

# Josã© A M Prates

## List of Publications by Year in descending order

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195  
papers

5,949  
citations

70961

41  
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102304

66  
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201  
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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. <i>Livestock Science</i> , 2017, 205, 111-121.	0.6	302
2	Cellulosome assembly revealed by the crystal structure of the cohesin-dockerin complex. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2003, 100, 13809-13814.	3.3	230
3	Effect of cooking methods on fatty acids, conjugated isomers of linoleic acid and nutritional quality of beef intramuscular fat. <i>Meat Science</i> , 2010, 84, 769-777.	2.7	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. <i>Food Chemistry</i> , 2009, 114, 939-946.	4.2	158
5	Effect of lipid supplements on ruminal biohydrogenation intermediates and muscle fatty acids in lambs. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 868-878.	1.0	141
6	Evidence for a dual binding mode of dockerin modules to cohesins. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2007, 104, 3089-3094.	3.3	124
7	The Structure of the Feruloyl Esterase Module of Xylanase 10B from <i>Clostridium thermocellum</i> Provides Insights into Substrate Recognition. <i>Structure</i> , 2001, 9, 1183-1190.	1.6	112
8	Evidence that family 35 carbohydrate binding modules display conserved specificity but divergent function. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2009, 106, 3065-3070.	3.3	109
9	Xyloglucan Is Recognized by Carbohydrate-binding Modules That Interact with $\beta$ -Glucan Chains. <i>Journal of Biological Chemistry</i> , 2006, 281, 8815-8828.	1.6	102
10	Simultaneous HPLC quantification of total cholesterol, tocopherols and $\beta$ -carotene in Barrosã PDO veal. <i>Food Chemistry</i> , 2006, 94, 469-477.	4.2	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. <i>Journal of Biological Chemistry</i> , 2006, 281, 10968-10975.	1.6	99
12	The Family 11 Carbohydrate-binding Module of <i>Clostridium thermocellum</i> Lic26A-Cel5E Accommodates $\beta$ -1,4- and $\beta$ -1,3- $\alpha$ -1,4-Mixed Linked Glucans at a Single Binding Site. <i>Journal of Biological Chemistry</i> , 2004, 279, 34785-34793.	1.6	95
13	Pasture Intake Improves the Performance and Meat Sensory Attributes of Free-Range Broilers. <i>Poultry Science</i> , 2008, 87, 71-79.	1.5	94
14	Effect of Dietary Dehydrated Pasture and Citrus Pulp on the Performance and Meat Quality of Broiler Chickens. <i>Poultry Science</i> , 2008, 87, 733-743.	1.5	93
15	Insights into the Molecular Determinants of Substrate Specificity in Glycoside Hydrolase Family 5 Revealed by the Crystal Structure and Kinetics of <i>Cellvibrio mixtus</i> Mannosidase 5A. <i>Journal of Biological Chemistry</i> , 2004, 279, 25517-25526.	1.6	91
16	Structural insights into a unique cellulase fold and mechanism of cellulose hydrolysis. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2011, 108, 5237-5242.	3.3	88
17	Rumen biohydrogenation-derived fatty acids in milk fat from grazing dairy cows supplemented with rapeseed, sunflower, or linseed oils. <i>Journal of Dairy Science</i> , 2009, 92, 4530-4540.	1.4	87
18	Cholesterol levels and sensory characteristics of meat from broilers consuming moderate to high levels of alfalfa. <i>Poultry Science</i> , 2004, 83, 810-814.	1.5	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. <i>Poultry Science</i> , 2008, 87, 80-88.	1.5	86
20	Effect of dietary grape seed extract and <i>Cistus ladanifer</i> L. in combination with vegetable oil supplementation on lamb meat quality. <i>Meat Science</i> , 2012, 92, 841-847.	2.7	85
21	Crystal Structures of <i>Clostridium thermocellum</i> Xyloglucanase, XGH74A, Reveal the Structural Basis for Xyloglucan Recognition and Degradation. <i>Journal of Biological Chemistry</i> , 2006, 281, 24922-24933.	1.6	79
22	Effect of dietary replacement of sunflower oil with linseed oil on intramuscular fatty acids of lamb meat. <i>Meat Science</i> , 2009, 83, 499-505.	2.7	75
23	The increased intramuscular fat promoted by dietary lysine restriction in lean but not in fatty pig genotypes improves pork sensory attributes <sup>1</sup> . <i>Journal of Animal Science</i> , 2013, 91, 3177-3187.	0.2	72
24	The <i>Clostridium cellulolyticum</i> Dockerin Displays a Dual Binding Mode for Its Cohesin Partner. <i>Journal of Biological Chemistry</i> , 2008, 283, 18422-18430.	1.6	71
25	The Crystal Structure of the Family 6 Carbohydrate Binding Module from <i>Cellvibrio mixtus</i> Endoglucanase 5A in Complex with Oligosaccharides Reveals Two Distinct Binding Sites with Different Ligand Specificities. <i>Journal of Biological Chemistry</i> , 2004, 279, 21560-21568.	1.6	68
26	Direct supplementation of diet is the most efficient way of enriching broiler meat with n-3 long-chain polyunsaturated fatty acids. <i>British Poultry Science</i> , 2013, 54, 753-765.	0.8	61
27	How Family 26 Glycoside Hydrolases Orchestrate Catalysis on Different Polysaccharides. <i>Journal of Biological Chemistry</i> , 2005, 280, 32761-32767.	1.6	60
28	Effect of Grape Seed Extract, <i>Cistus ladanifer</i> L., and Vegetable Oil Supplementation on Fatty Acid Composition of Abomasal Digesta and Intramuscular Fat of Lambs. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10710-10721.	2.4	60
29	A novel <i>Cellvibrio mixtus</i> 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.. <i>Microbiology (United Kingdom)</i> , 2000, 146, 1959-1967.	0.7	57
30	Current knowledge and future perspectives of the use of seaweeds for livestock production and meat quality: a systematic review. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2021, 105, 1075-1102.	1.0	56
31	The Active Site of a Carbohydrate Esterase Displays Divergent Catalytic and Noncatalytic Binding Functions. <i>PLoS Biology</i> , 2009, 7, e1000071.	2.6	56
32	Effect of slaughter season on fatty acid composition, conjugated linoleic acid isomers and nutritional value of intramuscular fat in Barrosã PDO veal. <i>Meat Science</i> , 2007, 75, 44-52.	2.7	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. <i>Meat Science</i> , 2006, 72, 425-436.	2.7	53
34	Impact of dietary incorporation of <i>Spirulina</i> ( <i>Arthrospira platensis</i> ) and exogenous enzymes on broiler performance, carcass traits, and meat quality. <i>Poultry Science</i> , 2020, 99, 2519-2532.	1.5	53
35	Putting an N-terminal end to the <i>Clostridium thermocellum</i> xylanase Xyn10B story: Crystal structure of the CBM22-GH10 modules complexed with xylohexaose. <i>Journal of Structural Biology</i> , 2010, 172, 353-362.	1.3	52
36	Contents of conjugated linoleic acid isomers in ruminant-derived foods and estimation of their contribution to daily intake in Portugal. <i>British Journal of Nutrition</i> , 2007, 98, 1206-1213.	1.2	50

