

# CITATION REPORT

List of articles citing

**Fatty acid analysis of wild ruminant tissues:  
evolutionary implications for reducing diet-related  
chronic disease**

**DOI: 10.1038/sj.ejcn.1601307**

**European Journal of Clinical Nutrition, 2002, 56, 181-91.**

**Source:** <https://exaly.com/paper-pdf/33760405/citation-report.pdf>

**Version:** 2024-04-20

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
201	The nutritional quality of meat. <b>2002</b> , 64-104		4
200	Enhancing the nutritional value of meat. <b>2002</b> , 209-246		1
199	Brain-specific lipids from marine, lacustrine, or terrestrial food resources: potential impact on early African Homo sapiens. <b>2002</b> , 131, 653-73		196
198	The Garden of Eden--plant based diets, the genetic drive to conserve cholesterol and its implications for heart disease in the 21st century. <b>2003</b> , 136, 141-51		28
197	Dietary conjugated linoleic acid reduces PGE2 release and interstitial injury in rat polycystic kidney disease. <b>2003</b> , 64, 1214-21		35
196	Biological and Clinical Potential of a Palaeolithic Diet*. <b>2003</b> , 13, 149-160		31
195	Human health effects of a changing global nitrogen cycle. <b>2003</b> , 1, 240-246		304
194	Plasma and erythrocyte fatty acids in captive Asian ( <i>Elephas maximus</i> ) and African ( <i>Loxodonta africana</i> ) elephants. <b>2003</b> , 153, 54-8		10
193	Biology is destiny only if we ignore it. <b>2003</b> , 59, 173-188		2
192	Are nutritional adaptations of wild deer relevant to commercial venison production\$. <b>2003</b> , 10, 462-471		5
191	Animal source foods and human health during evolution. <b>2003</b> , 133, 3893S-3897S		85
190	Repletion with (n-3) fatty acids reverses bone structural deficits in (n-3)-deficient rats. <b>2004</b> , 134, 388-94		56
189	MEAT ANIMALS, ORIGIN AND DOMESTICATION. <b>2004</b> , 681-686		
188	The Biochemistry of Alternative Medicine: Supporting Mental Health with Polyunsaturated Fatty Acids. <b>2004</b> , 10, 95-100		
187	Faunal analysis from Amud Cave: preliminary results and interpretations. <b>2004</b> , 14, 287-306		71
186	Selected nutrient contents, fatty acid composition, including conjugated linoleic acid, and retention values in separable lean from lamb rib loins as affected by external fat and cooking method. <b>2004</b> , 52, 5187-94		25
185	Cardiovascular disease resulting from a diet and lifestyle at odds with our Paleolithic genome: how to become a 21st-century hunter-gatherer. <b>2004</b> , 79, 101-8		192

184	Meat-adaptive genes and the evolution of slower aging in humans. <b>2004</b> , 79, 3-50	146
183	The Hunter-Gatherer Diet: In Response. <b>2004</b> , 79, 703-707	
182	Health care for our bones: a practical nutritional approach to preventing osteoporosis. <b>2004</b> , 27, 591-5	4
181	REVIEWS: Conjugated Linoleic Acid: Historical Context and Implications1. <b>2004</b> , 20, 118-126	3
180	Origins and evolution of the Western diet: health implications for the 21st century. <b>2005</b> , 81, 341-54	149 <sup>1</sup>
179	Dietary fats and membrane function: implications for metabolism and disease. <b>2005</b> , 80, 155-69	259
178	Reply to SC Cunnane. <b>2005</b> , 82, 483-484	14
177	METABOLIC ADAPTATION IN INDIGENOUS SIBERIAN POPULATIONS. <b>2005</b> , 34, 451-471	84
176	Implications for the role of diet in acne. <b>2005</b> , 24, 84-91	93
175	. <b>2006</b> ,	5
174	. <b>2006</b> ,	
173	Polyunsaturated Fatty Acids in the Treatment of Arthritis. 146-183	
172	The ancestral human diet: what was it and should it be a paradigm for contemporary nutrition?. <b>2006</b> , 65, 1-6	113
171	The garden of Eden: plant-based diets, the genetic drive to store fat and conserve cholesterol, and implications for epidemiology in the 21st century. <b>2006</b> , 17, 128-30	5
170	Scaling of Na <sup>+</sup> ,K <sup>+</sup> -ATPase molecular activity and membrane fatty acid composition in mammalian and avian hearts. <b>2006</b> , 79, 522-33	25
169	Australian Aboriginal Traditional Healing Practices. <b>2006</b> , 272-290	
168	BIBLIOGRAPHY. <b>2007</b> , 417-599	
167	Fatty acids and tocopherol levels in M. Longissimus dorsi of beef cattle in Sweden - A comparison between seasonal diets. <b>2007</b> , 76, 746-54	69

