## Ivanor N Prado

## List of Publications by Year in descending order

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93 1,792 24 38 g-index

93 93 93 93 1507

times ranked

citing authors

docs citations

#	Article	IF	CITATIONS
1	Partial corn replacement by glycerin and vegetable oils (cashew and castor) as alternative additive in the diets of crossbred bulls finished in a feedlot: Carcass characteristics and Longissimus lumborum muscle evaluation. Research, Society and Development, 2022, 11, e22711326418.	0.0	О
2	Animal development, liver histology, and antioxidant activity in the muscle of zebrafish (Danio rerio) fed with natural additives in the diets. Research, Society and Development, 2022, 11, e41111427326.	0.0	0
3	Mix of natural extracts to improve the oxidative state and liver activity in bulls finished feedlot. Livestock Science, 2022, 259, 104895.	0.6	0
4	Embalagens ativas e inteligentes para proteção da carne e seus derivados: Revisão. Pubvet, 2022, 16, 1-11.	0.0	0
5	SARA (Subacute Ruminal Acidosis) sua caracterização e consequências em bovinos: Revisão. Pubvet, 2022, 16, 1-11.	0.0	0
6	SARA (Subacute Ruminal Acidosis) e medidas preventivas para minimizar seus efeitos em bovinos: Revisão. Pubvet, 2022, 16, 1-12.	0.0	0
7	SARA (Subacute Ruminal Acidosis) sobre o desempenho e comportamento de bovinos: Revisão. Pubvet, 2022, 16, 1-11.	0.0	О
8	Meat quality of young bulls finished in a feedlot and supplemented with clove or cinnamon essential oils. Meat Science, 2021, 174, 108412.	2.7	10
9	Atividade antimicrobiana in vitro de uma combinação de óleos vegetais de caju e mamona e de óleos essenciais de cravo, eugenol, timol e vanilina contra bactérias Gram-negativas e Gram-positivas no rúmen de bovinos. Research, Society and Development, 2021, 10, e4210816900.	0.0	0
10	Production, antioxidant characterization and application of active starch-based films containing essential oils for beef packaging. Research, Society and Development, 2021, 10, e4310816903.	0.0	5
11	Carcass characteristics and meat evaluation of cattle finished in temperate pasture and supplemented with natural additive containing clove, cashew oil, castor oils, and a microencapsulated blend of eugenol, thymol, and vanillin. Journal of the Science of Food and Agriculture, 2021, , .	1.7	2
12	Replacement of corn by glycerine and vegetal oils (cashew and castor oils) as alternative additives feeds in diets of PurunA£ bulls finished in feedlot. Livestock Science, 2021, 253, 104695.	0.6	1
13	Glycerin and cashew and castor oils inclusion in the diets of Purun $\tilde{A}_{\Sigma}^{E}$ bulls finished in feedlot on fatty acid percentage in the Longissimus dorsi. Research, Society and Development, 2021, 10, e66101319844.	0.0	0
14	Métodos de extração, composição e atividade biológica dos polissacarÃdeos de Arctium lappa L. – Short review. Research, Society and Development, 2021, 10, e90101724283.	0.0	0
15	Baccharis dracunculifolia: Chemical constituents, cytotoxicity and antimicrobial activity. LWT - Food Science and Technology, 2020, 120, 108920.	2.5	15
16	Acceptability by sensory and visual analyses of meat from Nellore heifers fed with natural additives and finished in feedlots. Journal of the Science of Food and Agriculture, 2020, 100, 4782-4790.	1.7	7
17	Effect of an essential oils blend on meat characteristics of crossbred heifers finished on a high-grain diet in a feedlot. Animal Production Science, 2020, 60, 595.	0.6	7
18	Improvements in the quality of meat from beef cattle fed natural additives. Meat Science, 2020, 163, 108059.	2.7	34