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37	Novel combination of feed enzymes to improve the degradation of <i>Chlorella vulgaris</i> recalcitrant cell wall. <i>Scientific Reports</i> , 2019, 9, 5382.	1.6	47
38	Resistant starch reduces large intestinal pH and promotes fecal lactobacilli and bifidobacteria in pigs. <i>Animal</i> , 2019, 13, 64-73.	1.3	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 White $\times$ Landrace $\times$ Pietrain crossbred pigs. <i>British Journal of Nutrition</i> , 2013, 110, 216-229.	1.2	45
40	Restricting the Intake of a Cereal-Based Feed in Free-Range-Pastured Poultry: Effects on Performance and Meat Quality. <i>Poultry Science</i> , 2008, 87, 2032-2042.	1.5	44
41	Influence of household cooking methods on amino acids and minerals of Barros $\times$ PDO veal. <i>Meat Science</i> , 2015, 99, 38-43.	2.7	44
42	Docosahexaenoic acid at the sn-2 position of structured triacylglycerols improved n-3 polyunsaturated fatty acid assimilation in tissues of hamsters. <i>Nutrition Research</i> , 2016, 36, 452-463.	1.3	42
43	Crystal Structure of a Cellulosomal Family 3 Carbohydrate Esterase from <i>Clostridium thermocellum</i> Provides Insights into the Mechanism of Substrate Recognition. <i>Journal of Molecular Biology</i> , 2008, 379, 64-72.	2.0	41
44	Expression of genes controlling fat deposition in two genetically diverse beef cattle breeds fed high or low silage diets. <i>BMC Veterinary Research</i> , 2013, 9, 118.	0.7	41
45	Common Inhibition of Both $\beta$ -Glucosidases and $\beta$ -Mannosidases by Isofagomine Lactam Reflects Different Conformational Itineraries for Pyranoside Hydrolysis. <i>ChemBioChem</i> , 2004, 5, 1596-1599.	1.3	38
46	Changes in the Profile of Free Amino Acids and Biogenic Amines During the Extended Short Ripening of Portuguese Dry-Cured Ham. <i>Food Science and Technology International</i> , 2004, 10, 297-304.	1.1	37
47	Conjugated linoleic acid in diets for large-size rainbow trout ( <i>Oncorhynchus mykiss</i> ): effects on growth, chemical composition and sensory attributes. <i>British Journal of Nutrition</i> , 2007, 97, 289-297.	1.2	37
48	Irradiation effect on fatty acid composition and conjugated linoleic acid isomers in frozen lamb meat. <i>Meat Science</i> , 2007, 77, 689-695.	2.7	37
49	Influence of dietary <i>Chlorella vulgaris</i> and carbohydrate-active enzymes on growth performance, meat quality and lipid composition of broiler chickens. <i>Poultry Science</i> , 2021, 100, 926-937.	1.5	37
50	Effect of dietary conjugated linoleic acid on muscle, liver and visceral lipid deposition in rainbow trout juveniles ( <i>Oncorhynchus mykiss</i> ). <i>Aquaculture</i> , 2006, 254, 496-505.	1.7	36
51	Current feeding strategies to improve pork intramuscular fat content and its nutritional quality. <i>Advances in Food and Nutrition Research</i> , 2019, 89, 53-94.	1.5	36
52	Signature Active Site Architectures Illuminate the Molecular Basis for Ligand Specificity in Family 35 Carbohydrate Binding Module. <i>Biochemistry</i> , 2010, 49, 6193-6205.	1.2	35
53	Insights into the Structural Determinants of Cohesin $\beta$ Dockerin Specificity Revealed by the Crystal Structure of the Type II Cohesin from <i>Clostridium thermocellum</i> SdbA. <i>Journal of Molecular Biology</i> , 2005, 349, 909-915.	2.0	34
54	Use of $\beta$ -Glucanases and $\beta$ -1,4-Xylanases to Supplement Diets Containing Alfalfa and Rye for Laying Hens: Effects on Bird Performance and Egg Quality. <i>Journal of Applied Poultry Research</i> , 2006, 15, 256-265.	0.6	34