166	Evolutionary Medicine. <b>2007</b> , 36, 139-154	38
165	SECTION TWO. Chemical Ecology of Food. <b>2007</b> , 47-114	
164	Simulated changes in fatty acid intake in humans through n-3 fatty acid enrichment of foods from animal origin. <b>2007</b> , 87, 200-211	28
163	Meat in the human diet: An anthropological perspective. <b>2007</b> , 64, S102-S107	22
162	Comparing subcutaneous adipose tissue in beef and muskox with emphasis on trans 18:1 and conjugated linoleic acids. <b>2007</b> , 42, 509-18	83
161	Dietary conjugated linoleic acid renal benefits and possible toxicity vary with isomer, dose and gender in rat polycystic kidney disease. <b>2008</b> , 43, 783-91	5
160	FATTY ACIDS AND MEAT CHARACTERISTICS OF DIFFERENT BIOLOGICAL TYPES OF BEEF CATTLE DEVELOPED UNDER A MANAGEMENT-INTENSIVE GRAZING SYSTEM. <b>2008</b> , 31, 189-204	2
159	Beef lipids in relation to animal breed and nutrition in Argentina. <b>2008</b> , 79, 500-8	90
158	The yield and nutritional value of meat from African ungulates, camelidae, rodents, ratites and reptiles. <b>2008</b> , 80, 94-100	44
157	Overview of modifiers of methylmercury neurotoxicity: chemicals, nutrients, and the social environment. <b>2008</b> , 29, 761-6	40
156	Purposive Social Selection and the Evolution of Human Altruism. <b>2008</b> , 42, 319-352	93
155	Composi lipica de carne bovina de grupos genicos taurinos e zebuos terminados em confinamento. <b>2009</b> , 38, 1841-1846	11
154	. <b>2009</b> ,	6
153	Serum concentration comparisons of amino acids, fatty acids, lipoproteins, vitamins A and E, and minerals between zoo and free-ranging giraffes ( <i>Giraffa camelopardalis</i> ). <b>2009</b> , 40, 29-38	9
152	Evolution and cholesterol. <b>2009</b> , 100, 46-54	3
151	Background paper on global trends in food production, intake and composition. <b>2009</b> , 55, 244-72	39
150	Preventing diet induced disease: bioavailable nutrient-rich, low-energy-dense diets. <b>2009</b> , 20, 135-66	19
149	Dietary fat quality and coronary heart disease prevention: a unified theory based on evolutionary, historical, global, and modern perspectives. <b>2009</b> , 11, 289-301	30

148	Effect of dietary fatty acids on inflammatory gene expression in healthy humans. <b>2009</b> , 284, 15400-7	117
147	Colour of bovine subcutaneous adipose tissue: A review of contributory factors, associations with carcass and meat quality and its potential utility in authentication of dietary history. <b>2009</b> , 81, 28-45	90
146	Polyunsaturated fatty acid content in adipose tissue in foregut and hindgut fermenting mammalian herbivores: A literature survey. <b>2009</b> , 74, 153-158	11
145	Towards health-promoting and environmentally friendly regional diets - a Nordic example. <b>2009</b> , 12, 91-6	83
144	Health and Disease. 457-458	
143	Complex Chronic Diseases in Evolutionary Perspective. 491-501	1
142	Acne and diet: truth or myth?. <b>2010</b> , 85, 346-53	22
141	Estimated macronutrient and fatty acid intakes from an East African Paleolithic diet. <b>2010</b> , 104, 1666-87	149
140	The Paleoanthropology and Archaeology of Big-Game Hunting. <b>2010</b> ,	60
139	Grass-based ruminant production methods and human bioconversion of vaccenic acid with estimations of maximal dietary intake of conjugated linoleic acids. <b>2010</b> , 20, 433-448	38
138	The importance of the long-chain polyunsaturated fatty acid n-6/n-3 ratio in development of non-alcoholic fatty liver associated with obesity. <b>2011</b> , 2, 644-8	121
137	Diets for successful aging. <b>2011</b> , 27, 577-89	5
136	Fighting against Cardiovascular Diseases in 21st Century by Healthy Life-Style and Healthy Diet. <b>2011</b> , 1, 5-8	
135	Silage-concentrate finishing of bulls versus silage or fresh forage finishing of steers: Effects on fatty acids and meat tenderness. <b>2011</b> , 61, 103-113	2
134	Obesitas: evolutie van een symptoom van overvloed. <b>2011</b> , 9, 175-184	
133	Guidelines for the New Nordic Diet. <b>2012</b> , 15, 1941-7	134
132	Human Nutritional Evolution. <b>2012</b> , 251-324	5
131	Polyunsaturated fatty acids and peripheral artery disease. <b>2012</b> , 17, 51-63	21

