

Ana Isabel Rey

List of Publications by Year in descending order

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79
papers

2,221
citations

236612

25
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243296

44
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81
docs citations

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times ranked

2042
citing authors

#	ARTICLE	IF	CITATIONS
1	Short-Chain and Total Fatty Acid Profile of Faeces or Plasma as Predictors of Food-Responsive Enteropathy in Dogs: A Preliminary Study. <i>Animals</i> , 2022, 12, 89.	1.0	3
2	Dietary oleuropein extract supplementation and its combination with α -tocopherol acetate and selenium modifies the free fatty acid profile of pork and improves its stability. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2337-2344.	1.7	6
3	Supplementation Effect of Oleuropein Extract Combined with Betaine, Magnesium, and Vitamin E on Pigs' Performance and Meat Quality Characteristics. <i>Animals</i> , 2021, 11, 443.	1.0	4
4	Discriminant analysis using fatty acids profile, stable carbon isotopes and tocopherols content as tool for feeding system prediction in Iberian pigs. <i>Spanish Journal of Agricultural Research</i> , 2021, 18, e0614.	0.3	0
5	Feeding Broiler Chickens with Grape Seed and Skin Meals to Enhance α - and β -Tocopherol Content and Meat Oxidative Stability. <i>Antioxidants</i> , 2021, 10, 699.	2.2	14
6	Short-Term Spirulina (<i>Spirulina platensis</i>) Supplementation and Laying Hen Strain Effects on Eggs' Lipid Profile and Stability. <i>Animals</i> , 2021, 11, 1944.	1.0	4
7	Free-Range Feeding Alters Fatty Acid Composition at the sn-2 Position of Triglycerides and Subcutaneous Fat Physicochemical Properties in Heavy Pigs. <i>Animals</i> , 2021, 11, 2802.	1.0	4
8	Combination of dietary glycaemic index and fasting time prior to slaughter as strategy to modify quality of pork. <i>Meat Science</i> , 2020, 161, 108013.	2.7	8
9	Vitamin D3 Supplementation in Drinking Water Prior to Slaughter Improves Oxidative Status, Physiological Stress, and Quality of Pork. <i>Antioxidants</i> , 2020, 9, 559.	2.2	15
10	Changes in Plasma Fatty Acids, Free Amino Acids, Antioxidant Defense, and Physiological Stress by Oleuropein Supplementation in Pigs Prior to Slaughter. <i>Antioxidants</i> , 2020, 9, 56.	2.2	19
11	Impact of genotype, body weight and sex on the prenatal muscle transcriptome of Iberian pigs. <i>PLoS ONE</i> , 2020, 15, e0227861.	1.1	12
12	A comparison of female and castrate pigs slaughtered at weights above and below 120 kg on carcass traits, intramuscular fat and fatty acid composition of carcasses intended for dry-cured ham and shoulder production. <i>Animal Production Science</i> , 2019, 59, 1923.	0.6	5
13	Phenolic Metabolites in Plasma and Thigh Meat of Chickens Supplemented with Grape Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4463-4471.	2.4	22
14	Fat accumulation, fatty acids and melting point changes in broiler chick abdominal fat as affected by time of dietary fat feeding and slaughter age. <i>British Poultry Science</i> , 2019, 60, 219-228.	0.8	7
15	Crecimiento en montanera y características de la canal de cerdos ibéricos retinto del Andalucía. <i>Archivos De Zootecnia</i> , 2018, 67, 178-184.	0.2	2
16	Addition of exogenous enzymes to diets containing grape pomace: Effects on intestinal utilization of catechins and antioxidant status of chickens. <i>Food Research International</i> , 2017, 96, 226-234.	2.9	21
17	Meat quality, free fatty acid concentration, and oxidative stability of pork from animals fed diets containing different sources of selenium. <i>Food Science and Technology International</i> , 2017, 23, 716-728.	1.1	28
18	Effect of dietary selenium source (organic vs. mineral) and muscle pH on meat quality characteristics of pigs. <i>Food Science and Nutrition</i> , 2017, 5, 94-102.	1.5	42

