Ana Isabel Rey

List of Publications by Year
in descending order

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79	2,221	236925	243625
papers	citations	25	44
		h-index	g-index

81	81	81	2042
all docs	docs citations	times ranked	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. Animals, 2022, 12, 89.	2.3	3
2	Dietary oleuropein extract supplementation and its combination with Î±â€tocopheryl acetate and selenium modifies the free fatty acid profile of pork and improves its stability. Journal of the Science of Food and Agriculture, 2021, 101, 2337-2344.	3.5	6
3	Supplementation Effect of Oleuropein Extract Combined with Betaine, Magnesium, and Vitamin E on Pigsâ€™ Performance and Meat Quality Characteristics. Animals, 2021, 11, 443.	2.3	4
4	Discriminant analysis using fatty acids profile, stable carbon isotopes and tocopherols content as tool for feeding system prediction in Iberian pigs. Spanish Journal of Agricultural Research, 2021, 18, e0614.	0.6	0
5	Feeding Broiler Chickens with Grape Seed and Skin Meals to Enhance Î±- and Î³-Tocopherol Content and Meat Oxidative Stability. Antioxidants, 2021, 10, 699.	5.1	14
6	Short-Term Spirulina (Spirulina platensis) Supplementation and Laying Hen Strain Effects on Eggsâ€™ Lipid Profile and Stability. Animals, 2021, 11, 1944.	2.3	4
7	Free-Range Feeding Alters Fatty Acid Composition at the sn-2 Position of Triglycerides and Subcutaneous Fat Physicochemical Properties in Heavy Pigs. Animals, 2021, 11, 2802.	2.3	4
8	Combination of dietary glycaemic index and fasting time prior to slaughter as strategy to modify quality of pork. Meat Science, 2020, 161, 108013.	5.5	8
9	Vitamin D3 Supplementation in Drinking Water Prior to Slaughter Improves Oxidative Status, Physiological Stress, and Quality of Pork. Antioxidants, 2020, 9, 559.	5.1	15
10	Changes in Plasma Fatty Acids, Free Amino Acids, Antioxidant Defense, and Physiological Stress by Oleuropein Supplementation in Pigs Prior to Slaughter. Antioxidants, 2020, 9, 56.	5.1	19
11	Impact of genotype, body weight and sex on the prenatal muscle transcriptome of Iberian pigs. PLoS ONE, 2020, 15, e0227861.	2.5	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. Animal Production Science, 2019, 59, 1923.	1.3	5
13	Phenolic Metabolites in Plasma and Thigh Meat of Chickens Supplemented with Grape Byproducts. Journal of Agricultural and Food Chemistry, 2019, 67, 4463-4471.	5.2	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. British Poultry Science, 2019, 60, 219-228.	1.7	7
15	Crecimiento en montanera y caracterÃsticas de la canal de cerdos ibÃ©ricos retinto del AndÃ©valo. Archivos De Zootecnia, 2018, 67, 178-184.	0.1	2
16	Addition of exogenous enzymes to diets containing grape pomace: Effects on intestinal utilization of catechins and antioxidant status of chickens. Food Research International, 2017, 96, 226-234.	6.2	21
17	Meat quality, free fatty acid concentration, and oxidative stability of pork from animals fed diets containing different sources of selenium. Food Science and Technology International, 2017, 23, 716-728.	2.2	28
18	Effect of dietary selenium source (organic vs. mineral) and muscle <scp>pH</scp> on meat quality characteristics of pigs. Food Science and Nutrition, 2017, 5, 94-102.	3.4	42

