Rapid publication-ready MS-Word tables for one-way A

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Citation Report

#	Article	IF	CITATIONS
1	Technical note: Isolation and characterization of porcine mammary epithelial cells1,2. Journal of Animal Science, 2015, 93, 5186-5193.	0.2	17
2	L-Arginine improves DNA synthesis in LPS-challenged enterocytes. Frontiers in Bioscience - Landmark, 2015, 20, 989-1003.	3.0	38
3	Correlation Between Static Radiographic Measurements and Intersegmental Angular Measurements During Gait Using a Multisegment Foot Model. Foot and Ankle International, 2015, 36, 1-10.	1.1	28
4	l-Leucine and NO-mediated cardiovascular function. Amino Acids, 2015, 47, 435-447.	1.2	36
5	Rapid publication-ready MS-Word tables for two-way ANOVA. SpringerPlus, 2015, 4, 33.	1.2	60
6	Safety of long-term dietary supplementation with l-arginine in pigs. Amino Acids, 2015, 47, 925-936.	1.2	44
7	Analysis of l-homoarginine in biological samples by HPLC involving precolumn derivatization with o-phthalaldehyde and N-acetyl-l-cysteine. Amino Acids, 2015, 47, 2005-2014.	1.2	24
8	Dietary l-leucine supplementation enhances intestinal development in suckling piglets. Amino Acids, 2015, 47, 1517-1525.	1.2	69
9	Maternal l-glutamine supplementation prevents prenatal alcohol exposure-induced fetal growth restriction in an ovine model. Amino Acids, 2015, 47, 1183-1192.	1.2	22
10	Dietary supplementation with glutamate precursor α-ketoglutarate attenuates lipopolysaccharide-induced liver injury in young pigs. Amino Acids, 2015, 47, 1309-1318.	1.2	52
11	Safety of long-term dietary supplementation with l-arginine in rats. Amino Acids, 2015, 47, 1909-1920.	1.2	33
12	Effects of artemisinin in broiler chickens challenged with Eimeria acervulina, E. maxima and E. tenella in battery trials. Veterinary Parasitology, 2015, 214, 264-271.	0.7	29
13	Drying Kinetics of Microwave-Dried Vegetable Amaranth (Amaranthus dubius) Leaves. Journal of Food Research, 2016, 5, 33.	0.1	13
14	Composition of free and peptide-bound amino acids in beef chuck, loin, and round cuts 1,2. Journal of Animal Science, 2016, 94, 2603-2613.	0.2	67
15	Intracellular sources of ornithine for polyamine synthesis in endothelial cells. Amino Acids, 2016, 48, 2401-2410.	1.2	24
16	Catabolism and safety of supplemental l-arginine in animals. Amino Acids, 2016, 48, 1541-1552.	1.2	67
17	Alpha-ketoglutarate enhances milk protein synthesis by porcine mammary epithelial cells. Amino Acids, 2016, 48, 2179-2188.	1.2	19
18	Whole-body synthesis of l-homoarginine in pigs and rats supplemented with l-arginine. Amino Acids, 2016, 48, 993-1001.	1.2	32