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19	Ontogeny of Sex-Related Differences in Foetal Developmental Features, Lipid Availability and Fatty Acid Composition. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1171.	1.8	15
20	P3029 Identification of regulatory genes involved in longissimus dorsi transcriptomic differences between pig genotypes. <i>Journal of Animal Science</i> , 2016, 94, 66-67.	0.2	0
21	Effect of dietary organic selenium on muscle proteolytic activity and water-holding capacity in pork. <i>Meat Science</i> , 2016, 121, 1-11.	2.7	34
22	Developmental Stage, Muscle and Genetic Type Modify Muscle Transcriptome in Pigs: Effects on Gene Expression and Regulatory Factors Involved in Growth and Metabolism. <i>PLoS ONE</i> , 2016, 11, e0167858.	1.1	56
23	Long term vitamin A restriction improves meat quality parameters and modifies gene expression in Iberian pigs ¹ . <i>Journal of Animal Science</i> , 2015, 93, 2730-2744.	0.2	12
24	Comparative Analysis of Muscle Transcriptome between Pig Genotypes Identifies Genes and Regulatory Mechanisms Associated to Growth, Fatness and Metabolism. <i>PLoS ONE</i> , 2015, 10, e0145162.	1.1	83
25	Effect of micellized natural (D- α -tocopherol) vs. synthetic (DL- α -tocopheryl acetate) vitamin E supplementation given to turkeys on oxidative status and breast meat quality characteristics. <i>Poultry Science</i> , 2015, 94, 1259-1269.	1.5	13
26	Dietary vitamin A restriction affects adipocyte differentiation and fatty acid composition of intramuscular fat in Iberian pigs. <i>Meat Science</i> , 2015, 108, 9-16.	2.7	16
27	Effects of dietary vitamin A supplementation or restriction and its timing on retinol and α -tocopherol accumulation and gene expression in heavy pigs. <i>Animal Feed Science and Technology</i> , 2015, 202, 62-74.	1.1	15
28	Quantification of γ - and δ -tocopherol isomers in combination with pattern recognition model as a tool for differentiating dry-cured shoulders of Iberian pigs raised on different feeding systems. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2649-2654.	1.7	4
29	Reproductive long-term effects, endocrine response and fatty acid profile of rabbit does fed diets supplemented with n-3 fatty acids. <i>Animal Reproduction Science</i> , 2014, 146, 202-209.	0.5	25
30	Longissimus dorsi transcriptome analysis of purebred and crossbred Iberian pigs differing in muscle characteristics. <i>BMC Genomics</i> , 2014, 15, 413.	1.2	77
31	Alpha-tocopherol stereoisomer analysis as discriminant method for distinguishing Iberian pig feed intake during the fattening phase. <i>Food Chemistry</i> , 2014, 142, 342-348.	4.2	9
32	Effects of oral micellized natural vitamin E (d- α -tocopherol) v. synthetic vitamin E (dl- α -tocopherol) in feed on α -tocopherol levels, stereoisomer distribution, oxidative stress and the immune response in piglets. <i>Animal</i> , 2014, 8, 410-419.	1.3	24
33	Lower Oral Doses of Micellized α -Tocopherol Compared to α -Tocopheryl Acetate in Feed Modify Fatty Acid Profiles and Improve Oxidative Status in Pigs. <i>International Journal for Vitamin and Nutrition Research</i> , 2014, 84, 229-243.	0.6	11
34	Influence of feeding system on growth performance, carcass characteristics and meat and fat quality of Avileña-Negra Ibérica calves TM breed. <i>Spanish Journal of Agricultural Research</i> , 2014, 12, 409.	0.3	4
35	Effect of gender on growth performance, carcass characteristics and meat and fat quality of calves of Avileña-Negra Ibérica breed fattened under free-range conditions. <i>Spanish Journal of Agricultural Research</i> , 2014, 12, 683.	0.3	11
36	A practical study on the feasibility of alpha and gamma-tocopherol quantification for distinguishing Iberian pig feeding systems. <i>Grasas Y Aceites</i> , 2013, 64, 138-147.	0.3	4