130	Distinguishing wild ruminant lipids by gas chromatography/combustion/isotope ratio mass spectrometry. <b>2012</b> , 26, 2359-64	60
129	Paleolithic diets as a model for prevention and treatment of Western disease. <b>2012</b> , 24, 110-5	23
128	Obesity as malnutrition: the role of capitalism in the obesity global epidemic. <b>2012</b> , 24, 261-76	72
127	Fatty acid composition in the mature milk of Bolivian forager-horticulturalists: controlled comparisons with a US sample. <b>2012</b> , 8, 404-18	74
126	The longer-term impacts of Western diet on human cognition and the brain. <b>2013</b> , 63, 119-28	201
125	[Evolution of the diet from the paleolithic to today: progress or regress?]. <b>2013</b> , 9, 202-8	6
124	Human evolution and diet: a modern conundrum of health versus meat consumption, or is it?. <b>2013</b> , 53, 1135	5
123	Bison meat has a lower atherogenic risk than beef in healthy men. <b>2013</b> , 33, 293-302	10
122	Dietary composition and nutrient content of the New Nordic Diet. <b>2013</b> , 16, 777-85	93
121	Use of Animal Fat as a Symbol of Health in Traditional societies Suggests Humans may be Well Adapted to its Consumption. <b>2013</b> , 1,	2
120	SPECIES OF MEAT ANIMALS   Meat Animals, Origin and Domestication. <b>2014</b> , 357-362	
119	. <b>2014</b> ,	66
118	Omega-3 fatty acid biochemistry: perspectives from human nutrition. <b>2014</b> , 179, 82-7	20
117	Should animal fats be back on the table? A critical review of the human health effects of animal fat. <b>2014</b> , 54, 831	26
116	Extruded linseed and rapeseed both influenced fatty acid composition of total lipids and their polar and neutral fractions in longissimus thoracis and semitendinosus muscles of finishing Normand cows. <b>2014</b> , 96, 99-107	20
115	The global diversity of eating patterns: human nutritional health in comparative perspective. <b>2014</b> , 134, 5-14	18
114	Paleodieta – czy dieta przodków może zapobiegać chorobom cywilizacyjnym?. <b>2014</b> , 89, 261-268	1
113	Invited commentary: nighttime light exposure as a risk factor for obesity through disruption of circadian and circannual rhythms. <b>2014</b> , 180, 251-3	10