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19	Lipid composition of raw and grilled beef cattle slaughtered at four body weights. Research, Society and Development, 2020, 9, e1109108351.	0.0	4
20	Effect of essential and vegetable oil blend supplementation on animal performance, feed intake, rumen fermentation and rumen microbial populations of crossbred steers finished in a pasture system. Research, Society and Development, 2020, 9, e738998057.	0.0	1
21	Sensorial, color, lipid oxidation, and visual acceptability of dryâ€aged beef from young bulls with different fat thickness. Animal Science Journal, 2020, 91, e13498.	0.6	3
22	Effects of supplementation strategies for beef cattle in tropical grassland conditions. Research, Society and Development, 2020, 9, e15996384.	0.0	1
23	Active alginate-based edible coating containing cinnamon (Cinnamomum zeylanicum) and marjoram (Origanum majorana L.) essential oils on quality of Wagyu hamburgers. Research, Society and Development, 2020, 9, e2459108429.	0.0	3
24	Performance and immune response of steers Nellore finished in feedlot and fed diets containing dry leaves of Baccharis dracunculifolia. Research, Society and Development, 2020, 9, e339107776.	0.0	1
25	Sobrevivência de larvas de Zebrafish (Danio rerio) expostas ao extrato hidroalcoólico de Baccharis dracunculifolia. Research, Society and Development, 2020, 9, e634997853.	0.0	0
26	Combinação de monensina, virginiamicina, micros minerais e leveduras sobre o perfil bioquÃmico no sangue e stress oxidativo no plasma, fÃgado e músculo de bovinos alimentados com dieta de alto grão. Research, Society and Development, 2020, 9, e5479119918.	0.0	0
27	Physicochemical characteristics of dry aged beef from younger Nellore bulls slaughtered at different body weights. Tropical Animal Health and Production, 2019, 51, 2635-2640.	0.5	2
28	The effect of encapsulated active principles (eugenol, thymol and vanillin) and clove and rosemary essential oils on the structure, collagen content, chemical composition and fatty acid profile of Nellore heifers muscle. Meat Science, 2019, 155, 27-35.	2.7	22
29	Effects of diet supplementation with clove and rosemary essential oils and protected oils (eugenol,) Tj ETQq1 1 0. behavior activities for Nellore heifers finished in feedlot. Livestock Science, 2019, 220, 190-195.	.784314 rg 0.6	gBT  Overlo
30	Fatty acid composition of beef cattle finished on tropical pasture and supplemented with crude glycerin. Semina: Ciencias Agrarias, 2019, 40, 993.	0.1	1
31	Quality and sensory acceptability of fish fillet (Oreochromis niloticus) with alginate-based coating containing essential oils. Journal of Food Science and Technology, 2018, 55, 4945-4955.	1.4	38
32	Effect of the inclusion of natural additives on animal performance and meat quality of crossbred bulls (Angus × Nellore) finished in feedlot. Animal Production Science, 2018, 58, 2076.	0.6	19
33	Consumer profile and acceptability of cooked beef steaks with edible and active coating containing oregano and rosemary essential oils. Meat Science, 2018, 143, 153-158.	2.7	57
34	Development and quality evaluation of infant food with oregano essential oil for children diagnosed with cerebral palsy. LWT - Food Science and Technology, 2017, 84, 579-585.	2.5	13
35	Clove and rosemary essential oils and encapsuled active principles (eugenol, thymol and vanillin) Tj $ETQq1\ 1\ 0.78$	4314 rgBT 2.7	Г/gyerlock
36	Essential oils in the diet of young bulls: Effect on animal performance, digestibility, temperament, feeding behaviour and carcass characteristics. Animal Feed Science and Technology, 2017, 234, 274-283.	1.1	39