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55	Functional insights into the role of novel type I cohesin and dockerin domains from <i>Clostridium thermocellum</i> . <i>Biochemical Journal</i> , 2009, 424, 375-384.	1.7	34
56	A Novel, Noncatalytic Carbohydrate-binding Module Displays Specificity for Galactose-containing Polysaccharides through Calcium-mediated Oligomerization. <i>Journal of Biological Chemistry</i> , 2011, 286, 22499-22509.	1.6	33
57	Effect of reduced dietary protein and supplementation with a docosahexaenoic acid product on broiler performance and meat quality. <i>British Poultry Science</i> , 2014, 55, 752-765.	0.8	32
58	The combination of arginine and leucine supplementation of reduced crude protein diets for boars increases eating quality of pork. <i>Journal of Animal Science</i> , 2014, 92, 2030-2040.	0.2	32
59	Understanding How Noncatalytic Carbohydrate Binding Modules Can Display Specificity for Xyloglucan. <i>Journal of Biological Chemistry</i> , 2013, 288, 4799-4809.	1.6	31
60	Biohydrogenation intermediates are differentially deposited between polar and neutral intramuscular lipids of lambs. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 924-934.	1.0	30
61	Effects of dietary inclusion of citrus pulp and rockrose soft stems and leaves on lamb meat quality and fatty acid composition. <i>Animal</i> , 2018, 12, 872-881.	1.3	30
62	Molecular determinants of ligand specificity in family 11 carbohydrate binding modules – an NMR, X-ray crystallography and computational chemistry approach. <i>FEBS Journal</i> , 2008, 275, 2524-2535.	2.2	29
63	A two-enzyme constituted mixture to improve the degradation of <i>Arthrospira platensis</i> microalga cell wall for monogastric diets. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2020, 104, 310-321.	1.0	29
64	Molecular Architecture and Structural Transitions of a <i>Clostridium thermocellum</i> Mini-Cellulosome. <i>Journal of Molecular Biology</i> , 2011, 407, 571-580.	2.0	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. <i>British Journal of Nutrition</i> , 2010, 103, 869-878.	1.2	27
66	Novel <i>Clostridium thermocellum</i> Type I Cohesin-Dockerin Complexes Reveal a Single Binding Mode. <i>Journal of Biological Chemistry</i> , 2012, 287, 44394-44405.	1.6	27
67	Seasonal changes of CLA isomers and other fatty acids of milk fat from grazing dairy herds in the Azores. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1855-1859.	1.7	26
68	Effect of low- and high-forage diets on meat quality and fatty acid composition of Alentejana and Barros beef breeds. <i>Animal</i> , 2012, 6, 1187-1197.	1.3	26
69	Is hepatic lipid metabolism of beef cattle influenced by breed and dietary silage level?. <i>BMC Veterinary Research</i> , 2014, 10, 65.	0.7	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. <i>British Journal of Nutrition</i> , 2014, 111, 1521-1535.	1.2	26
71	Using Microalgae as a Sustainable Feed Resource to Enhance Quality and Nutritional Value of Pork and Poultry Meat. <i>Foods</i> , 2021, 10, 2933.	1.9	25
72	Galactomannan hydrolysis and mannose metabolism in <i>Cellvibrio mixtus</i> . <i>FEMS Microbiology Letters</i> , 2006, 261, 123-132.	0.7	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. <i>Meat Science</i> , 2007, 76, 787-795.	2.7	24
74	Role of Pectinolytic Enzymes Identified in <i>Clostridium thermocellum</i> Cellulosome. <i>PLoS ONE</i> , 2015, 10, e0116787.	1.1	24
75	Contribution of major structural changes in myofibrils to rabbit meat tenderisation during ageing. <i>Meat Science</i> , 2002, 61, 103-113.	2.7	23
76	Doppel gene polymorphisms in Portuguese sheep breeds: Insights on ram fertility. <i>Animal Reproduction Science</i> , 2009, 114, 157-166.	0.5	23
77	Effect of feeding lambs with a tanniferous shrub (rockrose) and a vegetable oil blend on fatty acid composition of meat lipids. <i>Animal</i> , 2016, 10, 2061-2073.	1.3	23
78	Reduced protein diets increase intramuscular fat of psoas major, a red muscle, in lean and fatty pig genotypes. <i>Animal</i> , 2017, 11, 2094-2102.	1.3	23
79	Molecular determinants of substrate specificity in the feruloyl esterase module of xylanase 10B from <i>Clostridium thermocellum</i> . <i>Acta Crystallographica Section D: Biological Crystallography</i> , 2005, 61, 194-197.	2.5	22
80	The chemical composition and lipid profile of the chub mackerel ( <i>Scomber colias</i> ) show a strong seasonal dependence: Contribution to a nutritional evaluation. <i>Biochimie</i> , 2020, 178, 181-189.	1.3	22
81	Role of cysteine endopeptidases (EC 3.4.22) in rabbit meat tenderisation and some related changes. <i>Meat Science</i> , 2001, 57, 283-290.	2.7	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. <i>Poultry Science</i> , 2008, 87, 1587-1594.	1.5	21