112	An evolutionary perspective on intestinal lymphatic fat absorption, the industrialization of food, and allergy. <b>2014</b> , 113, 339-42	4
111	A fish is not a fish: patterns in fatty acid composition of aquatic food may have had implications for hominin evolution. <b>2014</b> , 77, 107-16	24
110	Comparison of meat quality between eland ( <i>Taurotragus oryx</i> ) and cattle ( <i>Bos taurus</i> ) raised under similar conditions. <b>2014</b> , 96, 346-52	26
109	Impact of calving seasons and feeding systems in western Canada. II. Meat composition and organoleptic quality of steaks. <b>2014</b> , 94, 583-593	4
108	References. <b>2014</b> , 365-443	
107	Quality attributes and composition of meat from red deer ( <i>Cervus elaphus</i> ), fallow deer ( <i>Dama dama</i> ) and Aberdeen Angus and Holstein cattle ( <i>Bos taurus</i> ). <b>2015</b> , 95, 2299-306	44
106	The Effect of Gender on Meat (Longissimus Lumborum Muscle) Quality Characteristics in the Fallow Deer <i>Dama Dama L.</i> . <b>2015</b> , 14, 3845	15
105	Interactions between Diet, Bile Acid Metabolism, Gut Microbiota, and Inflammatory Bowel Diseases. <b>2015</b> , 33, 351-6	95
104	Mikronährstoffe als Motor der Evolution. <b>2015</b> ,	3
103	Intramuscular Fat Characteristics of Namibian Common Eland ( <i>Tragelaphus oryx</i> ). <b>2015</b> , 45, 312-320	3
102	A high-fat diet rich in corn oil reduces spontaneous locomotor activity and induces insulin resistance in mice. <b>2015</b> , 26, 319-26	28
101	Dietary nutrient profiles of wild wolves: insights for optimal dog nutrition?. <b>2015</b> , 113 Suppl, S40-54	45
100	Nutritional ecology of obesity: from humans to companion animals. <b>2015</b> , 113 Suppl, S26-39	58
99	A comparison of supplemental calcium soap of palm fatty acids versus tallow in a corn-based finishing diet for feedlot steers. <b>2015</b> , 57, 25	7
98	Healthy n-6/n-3 fatty acid composition from five European game meat species remains after cooking. <b>2015</b> , 8, 273	38
97	Production, distribution, and abundance of long-chain omega-3 polyunsaturated fatty acids: a fundamental dichotomy between freshwater and terrestrial ecosystems. <b>2015</b> , 23, 414-424	133
96	Fatty acid composition of birds and game hunted by the Eastern James Bay Cree people of Québec. <b>2016</b> , 75, 30583	7
95	Sensory, Physicochemical and Microbiological Characteristics of Venison Jerky Cured with NaCl and KCl. <b>2016</b> , 5, 36	1

94	Characterization of constituents, quality and stability of pomegranate seed oil ( <i>Punica granatum</i> L.). <b>2016</b> , 36, 132-139	27
93	Might macronutrient requirements influence grizzly bear-human conflict? Insights from nutritional geometry. <b>2016</b> , 7, e01204	18
92	Novel Modules to Teach Evolutionary Medicine: an Australian and a Swiss Experience. <b>2016</b> , 26, 375-381	3
91	The Roles of Linoleic and Alpha-linolenic Acid, Their Oxylipins and the PPAR Alpha-, Delta- and Gamma-Related Peroxisomal Pathways on Obesity in the Context of a "Western" Diet. <b>2016</b> , 429-449	
90	Eat first, share later: Hadza hunter-gatherer men consume more while foraging than in central places. <b>2016</b> , 37, 281-286	31
89	Comparison of methodologies in determining bone marrow fat percentage under different environmental conditions. <b>2017</b> , 29, 83-90	3
88	Distinct fatty acid composition of some edible by-products from bovines fed high or low silage diets. <b>2017</b> , 23, 209-221	11
87	Etiopathogenesis of metabolic syndrome in schizophrenia -recent findings. <b>2017</b> , 53, 27-42	
86	Diet Hypotheses in Light of the Microbiota Revolution: New Perspectives. <b>2017</b> , 9,	18
85	Changes in the Total Lipid, Neutral Lipid, Phospholipid and Fatty Acid Composition of Phospholipid Fractions during Pasta Processing, a Dry-Cured Meat Product. <b>2017</b> , 37, 18-28	17
84	Mammoth resources for hominins: from omega-3 fatty acids to cultural objects. <b>2018</b> , 33, 455-463	12
83	Insights from carnivore community composition on the paleoecology of early Pleistocene Eurasian sites: Implications for the dispersal of hominins out of Africa. <b>2018</b> , 464, 3-17	3
82	Menopause from an integrative historical and evolutionary perspective. <b>2018</b> , 3,	
81	Fat Deposition, Fatty Acid Composition, and Its Relationship with Meat Quality and Human Health. <b>2018</b> ,	9
80	Nutritional Considerations for Captive Cheetahs. <b>2018</b> , 365-383	1
79	The Iceman's Last Meal Consisted of Fat, Wild Meat, and Cereals. <b>2018</b> , 28, 2348-2355.e9	25
78	Effects of vitamin and mineral premix withdrawal from diets on carcass and meat quality of feedlot steers. <b>2019</b> , 51, 1919-1925	1
77	Implications of the Westernized Diet in the Onset and Progression of IBD. <b>2019</b> , 11,	61