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37	Validation of photographs usage to evaluate meat visual acceptability of young bulls finished in feedlot fed with or without essential oils. Meat Science, 2017, 123, 105-111.	2.7	11
38	Essential Oils in the Diet of Crossbred ( $\hat{A}\frac{1}{2}$ Angus vs. $\hat{A}\frac{1}{2}$ Nellore) Bulls Finished in Feedlot on Animal Performance, Feed Efficiency and Carcass Characteristics. Journal of Agricultural Science, 2017, 9, 205.	0.1	10
39	<b>Carcass characteristics and sensorial evaluation of meat from Nellore steers and crossbred Angus vs. Nellore bulls. Acta Scientiarum - Animal Sciences, 2017, 39, 437.</b>	0.3	16
40	Antioxidant Capacity and Identification of Bioactive Compounds by GC-MS of Essential Oils from Spices, Herbs and Citrus. Current Bioactive Compounds, 2017, 13, 137-143.	0.2	21
41	<b>How does the dietary cottonseed hull affect the carcass characteristics and meat quality of young bulls finished in a high-concentrate diet?. Acta Scientiarum - Animal Sciences, 2016, 38, 301.</b>	0.3	5
42	Effect of Edible and Active Coating (with Rosemary and Oregano Essential Oils) on Beef Characteristics and Consumer Acceptability. PLoS ONE, 2016, 11, e0160535.	1.1	136
43	Effect of essential oils on meat and fat qualities of crossbred young bulls finished in feedlots. Meat Science, 2016, 121, 278-284.	2.7	80
44	Carcass Composition and Cuts of Bulls and Steers Fed with Three Concentrate Levels in the Diets. Asian-Australasian Journal of Animal Sciences, 2015, 28, 1309-1316.	2.4	17
45	<b>Crambe meal in supplements for culling cows: animal performance and carcass characteristics. Acta Scientiarum - Animal Sciences, 2015, 37, 47.</b>	0.3	7
46	<b>Concentrate levels of crossbred bulls slaughtered at 16 or 22 months: performance and carcass characteristics. Acta Scientiarum - Animal Sciences, 2015, 37, 149.</b>	0.3	4
47	Propolis extract in the diet of crossbred ( $\hat{A}^{1/2}$ Angus vs. $\hat{A}^{1/2}$ Nellore) bulls finished in feedlot: animal performance, feed efficiency and carcass characteristics. Semina: Ciencias Agrarias, 2015, 36, 1067.	0.1	6
48	Animal Performance and Carcass Characteristics of Bulls ( $1/2$ Purun $\tilde{A}$ £ vs $1/2$ Canchim) Slaughtered at 16 and 22 Months Old, and Three Different Weights. Asian-Australasian Journal of Animal Sciences, 2015, 28, 612-619.	2.4	13
49	<b>Propolis and essential oils additives in the diets improved animal performance and feed efficiency of bulls finished in feedlot. Acta Scientiarum - Animal Sciences, 2014, 36, 419.</b>	0.3	38
50	<b>Feedlot performance of bulls and steers fed on three levels of concentrate in the diets. Acta Scientiarum - Animal Sciences, 2014, 36, 323.</b>	0.3	8
51	<b>Glycerin and essential oils in the diet of Nellore bulls finished in feedlot: animal performance and apparent digestibility. Acta Scientiarum - Animal Sciences, 2014, 36, 177.</b>	0.3	13
52	Propolis or cashew and castor oils effects on composition of Longissimus muscle of crossbred bulls finished in feedlot. Chilean Journal of Agricultural Research, 2014, 74, 445-451.	0.4	25
53	Effect of Glycerine and Essential Oils ( <i>Anacardium Occidentale</i> Animal Performance, Feed Efficiency and Carcass Characteristics of Crossbred Bulls Finished in a Feedlot System. Italian Journal of Animal Science, 2014, 13, 3492.	0.8	42
54	Glycerine levels in the diets of crossbred bulls finished in feedlot: Carcass characteristics and meat quality. Meat Science, 2014, 96, 930-936.	2.7	44