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37	Short- and long-term effect of oral administration of micellized natural vitamin E (D- α -tocopherol) on oxidative status in race horses under intense training ¹ . <i>Journal of Animal Science</i> , 2013, 91, 1277-1284.	0.2	15
38	Natural vitamin E (d- α -tocopherol) supplementation in drinking water prevents oxidative stress in weaned piglets. <i>Livestock Science</i> , 2012, 145, 55-62.	0.6	18
39	Effect of gender on growth performance, carcass traits and meat quality of calves of Avileña-Negra Ibérica breed. <i>Spanish Journal of Agricultural Research</i> , 2012, 10, 108.	0.3	4
40	Low levels of dietary vitamin A increase intramuscular fat content and polyunsaturated fatty acid proportion in liver from lean pigs. <i>Livestock Science</i> , 2011, 137, 31-36.	0.6	12
41	Accumulation and evolution of tocopherols in dry-cured hams from Iberian pigs as affected by their feeding and rearing system. <i>Food Chemistry</i> , 2010, 123, 1170-1175.	4.2	10
42	Effect of Diet Saturation on Growth Performance, Carcass Characteristics and Fat Quality of Heavy Pigs. <i>Food Science and Technology International</i> , 2010, 16, 321-327.	1.1	11
43	Dietary vitamin A concentration alters fatty acid composition in pigs. <i>Meat Science</i> , 2009, 81, 295-299.	2.7	23
44	Physical activity-induced alterations on tissue lipid composition and lipid metabolism in fattening pigs. <i>Meat Science</i> , 2009, 81, 641-646.	2.7	22
45	Interactions between genotype, dietary fat saturation and vitamin A concentration on intramuscular fat content and fatty acid composition in pigs. <i>Meat Science</i> , 2009, 82, 6-12.	2.7	45
46	High dietary vitamin A interferes with tissue α -tocopherol concentrations in fattening pigs: a study that examines administration and withdrawal times. <i>Animal</i> , 2009, 3, 1264-1270.	1.3	22
47	Effect of pasture in oak and chestnut groves on chemical and sensorial traits of cured lard of Cinta Senese pigs. <i>Italian Journal of Animal Science</i> , 2009, 8, 131-142.	0.8	15
48	Effect of level of feed restriction during growth and/or fattening on fatty acid composition and lipogenic enzyme activity in heavy pigs. <i>Animal Feed Science and Technology</i> , 2007, 138, 61-74.	1.1	21
49	Effect of duration of feeding under free-range conditions on production results and carcass and fat quality in Iberian pigs. <i>Meat Science</i> , 2007, 76, 411-416.	2.7	30
50	Effect of mediterranean forest parasite with <i>Curculio</i> sp. on nutritional value of acorn for Iberian pig feeding and fat characteristics. <i>Meat Science</i> , 2007, 76, 316-320.	2.7	8
51	Iberian Pig as a Model To Clarify Obscure Points in the Bioavailability and Metabolism of Ellagitannins in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10476-10485.	2.4	296
52	Effect of age at the beginning of the free-range fattening period on growth and carcass and fat quality in Iberian pigs. <i>Archives of Animal Nutrition</i> , 2006, 60, 317-324.	0.9	10
53	Effect of feeding system on the growth and carcass characteristics of Iberian pigs, and the use of ultrasound to estimate yields of joints. <i>Meat Science</i> , 2006, 72, 1-8.	2.7	26
54	Feeding Iberian pigs with acorns and grass in either free-range or confinement affects the carcass characteristics and fatty acids and tocopherols accumulation in <i>Longissimus dorsi</i> muscle and backfat. <i>Meat Science</i> , 2006, 73, 66-74.	2.7	116

