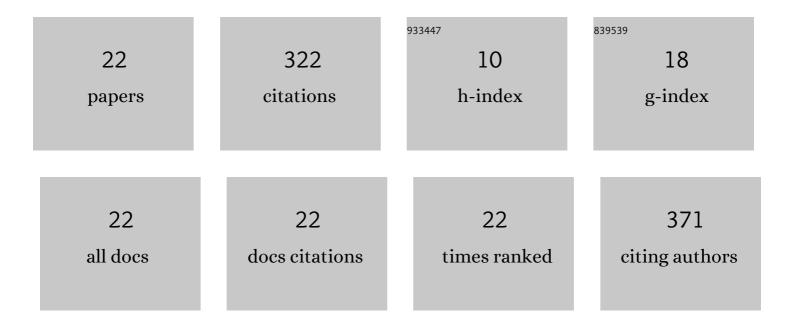
Bruno Serpa Vieira

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8174448/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Soybean meal from damaged grains replacing standard soybean meal in diets of feedlot lambs. Revista Brasileira De Zootecnia, 2021, 50, .	0.8	2
2	Listeria monocytogenes in Export-approved Beef from Mato Grosso, Brazil: Prevalence, Molecular Characterization and Resistance to Antibiotics and Disinfectants. Microorganisms, 2020, 8, 18.	3.6	18
3	Influence of Dietary Zinc, Copper, and Manganese on the Intestinal Health of Broilers Under Eimeria Challenge. Frontiers in Veterinary Science, 2020, 7, 13.	2.2	31
4	Effects of different proteases on commercial laying hens at peak production. Revista Brasileira De Zootecnia, 2020, 49, .	0.8	2
5	Acetic Acid Increased the Inactivation of Multi-drug Resistant Non-typhoidal Salmonella by Large-Scaffold Antibiotic. Indian Journal of Microbiology, 2019, 59, 508-513.	2.7	2
6	Bacillus subtilis DSM 32315 Supplementation Attenuates the Effects of Clostridium perfringens Challenge on the Growth Performance and Intestinal Microbiota of Broiler Chickens. Microorganisms, 2019, 7, 71.	3.6	39
7	Combination of phytase and citric acid, but not phytase alone, ensures regular rates of growth and bone mineralization in quails under severe phosphorus restriction. Journal of Animal Physiology and Animal Nutrition, 2019, 103, 555-563.	2.2	4
8	Genetic similarity, antibiotic resistance and disinfectant susceptibility of Listeria monocytogenes isolated from chicken meat and chicken-meat processing environment in Mato Grosso, Brazil. LWT - Food Science and Technology, 2019, 109, 77-82.	5.2	18
9	Listeria monocytogenes and Other Species as Persistent Contaminants in the Processing of Chicken Meat. Journal of Applied Poultry Research, 2019, 28, 470-478.	1.2	6
10	Mechanical removal (epidermal scarification) of pododermatitis injuries reduces the presence of both inflammatory tissue and its associated microbiota in broiler feet. Poultry Science, 2019, 98, 1455-1460.	3.4	2
11	1,25-dihydroxycholecalciferol from Solanum glaucophyllum supports normal growth and reduces the negative effects of calcium and phosphorus restriction on broilers' bone tissue. Semina:Ciencias Agrarias, 2018, 39, 2205.	0.3	1
12	Mathematical models to describe the growth curves of white-egg layers. Semina:Ciencias Agrarias, 2018, 39, 1327.	0.3	2
13	Supplementation of Protected Sodium Butyrate Alone or in Combination With Essential Oils Modulated the Cecal Microbiota of Broiler Chickens Challenged With Coccidia and Clostridium perfringens. Frontiers in Sustainable Food Systems, 2018, 2, .	3.9	23
14	Combination of phytase and organic acid for broilers: role in mineral digestibility and phytic acid degradation. World's Poultry Science Journal, 2018, 74, 711-726.	3.0	15
15	Does citric acid improve performance and bone mineralization of broilers when combined with phytase? A systematic review and meta-analysis. Animal Feed Science and Technology, 2017, 232, 21-30.	2.2	8
16	Chromium and selenium-enriched yeast for castrated finishing pigs: effects on performance and carcass characteristics. Semina:Ciencias Agrarias, 2017, 38, 3851.	0.3	5
17	Phytase and protease supplementation for laying hens in peak egg production. Semina:Ciencias Agrarias, 2016, 37, 4285.	0.3	5
18	Effect of energy intake on performance and carcass composition of broiler chickens from two different genetic groups. Brazilian Journal of Poultry Science, 2007, 9, 117-122.	0.7	27

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#	Article	IF	CITATIONS
19	Performance and carcass characteristics of broiler chickens with different growth potential and submitted to heat stress. Brazilian Journal of Poultry Science, 2007, 9, 181-186.	0.7	33
20	Protein Levels for Heat-Exposed Broilers: Performance, Nutrients Digestibility, and Energy and Protein Metabolism. International Journal of Poultry Science, 2007, 6, 187-194.	0.1	34
21	Ingredient classification according to the digestible amino acid profile: an exploratory analysis. Brazilian Journal of Poultry Science, 2005, 7, 185-193.	0.7	5
22	Protein levels and environmental temperature effects on carcass characteristics, performance, and nitrogen excretion of broiler chickens from 7 to 21 days of age. Brazilian Journal of Poultry Science, 2005, 7, 247-253.	0.7	40