83	Influence of feeding graded levels of canned sardines on the inflammatory markers and tissue fatty acid composition of Wistar rats. <i>British Journal of Nutrition</i> , 2014, 112, 309-319.	1.2	21
84	Effect of sodium bentonite and vegetable oil blend supplementation on growth, carcass quality and intramuscular fatty acid composition of lambs. <i>Animal Feed Science and Technology</i> , 2010, 158, 136-145.	1.1	20
85	Levels of endogenous Î <sup>2</sup> -glucanase activity in barley affect the efficacy of exogenous enzymes used to supplement barley-based diets for poultry. <i>Poultry Science</i> , 2011, 90, 1245-1256.	1.5	20
86	Dietary inclusion of tomato pomace improves meat oxidative stability of young pigs. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2017, 101, 1215-1226.	1.0	20
87	Effect of corn supplementation of grass finishing of Holstein bulls on fatty acid composition of meat lipids <sup>1</sup> . <i>Journal of Animal Science</i> , 2014, 92, 3701-3714.	0.2	19
88	Effect of betaine and arginine in lysine-deficient diets on growth, carcass traits, and pork quality <sup>1</sup> . <i>Journal of Animal Science</i> , 2015, 93, 4721-4733.	0.2	19
89	<i>Prionâ€like Doppel</i> gene polymorphisms and scrapie susceptibility in portuguese sheep breeds. <i>Animal Genetics</i> , 2010, 41, 311-314.	0.6	18
90	Seasonal changes and muscle type effect on the nutritional quality of intramuscular fat in Mirandesa-PDO veal. <i>Meat Science</i> , 2012, 90, 819-827.	2.7	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. <i>Peptides</i> , 2013, 49, 32-40.	1.2	18
92	Adipocyte membrane glycerol permeability is involved in the anti-adipogenic effect of conjugated linoleic acid. <i>Biochemical and Biophysical Research Communications</i> , 2015, 458, 356-361.	1.0	18
93	Assessing the effect of dietary inulin supplementation on gastrointestinal fermentation, digestibility and growth in pigs: A meta-analysis. <i>Animal Feed Science and Technology</i> , 2017, 233, 120-132.	1.1	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. <i>Nutrition and Metabolism</i> , 2017, 14, 62.	1.3	18
95	Fatty acid composition, cholesterol and $\alpha$ -tocopherol of Barrosã PDO veal produced in farms located in lowlands, ridges and mountains. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 987-994.	1.9	17
96	Effect of pig breed and dietary protein level on selected fatty acids and stearyl-coenzyme A desaturase protein expression in longissimus muscle and subcutaneous fat. <i>Journal of Animal Science</i> , 2013, 91, 4540-4546.	0.2	17
97	Increased intramuscular fat induced by reduced dietary protein in finishing pigs: effects on the longissimus lumborum muscle proteome. <i>Molecular BioSystems</i> , 2016, 12, 2447-2457.	2.9	17
98	A High Dietary Incorporation Level of <i>Chlorella vulgaris</i> Improves the Nutritional Value of Pork Fat without Impairing the Performance of Finishing Pigs. <i>Animals</i> , 2020, 10, 2384.	1.0	17
99	Effect of dietary inclusion of <i>Spirulina</i> on production performance, nutrient digestibility and meat quality traits in post-weaning piglets. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2021, 105, 247-259.	1.0	17
100	Determination of salbutamol in rats at low concentrations using liquid chromatography with electrochemical detection. <i>Analytica Chimica Acta</i> , 1993, 275, 279-283.	2.6	16
101	The N-terminal family 22 carbohydrate-binding module of xylanase 10B of is not a thermostabilizing domain. <i>FEMS Microbiology Letters</i> , 2004, 238, 71-78.	0.7	16
102	The thermostable $\alpha$ -1,3-1,4-glucanase from <i>Clostridium thermocellum</i> improves the nutritive value of highly viscous barley-based diets for broilers. <i>British Poultry Science</i> , 2012, 53, 224-234.	0.8	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. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2428-2435.	1.7	16
104	Effects of dietary CLA on n-3 HUFA score and N-acyl ethanolamides biosynthesis in the liver of obese Zucker rats. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2015, 98, 15-19.	1.0	16
105	The reduction of starch in finishing diets supplemented with oil does not prevent the accumulation of trans-10 18:1 in lamb meat. <i>Journal of Animal Science</i> , 2017, 95, 3745-3761.	0.2	16
106	Is prnt a Pseudogene? Identification of Ram Prt in Testis and Ejaculated Spermatozoa. <i>PLoS ONE</i> , 2012, 7, e42957.	1.1	16
107	Fatty acid composition, including isomeric profile of conjugated linoleic acid, and cholesterol in Mertolenga-PDO beef. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 2196-2205.	1.7	15
108	Diet supplementation with the cis-9,trans-11 conjugated linoleic acid isomer affects the size of adipocytes in Wistar rats. <i>Nutrition Research</i> , 2008, 28, 480-486.	1.3	15