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55	Quantitative study of the $\hat{1}\pm$ - and $\hat{1}^3$ -tocopherols accumulation in muscle and backfat from Iberian pigs kept free-range as affected by time of free-range feeding or weight gain. <i>Animal Science</i> , 2006, 82, 901-908.	1.3	37
56	Effect of dietary vitamin E and partial replacement of poly- with monounsaturated fat on fatty acid patterns of backfat and intramuscular fat in heavy pigs (Iberian x Duroc). <i>Journal of Animal Physiology and Animal Nutrition</i> , 2005, 89, 20-28.	1.0	11
57	Feeding level in the period previous to the late fattening phase influences fat composition at slaughter in free-ranged Iberian pigs. <i>Archives of Animal Nutrition</i> , 2005, 59, 227-236.	0.9	20
58	Improvement of Dry-cured Iberian Ham Quality Characteristics Through Modifications of Dietary Fat Composition and Supplementation with Vitamin E. <i>Food Science and Technology International</i> , 2005, 11, 327-335.	1.1	8
59	Use of natural food/plant extracts: cloudberry (<i>Rubus Chamaemorus</i>), beetroot (<i>Beta Vulgaris</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 patties. <i>LWT - Food Science and Technology</i> , 2005, 38, 363-370.	2.5	64
60	Effects of feeding in free-range conditions or in confinement with different dietary MUFA/PUFA ratios and $\hat{1}\pm$ -tocopheryl acetate, on antioxidants accumulation and oxidative stability in Iberian pigs. <i>Meat Science</i> , 2005, 69, 151-163.	2.7	76
61	Effect of feeding level during the period previous to free-range fattening on growth and carcass characteristics in Iberian pigs. <i>Spanish Journal of Agricultural Research</i> , 2005, 3, 387.	0.3	11
62	Modification of lipid composition and oxidation in porcine muscle and muscle microsomes as affected by dietary supplementation of n-3 with either n-9 or n-6 fatty acids and $\hat{1}\pm$ -tocopheryl acetate. <i>Animal Feed Science and Technology</i> , 2004, 113, 223-238.	1.1	30
63	Effect of dietary linseed oil and $\hat{1}\pm$ -tocopherol on selected properties of pig fat. <i>Canadian Journal of Animal Science</i> , 2002, 82, 339-346.	0.7	32
64	Susceptibility of hepatic tissue of Iberian pigs is enhanced by free-range feeding and reduced by vitamin E supplementation. <i>Nutrition Research</i> , 2001, 21, 541-549.	1.3	19
65	Effect of dietary oils and alpha-tocopheryl acetate supplementation on lipid (TBARS) and cholesterol oxidation in cooked pork.. <i>Journal of Animal Science</i> , 2001, 79, 1201.	0.2	85
66	Effects of dietary vegetable oil inclusion and composition on the susceptibility of pig meat to oxidation. <i>Animal Science</i> , 2001, 72, 457-463.	1.3	9
67	Effect of dietary copper and vitamin E supplementation, and extensive feeding with acorn and grass on longissimus muscle composition and susceptibility to oxidation in Iberian pigs. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2001, 85, 281-292.	1.0	50
68	Dietary Polyunsaturated Fatty Acids and Plasma Butyrylcholinesterase Activity in Piglets. <i>International Journal for Vitamin and Nutrition Research</i> , 2000, 070, 0024-0025.	0.6	1
69	Influence of dietary $\hat{1}\pm$ -tocopheryl acetate supplementation of pigs on oxidative deterioration and weight loss in sliced dry-cured ham. <i>Meat Science</i> , 1999, 51, 227-232.	2.7	29
70	Lower lipid oxidation in the muscle of rabbits fed diets containing oats. <i>Animal Feed Science and Technology</i> , 1998, 70, 1-9.	1.1	25
71	Effect of free-range feeding on $\hat{n}\sim 3$ fatty acid and $\hat{1}\pm$ -tocopherol content and oxidative stability of eggs. <i>Animal Feed Science and Technology</i> , 1998, 72, 33-40.	1.1	43
72	Dietary acorns provide a source of gamma-tocopherol to pigs raised extensively. <i>Canadian Journal of Animal Science</i> , 1998, 78, 441-443.	0.7	36

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73	Effect of feeding diets high in monounsaturated fatty acids and α -tocopheryl acetate to rabbits on resulting carcass fatty acid profile and lipid oxidation. <i>Animal Science</i> , 1997, 64, 177-186.	1.3	75
74	Effect of extensive feeding on α -tocopherol concentration and oxidative stability of muscle microsomes from Iberian pigs. <i>Animal Science</i> , 1997, 65, 515-520.	1.3	62
75	Dietary fat rich in mono or di-unsaturated fatty acids reduces lipid oxidation in hepatic tissue of rabbits. <i>Nutrition Research</i> , 1997, 17, 1589-1596.	1.3	3
76	Dietary Vegetable Oils and α -Tocopherol Reduce Lipid Oxidation in Rabbit Muscle. <i>Journal of Nutrition</i> , 1997, 127, 1176-1182.	1.3	97
77	Dietary Fat Reduces Odd-Numbered and Branched-Chain Fatty Acids in Depot Lipids of Rabbits. <i>Journal of the Science of Food and Agriculture</i> , 1997, 73, 517-524.	1.7	17
78	Determination of α -tocopherol in pork with high intramuscular fat content. <i>Grasas Y Aceites</i> , 1996, 47, 331-334.	0.3	39
79	Effects of dietary vitamin E (DL- α -tocopheryl acetate) and vitamin C combination on piglets oxidative status and immune response at weaning. <i>Journal of Animal and Feed Sciences</i> , 0, , .	0.4	9