONE, 2015, 10, e0116787.	2.5	24
74	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
75	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
76	Influence of household cooking methods on amino acids and minerals of BarrosÃ£-PDO veal. Meat Science, 2015, 99, 38-43.	5.5	44
77	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
78	Is hepatic lipid metabolism of beef cattle influenced by breed and dietary silage level?. BMC Veterinary Research, 2014, 10, 65.	1.9	26
79	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
80	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
81	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
82	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
83	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
84	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
85	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
86	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
87	Genetic Background and Diet Impact Beef Fatty Acid Composition and Stearoylâ€CoA Desaturase mRNA Expression. Lipids, 2013, 48, 369-381.	1.7	15
88	The effects of restricting enzyme supplementation in rye-based diets for broilers. Animal Feed Science and Technology, 2013, 186, 214-217.	2.2	6
89	Understanding How Noncatalytic Carbohydrate Binding Modules Can Display Specificity for Xyloglucan. Journal of Biological Chemistry, 2013, 288, 4799-4809.	3.4	31
90	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

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91	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
92	Differential effects of reduced protein diets on fatty acid composition and gene expression in muscle and subcutaneous adipose tissue of Alentejana purebred and Large WhiteÃÂ—ÂLandraceÃÂ—ÂPietrain crossbred pigs. British Journal of Nutrition, 2013, 110, 216-229.	2.3	45
93	Overexpression, crystallization and preliminary X-ray crystallographic analysis of glucuronoxylan xylanohydrolase (Xyn30A) fromClostridium thermocellum. Acta Crystallographica Section F: Structural Biology Communications, 2013, 69, 1440-1442.	0.7	4
94	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
95	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
96	Cooking and Diet Quality: A Focus on Meat. , 2013, , 257-284.		10
97	Novel Clostridium thermocellum Type I Cohesin-Dockerin Complexes Reveal a Single Binding Mode. Journal of Biological Chemistry, 2012, 287, 44394-44405.	3.4	27
98	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
99	Flexibility and specificity of the cohesinâ€“dockerin interaction: implications for cellulosome assembly and functionality. Biocatalysis and Biotransformation, 2012, 30, 309-315.	2.0	5
100	Escherichia coli Expression, Purification, Crystallization, and Structure Determination of Bacterial Cohesinâ€“Dockerin Complexes. Methods in Enzymology, 2012, 510, 395-415.	1.0	6
101	The effects of restricting enzyme supplementation in wheat-based diets to broilers. Animal Feed Science and Technology, 2012, 172, 194-200.	2.2	7
102	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
103	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
104	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
105	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
106	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
107	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
108	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

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109	The Prionâ€like Protein Doppel Enhances Ovine Spermatozoa Fertilizing Ability. Reproduction in Domestic Animals, 2012, 47, 196-202.	1.4	10
110	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
111	Lipid composition and nutritional quality of intramuscular fat in Charneca-PDO beef. European Food Research and Technology, 2012, 234, 187-196.	3.3	2
112	Is prnt a Pseudogene? Identification of Ram Prt in Testis and Ejaculated Spermatozoa. PLoS ONE, 2012, 7, e42957.	2.5	16
113	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
114	Overproduction, purification, crystallization and preliminary X-ray characterization of a novel carbohydrate-binding module of endoglucanase Cel5A fromEubacterium cellulosolvens. Acta Crystallographica Section F: Structural Biology Communications, 2011, 67, 491-493.	0.7	2
115	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
116	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
117	Molecular Architecture and Structural Transitions of a Clostridium thermocellum Mini-Cellulosome. Journal of Molecular Biology, 2011, 407, 571-580.	4.2	28
118	Contrasting apoptotic responses of conjugated linoleic acid in the liver of obese Zucker rats fed palm oil or ovine fat. Prostaglandins Leukotrienes and Essential Fatty Acids, 2011, 85, 89-96.	2.2	2
119	Dietary conjugated linoleic acid isomers change the unsaturation degree of hepatic fatty acids in neutral lipids but not in polar lipids. Nutrition Research, 2011, 31, 246-254.	2.9	6
120	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
121	Purification, crystallization and preliminary X-ray characterization of the pentamodular arabinoxylanaseCtXyl5A fromClostridium thermocellum. Acta Crystallographica Section F: Structural Biology Communications, 2011, 67, 833-836.	0.7	4
122	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
123	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
124	The penta-modular cellulosomal arabinoxylanase structure by X-ray crystallography and SAXS. Acta Crystallographica Section A: Foundations and Advances, 2011, 67, C263-C263.	0.3	0
125	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
126	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

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127	Prionâ€like Doppel gene polymorphisms and scrapie susceptibility in portuguese sheep breeds. Animal Genetics, 2010, 41, 311-314.	1.7	18
128	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
129	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
130	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
131	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
132	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
133	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
134	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
135	Family 6 carbohydrate-binding modules display multiple ÃŽÂ²1,3-linked glucan-specific binding interfaces. FEMS Microbiology Letters, 2009, 300, 48-57.	1.8	8
136	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
137	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
138	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
139	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
140	Doppel gene polymorphisms in Portuguese sheep breeds: Insights on ram fertility. Animal Reproduction Science, 2009, 114, 157-166.	1.5	23
141	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
142	Functional insights into the role of novel typeÂI cohesin and dockerin domains from Clostridium thermocellum. Biochemical Journal, 2009, 424, 375-384.	3.7	34
143	The Active Site of a Carbohydrate Esterase Displays Divergent Catalytic and Noncatalytic Binding Functions. PLoS Biology, 2009, 7, e1000071.	5.6	56
144	Putting an N-terminal end to theClostridium thermocellumxylanase Xyn10B story: structure of the CBM22-1-GH10 modules complexed with xylohexaose. Acta Crystallographica Section A: Foundations and Advances, 2009, 65, s130-s130.	0.3	0

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145	Purification, crystallization and crystallographic analysis ofClostridium thermocellumendo-1,4-Î²-D-xylanase 10B in complex with xylohexaose. Acta Crystallographica Section F: Structural Biology Communications, 2008, 64, 715-718.	0.7	3
146	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
147	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
148	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
149	CropÎ²-glucanase activity limits the effectiveness of a recombinant cellulase used to supplement a barley-based feed for free-range broilers. British Poultry Science, 2008, 49, 347-359.	1.7	6
150	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
151	Pasture Intake Improves the Performance and Meat Sensory Attributes of Free-Range Broilers. Poultry Science, 2008, 87, 71-79.	3.4	94
152	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
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154	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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