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19	Dietary supplementation with l-glutamate and l-aspartate alleviates oxidative stress in weaned piglets challenged with hydrogen peroxide. Amino Acids, 2016, 48, 53-64.	1.2	74
20	Low-protein diets affect ileal amino acid digestibility and gene expression of digestive enzymes in growing and finishing pigs. Amino Acids, 2016, 48, 21-30.	1.2	70
21	Improved endoglucanase production and mycelial biomass of some ericoid fungi. AMB Express, 2017, 7, 15.	1.4	7
22	Fetal and neonatal programming of postnatal growth and feed efficiency in swine. Journal of Animal Science and Biotechnology, 2017, 8, 42.	2.1	65
23	Binary Solvent Extraction of Tocols, \hat{I}^3 -Oryzanol, and Ferulic Acid from Rice Bran Using Alkaline Treatment Combined with Ultrasonication. Journal of Agricultural and Food Chemistry, 2017, 65, 4897-4904.	2.4	11
24	Functional amino acids in the development of the pig placenta. Molecular Reproduction and Development, 2017, 84, 870-882.	1.0	57
25	Amino acids are major energy substrates for tissues of hybrid striped bass and zebrafish. Amino Acids, 2017, 49, 2053-2063.	1.2	69
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27	Variations in biofilm formation, desiccation resistance and Benzalkonium chloride susceptibility among Listeria monocytogenes strains isolated in Canada. International Journal of Food Microbiology, 2017, 257, 254-261.	2.1	37
28	The rehydration behavior of microwaveâ€dried amaranth (<i>Amaranthus dubius</i>) leaves. Food Science and Nutrition, 2017, 5, 399-406.	1.5	15
29	l-Arginine regulates protein turnover in porcine mammary epithelial cells to enhance milk protein synthesis. Amino Acids, 2018, 50, 621-628.	1.2	22
30	Organochlorine Pesticide Residues and Microbiological Quality Assessment of Dried Barb, Puntius sophore, from the Northeastern Part of Bangladesh. Fishes, 2018, 3, 44.	0.7	10
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33	Effects of softwood biochar on the status of nitrogen species and elements of potential toxicity in soils. Ecotoxicology and Environmental Safety, 2018, 166, 383-389.	2.9	14
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38	Analysis of crystallization phenomenon in Indian honey using molecular dynamics simulations and artificial neural network. Food Chemistry, 2019, 300, 125182.	4.2	13
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41	Fluidized Bed Drying of Pumpkin (Cucurbita sp.) Seeds. Foods, 2019, 8, 147.	1.9	16
42	Nitrergic signaling modulation by ascorbic acid treatment is responsible for anxiolysis in mouse model of anxiety. Behavioural Brain Research, 2019, 364, 85-98.	1.2	10
43	Maternal and Child Nutrition Status in Rural Communities of Kalal \tilde{A} © District, Benin: The Relationship and Risk Factors. Food and Nutrition Bulletin, 2019, 40, 56-70.	0.5	9
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45	The effect of dietary supplementation of low crude protein on intestinal morphology in pigs. Research in Veterinary Science, 2019, 122, 15-21.	0.9	12
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52	Ruminal microbes of adult sheep do not degrade extracellular l-citrulline. Journal of Animal Science, 2020, 98, .	0.2	11
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54	Effective Targeting of Colon Cancer Cells with Piperine Natural Anticancer Prodrug Using Functionalized Clusters of Hydroxyapatite Nanoparticles. Pharmaceutics, 2020, 12, 70.	2.0	29

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55	Seed Germination of Black Pine (<i>Pinus nigra</i> Pinus nigraDischarge Plasma Treatment. IEEE Transactions on Plasma Science, 2020, 48, 939-945.	0.6	23
56	Contamination of polychlorinated dibenzo- <i>p</i> -dioxin and dibenzofurans in <i>Jatropha curcas</i> cultivation areas and their transfer from soil to seed in the Ba Vi, Quang Tri, and Trang Bang regions of Vietnam. Environmental Monitoring and Contaminants Research, 2021, 1, 66-74.	0.4	0
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64	Effect of Microbial Enzymes on the Changes in the Composition and Microstructure of Hydrolysates from Poultry By-Products. Fermentation, 2021, 7, 190.	1.4	2
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74	The effects of substrates on growth and green coverage of Blue daze (Evolvulus glomeratus) under rooftop condition. Vegetos, 2022, 35, 237-243.	0.8	0
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85	Effects of protein-in-oil emulsion on the physicochemical and sensory properties of the p \tilde{A} ¢t \tilde{A} ©. IOP Conference Series: Earth and Environmental Science, 2022, 949, 012029.	0.2	1
86	Thermodynamic study of canned mince meat and fish in metal cans during 30 months storage. BIO Web of Conferences, 2022, 45, 01003.	0.1	0
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88	Oxidation of amino acids, glucose, and fatty acids as metabolic fuels in enterocytes of post-hatching developing chickens. Journal of Animal Science, 2022, 100, .	0.2	7
89	Macular pigment-enriched oil production from genome-edited microalgae. Microbial Cell Factories, 2022, 21, 27.	1.9	20
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92	Dietary supplementation with monosodium glutamate enhances milk production by lactating sows and the growth of suckling piglets. Amino Acids, 2022, 54, 1055-1068.	1.2	10
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96	Dietary supplementation with branched-chain amino acids enhances milk production by lactating sows and the growth of suckling piglets. Journal of Animal Science and Biotechnology, 2022, 13, .	2.1	7
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116	Noninvasive Methods to Detect Reactive Oxygen Species as a Proxy of Seed Quality. Antioxidants, 2023, 12, 626.	2.2	1
117	Effect of prenatal stress and extremely lowâ€frequency electromagnetic fields on anxietyâ€like behavior in female rats: With an emphasis on prefrontal cortex and hippocampus. Brain and Behavior, 2023, 13, .	1.0	1