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55	Growth performance, carcass characteristics and meat quality of finishing bulls fed crude glycerin-supplemented diets. Brazilian Archives of Biology and Technology, 2013, 56, 327-336.	0.5	37
56	<b>Glycerin levels in the diets for crossbred bulls finished in feed-lot: ingestive behavior, feeding and rumination efficiency</b> - doi: 10.4025/actascianimsci.v35i4.19090. Acta Scientiarum - Animal Sciences, 2013, 35, .	0.3	2
57	Evaluation of quality factors of bovine and chicken meat marinated with reduced sodium content. Food Science and Technology, 2013, 33, 776-783.	0.8	7
58	Glycerin levels for crossbred heifers supplemented in pasture: intake behavior. Acta Scientiarum - Animal Sciences, 2012, 34, .	0.3	2
59	Meat quality from four genetic groups of bulls slaughtered at 14 months old. Acta Scientiarum - Animal Sciences, 2012, 34, .	0.3	7
60	Performance, digestibility, microbial production and carcass characteristics of feedlot young bulls fed diets containing propolis. Acta Scientiarum - Animal Sciences, 2012, 34, .	0.3	5
61	Superovulatory response, production and quality of embryos of cows fed on linseed or canola seed supplemented diets. Acta Scientiarum - Animal Sciences, 2012, 34, .	0.3	6
62	Meat quality of crossbred bulls fed with sorghum silage or sugar cane and slaughtered at two levels of fat thickness. Acta Scientiarum - Technology, 2012, 34, .	0.4	4
63	Corn silage with and without enzyme-bacteria inoculants on performance, carcass characteristics and meat quality in feedlot finished crossbred bulls. Revista Brasileira De Zootecnia, 2012, 41, 154-163.	0.3	15
64	Carcass characteristics, chemical composition and fatty acid profile of longissimus muscle of young bulls from four genetic groups finished in feedlot. Revista Brasileira De Zootecnia, 2012, 41, 384-391.	0.3	15
65	Effects of the flaxseed oil on the fatty acid composition of tilapia heads. European Journal of Lipid Science and Technology, 2011, 113, 269-274.	1.0	6
66	Carcass characteristics, chemical and fatty acid composition of Longissimus muscle of Purun $\tilde{A}_{\Sigma}$ bulls slaughtered at 18 or 24 months of age. Acta Scientiarum - Animal Sciences, 2010, 32, .	0.3	8
67	NÃveis de suplementação na terminação de novilhos Nelore em pastagens: aspectos econômicos. Revista Brasileira De Zootecnia, 2010, 39, 2091-2097.	0.3	19
68	Comportamento ingestivo diurno de novilhos Nelore recebendo nÃveis crescentes de suplementação em pastejo de capim-braquiária. Revista Brasileira De Zootecnia, 2010, 39, 2073-2080.	0.3	17
69	Efeito da adição de própolis e monensina sódica na digestibilidade e caracterÃsticas ruminais em bubalinos alimentados com dieta à base de forragem. Revista Brasileira De Zootecnia, 2010, 39, 2055-2065.	0.3	13
70	Animal performance and meat quality of crossbred young bulls. Livestock Science, 2010, 127, 176-182.	0.6	39
71	Effect of the dry matter intake level on the sanguine profile of glucose, insulin, urea, estrogen and progesterone and concentration of IGF-I in the follicular liquid of crossbred heifers. Brazilian Archives of Biology and Technology, 2009, 52, 61-68.	0.5	3
72	Bermuda Grass Hay or Sorghum Silage with or without Yeast Addition on Performance and Carcass Characteristics of Crossbred Young Bulls Finished in Feedlot. Asian-Australasian Journal of Animal Sciences, 2009, 22, 206-215.	2.4	28