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19	Ontogeny of Sex-Related Differences in Foetal Developmental Features, Lipid Availability and Fatty Acid Composition. International Journal of Molecular Sciences, 2017, 18, 1171.	4.1	15
20	P3029 Identification of regulatory genes involved in longissimus dorsi transcriptomic differences between pig genotypes. Journal of Animal Science, 2016, 94, 66-67.	0.5	0
21	Effect of dietary organic selenium on muscle proteolytic activity and water-holding capacity in pork. Meat Science, 2016, 121, 1-11.	5.5	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. PLoS ONE, 2016, 11, e0167858.	2.5	56
23	Long term vitamin A restriction improves meat quality parameters and modifies gene expression in Iberian pigs1. Journal of Animal Science, 2015, 93, 2730-2744.	0.5	12
24	Comparative Analysis of Muscle Transcriptome between Pig Genotypes Identifies Genes and Regulatory Mechanisms Associated to Growth, Fatness and Metabolism. PLoS ONE, 2015, 10, e0145162.	2.5	83
25	Effect of micellized natural (D-Î±-tocopherol) vs. synthetic (DL-Î±-tocopheryl acetate) vitamin E supplementation given to turkeys on oxidative status and breast meat quality characteristics. Poultry Science, 2015, 94, 1259-1269.	3.4	13
26	Dietary vitamin A restriction affects adipocyte differentiation and fatty acid composition of intramuscular fat in Iberian pigs. Meat Science, 2015, 108, 9-16.	5.5	16
27	Effects of dietary vitamin A supplementation or restriction and its timing on retinol and Î±-tocopherol accumulation and gene expression in heavy pigs. Animal Feed Science and Technology, 2015, 202, 62-74.	2.2	15
28	Quantification ofÎ³- andÎ±-tocopherol isomers in combination with pattern recognition model as a tool for differentiating dry-cured shoulders of Iberian pigs raised on different feeding systems. Journal of the Science of Food and Agriculture, 2014, 94, 2649-2654.	3.5	4
29	Reproductive long-term effects, endocrine response and fatty acid profile of rabbit does fed diets supplemented with n-3 fatty acids. Animal Reproduction Science, 2014, 146, 202-209.	1.5	25
30	Longissimus dorsi transcriptome analysis of purebred and crossbred Iberian pigs differing in muscle characteristics. BMC Genomics, 2014, 15, 413.	2.8	77
31	Alpha-tocopherol stereoisomer analysis as discriminant method for distinguishing Iberian pig feed intake during the fattening phase. Food Chemistry, 2014, 142, 342-348.	8.2	9
32	Effects of oral micellized natural vitamin E (d-Î±-tocopherol) v. synthetic vitamin E (dl-Î±-tocopherol) in feed on Î±-tocopherol levels, stereoisomer distribution, oxidative stress and the immune response in piglets. Animal, 2014, 8, 410-419.	3.3	24
33	Lower Oral Doses of Micellized Î±-Tocopherol Compared to Î±-Tocopheryl Acetate in Feed Modify Fatty Acid Profiles and Improve Oxidative Status in Pigs. International Journal for Vitamin and Nutrition Research, 2014, 84, 229-243.	1.5	11
34	Influence of feeding system on growth performance, carcass characteristics and meat and fat quality of AvileÃ±a-Negra IbÃ©rica calvesâ€™ breed. Spanish Journal of Agricultural Research, 2014, 12, 409.	0.6	4
35	Effect of gender on growth performance, carcass characteristics and meat and fat quality of calves of AvileÃ±a-Negra IbÃ©rica breed fattened under free-range conditions. Spanish Journal of Agricultural Research, 2014, 12, 683.	0.6	11
36	A practical study on the feasibility of alpha and gamma-tocopherol quantification for distinguishing Iberian pig feeding systems. Grasas Y Aceites, 2013, 64, 138-147.	0.9	4

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37	Short- and long-term effect of oral administration of micellized natural vitamin E (D-Î±-tocopherol) on oxidative status in race horses under intense training1. Journal of Animal Science, 2013, 91, 1277-1284.	0.5	15
38	Natural vitamin E (d-Î±-tocopherol) supplementation in drinking water prevents oxidative stress in weaned piglets. Livestock Science, 2012, 145, 55-62.	1.6	18
39	Effect of gender on growth performance, carcass traits and meat quality of calves of AvileÃ±a-Negra IbÃ©rica breed. Spanish Journal of Agricultural Research, 2012, 10, 108.	0.6	4
40	Low levels of dietary vitamin A increase intramuscular fat content and polyunsaturated fatty acid proportion in liver from lean pigs. Livestock Science, 2011, 137, 31-36.	1.6	12
41	Accumulation and evolution of tocopherols in dry-cured hams from Iberian pigs as affected by their feeding and rearing system. Food Chemistry, 2010, 123, 1170-1175.	8.2	10
42	Effect of Diet Saturation on Growth Performance, Carcass Characteristics and Fat Quality of Heavy Pigs. Food Science and Technology International, 2010, 16, 321-327.	2.2	11
43	Dietary vitamin A concentration alters fatty acid composition in pigs. Meat Science, 2009, 81, 295-299.	5.5	23
44	Physical activity-induced alterations on tissue lipid composition and lipid metabolism in fattening pigs. Meat Science, 2009, 81, 641-646.	5.5	22
45	Interactions between genotype, dietary fat saturation and vitamin A concentration on intramuscular fat content and fatty acid composition in pigs. Meat Science, 2009, 82, 6-12.	5.5	45
46	High dietary vitamin A interferes with tissue Î±-tocopherol concentrations in fattening pigs: a study that examines administration and withdrawal times. Animal, 2009, 3, 1264-1270.	3.3	22
47	Effect of pasture in oak and chestnut groves on chemical and sensorial traits of cured lard of Cinta Senese pigs. Italian Journal of Animal Science, 2009, 8, 131-142.	1.9	15
48	Effect of level of feed restriction during growth and/or fattening on fatty acid composition and lipogenic enzyme activity in heavy pigs. Animal Feed Science and Technology, 2007, 138, 61-74.	2.2	21
49	Effect of duration of feeding under free-range conditions on production results and carcass and fat quality in Iberian pigs. Meat Science, 2007, 76, 411-416.	5.5	30
50	Effect of mediterranean forest parasite with Curculio sp. on nutritional value of acorn for Iberian pig feeding and fat characteristics. Meat Science, 2007, 76, 316-320.	5.5	8
51	Iberian Pig as a Model To Clarify Obscure Points in the Bioavailability and Metabolism of Ellagitannins in Humans. Journal of Agricultural and Food Chemistry, 2007, 55, 10476-10485.	5.2	296
52	Effect of age at the beginning of the free-range fattening period on growth and carcass and fat quality in Iberian pigs. Archives of Animal Nutrition, 2006, 60, 317-324.	1.8	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. Meat Science, 2006, 72, 1-8.	5.5	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 Longissimus dorsi muscle and backfat. Meat Science, 2006, 73, 66-74.	5.5	116