76	Gesundheit optimieren âLeistungsfähigkeit steigern. <b>2019</b> ,	1
75	Product Yield and Fatty Acid Content of North Dakota Mule Deer, Elk, and Moose. <b>2019</b> , 3, 324	
74	Pork Byproducts. <b>2019</b> , 19-41	
73	THE EXPOSOME IN HUMAN EVOLUTION: FROM DUST TO DIESEL. <b>2019</b> , 94, 333-394	21
72	Effects of vegetation type and breed on n-3 and n-6 fatty acid proportions in heart, lung and brain phospholipids of lambs. <b>2019</b> , 171, 99-107	5
71	Analyses of African elephant ( <i>Loxodonta africana</i> ) diet with various browse and pellet inclusion levels. <b>2020</b> , 39, 37-50	5
70	Circulating nutrients and hematological parameters in managed African elephants ( <i>Loxodonta Africana</i> ) over a 1-year period. <b>2020</b> , 39, 345-354	3
69	Fatty Acid Composition of Meat and Edible Offal from Free-Living Red Deer (). <b>2020</b> , 9,	6
68	Consumption of Wild-Harvested Meat in Society. <b>2020</b> , 44, 553-563	4
67	Comparison studies of the chemical, physical, technological, and microbiological characteristics of the European roe deer, boar, red deer, and beaver hunted wild game meat. <b>2020</b> , 91, e13346	6
66	Role of n-3 Fatty Acids on Bile Acid Metabolism and Transport in Dyslipidemia: A Review. <b>2021</b> , 56, 125-139	0
65	Evolution of the Human Diet and Its Impact on Gut Microbiota, Immune Responses, and Brain Health. <b>2021</b> , 13,	12
64	Home Food Procurement Impacts Food Security and Diet Quality during COVID-19.	
63	The evolution of the human trophic level during the Pleistocene. <b>2021</b> , 175 Suppl 72, 27-56	14
62	Influence of Grain- and Grass-Finishing Systems on Carcass Characteristics, Meat Quality, Nutritional Composition, and Consumer Sensory Attributes of Bison. <b>2021</b> , 10,	1
61	Home food procurement impacts food security and diet quality during COVID-19. <b>2021</b> , 21, 945	13
60	Host-microbial interactions in the metabolism of different dietary fats. <b>2021</b> , 33, 857-872	3
59	Omega-3 Supplementation and Heart Disease: A Population-Based Diet by Gene Analysis of Clinical Trial Outcomes. <b>2021</b> , 13,	1

58	Nutritional Composition of Game Meat from Wild Species Harvested in Europe.	3
57	Seasonality and Oldowan behavioral variability in East Africa. <b>2021</b> , 103070	4
56	Coastal Diet, Encephalization, and Innovative Behaviors in the Late Middle Stone Age of Southern Africa. <b>2010</b> , 189-202	18
55	Evolution in Health and Disease. <b>2007</b> ,	32
54	Introducing Evolutionary Thinking For Medicine. <b>2007</b> , 3-16	2
53	Global spatial patterns of infectious diseases and human evolution. <b>2007</b> , 19-30	5
52	Human genetic variation of medical significance. <b>2007</b> , 51-62	1
51	Intimate relations: Evolutionary conflicts of pregnancy and childhood. <b>2007</b> , 65-76	3
50	How hormones mediate trade-offs in human health and disease. <b>2007</b> , 77-94	10
49	Functional significance of MHC variation in mate choice, reproductive outcome, and disease risk. <b>2007</b> , 95-108	2
48	The ecology and evolution of antibiotic-resistant bacteria. <b>2007</b> , 125-138	6
47	Pathogen evolution in a vaccinated world. <b>2007</b> , 139-152	6
46	The evolution and expression of virulence. <b>2007</b> , 153-168	8
45	Evolutionary origins of diversity in human viruses. <b>2007</b> , 169-184	1
44	The population structure of pathogenic bacteria. <b>2007</b> , 185-198	3
43	Emergence of new infectious diseases. <b>2007</b> , 215-228	5
42	Evolutionary biology as a foundation for studying aging and aging-related disease. <b>2007</b> , 241-252	3
41	Evolution, developmental plasticity, and metabolic disease. <b>2007</b> , 253-264	4