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109	Genetic Background and Diet Impact Beef Fatty Acid Composition and Stearoyl-CoA Desaturase mRNA Expression. <i>Lipids</i> , 2013, 48, 369-381.	0.7	15
110	Restriction of dietary protein does not promote hepatic lipogenesis in lean or fatty pigs. <i>British Journal of Nutrition</i> , 2016, 115, 1339-1351.	1.2	15
111	The <i>prion</i> -related protein (testis-specific) gene ( <i>PRNT</i> ) is highly polymorphic in Portuguese sheep. <i>Animal Genetics</i> , 2016, 47, 128-132.	0.6	15
112	A New Member of Family 11 Polysaccharide Lyase, Rhamnogalacturonan Lyase (CtRGLf) from <i>Clostridium thermocellum</i> . <i>Molecular Biotechnology</i> , 2016, 58, 232-240.	1.3	15
113	Fatty acid composition and nutritional value of fat in three PDO ewe's milk Portuguese cheeses. <i>Dairy Science and Technology</i> , 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. <i>Meat Science</i> , 2013, 93, 405-412.	2.7	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. <i>British Journal of Nutrition</i> , 2016, 115, 937-950.	1.2	14
116	Influence of Dietary Supplementation with an Amino Acid Mixture on Inflammatory Markers, Immune Status and Serum Proteome in LPS-Challenged Weaned Piglets. <i>Animals</i> , 2021, 11, 1143.	1.0	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. <i>Animal</i> , 2014, 8, 629-637.	1.3	13
118	Different Dietary N-3 Polyunsaturated Fatty Acid Formulations Distinctively Modify Tissue Fatty Acid and N-Acylethanolamine Profiles. <i>Nutrients</i> , 2021, 13, 625.	1.7	13
119	Effects of <i>Chlorella vulgaris</i> as a Feed Ingredient on the Quality and Nutritional Value of Weaned Piglets' Meat. <i>Foods</i> , 2021, 10, 1155.	1.9	13
120	An individual alginate lyase is effective in the disruption of <i>Laminaria digitata</i> recalcitrant cell wall. <i>Scientific Reports</i> , 2021, 11, 9706.	1.6	13
121	Influence of <i>Chlorella vulgaris</i> on growth, digestibility and gut morphology and microbiota of weaned piglet. <i>Scientific Reports</i> , 2022, 12, 6012.	1.6	13
122	Quality Traits and Nutritional Value of Pork and Poultry Meat from Animals Fed with Seaweeds. <i>Foods</i> , 2021, 10, 2961.	1.9	13
123	Contrasting Cellularity and Fatty Acid Composition in Fat Depots from Alentejana and Barrosã Bovine Breeds Fed High and Low Forage Diets. <i>International Journal of Biological Sciences</i> , 2012, 8, 214-227.	2.6	12
124	Distinct fatty acid composition of some edible by-products from bovines fed high or low silage diets. <i>Food Science and Technology International</i> , 2017, 23, 209-221.	1.1	12
125	Structure-function analyses generate novel specificities to assemble the components of multienzyme bacterial cellulosome complexes. <i>Journal of Biological Chemistry</i> , 2018, 293, 4201-4212.	1.6	12
126	Physicochemical traits and sensory quality of commercial butter produced in the Azores. <i>International Dairy Journal</i> , 2019, 88, 10-17.	1.5	12