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55	Quantitative study of the Î±- and Î³-tocopherols accumulation in muscle and backfat from Iberian pigs kept free-range as affected by time of free-range feeding or weight gain. Animal Science, 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). Journal of Animal Physiology and Animal Nutrition, 2005, 89, 20-28.	2.2	11
57	Feeding level in the period previous to the late fattening phase influences fat composition at slaughter in free-ranged Iberian pigs. Archives of Animal Nutrition, 2005, 59, 227-236.	1.8	20
58	Improvement of Dry-cured Iberian Ham Quality Characteristics Through Modifications of Dietary Fat Composition and Supplementation with Vitamin E. Food Science and Technology International, 2005, 11, 327-335.	2.2	8
59	Use of natural food/plant extracts: cloudberry (Rubus Chamaemorus), beetroot (Beta Vulgaris) Tj ETQq1 1 0.784314 rgBT /Overlock 1 patties. LWT - Food Science and Technology, 2005, 38, 363-370.	5.2	64
60	Effects of feeding in free-range conditions or in confinement with different dietary MUFA/PUFA ratios and Î±-tocopheryl acetate, on antioxidants accumulation and oxidative stability in Iberian pigs. Meat Science, 2005, 69, 151-163.	5.5	76
61	Effect of feeding level during the period previous to free-range fattening on growth and carcass characteristics in Iberian pigs. Spanish Journal of Agricultural Research, 2005, 3, 387.	0.6	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 Î±-tocopheryl acetate. Animal Feed Science and Technology, 2004, 113, 223-238.	2.2	30
63	Effect of dietary linseed oil and Î±-tocopherol on selected properties of pig fat. Canadian Journal of Animal Science, 2002, 82, 339-346.	1.5	32
64	Susceptibility of hepatic tissue of Iberian pigs is enhanced by free-range feeding and reduced by vitamin E supplementation. Nutrition Research, 2001, 21, 541-549.	2.9	19
65	Effect of dietary oils and alpha-tocopheryl acetate supplementation on lipid (TBARS) and cholesterol oxidation in cooked pork.. Journal of Animal Science, 2001, 79, 1201.	0.5	85
66	Effects of dietary vegetable oil inclusion and composition on the susceptibility of pig meat to oxidation. Animal Science, 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. Journal of Animal Physiology and Animal Nutrition, 2001, 85, 281-292.	2.2	50
68	Dietary Polyunsaturated Fatty Acids and Plasma Butyrylcholinesterase Activity in Piglets. International Journal for Vitamin and Nutrition Research, 2000, 070, 0024-0025.	1.5	1
69	Influence of dietary Î±-tocopheryl acetate supplementation of pigs on oxidative deterioration and weight loss in sliced dry-cured ham. Meat Science, 1999, 51, 227-232.	5.5	29
70	Lower lipid oxidation in the muscle of rabbits fed diets containing oats. Animal Feed Science and Technology, 1998, 70, 1-9.	2.2	25
71	Effect of free-range feeding on nâˆ’3 fatty acid and Î±-tocopherol content and oxidative stability of eggs. Animal Feed Science and Technology, 1998, 72, 33-40.	2.2	43
72	Dietary acorns provide a source of gamma-tocopherol to pigs raised extensively. Canadian Journal of Animal Science, 1998, 78, 441-443.	1.5	36

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73	Effect of feeding diets high in monounsaturated fatty acids and Î±-tocopheryl acetate to rabbits on resulting carcass fatty acid profile and lipid oxidation. Animal Science, 1997, 64, 177-186.	1.3	75
74	Effect of extensive feeding on Î±-tocopherol concentration and oxidative stability of muscle microsomes from Iberian pigs. Animal Science, 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. Nutrition Research, 1997, 17, 1589-1596.	2.9	3
76	Dietary Vegetable Oils and Î±-Tocopherol Reduce Lipid Oxidation in Rabbit Muscle. Journal of Nutrition, 1997, 127, 1176-1182.	2.9	97
77	Dietary Fat Reduces Odd-Numbered and Branched-Chain Fatty Acids in Depot Lipids of Rabbits. Journal of the Science of Food and Agriculture, 1997, 73, 517-524.	3.5	17
78	Determination of Î±-tocopherol in pork with high intramuscular fat content. Grasas Y Aceites, 1996, 47, 331-334.	0.9	39
79	Effects of dietary vitamin E (DL-Î±-tocopheryl acetate) and vitamin C combination on piglets oxidative status and immune response at weaning. Journal of Animal and Feed Sciences, 0, , .	1.1	9