40	Lifestyle, diet, and disease: comparative perspectives on the determinants of chronic health risks. <b>2007</b> , 265-276	4
39	New Insights into the Evolution of the Human Diet from Faecal Biomarker Analysis in Wild Chimpanzee and Gorilla Faeces. <b>2015</b> , 10, e0128931	12
38	Sustainable and Healthy Food Ingredients: Characterization and Application in Functional Products.	
37	Fatty acid analysis of wild ruminant tissues: evolutionary implications for reducing diet-related chronic disease.	
36	The evolutionary context of human aging and degenerative disease. <b>2007</b> , 301-312	
35	Health consequences of ecogenetic variation. <b>2007</b> , 43-50	0
34	Cancer as a microevolutionary process. <b>2007</b> , 289-300	
33	Evolution of parasites. <b>2007</b> , 229-238	2
32	Perspectives on human health and disease from evolutionary and behavioral ecology. <b>2007</b> , 109-122	
31	Medically relevant variation in the human genome. <b>2007</b> , 31-42	
30	Cancer: evolutionary origins of vulnerability. <b>2007</b> , 277-288	
29	Whole-genome analysis of pathogen evolution. <b>2007</b> , 199-214	
28	Der Mensch ist, was er isst. <b>2014</b> , 215-251	
27	Der Weg zum Homo sapiens. <b>2015</b> , 167-188	
26	Angewandte Biochemie VII: Genetisches Maximum. <b>2019</b> , 149-213	
25	Sensory Evaluation of Liver/Meat P <sup>®</sup> Made from Fresh or Frozen Eland Meat and Beef. <b>2019</b> , 50, 71-79	2
24	The Quality and Composition of Fatty Acids in Adipose Tissue-Derived from Wild Animals; A Pilot Study. <b>2021</b> , 11, 10029	0
23	A way to break bones? The weight of intuitiveness. <b>2021</b> , 16, e0259136	0

22	Unser Essen wird kultiviert. <b>2020</b> , 55-113	
21	Reply to SC Cunnane. <b>2005</b> , 82, 483-484	1
20	Comparative Analysis of the Modern and Ancient Coloring Pigment in the Paintings from the Two-Eyed Stone (Dvuglaznyi Kamenâ) Pictograph (the Neyva River, the Middle Urals). <b>2021</b> , 16, 676-683	0
19	Animal board invited review: Animal source foods in healthy, sustainable, and ethical diets - An argument against drastic limitation of livestock in the food system.. <b>2022</b> , 16, 100457	4
18	Cost-Benefit Trade-Offs of Aquatic Resource Exploitation in the Context of Hominin Evolution. <b>2022</b> , 10,	0
17	Composition and Fatty Acid Profile of Bone Marrow in Farmed Fallow Deer () Depending on Diet.. <b>2022</b> , 12,	0
16	Role of Wild Food Environments for Cultural Identity, Food Security, and Dietary Quality in a Rural American State. <b>2022</b> , 6,	0
15	Composition of Fatty Acids in Bone Marrow of Red Deer from Various Ecosystems and Different Categories.. <b>2022</b> , 27,	0
14	Perspective: Darwinian Applications to NutritionâThe Value of Evolutionary Insights to Teachers and Students.	
13	Preface to the Second Edition. <b>2007</b> , v-vi	
12	Copyright Page. <b>2007</b> , iv-iv	
11	Contributors. <b>2007</b> , xix-xxii	
10	Nahrung erkennen, essen lernen: der Blick in die Evolution. <b>2022</b> , 55-114	0
9	Pasture-finishing of Bison Improves Animal Metabolic Health and Potential Health-Promoting Compounds in Meat.	0
8	Dietary Fatty Acid Composition Impacts the Fatty Acid Profiles of Different Regions of the Bovine Brain. <b>2022</b> , 12, 2696	0
7	Microanalytical Investigation of Prehistoric Colorants from Uralian Rock Art (Ignatievskaya Cave and Idrisovskaya II and Zmiev Kamenâ) Pictographs). <b>2023</b> , 6, 67-89	0
6	Meat animals, origin and domestication. <b>2022</b> ,	0
5	Behavior in the Middle Pleistocene. <b>2022</b> , 461-494	0

- 4 Meat (Longissimus lumborum Muscle) Quality in Males of the Family Cervidae. **2022**, 26, 157-170 ○
- 3 Essential Minerals and Metabolic Adaptation of Immune Cells. **2023**, 15, 123 1
- 2 Human consumption of large herbivore digesta and its implications for foraging theory. ○
- 1 Pasture-finishing of bison improves animal metabolic health and potential health-promoting compounds in meat. **2023**, 14, ○