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127	Recalcitrant cell wall of <i>Ulva lactuca</i> seaweed is degraded by a single ulvan lyase from family 25 of polysaccharide lyases. <i>Animal Nutrition</i> , 2022, 9, 184-192.	2.1	12
128	Influence of Feeding Weaned Piglets with <i>Laminaria digitata</i> on the Quality and Nutritional Value of Meat. <i>Foods</i> , 2022, 11, 1024.	1.9	12
129	Conjugated linoleic acid reduces permeability and fluidity of adipose plasma membranes from obese Zucker rats. <i>Biochemical and Biophysical Research Communications</i> , 2010, 398, 199-204.	1.0	11
130	Intramuscular lipids of Mertolenga-PDO beef, Mertolenga-PDO veal and "Vitela Tradicional do Montado" PGI veal. <i>Food Chemistry</i> , 2012, 132, 1486-1494.	4.2	11
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137	Family 42 carbohydrate-binding modules display multiple arabinoxylan-binding interfaces presenting different ligand affinities. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2010, 1804, 2054-2062.	1.1	9
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147	A dual cohesin-dockerin complex binding mode in <i>Bacteroides cellulosolvens</i> contributes to the size and complexity of its cellulosome. <i>Journal of Biological Chemistry</i> , 2021, 296, 100552.	1.6	8
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