

Bruno Serpa Vieira

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

322
citations

933447

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839539

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#	ARTICLE	IF	CITATIONS
1	Soybean meal from damaged grains replacing standard soybean meal in diets of feedlot lambs. <i>Revista Brasileira De Zootecnia</i> , 2021, 50, .	0.8	2
2	<i>Listeria monocytogenes</i> in Export-approved Beef from Mato Grosso, Brazil: Prevalence, Molecular Characterization and Resistance to Antibiotics and Disinfectants. <i>Microorganisms</i> , 2020, 8, 18.	3.6	18
3	Influence of Dietary Zinc, Copper, and Manganese on the Intestinal Health of Broilers Under <i>Eimeria</i> Challenge. <i>Frontiers in Veterinary Science</i> , 2020, 7, 13.	2.2	31
4	Effects of different proteases on commercial laying hens at peak production. <i>Revista Brasileira De Zootecnia</i> , 2020, 49, .	0.8	2
5	Acetic Acid Increased the Inactivation of Multi-drug Resistant Non-typhoidal Salmonella by Large-Scaffold Antibiotic. <i>Indian Journal of Microbiology</i> , 2019, 59, 508-513.	2.7	2
6	<i>Bacillus subtilis</i> DSM 32315 Supplementation Attenuates the Effects of <i>Clostridium perfringens</i> Challenge on the Growth Performance and Intestinal Microbiota of Broiler Chickens. <i>Microorganisms</i> , 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. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2019, 103, 555-563.	2.2	4
8	Genetic similarity, antibiotic resistance and disinfectant susceptibility of <i>Listeria monocytogenes</i> isolated from chicken meat and chicken-meat processing environment in Mato Grosso, Brazil. <i>LWT - Food Science and Technology</i> , 2019, 109, 77-82.	5.2	18
9	<i>Listeria monocytogenes</i> and Other Species as Persistent Contaminants in the Processing of Chicken Meat. <i>Journal of Applied Poultry Research</i> , 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. <i>Poultry Science</i> , 2019, 98, 1455-1460.	3.4	2
11	1,25-dihydroxycholecalciferol from <i>Solanum glaucophyllum</i> supports normal growth and reduces the negative effects of calcium and phosphorus restriction on broilers'™ bone tissue. <i>Semina:Ciencias Agrarias</i> , 2018, 39, 2205.	0.3	1
12	Mathematical models to describe the growth curves of white-egg layers. <i>Semina:Ciencias Agrarias</i> , 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 <i>Coccidia</i> and <i>Clostridium perfringens</i> . <i>Frontiers in Sustainable Food Systems</i> , 2018, 2, .	3.9	23
14	Combination of phytase and organic acid for broilers: role in mineral digestibility and phytic acid degradation. <i>World's Poultry Science Journal</i> , 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. <i>Animal Feed Science and Technology</i> , 2017, 232, 21-30.	2.2	8
16	Chromium and selenium-enriched yeast for castrated finishing pigs: effects on performance and carcass characteristics. <i>Semina:Ciencias Agrarias</i> , 2017, 38, 3851.	0.3	5
17	Phytase and protease supplementation for laying hens in peak egg production. <i>Semina:Ciencias Agrarias</i> , 2016, 37, 4285.	0.3	5
18	Effect of energy intake on performance and carcass composition of broiler chickens from two different genetic groups. <i>Brazilian Journal of Poultry Science</i> , 2007, 9, 117-122.	0.7	27

#	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