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73	Chemical Composition and Fatty Acid Profile in Crossbred (Bos taurus vs. Bos indicus) Young Bulls Finished in a Feedlot. Asian-Australasian Journal of Animal Sciences, 2009, 22, 433-439.	2.4	28
74	Chemical and Fatty Acid Composition of Longissimus Muscle of Crossbred Bulls Finished in Feedlot. Asian-Australasian Journal of Animal Sciences, 2009, 22, 1054-1059.	2.4	24
75	Carcass Characteristics and Chemical Composition of the Longissimus Muscle of Nellore, Caracu and Holstein-friesian Bulls Finished in a Feedlot. Asian-Australasian Journal of Animal Sciences, 2009, 22, 598-604.	2.4	36
76	The Effects of Genetic Groups, Nutrition, Finishing Systems and Gender of Brazilian Cattle on Carcass Characteristics and Beef Composition and Appearance: A Review. Asian-Australasian Journal of Animal Sciences, 2009, 22, 1718-1734.	2.4	89
77	Digestibilidade parcial e total de rações com a inclusão de ionóforo ou probiótico para bubalinos e bovinos. Revista Brasileira De Zootecnia, 2008, 37, 563-571.	0.3	6
78	Valor alimentÃcio das silagens de milho e de sorgo e sua influência no desempenho de vacas leiteiras. Revista Brasileira De Zootecnia, 2008, 37, 896-904.	0.3	14
79	Coeficiente de digestibilidade e caracterÃsticas ruminais de bovinos alimentados com rações contendo resÃduo de cervejaria fermentado. Revista Brasileira De Zootecnia, 2008, 37, 1685-1695.	0.3	10
80	Carcass Characteristics and Chemical Composition of the Longissimus Muscle of Purun $\tilde{A}$ £ and 1/2 Purun $\tilde{A}$ £ vs. 1/2 Canchin Bulls Meat Quality of Bulls. Asian-Australasian Journal of Animal Sciences, 2008, 21, 1296-1302.	2.4	19
81	Carcass Characteristics, Chemical Composition and Fatty Acid Profile of Longissimus Muscle of Bulls and Steers Finished in a Pasture System Bulls and Steers Finished in Pasture Systems. Asian-Australasian Journal of Animal Sciences, 2008, 21, 1441-1448.	2.4	38
82	Carcass Characteristics, Chemical Composition and Fatty Acid Profile of the Longissimus Muscle of Bulls (Bos taurus indicus vs. Bos taurus taurus) Finished in Pasture Systems. Asian-Australasian Journal of Animal Sciences, 2008, 21, 1449-1457.	2.4	26
83	Analysis of fatty acids in Longissimus muscle of steers of different genetic breeds finished in pasture systems. Livestock Science, 2007, 110, 57-63.	0.6	46
84	Fatty acid profile, and chemical composition of Longissimus muscle of bovine steers and bulls finished in pasture system. Meat Science, 2006, 74, 242-248.	2.7	67
85	Consumo e digestibilidade aparente total em bovinos sob suplementação com enzimas fibrolÃŧicas. Revista Brasileira De Zootecnia, 2006, 35, 2118-2124.	0.3	6
86	Avaliação da substituição do milho pelo resÃduo seco da extração da fécula de mandioca sobre o desempenho de novilhas mestiças em confinamento. Revista Brasileira De Zootecnia, 2006, 35, 512-518.	0.3	12
87	Digestibilidade e balanço de nitrogênio de rações com diferentes teores de proteÃna degradável no rúmen e milho moÃdo como fonte de amido em ovinos. Revista Brasileira De Zootecnia, 2006, 35, 2179-2186.	0.3	17
88	Evaluation of carcass characteristics and meat chemical composition of Bos indicus and Bos indicus x Bos taurus crossbred steers finished in pasture systems. Brazilian Archives of Biology and Technology, 2003, 46, 609-616.	0.5	64
89	Longissimus dorsi fatty acids composition of Bos indicus and Bos indicus x Bos taurus crossbred steers finished in pasture. Brazilian Archives of Biology and Technology, 2003, 46, 601-608.	0.5	25
90	Intrinsic buffering capacity of feedstuffs. Animal Feed Science and Technology, 2002, 96, 83-102.	1.1	61

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91	Recuperação Fecal de Indicadores Internos Avaliados em Ruminantes. Revista Brasileira De Zootecnia, 2002, 31, 1865-1874.	0.3	35
92	Mandioca e ResÃduos das Farinheiras na Alimentação de Ruminantes: pH, Concentração de N-NH3 e Eficiência Microbiana. Revista Brasileira De Zootecnia, 2002, 31, 1582-1593.	0.3	15
93	Dietary effects on muscle fatty acid composition of finished heifers. Pesquisa Agropecuaria Brasileira, 2002, 37, 95-101.	0.9	25